



SOUPS

- ☞ 🍲 Smoked Dal Shorba, Ghee Foam 400
hickory-smoked soup & ghee foam
- 🍲 🍗 Pepper & Curry Leaf Chicken Broth 435
spiced broth & tender chicken shreds

COLD TAPAS

- ☞ 🍲 Savoury Ghevar Chaat 455
crispy ghevar, yoghurt espuma & chutney & sev
- 🍲 Banarasi Tomato Chaat 455
tomato & goat cheese, tamatar chokha & tomato chips
- 🍲 Thecha Burrata Bomb 695
spicy thecha pesto-filled burrata with crisp khakra

🍲 vegetarian 🍲 non vegetarian ☞ chef recommended

Please advise should you be allergic to any ingredient / dietary restriction.

All prices are in Indian rupees, exclusive of government taxes. We levy 10% optional Staff Welfare

SIDES

Roti - Plain	145
Roti Butter	145
Naan - Plain	165
Butter Naan	165
Garlic Naan	165
Laccha Prantha	165
Cheese Naan	195
Smoked Mint & Roast Garlic Raita	225
Steamed Rice	275
French Fries - Salted	375
French Fries - Masala	375

MEETHA

 Farzified Shahi Tukda rabri mascarpone stuffing, kesari crème anglaise, phylo pastry & honey crisp	575
  Rum Baba & Masala Chai baba au rum, masala chai custard & vanilla ice cream	575
  Rasmalai Tres Leches chenna cooked and served with milk three ways	575
  Parle-G Cheesecake baked cheesecake sandwich & custard cream	575
 Farzified Death By Chocolate dark chocolate cake, vanilla ice cream & overload of melted chocolate	575
 Farzified Mawa Cake parsi mawa cake with a twist, vanilla ice cream & pistachio dust	575

 vegetarian  non vegetarian  chef recommended
 Please advise should you be allergic to any ingredient / dietary restriction.
 All prices are in Indian rupees, exclusive of government taxes. We levy 10% optional Staff Welfare

TAPAS

VEGETARIAN

 Madurai Parotta Bhel	395
torn crispy parotta, calcutta noodle bhel	
Sweet Chilli Edamame Tostada	395
shelled edamame with sweet chilli sauce, lemon zest, chopped mint, roasted sesame seeds	
Darjeeling Veg Momo	455
fresh herbs, spices and seasonal vegetables, steamed momo	
DDLJ Chilli Cheese Toast	455
peppers & cheese overload, garlic bread toast	
Avocado - Makai Salsa Tostada	455
avocado mash, burnt corn, kimchi chutney & sesame seeds	
Vada Pav #Farzified	495
inside out vada pav, mint & tamarind chutney	
Chilli Cheese Jalebi	495
cheddar, mozzarella in dough, naga chilli nacho powder & sesame cheese sauce	
 Dal Chawal Arancini	495
dal chawal khichdi balls, cheese stuffing & chutney- papad	
Tandoori Soya Chops	515
cheese and nut-stuffing, makhni cream	
Injipuli Lotus Chips	495
crispy lotus stems, kerala inji puli sauce, furikake	
Tandoori Broccoli	540
double-cooked broccoli, cashew yogurt, parmesan crumb & achari aioli	
The Yoghurt Kaboom	545
fried yoghurt balls, rajasthani ker pickle aioli	
 Cheese & Truffle Kulcha	575
cheese-stuffed kulcha, parmesan snow & truffle essence	
Multani Paneer Tikka	575
cottage cheese cubes, cashew and cheese marination, mild spices and herbs	
Avocado Laphing Roll	545
tibetan laphing, avocado-cream cheese filling & fermented chilli jhol	

