



Onion & Hispi Cabbage Bhaji <i>Spiced raita, curry leaf oil, green chutney</i>	5
Bengali Pakora <i>Date & tamarind chutney, green chutney, raspberry sriracha, green chilli achar, pickled red chilli, kimchi powder</i>	5
Keema Croquette (Lamb) <i>Garlic & turmeric mayo, veg waste achar, kimchi powder</i>	5
Streets Fried Chicken <i>Panch poran pickled red onions, pickled green chillies, confit garlic mayo, fried curry leaves, kimchi powder</i>	9
Saag Tarka Daal <i>Linseed dukka, smoked rapeseed oil, coriander</i>	9
Mushroom Mutter Curry *contains nuts <i>Pickled shiitake, urad daal sprouts, pea tendrils</i>	9
Roasted Crown Prince Pumpkin Kuzumbhu <i>Pickled cauliflower, toasted pumpkin seeds, fig leaf oil, red amaranth</i>	11
Kerala Meen Moilee (Cod) <i>Fermented wild garlic, chive oil, scallop bottarga, red shiso</i>	14
Coal Roasted Pork Shoulder Vindaloo <i>Green chutney, fried onions</i>	14
Lamb Laal Maas <i>Spiced raita, pickled red onions, boondi, smoked rapeseed oil, red shiso</i>	14
Paratha - Wild garlic salt, chive oil	2.5
Veg Waste Achar	1.5
Green Chilli Achar	1.5

DESSERT

Mango & Lime Sorbet Shot	3
Banana & Lime Parfait, Chilli Chocolate Ganache, Pistachio Chikki, Toasted Linseed	7

Please inform us if you have any allergies. We use shared cooking platforms and take utmost care, but cannot gurantee there won't be any cross contamination.

12.5% discretionary service charge will be added to the bill