

MODERN INDIAN SOUL FOOD Contemporary Dishes • Progressive Cooking

We suggest ordering two to three dishes per person along with sides. Less for a snack, more if you're in the mood. All our dishes are served as small and larger individual tapas-style plates.

COCKTAILS *signature*

Maza Margarita golden tequila, agave, lime, chilli 11

Mango Aperol Spritz aperol aperitivo, mango, prosecco spumante, topped with soda 10

Lychee Martini vodka, cointreau, lemon, lychee 11.5

CHATPATA *chaats & tikki-wala buns*

Pani Puri VG crispy semolina shells, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water 7.5 5pcs

Chaa Popcorn Chicken buttermilk marinated chicken breast, panko crumb, chilli cumin podi 9.5

Schezwan Aloo Wedges VG crispy potato tossed with tangy Indo-Chinese dressing, chilli vegan mayo 8.5

Chicken Momos fried dumplings, served with a light tangy Indo-Chinese dipping sauce 8.8 5pcs

Bombay Bhel VG puffed rice, potato & red onions with chilli garlic chutney & tamarind 'imli' 7.5

Papri Chaat V crunchy wheat crisps topped with chickpeas, potato, sweet yoghurt & chutneys 8 4pcs

Vegetable Samosa Chaat V smashed vegetable samosa, sweet yoghurt & tamarind 'imli' 9.2

Chicken Lollipops moreish Kerala spiced chicken served with coriander mint 'pudina' chutney 10.5 5pcs

Agni 'Fire' Wings intense 'ghost' red chilli marinade... not for the faint hearted! 8.8 6pcs

Bun Samosa VG smashed vegetable samosas, green chutney slaw, tangy tamarind & coriander mint 10.2

Bun Chilli Chicken pulled chicken & herb slaw 11.2

Bun Kebab spiced 'Elwy Valley' Welsh lamb kebab 10.2

SIDES, BREAD & RICE *portions for one*

Tarka Dhal VG yellow lentils 5.2

Kabli Chana VG curried chickpeas 5.2

Sambar VG South Indian lentil & veg stew 6.2

Small Tandoori Naan V plain 3.5 | garlic 3.8

Tandoori Roti VG earthy wholewheat bread 3.5

Basmati Rice VG steamed 2.8 *small* | 4.8 *large*

Cumin Ghee Rice VG tempered cumin 5.8

Idli VG steamed savoury rice cakes 2 2pcs

Raita V cooling cucumber yoghurt 3.5

Hot Sauce VG with fermented chilli 1.2

Chutneys VG mint coriander 1.2 **or** tamarind imli 1.2

COOLERS *non-alcoholic*

Watermelon Juice fresh summer special 5.5

Neela Sober Spritz elderflower, lychee, blue curaçao, lemon, soda water, ginger ale, black pepper 6.8

Passionfruit Virgin Mojito fresh mint, lime, soda 6.8

MARKET *specials*

PLEASE ORDER RICE, BREADS & SIDES SEPARATELY

Kerala Prawns fennel, coconut milk, seaweed 'podi', turmeric, ginger, garlic, curry leaves & tempered mooli 15.5

Konkan Chicken rich rustic kari with mustard seeds, cinnamon, star anise, crispy kale & coconut milk 14.2

Railway Lamb earthy dish of slow cooked Welsh lamb and potato with cardamom, roasted cumin & cloves 14.2

Our biryani is mildly spiced. If you prefer more heat, please ask for **chopped green chilli** when ordering.

Old Delhi Chicken Biryani basmati rice cooked with cardamom, cloves & saffron, layered with chicken breast, served with a small portion of cooling raita 16.8

Market Sabz Biryani VG cooked with saffron, fennel & ginger and cauliflower, potato, beans & jackfruit, served with a small portion of cooling raita 15.5

Sabz and salad. Vegetarian and vegan, inspired by roadside 'dhaba' café and homestyle recipes.

Idli Sambar VG three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew 12.5

Malai Paneer V Indian cottage cheese in a rich creamy fenugreek sauce & garnished with baby corn 13.8

Aloo Gobi Mattar VG classic combination of potato, cauliflower & garden peas with rustic spices 12.5

Warm Chilli Paneer Salad V spicy warm salad with green chilli, capsicum & Indo-Chinese style paneer 10.5

SWEET *desserts & chai*

Gulab Jamun V N donuts, intense sugar rose syrup, toasted almonds 5.8 2pcs | 6.8 3pcs **add** vanilla ice cream 1.5 scoop

House Kheer V homestyle rice pudding with a touch of white chocolate and colourful, sweet jalebi pearls 6.2

Kulfi mango V OR pistachio V N Indian style creamy ice cream (served on a stick) 4.5

Chocolate Tart V Belgian chocolate, hint of cinnamon 6.5

Masala Chai 3.9 *small glass*

with 25ml Bailey's cream liqueur 7.5 | 25ml Maker's Mark 8.5

V vegetarian **VG** vegan **N** contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Let your server know of any allergies or dietary requirements. A discretionary service charge of 12.5% will be added to your bill.