



Menu



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Farzi is a Modern Spice Bistro serving cutting edge avant—garde Indian cuisine with a twist. The techniques might be new, the ingredients might be global, but the focus is on unapologetic authenticity that still suits every palate.

Menu

OPENING NOTES

VEGETARIAN

Spiced Heirloom Tomato Chaat, compressed watermelon, feta creme, chilled rasam.	GF	20
* 100 Layers Potato Chaat, chutneys, crisps, pomegranate, greens.	GF	19
Crunch Theory, Papad Edition, assorted poppadoms, mint jalapeño chutney, curry leaf tomato pachadi, strawberry panch phoran, fresno chilli aioli.	DF	15
* Dal Chawal Arancini, rice & lentil balls, cheese core, achar-papad-chutney.		19
Smoked Malai Broccoli, charcoal creme, boondi crisps.	GF	21
Fire-Roasted Avocado Tacos, blue corn tortilla, scorched tomatillo & onion salsa, guava chutney.	GF DF	20
Paneer Lasagna Stack, cottage cheese layers, granny smith & grape sofrito, ambi panna reduction.	GF	22
* Mumbai Crossroads, hot cross cheese pao, bhaji rassa.		21

NON VEGETARIAN

Goat Cheese Chicken Tikka, beetroot makhani, herb oil.	GF N	
🌶️ Guntur Chilli Chicken Bao, pan tossed chicken, curry leaf emulsion, house fries.		
Smoked Butter Chicken Tartlets, chilli aioli, pickled shallots.	E N	
Keema Shepherd's Pie, goat mince, potato au gratin, house garlic bread.		
* Flame Grilled Lamb Chops, churan glaze, avocado chokha.	GF DF	
🌶️ PRAWNSTAR, prawns chettinad, curd rice pate, dosai waffle crisp.	GF	
* Charred Salmon Tikka, XO Jhalmuri, achari beurre blanc, mock fish bone.		

THE BREAD RITUAL

Tandoori Roti	DF	7
Mirchi Ajwain Parantha / Chilli Garlic Rosemary Naan		9 each
* Thyme Kalonji Sourdough		10
Laccha Parantha / Garlic Naan		8 each
Butter Naan.		8
3 Cheese & Olive kulcha, paprika butter.		14

ACCOMPANIMENTS

Pink Peppercorn Raita	GF	10
Boondi Raita Dip	GF	10
Plain Yogurt	GF	8
Grilled Serrano Peppers, roasted tomato kut.	GF DF	12

THE MAIN AFFAIR

VEGETARIAN

Paneer Donut Kofta, cottage cheese croquettes, garlic spinach curry, mawa khurchan.		30
OG Butter Dal Makhani, 18 hours simmered black lentil, dry methi butter cubes.	GF	27
* Paneer Cloud Lababdar, homemade malai paneer, rich tomato gravy, tomato powder dust.	GF N	30
Portobello Mushroom Do Pyaza, vegan honeycomb crisp, truffle haze.	GF DF	29
Chicken Tikka Masala, cardamom-clove mist.	GF N	34
* Royale Chicken Kofta, silky saffron veloute, herb oil.		32
Whistle Podu Mutton Curry, coriander sprigs, ginger juliennes.	GF DF	39
🌶️ Smoked Lal Maas Shank, smoked lamb curry, korean chilli threads, mathania chilli oil.	GF	44
* Oh My Cod, baked black cod, coconut chilli rub, raw mango moilee.	GF DF	45

RICE & SHINE

* Jackfruit Pulao, brown onion, jackfruit pickle.	DF	28
Stone Pot Chicken Biryani, pink peppercorn raita.	GF	34
Ghee Jeera Rice	GF	9
Steam Rice	GF DF	7

SWEET ENDINGS

* DAKSHIN, tender coconut payasam, curry leaf mousse, filter coffee caramel, crystal sugar crisp.	GF	22
Sticky Khajoor Fix, date pudding, grounded masala infusion, date caramel.	E	20
* Baileys Rabri, chocolate achappam, banana compote, popped amaranth.	GF	18
Motichoor Canneloni, assortment of berries, rose chocolate cream, edible gold dust.		18

* Signatures GF Gluten Free DF Dairy Free E Contain Eggs N Contain Nuts 🌶️ Spicy

For parties of 5 or more, a gratuity will be applied. A 3% processing fee applies to credit and debit card payments. No additional fee for cash payments.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.