

KACHORI

WEEKEND BRUNCH MENU

Served Saturday - Sunday

11.00pm – 4.30pm

All drinks options are unlimited for 90 minutes. Only cocktails listed are included

£25 per person Select one small plate and one large plate	£42 per person With unlimited Prosecco	£45 per person With unlimited cocktails	£48 per person With unlimited Peroni
Ginger Shot 3 ginger, orange, lemon, turmeric, agave, black pepper, cayenne pepper	Freshly squeezed juice 5 Orange Lassi 5 Mango Plain	Juices 4 Apple, Pineapple, Mango, Cranberry, Passion Fruit, Lychee, Guava, Tomato	

SMALL PLATES

Homemade Granola (N, G) Nuts, oats, puffed millet served with agave syrup, oat milk	Smashed Avocado Toast Poached Egg on Sourdough Toast, Tellicherry Pepper (G)
Chia and Coconut Porridge (VE) With summer fruits, pomegranate, berries	Grilled Tofu on Sourdough Toast, Tellicherry Pepper (Ve)
Sticky Chicken Wings Sweet and spicy pepper glaze, green onions	Wrap (G, M) Chicken Tikka / Paneer Tikka Mint chutney, tamarind and date chutney, mango chutney, lettuce, garlic aioli
Kurkuri Calamari and Shrimp Ginger, chilli, lime, fennel, crushed pepper, flaked chilli aioli	
Idli (VE) Sambar, coconut chutney	
Keema Croquettes (G, M) Lamb mince stuffed potato parcels, spiced sweet potato, sun dried tomato	
Pudeena Paani Poori (VE, G) Crispy wheat shells, spiced black gram, mint water, tamarind water	

The menu only lists Milk (M, dairy), Vegan (Ve) and Gluten (G) as allergens. Please ask your server for a more detailed list.

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LARGE PLATES

Udipi Masala Dosa

Served with nariyal chutney, udupi sambhar

Chole Bhature (M, G)

Bhature, Rawalpindi chole, suji badam halwa

Chicken Burger (M, G)

Crunchy buttermilk chicken fillet in a brioche bun, served with mango chutney, gem lettuce, coleslaw, beef tomato, tikka masala sauce, masala chips

Club Kachori (M, G)

Our signature club sandwich with made toasted multigrain bread, smoked malai chicken tikka, melted applewood cheddar, fried egg, greens, beef tomato

Fish & Chips (G)

light and flaky Tilapia fillets, hand-battered, served with potato wedges

Mahim Keema Pao (M, G)

Classic Bombay breakfast with minced lamb, homemade 'pao' buns

Jaipuri Masala Beef and Flaky Parantha (M, G)

Aromatic slow cooked beef cooked with caraway seeds, chillies, flaky layered bread

Stuffed Parantha Selection (M, G)

Please select one.

All served with Aloo sabzi & plain yoghurt

Achari Murgh Dill Lamb Keema Ajwaini Potato Masala

COCKTAILS

Aperol Spritz, Dive into the Ocean, Mimosa,
Elderflower Breeze

Bloody Maru 10

Bloody Mary made with our homemade maru
chutney

Virgin Maru 5

Our version Of Virgin Mary made with our
homemade maru chutney

GREEN SMOOTHIE 8

Apple, Kiwi, Cucumber, Spinach, Celery,
Lime

Iced Tea or Coffee 5

Caramel Frappe 5

Add Hazelnut liquor over coffee and crushed ice,
extra 5

Masala Chai 4.5

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