

NIBBLES

Papad Basket **Vg** 4.5

masala chaat dust, mango & mint chutney

BITES (per piece)

Dumplings (Chicken or Vegetables) 3

pan fried dumpling, tossed in spicy Indo-Chinese sauce

Chicken Lollipop 4.5

crispy chicken wing, choose one of the sauce:

- sriracha & honey mayo
- burnt lime & sweet chilli
- spicy desi schetzwan sauce

C F P 5.5

Coconut Fried Prawn chilli-garlic marinade, crispy till the last bite, dry mango & dried prawn dust, kasundi mustard aioli

Truffle Chevre Kebab **V** 4

goat cheese, paneer, cream cheese & red leicester cheese crispy kebab, with a hint of green chilli & cumin, served with cranberry chutney

Riwazi Butter Crab Tostada 7

robust & peppery, butter garlic dressed crab, on a crispy corn tortilla, with crème fraiche, wild lettuce, grapefruit & passion fruit gel

minimum order 2pcs

CHAAT Summer street food favourites

Cannoli AAMRAS Dahi Papdi Chaat **V** 12.5

italian inspired crispy dough tubes, stuffed with spiced potato & cranberries, served over red bean masala, sweet yogurt, alphonso mango gel & sev -boondi

Spinach & Kale Chaat **V** 12

baby spinach & kale fritters, saffron yogurt & tamarind

SUMMER SPECIAL

Live Chaat Trolley **V 12.5**
(Ask the Server)



SMALL PLATES Indian street classics, reinvented.

Wild Mushroom & Black Truffle Kulcha **V** 8

creamy wild mushroom with chopped black truffle, topped on a buttery kulcha naan

Dal-Chawal Arancini **V** 11

lentil & rice croquettes, achar-papad-chutney

Murg Malai Kebab 16

soft & creamy chicken tikka, tandoori carrot salad, served with spiced cheese fondue melt

Zaffrani Shahi Paneer Tikka **V** 15.5

ricotta cheese & brazil nut stuffed paneer, saffron & yellow chilli marinade, served with mozzarella salad & red pepper pesto

Butter Chicken Bao 13

punjabi butter chicken in bao, green chilli mayo

Hari Fhalli Subzi **V** 9.5

tender seasonal beans & black chickpeas tossed in a crispy garlic & coriander oil, creamy yoghurt dip

Spicy Cauliflower **Vg** 9.75

tempura fried crispy cauliflower, tossed in chilli-garlic sauce

Tandoori Soya Chops **V** 14

bihari style marinated mock meat, mint chutney

CURRIES & BIRYANI

Palak Paneer **V** 22

traditional paneer & onion masala, cooked with chopped french spinach & baby spinach finished with butter, garlic and dried fenugreek

Mix Vegetable Rajsthani Tava Masala **Vg** 22

mixed summer grilled vegetables & fried potato, served on a hot skillet with spicy & tangy masala

Hyderabadi Chicken Dum Biryani 26.5

saffron basmati rice, biryani masala, covered with edible layered crispy paratha

Vegetable Khada Pulav **V** 24

street vendors special - griddle tossed mixed pulav of vegetables and saffron rice in roasted spices & tomato masala, finished with fried onion & chilli oil

Double Butter Dal Makhani **V** 10

black lentil, cooked with tomatoes & crispy garlic in clarified butter, finished with fresh cream

Murg Kali Mirch Kaliyan 22

earthy, rich & spicy chicken curry, cooked in a brown onion & tomato base, finished with trio of crushed long black pepper, telicherry pepper & pink peppercorn

CTM 23.5

farzi favourite* chicken tikka masala

Titli Fish Tava Fry Masala 29.5

butterfly seabass, marinated in a spicy tamarind & Indian miso glaze & grilled, served with brown garlic, coriander & crispy onion masala, pickled shrimp, tempered buckwheat

Lamb Rara 26

intense Punjabi curry of diced lamb leg & lamb mince with tomatoes, red onion & dried fenugreek, tempered with black cardamom & smoked mustard oil

Rajma Masala **Vg** 14.5

over night soaked & slow cooked red kidney beans simmered in a rich onion tomato masala & finished with clove, cinnamon & dried fenugreek tempering

CHEF NIKHIL'S EXCLUSIVES

Patiala Tandoori Chicken Sizzler (Half Chicken) 25

boneless whole breast & bone-in leg tandoori chicken, pickled sliced onion

Tandoori Lamb Burra Chop Sizzler 29.99

tender french trim chops in crispy garlic & roasted cashew nut marinade, grilled in tandoor, served on sizzler with tempered potato

Bademiyan Beef Boti kebab 32

tandoori grilled tender wagyu beef striploin, spicy boti glaze marinade, served with cultured lime butter & masala mash.

