



*Farzi Cafe is 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.*

SOUPS & SALADS

Minestrone shorba, rosemary air (v) 30 Our version of classic italian soup served with basil puff pastry	Pomelo and melon chaat frozen berry yogurt (v) 49 Street style fruit chaat, crushed peanuts, frozen berry yogurt	#Farzified burrata salad frozen spiced kale (v) 65 Burrata cheese served with basil infused heirloom tomatoes & black gram chaat
Chicken mulligatawny soup masala lavash (nv) 38 Traditional chicken and lentil soup served with masala chickpeas lavash	Farzi hummus sampler (v) 45 Assorted poppadom's with selections of dips and pickle	Pulled beef and carrot salad coriander pesto (nv) 56 Seasonal greens, toasted sesame seeds & cherry tomatoes
		Khandvi & green salad, caramelized figs (v) 52 Classic gujrati snack, seasonal greens, figs, pine nuts

SMALL PLATES

Bombay bhel, yogurt sphere (v) 39 Countryside street food, tangy sauces	Dal chawal arancini, APC (v) 42 Lentil risotto balls, pickle mayo, poppadom rolls	Tandoori wild mushrooms walnut & garlic crumbs truffle haze (v) 45 Barbecued wild mushrooms, garlic peppers cream, tomato and garlic crushed, broken walnuts
Dahi kebab, hash brown tikki (v) 45 Overnight hung curd kebab served on spiced hash brown tikki with roasted tomato chutney	Traditional paneer tikka, pepper trio (v) 47 Cottage cheese tikka cooked with bell peppers in clay oven served with tomato garlic chutney & mint sauce	#Farzified amritsari goat cheese kulcha pindi choley (v) 42 Clay oven cooked puff pastry kulcha served with homemade white butter, mushroom pickle, onion tamarind salsa and spiced chickpeas
#Farzified vegetarian kebab platter (v) 68 Assorted kebabs hung curd kebab, paneer tikka, tandoori mushroom served with mint chutney	Traditional chicken tikka satay pickled onion & cucumber (nv) 65 Tandoor roasted chicken tikka, served with pickled vegies & mint chutney	Awadhi mutton seekh kebab spiced babaganoush (nv) 80 Traditional mutton seekh kebab, tossed with cheese & cream served with mini mint paratha
Tempura fried prawns kumquat chili air, tobanjan tobiko (nv) 68 Batter fried prawns, chilli mayo on top lemon, chilli foam & tobanjan tobiko	Deconstructed shepherd's pie- tawa aloo seared wagyu (nv) 92 Our version of deconstructed pie, spiced seared wagyu beef chunks, mashed potato	Guntur chilli chicken, chilli oil (nv) 65 Wok tossed chicken, curry leaves, garlic & peppers
Farzified wagyu tikka masala roasted purple potatoes (nv) 110 Spiced wa+gyu tikka cooked in clay oven served with roasted purple potato & red reddish	Coriander chutney fish tikka aerated yoghurt, podi dust (nv) 48 Coriander chutney spiced fish tikka served with aerated curd & gherkin	Tandoori lamb chops caramelized onion (nv) 67 Pot roast lamb chops finished in clay oven served with mint chutney & caramelized onion
Farzified kebab platter (nv) 99 Chicken tikka, tandoori prawns, mutton seekh kebab		

SLIDERS AND STACKS

Chilli paneer bao (v) 49 Pan tossed spiced cottage cheese, steamed bao, sea salt & soy fries	Portobello sliders (v) 54 Sliced portobello mushroom with creamy sauce, caramelized onion in bun, masala fries
Classic galouti burger (nv) 66 Roast tawa boti famous galouti kebab, roast mutton chunks in a bun, fries with citrus aioli	Seared wagyu sliders (nv) 118 Wagyu slices, garlic mushroom, caramelized onions, brioche bun, parmesan truffle fries
Butter chicken bun (nv) 49 Butter chicken & chilli mayo layered steamed bao, arugula, tandoori dry rub fries	

SIDES

Steamed rice 15	Dum pulao/ jeera rice 20
Traditional indian breads 15	Cucumber and bell pepper raita 12
Wild garlic mash potato 12	Selection of chutneys 18
Assorted breadbasket 37 Any three indian breads	

DESSERT

Rasmalai tres leches (v) 42 Carrot cream, rose petal net	#Phirni oxide (v) 68 Risotto Phirni served with mawa crumble and frozen cream mousse
Farzified kunafa nest (v) 45 Kunafa served with hot rabdi	Shahi gulab jamun (v) 58 Frozen rabri
Chocolate dirt pile (nv) 66 Deconstructed chocolate cake served with vanilla bean icecream, chocolate truffle, melted dark chocolate	

MAINS

Pearl barley kichdi pakwan avocado achar (v) 52 Traditional lentil & rice kichdi served in pappdi tart with homemade avocado pickle & raita	Desi chowmein (v) 48 Street style noodles tossed with bell peppers & onion
Wild mushroom risotto (v) 68 Parmesan shaving crisps pan tossed wild mushrooms risotto, truffle oil & parmesan crisp	Herb crusted paneer tikka, bocconcini chaat, tomato makhni (v) 62 Tandoori cottage cheese, bocconcini & basil salad, rich tomato gravy
Mac & cheese (v) 39 Macaroni pasta cooked in creamy & cheese sauce parmesan shaving on top	Rajasthani kadhi (v) 58 Ghee onion pulao, spinach fritters
Double dairy dal makhni, garlic naan (v) 62 Slow cooked black lentils, butter & cream, garlic naan	#Farzified shawarma biryani (nv) 65 6 hours cooked lamb shank, kachumber labneh
Jhol masala chicken biryani (nv) 68 Dum chicken biryani	CTM, chicken tikka masala (nv) 75 Cornish cheese naan a traditional classic, tender chicken morsels
Kerala shrimp biryani black gram pachadi (nv) 79 South Indian style pepper prawn's biryani, rice papad, tempered black gram raita	Parsi chicken curry, potato nest (nv) 75 Homestyle chicken curry, golden egg, coriander parantha
#Frazified mutton korma pot pie (nv) 89 Slow cooked lamb stew, puff pastry served with methi paratha	Andhra mutton pepper fry (nv) 72 Malbari paratha, podi dust

Please let us know if you have any allergies or require any information used in our dishes
All prices are in AED and inclusive of 5% VAT
(v) Suitable for Vegetarians. # Farzi favourites.