

MODERN INDIAN SOUL FOOD

Inspired by Street Hawkers & Roadside Cafes • Traditional Recipes with Contemporary Twists

Our dishes are Tapas-Style **Small** plates [Street & Sabzi] and **Regular** plates [Buns and Road & Rail]. Try one or two Small plates & one Regular plate, per person. Less for a light bite, more if you're in the mood.

COCKTAILS *specials*

Lychee Rose Bellini rose liqueur, prosecco 7.5

Maha Mojito ginger-infused rum, mint, lime 8.5

Chai Berry coconut arrack, Winter berries 7.5

Mango Caipirinha cachaca, lime, mango 7.5

JUICES & COOLERS *non alcoholic*

Papaya & Cantaloupe Melon light, fresh 3.5

Orange Blush orange, mango, pomegranate shot 3.9

Virgin Mojito ginger, mint, lime, muddled, soda 4.5

Kovalam Beach lychee, coconut, guava, ginger ale 3.9

STREET *hawker inspired*

Pani Puri (v) semolina shells, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water 4.8

Parsi Chicken Farcha light masala marinade, Roti Chai curried ketchup 5.5

Bombay Bhel Puri (v) puffed rice, potato, onion, tangy tamarind 'imli' 4.2

Aloo Papri Chaat (v) crunchy wheat crisps, potato, chickpeas, yoghurt, hot & sweet chutney 4.8

Chicken Lollipops moreish Keralan spiced chicken, coriander mint chutney 5.5

Agni 'Fire' Wings intense 'Naga' red chilli marinade, not for the faint hearted! 5.9

Hakka Chilli Paneer (v) fiery Indo-Chinese warm salad, fresh green chilli 5.5

Vegetable Samosa (v) spicy pea & potato 3.9

Dhokla (v) Gujarati style steamed chickpea cake 3.9

Chicken Samosa Chaat chicken samosa, sweet 'chaat' yoghurt, tamarind 'imli' 5.9

Cashew Nuts (v) chilli OR salt & pepper 3.5

BUNS *tikki wala mini burgers*

Bun Chilli Chicken pulled spiced chicken 6.8

Bun Kebab spiced 'Elwy Valley' lamb kebab 7.5

Bun Tikki (v) Amritsar-style aloo tikki burger 5.8

ROAD & RAIL *train station & 'dhaba' cafe*

Manchurian Indo-Chinese style served with steamed rice CHICKEN 8.2 | GOBI (v) 7.2

Winter Lamb Porridge lamb keema, pounded wheat, saffron sauce, with toasted 'pao' bread roll 8.5

Pulusu Chicken Andhra Pradesh kari, served with steamed rice 7.9

Railway Lamb Curry earthy dish of lamb and potato, served with two chapatis 8.5

Macher Jhol kasundi mustard fish curry, served with steamed rice 8.5

Idli Sambar (v) South Indian steamed rice cakes, with vegetable and lentil stew 7.5

Shahi Vegetable Pulao (v) delicately spiced rice with seasonal vegetables, served with raita 7.5

ROTI & RICE *sides* (v)

Roti bread selection 4.9 **Rice** steamed basmati 2.5

Chutneys trio 1.5 **Raita** yoghurt 1.9

Green Chilli with chopped onions 1.0

SABZI *vegetables* (v)

Aloo Gobi cauliflower and potato 4.8

Tarka Dhal yellow lentils 3.9

Kabli Chana curried chickpeas 4.2

SWEET *desserts & drinks* (v)

Kulfi mango OR **pistachio** (n)
Indian style ice cream (on a stick) 2.9

Dark Chocolate Tart
with fresh cinnamon cream 5.9

Almond & Saffron Phirni (n)
delicately flavoured ground rice & milk dessert 4.5

Lychee Teapot Martini (4 shots per pot)
signature infusion of cinnamon, chai spices, lychee and vodka served in a teapot, perfect for sharing 12.5

(v) vegetarian (n) contains nuts

Discretionary 12.5% service charge will be added to your bill, this is shared across the team. All prices include VAT.
Dishes may contain or have been in contact with nuts. Before ordering, let your server know of any allergies or dietary requirements.