



*Farzi Cafe is a Modern Indian 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

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| Avocado & Waffle Tokri (v) Waffle basket, avocado chaat, raw mango carpaccio, lemon air | £14 |
| Aburi Salmon Flamed salmon, orange glaze, granny smith & coconut tiger milk, ikura, herb oil | £18 |
| Saag Burrata (v) Fresh burrata, garden fresh green coulis, crispy spinach and cavolo nero | £14 |
| Goat Farzi Rocher Wild puffed rice coated goat, cured egg lava, leeks nest | £17 |
| Dal Chawal Arancini (v) Achar, papad, chutney | £13 |
| Charcoal Fish Chaap Kolkata fish chaap, fermented charcoal batter, burnt tangy ash, kasundi ketchup | £17 |
| Chicken Karaage Chilli yoghurt emulsion, purple potato, herb dust, puffed wild rice | £17 |

BAO & PAO

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| Duck Khurchan Duck khurchan open bao, lemon mint tahina, pomegranate molasses | £19 |
| Butter Chicken Bao Green chilli mayo | £16 |
| Farzified “Mumbai” Pao Bhaji (v) We won't tell you!!! | £14 |

ROAST & GRILLS

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| Grilled Lamb Chops Grilled lamb chops, harissa-lime-butter, aloo anardana chaat | £24 |
| Achari Black Cod 48 hours marinated black cod, fennel & granny smith salad, roast pepper chutney | £32 |
| Jumbo Tiger Prawn Grilled jumbo prawn, nigella garlic butter, desi pesto | £29 |
| Grilled Rib-Eye USDA prime rib eye, balchao marination, apple & cabbage sauerkraut, herb salt | £41 |
| Badal Jaam (v) Roasted eggplant, sweet & tangy glaze | £22 |

MAINS

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| Butternut Squash Gatta Curry (v) Crispy butter squash gnocchi, Rajasthani kadi, pickled orzo | £19 |
| Tandoori Paneer & Mushroom Butter Masala (v) San-marzano tomato & fenugreek gravy, cultured butter | £20 |
| CTM Chicken tikka masala | £23 |
| Lobster Moilee Risotto Lobster & coconut curry risotto | £36 |
| Lamb Shank Nihari Awadhi lamb shank | £29 |

BIRYANI & PULAO

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| Gosht Parda Biryani Saffron yoghurt braised lamb boti, mint & rose pulao | £29 |
| Morels & Porcini Pulao (v) Porcini and morel tawa pulao, crispy morels | £25 |

SIDES (V)

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| Traditional Indian Breads One Basket | £4.50 £12 |
| Chutney Selection | £4.50 |
| Bowl of Green Chutney | £3.50 |
| Masala Laccha & Cucumber | £4 |
| Mint & Pineapple Raita | £4.50 |
| Double Butter Dal Makhani | £9 |
| Potted String Green – chilli garlic | £9 |
| Steamed Rice | £4.50 |

A discretionary 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. Menu is subject to change.