Peepli Lamb Paarcha Kebab 16

fennel & long black pepper marinated sliced rump, smoked with fresh rose petals and cooked on an iron skillet

SIDES (v)

Butter Naan 4

Garlic Naan 4.5

Lacha Paratha 4.5

Bread Basket 12.5

butter & garlic naan, lacha paratha

Roti **Vg** 4

Saffron Pulav 5

Steamed Rice **Vg** 4.5

Sannata Raita 4

a thin raita of greek yogurt & grated cucumber, roasted cumin & fennel seeds in mustard oil, gram-flour tempura flakes

Chutney Selection 4.5

cranberry, hot garlic & mint-coriander



Farzi delivers at home,
scan our code to order.

A Discretionary Service Charge Of 12.5% Will Be Added To Your Bill. Please Let Us Know If You Have Any Food Allergies, Intolerance Or Sensitivity And Require Any Extra Information.

V Suitable For Vegetarians, **Vg** Suitable For Vegan. Menu Is Subject To Changes.

CLASSIC TASTE OF FARZI

39.95 PER PERSON

BITES

Papad Basket Vg

masala chaat dust, mango chutney

STARTERS

Murg Malai Kebab

soft & creamy chicken tikka, tandoori carrot salad

Chevre Kebab V

goat cheese & mixed cheese crispy kebab, hint of green chilli & cumin, served with cranberry chutney

C F P

Coconut Fried Prawn, chilli-garlic marinade, crispy till the last bite, dry mango & dried prawn dust, kasundi mustard aioli

Duck Khurchan Cornetto

pulled masala confit duck leg, cooked with brown onion & tomatoes, finished with dried figs & stuffed in a savoury cone

MAINS (CHOOSE ONE)

All Mains Include
dal makhni, butter naan, peas pulav & raita

Murg Kali Mirch

earthy, rich & spicy chicken curry, cooked in a brown onion & tomato base, finished with trio of crushed long black pepper, telicherry pepper & pink peppercorn

Tava Masala Seabass

grilled seabass, served on a pickled green peppercorn & tomato masala, topped with pickled shrimp

Lamb Rara

intense punjabi curry of diced lamb leg & lamb mince with tomatoes, red onion & dried fenugreek, tempered with black cardamom & smoked mustard oil

VEGETARIAN TASTE OF FARZI

39.95 PER PERSON

BITES

Papad Basket V

masala chaat dust, mango chutney

STARTERS

Dal-Chawal Arancini

lentil & rice croquettes, papad, pickle & chutney

Chevre Kebab

goat cheese & mixed cheese crispy kebab, hint of green chilli & cumin, served with cranberry chutney

Dry Fruit Samosa Cornetto

mixed dry fruits & potato stuffed in a cone, yogurt & tamarind chutney, raspberry flake snow

Tandoori Soya Chap

bihari style marinated mock meat, mint chutney

MAINS (CHOOSE ONE)

All Mains Include
dal makhni, butter naan, peas pulav & raita

Palak Paneer

traditional paneer & onion masala, cooked with chopped french spinach & baby spinach finished with butter, garlic & dried fenugreek

Mix Vegetable Kadhui Vg

mixed special grilled vegetable & fried potato, served with spicy & tangy masala

Rajma Masala Vg

overnight soaked & slow cooked red kidney beans simmered in a rich onion tomato masala finished with clove, cinnamon & dried fenugreek tempering

DESSERT +4.95 SUPPLEMENT

Chocolate Brownie

gluten free brownie & chocolate crumble, spice mix, vanilla ice-cream

Very Berry Parle G Cheesecake

farzi favourite* creamy cheesecake, parle-g biscuit crumb & fresh blackberries, maple rabdi

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