NON VEGETARIAN

Eggstremely Desi Kulcha	495
boiled eggs, tandoori masala stuffed kulcha & herb butter	
Corriander Chicken Momo	515
chicken mince, corriander- chilli-garlic, steamed momo	
Chicken Gilafi Hotdog	495
chicken seekh kebab, fermented chilli mayo & kasundi miso aioli	
Tibetan Shaphalay, Tomato-Timur	645
chicken pastry pockets, pickled radish, timur & tomato chutney	
Butter Chicken Kulcha	665
butter chicken stuffed kulcha, herb butter	
Chennai Chicken Taco	545
chicken cooked in classic 65 masala, served on a saffron thepla taco	
Chicken & Waffle	545
masala karage chicken, savoury waffle, fermented hot honey drizzle	
Coorg Pepper Chicken Wontons	665
fried wontons, pepper chicken, podi dust & bird's eye chilli honey foam	
Kandhari Chicken Wings	665
chicken wings, double cooked with mild spices and herbs	
Chicken Wings	665
bhoot jholakia marination, super hot chicken wings	
Keema Kulcha	695
mini kulcha stuffing, mutton keema & salsa verde	
 Mutton Galouti Burger	725
velvety mutton galouti, masala boti, onion & mint chutney	
Papad Prawn (6pcs)	825
appalam papad, wasabi-chilli tartar sauce & spicy mayo	
Tempura Prawns (6pcs)	825
tempura fried prawns, achari buffalo sauce and nimbu mirchi air	
Lamb Chops	825
whiskey glaze, tomato gunpowder jam & mint labneh	

 vegetarian  non vegetarian  chef recommended

Please advise should you be allergic to any ingredient / dietary restriction.

All prices are in Indian rupees, exclusive of government taxes. We levy 10% optional Staff Welfare

FARZIFIED TAPAS

TAFTAN PIZZA

REIMAGINED INDIAN FLATBREAD

🍱 Classic Taftan Margherita	800
marinara, mozzarella cheese	
🍱 Mushroom & Chatpata Pesto	850
sundried tomatoes, mozzarella and tangy pesto	
🌱🍱 Bageecha Taftan	850
marinara, seasonal vegetables	
🍗 Spicy Andhra Chicken	900
marinara, tender chicken, guntur chilli & curry leaf	

THE OG MENU

timeless recipes, honest flavours & pure nostalgia on a plate

STARTERS

🍱 Teen Mirch Ka Paneer Tikka	575
paneer with red tandoori marination along with bell peppers cooked in tandoor	
🍗 Chicken Tikka	645
boneless chicken with mustard oil spiced yoghurt marinade roasted in tandoor	
🍗 Mahi Tikka	725
river sole fish cubes in a tangy marinade of yoghurt, lemon juice, & spices	
🌱🍗 Mutton Seekh Kebab	725
kebabs made with minced mutton slathered in a bowl of spices & roasted to perfection	

MAINS

🍱 Pindi Choley	615
chickpeas tempered with a large assortment of spice powders	
🌱🍱 Tawa Soya Chaap	625
tender soya chaap served in a rich flavorful tawa masala gravy	
🍱 Paneer Darbari Mirchiwala	625
cottage cheese and bell pepper cooked in a robust spicy masala gravy	
🍱 Malai Kofta Kaju Korma	645
cottage cheese dumplings stuffed with dry fruits and cooked in a creamy cashew gravy	
🍗 Amrtisar Kukkad Masala	745
slow cooked chicken in a hearty flavorful masala, home-style	
🌱🍗 Lal Maas Jodhpuri	825
lamb braised in a classic gravy with mathania chillies	

🌱 vegetarian 🍗 non vegetarian 🌿 chef recommended

Please advise should you be allergic to any ingredient / dietary restriction.

All prices are in Indian rupees, exclusive of government taxes. We levy 10% optional Staff Welfare

LARGE PLATES

VEGETARIAN

Subz Dum Biryani	575
long grain basmati, seasonal vegetables, smoked mint & roast garlic raita	
Mathania Arrabiata Pasta	655
choice of penne/ spaghetti with mathania chilli arrabiata sauce	
Afgani Cheese Sauce Pasta	655
choice of penne/ spaghetti with cashew & cheese sauce, flavoured with north indian spices	
 PTM - Paneer Tikka Masala	715
paneer tikka, tomato- butter gravy & garlic naan	
Double Dairy Dal Makhni	655
aged dal with butter emulsion & laccha parantha	
Wild Mushroom Korma	725
truffle-scented mushrooms & za'atar naan	
Crispy Makhni Burrata, Laal Mirchi Parantha	715
panko-fried burrata, airy tomato makhni & red chilli	

