

Wharf Street Kitchen

Indian small plates
designed for sharing

THE WHARF
BAR • FOOD • SPORT



INDIAN

INDIAN small plates designed for sharing

CHICKEN 65 🌶️🌶️

Crispy fried chicken bites tossed with bold South Indian spices with curry leaves and a hint of heat, served with mixed leaves and raita

prawn chettinadu 🌶️🌶️🌶️

Fiery South Indian prawns stir-fried with roasted spices, cracked black pepper and aromatic Chettinad masala, served with mixed leaves and raita

kaanthei roll 🌶️🌶️🌶️

Soft flatbread with spiced, pan-seared chicken, egg, onions, herbs and a tangy sauce served with mixed leaves and raita

keema samosa 🌶️🌶️

Crispy pastry filled with spiced lamb, onions, and aromatic Indian seasonings, served with raita

Vegetable samosa (vg) 🌶️🌶️

Crispy pastry filled with spiced potatoes and green peas, lightly seasoned with Indian herbs and spices, served with mint chutney

onion bhaji (vg) 🌶️

Crispy onion fritters seasoned with fragrant spices and chickpea flour, served golden and crunchy with mint chutney

triple-cooked chips

Triple-cooked, golden and ultra-crispy, deep-fried in rich beef fat, served with curry sauce or mayo

ALL DISHES £6 EACH OR 3 FOR £15

🌶️ MILD 🌶️🌶️ MEDIUM 🌶️🌶️🌶️ HOT
(VG) VEGAN

