





*Farzi Cafe is Modern Spice Bistro serving cutting edge avant- garde Indian cuisine with a twist  
The techniques might be new, the ingredients might be global, but the focus is on unapologetic  
authenticity that still suits every palate.*

### SMALL PLATES & SALADS

Hass Avocado Chaat (v)	£8
Tandoori Chicken chops, raw mango & chickpea chilla	£10
Pani Poori – coriander water & tamarind (v)	£7
Butter Roast Beef Marrow, seasonal crisps	£12
Udupi Paneer Popcorn, karram podi (v)	£8
Dal Chawal Arancini, achaar-papad-chutney (v)	£10
Ground Wagyu Beef Scotch Eggs, chive mayo	£16
Tuna Tartare, samphire & crispy quinoa, chilli mango	£14
Seared Scallops, Dorset Crab Sukka & Chicory Salad, masala buttermilk	£18
Pan Tossed Mushrooms, black truffle haze (v)	£14
Madras Pepper Prawns, aerated thayir sadam	£15
Galouti Kebab Pate, aerated sheermal	£10
Roasted Pumpkin, Courgette Salad & Goat's Curd Mousse, honey truffle (v)	£12
Chicken Tikka <sup>3</sup>	£15

### PAO & SLIDERS

Sweet Potato & Pomegranate Bun Tikki, imli & coriander chutney (v)	£10
Butter Chicken Bao, green chilli mayo	£14
Seared Wagyu Beef Slider, caramelised onion, creamy mushroom, garlic mayo	£22

### ROASTS & GRILLS

Wagyu Beef Boti Kebab, dill butter glaze & soured garlic cream	£21
Grainy Mustard Salmon Tikka, kasundi mint cream, pear chutney	£20
Flame Grilled Lamb Chops, maple & fennel glaze	£25
Masala Rub USDA Rib- Eye, onion & potato mash Add Lobster Tail	£29 £10
Tandoori Goat Shoulder, cumin puff	£25
Grilled Poussin Cafreal, sweet potato, burnt corn, goan chimichurri	£18

### BIRYANIS

Stuffed Morel & Walnut Pulao (v)	£19
Jhol Masala Tangri Biryani	£21
Goat “Shawarma” Biryani	£24

### MAINS

Tandoori Bharwan Aloo, benarasi curry (v)	£14
C.T.M – chicken tikka masala, Cornish cruncher naan	£19
Shitake & Black Pepper Paneer Tikka, cherry tomato makhni (v)	£16
Smoked Aubergine Bharta, bhajia (v)	£11
Braised Lamb Shank “Nihari”	£25
Seared Duck Breast Gassi, apple mash, fermented cabbage edamame sundal	£24
Jerusalem Artichoke Kofta, onion & cashew nut korma (v)	£16
Lemon Butter Roasted Lobster Tail, tempered clam & moilee risotto	£28
Ghati Masala Crusted Seabass, smashed missal batata	£19
Amritsari Halibut, beer batter, chukki pea mash & crispy potatoes	£18

### SIDES

Traditional Indian Breads (v)	£3.5 (basket £9)
Jeera Tadka Asparagus (v)	£7
Chutney Selection (v)	£3
Water Chestnut & Bell Pepper Raita (v)	£5
Green House Salad, crispy naan croutons, pineapple & kasundi dressing (v)	£5
Bihari Aloo Chokha (v)	£5
Masala Laccha Onions & Cucumber (v)	£3
Double Butter Dal Makhani (v)	£8
Steamed Rice (v)	£3.5

*A discretionary service charge of 12.5% will be added to your bill.  
Please let us know if you have any allergies or require  
any information used in our dishes*

*Please note that our extensive menu is prepared using many  
ingredients including allergens. Whilst every care is taken we cannot  
completely eliminate the risk of allergen transfer.*

*(v) Suitable for Vegetarians.*