

Canary Wharf

SMALL PLATES		
Bhel Puri (v/vg)		8
<i>Raw mango, coriander chutney, yoghurt</i>		
Samphire Pakoras (v/vg)	10.5	
<i>Tamarind chutney, chilli garlic mayo</i>		
Smoked Sweet Potato (v/vg)		11
<i>Sesame raita, gunpowder</i>		
Recheado Butter Prawns		17
<i>Black pepper & Gondhoraj</i>		
Keralan Fried Chicken	15	
<i>Pickled mooli, curry leaf mayo</i>		
Duck Leg Seekh Kebab	14	
<i>Peanut chutney & rhubarb thecha</i>		

GRILLS & CURRIES	
Rava Dosa (vg)	14
<i>Summer vegetables & coconut chutney</i>	
Grilled Squash (v)	15
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
Mangalorean Chicken Gassi	17
<i>Coconut, curry leaf & gundu chilli</i>	
Karnatakan Pork Neck	18
<i>Tamarind, dried chilli, fried ginger, peanuts</i>	
Claypot Baked Cod	21
<i>Coconut cream, green chilli & ginger</i>	

KRICKET THALI

Available at lunch

Mangalorean Chicken Gassi or
Grilled Squash Makhani

*with jeera pulao, samosa, tarka dal,
kachumber salad, masala naan,
papads, mango chutney & raita*

20

VEGGIE SIDES	
Jeera pulao (vg)	4.5
Burnt garlic tarka dal (vg)	7
Green mango kachumber salad (vg)	5
Cucumber & peanut raita (v)	3
Condiments	1.5

Enjoy unlimited still and sparkling
Belu filtered water for £2.

*50% of each sale goes directly to Belu, a
social enterprise who have given £6.1m
to WaterAid since 2011 to help transform
lives worldwide with clean water.*

NO & LOW BOOZE	
Masala Chai	3.5
Fresh Lime Soda (<i>sweet or salted</i>)	4.5
Coconut & Ginger Lassi	7
Watermelon, Masala Soda	7
Pentire Spritz	8
<i>Pentire coastal spritz, tonic, indian bay</i>	
Kashmiri Adrift	9
<i>Pentire adrift, kashmiri chilli, lime, agavé</i>	
Chardonnay	6 / 30
<i>Lautus, Stellenbosch, South Africa (0.5%)</i>	
Savvy Red	6 / 30
<i>Lautus, Stellenbosch, South Africa (0.5%)</i>	

SKIN CONTACT	175ml / 750ml
Kerner, Riesling	14 / 52
<i>Matic, 2023, Stajerska, Slovenia</i>	
Sauvignon Blanc, Grüner Veltliner	58
<i>Martin Diwald, 2022, Austria</i>	

RED	175ml / 750ml
Convento Da Vila Tinto	8.5 / 32
<i>Adega de Borba, 2022, Alentejo, Portugal</i>	
Tempranillo, Garnacha	34
<i>Bodegas Nekeas, 2023, Navarra, Spain</i>	
Montepulciano	11 / 39
<i>Cantina Miglianico, 2024, Abruzzo, Italy</i>	
Tempranillo, Cabernet Sauvignon	12.5 / 42
<i>Vins el Cep, 2023, Penedes, Spain</i>	
Pinot Noir	44
<i>Bruno Lafon, 2024, Vin de France, France</i>	
Cabernet Franc	48
<i>Leo Charruau, 2023, Saumur-Champigny, France</i>	
Sangiovese	15 / 50
<i>Pandolfi, 2023, Emilia Romagna, Italy</i>	
Malbec	52
<i>MAAL, 2022, Uco Valley, Argentina</i>	

Please let our team know of any allergies. All our dishes may contain allergens due to potential cross contamination when preparing all food to order.
An optional 13% service charge will be added to your bill which goes directly to our team.