





# FARZI CAFÉ

TM

MODERN SPICE BISTRO

BELLEVEUE

*Farzi Café 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.*

## STARTERS

🌱🍷 Masala Guava Bubble Shots	11
Tart Papdi Chaat, <i>seasonal fruit salsa, masala mascarpone yogurt</i>	11
🌱 Avocado & Raw Mango Chaat, <i>puffed rice moori</i>	12
🍷🔥 Fire Sourdough Kulcha, <i>kadhai paneer, signature sauce</i>	17
Bun Intended, <i>bao bhaji, chilli lime kachumber butter</i>	14
🍷🔥 Paneer Khurchan Quesadilla, <i>flaky parantha, chilli aioli, potato chips</i>	15
🍷 Tandoori Broccoli, <i>charcoal malai Jhol, boondi pearls</i>	15
🍷🔥 Fire Chicken Sourdough Kulcha, <i>masala khurchan, sirka shallots</i>	21
🍷🔥 Chicken Lababdar Quesadilla, <i>malabar parantha, pickled shallots, hot sauce mayo, potato chips</i>	18
🍷 Chicken Tikka Basilico, <i>cheese sauce coat, herb oil</i>	19
🔥 Tempura 65 Chicken, <i>chili yoghurt emulsion, green apple tzatziki</i>	17
🍷🔥 Flame Grilled Lamb Chops, <i>signature churan glaze, roots slaw</i>	37
🍷 Dal Ghosht #Farzified, <i>yellow lentil hummus, pulled mutton, flaky parantha</i>	19
🍷 Prawnstar, <i>curry leaf prawns, chimichurri, chilli oil</i>	24
* 🍷🔥 Achari Salmon Tikka, <i>pearl millet tabbouleh</i>	35

## MAIN COURSE

Fire Jackfruit Chettinad, <i>malabar parantha, crisp curry leaf</i>	23
🍷 Farzi Paneer Lababdar, <i>khoya crumble</i>	25
🍷 Signature Double Butter Dal Makhani, <i>18 hours simmered black lentil, dry methi butter cubes</i>	19
Spinach Mawa Kofta, <i>fenugreek peas malai, crisp spinach floss</i>	25
🍷🔥 Tajin Paneer Skewers, <i>rose harissa curry, creamy bajra salad, rose haze</i>	26
🍷🔥 Smoked Butter Chicken, <i>almond shavings, fresh cream</i>	26
🍷 Methi Malai Chicken, <i>chilli oil, fresh cream swirl</i>	26
Southern Affair, <i>peppery chettinad chicken, malabar parantha</i>	27
* 🍷🔥 The Black Cod, <i>coconut coriander rub, raw mango moilee</i>	37
🍷🔥 Lamb Shank Korma, <i>takuwan beet sticks, gold leaf</i>	39

## RICE & SHINE

🍷 Ghee Jeera Rice	8
🌱 Steam Rice	7
🌱 Millet Khichdi Risotto, <i>quinoa &amp; pearl millet, blueberry pickle, poppadum crisps</i>	21
🍷 Malabar Chicken Biryani, <i>coconut talcum, cucumber &amp; mint pachadi</i>	22

## SIDES

### Selection of Indian Breads

🌱 Tandoori Roti	5
Laccha Parantha / Malabar Parantha / Garlic Naan / Butter Naan	6 each
Mirchi Ajwain Parantha / Chilly Garlic Rosemary Naan	7 each
Thyme Kalonji Khamiri Naan	8
🌱🍷 Blueberry Pickle	8
🍷 Cucumber Mint Pachadi	7

### FARZI PATISSERIE

Jalebi Rabri #farzified, <i>strawberry jalebi, mascarpone saffron rabri</i>	10
🍷🔥 Chocolate Souffle, <i>filter coffee sauce, vanilla icecream, crisp milk skin</i>	14

### DESSERT COCKTAILS

She's My Cherry Pie, <i>milagro reposado, amaretto, graham cracker mezcal, black cherry, lemon, egg white, cherry wood smoked</i>	17
Dark Necessities, <i>chopin vodka, double chocolate liqueur, vanilla bean, hazelnut, butterscotch foam, citrus salt</i>	17
Pista Espresso Martini, <i>timberline vodka, mr black coffee liquor, pistachio infusion, espresso shot</i>	17

🍷 Gluten Free 🌱 Contain Nuts 🍷 Contain Egg 🍷 Lactose Free 🌱 Vegan

All prices are in USD, exclusive of applicable government taxes.

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