NON VEGETARIAN

Chicken Dum Biryani	725
long grain basmati, tender chicken, smoked mint & roast garlic raita	
Hand-Pulled Butter Chicken	805
slow-cooked chicken, makhni gravy & cheese naan	
 Chicken Tikka Masala (C.T.M.)	805
tandoori chicken tikka, tomato- butter gravy & laal mirchi parantha	
 Madras Railway Curry	795
not butter chicken curry, manipuri red rice & ghee- podi essence	
 Shorshe Bhapa Fish	840
sous vide mustard fish fillet & vegetable risotto	
Ahuna Mutton	890
bihari champaran mutton & green chilli parantha	

LUNCH BREAK TIFFINS

(SERVES 1)

 Mushroom Korma, Steam Rice & Dal Makhni	755
 PTM, Steam Rice, Dal Makhni	755
 Butter Chicken, Steam Rice & Dal Makhni	795
 Ahuna Mutton, Steam Rice & Dal Makhni	795

CALCUTTA CHINESE

 Tiretta Street Chowmein	495
 Tangra Chilli Paneer	595
 Tangra Chilli Chicken	695

 vegetarian  non vegetarian  chef recommended

Please advise should you be allergic to any ingredient / dietary restriction.

All prices are in Indian rupees, exclusive of government taxes. We levy 10% optional Staff Welfare

LARGE PLATES | TIFFINS

Farzi Shoonya

FRAZI OK	265
LITCHI PANNA DESIRE	265
GRENNY MINT ROYAL	265
STRAWBERRY LEMONADE	265
ITALIAN SMOOCH	265

Soft Beverage

AERATED BEVERAGES - COKE	140
AERATED BEVERAGES - DIET COKE	140
AERATED BEVERAGES - SPRITE	140
CANNED FRUIT JUICE	140
TONIC WATER	140
GINGERALE	140
FRESH LIME SODA	205
MINERAL WATER	170
SPARKLING WATER	205



NEW DELHI



MONSOON REIMAGINED

A seasonal selection of regional Indian dishes
inspired by global flavours & contemporary techniques.

- **Ram Laddu, Corriander Espuma 395**
Tamarind gel, radish and ginger pickle
& moong dal crisp
- **Kathal Hara Masala, Malabar Quesadilla 425**
Pulled jackfruit, malvani herb sauce
& malabar parota
- **Paalak Patta & Muhammara 445**
Crispy spinach pakoras, red pepper muhammara,
whipped yoghurt, toasted walnuts, pomegranate & herb oil
- ▲ **Patrani Macchi, Green Mole 595**
Banana leaf wrapped, green chilli, coriander fish
& mexican green mole sauce
- ▲ **Chicken Sukka Bao 575**
Kolhapuri chicken sukka, steamed bao,
pickled onion & miso aioli



■ vegetarian ▲ non vegetarian

Please ask the server for further information.

We levy a service charge of 10%, Government taxes as applicable.

Please let us know if you have any allergies or require any information used in our dishes.

*T & C apply.



BEYOND YOUR EVERYDAY BREW

Dessert-inspired coffees & decadent hot chocolates.
inspired by your favourite sweet treats

COFFEE

CLOUD 9 TIRAMISU LATTE 495
espresso, mascarpone cream, vanilla, cocoa dust and
a fluffy tiramisu cloud

MANGO STICKY RICE LATTE 495
inspired by the famous dessert, with espresso, mango, coconut and
crispy sticky rice

PISTACHIO MOCHA 545
dark chocolate, espresso and pistachio cream

HOT CHOCOLATE

CAMPFIRE HOT CHOCOLATE 575
dark chocolate, toasted marshmallow and smoked cinnamon

SALTED CARAMEL POPCORN CHOCOLATE 525
velvety hot chocolate topped with caramel popcorn and sea salt

BISCOFF S'MORES CHOCOLATE 545
lotus biscoff, toasted marshmallow, biscuit crumble and chocolate

MATCHA WHITE CHOCOLATE 525
creamy white chocolate infused with ceremonial matcha

Please let us know if you have any allergies or require any information used in our dishes.

Please ask the server for further information.

We levy a service charge of 10%, Government taxes as applicable.