FARZI CAFÉ

MODERN SPICE BISTRO

In typical Farzi Cafe fashion our desserts push the envelope of culinary techniques. Traditional Indian desserts which have been #Farzified

Desserts & Suggested Wine Pairing

Srikhand 'air' cheesecake, mango coulis £8
Try it with Muscat De Beaumes De Venise France 2015 £7

Laddoo – shell, coconut mousse, berries £8
Delicious when paired with Graham's 10 years old Tawny Port £6

Rasmalai 'marshmallow', tres leche £8
Perfect with Château Partarrieu 2015 Sauternes Halves £6

Mango semifreddo, coconut lime kheer, £9
passion fruit foam, lychee (vg)
Also goes well with Muscat de Beaumes de Venise £7

Chocolate Chai Bubble, chocolate truffle, £8
vanilla & strawberry compote layered with crispy chai bubble
Recommended with González Byass Pedro Ximénez £6

Please advise a member of the team if you have any allergies we may need to be aware of.
Measures served at 80ml