

NIBBLES

Jhal Muri: Puffed rice, potato, chilli, peanut, mustard oil (v)(n)(df)	3.00	Potato bonda: Curry leaf and chilli mash in chickpea batter (v)	4.50
Crab and curry leaf balls	4.50	Selection of Balls for TWO	9.00
Lamb Shammi Kebabs	4.50	Green pea hummus, chilli garlic flatbread (V)	4.50
Bangla-scotch eggs: Quail's eggs wrapped in Calcutta spiced beetroot (v)	5.50	Kadhahi spiced 'bullet' chillies, poppy seed gun powder (v)(df)	4.50

SOHO PLATES

Papdi Chaat: Crisp wheat, tangy tamarind and chickpea vermicelli (v)	4.50	Chettinad spiced grilled lamb fillets, curry leaf-lime salt (gf)	12.00
Quinoa and watermelon salad, masala cashews (v)(df)(gf)	6.00	Lamb Roganjoshe shepherd's pie (gf)	12.00
Indo-Chinese stir-fried chicken with burnt chillies (n)	6.50	Vindaloo of ox cheek, masala mash, pickled radish (gf)	14.00
Tandoori chicken malai tikka, mace and cardamom (gf)	8.80	Spinach dumpling, tomato fenugreek sauce (v)(gf)	10.00
Kolkata spiced cod, mustard and red onion, red rice flakes (gf)	9.00	Chargrilled cauliflower with pickling spices, sumac crumble (v)(gf)	9.50
Pepper Fry: Curry leaf and pepper fried shrimp	7.80	Paneer 65: stir-fried with curry leaf & green chilli (v)(gf)	9.50
Double cooked Pork belly 'Koorg' style, curried yoghurt (gf)	7.00	Whole Tandoori Pomfret, pickled vegetables, coriander chutney (gf) 🍌	16.00
Keema Gotala: spiced lamb mince and scrambled egg in pao bun	7.00	Tanjore style grilled king prawns, spinach porial (gf) 🍌	17.00
Kadhahi spiced duck liver on toasted brioche, caper kachumber	7.50	House Curry (ask your server for today's curry)	12.00
Chicken korma: Tandoori chicken breast, cashew korma, kadhahi veggies (n)	12.50	Biryani: Hyderabad style lamb or Lucknow chicken, Burhani raita (gf)	14.00

SIDES

House black dal (v)(gf)	4.00
Pilau rice (v)(gf)(df)	2.00
Masala mash or chips (v)(gf)	3.00
Stir-fried greens with garlic and chilli (v)(gf)(df)	3.50
Garlic or plain naan, roti	3.00
Paratha or Peshwari naan	4.00

SET LUNCH MENU

2 courses 12.00 | 3 courses 15.00

Choose any dish except side dishes and those marked with 🍌 | Available 12pm-4pm every day

SET DINNER MENU

2 courses 16.00 | 3 courses 19.00

Including one delicious Cinnamon Soho cocktail

Choose any dish except side dishes and those marked with 🍌 | Available Mon-Sat: 5.30-6.30pm & 9.30pm onward

PUDDINGS

Homemade sorbet or ice cream	1 scoop 1.50 3 scoops 4.00
Chocolate Golis: Chocolate chilli and white chocolate cardamom	2.00
Chilled rice kheer, honey parfait, rose and pistachio	4.75
Mango kulfi on a stick (n)	4.75
Poppy seed pannacotta, lemon curd and tamarind strawberries (gf)	5.50
Garam masala sticky toffee pudding with stem ginger ice cream	5.25
Chocolate and cumin tart, banana ice cream 🍌	6.50

HIGH CHAI

Afternoon Tea Twisted | 3-5.30pm 12.50 per person

See overleaf for this unique selection of savoury and sweet treats accompanied by fine teas... or even a Cinnamon Bellini cocktail!

(gf) Gluten-free (df) Dairy-free (v) Vegetarian (n) Contains nuts Allergen menus available on request.

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements you have. Our food suppliers have given assurances that none of our ingredients are genetically modified. Game dishes may contain shot.