



## SOUPS

### **Wild Mushroom Cappuccino v**

*mushroom soup with truffle oil, porcini dust & citrus foam*

### **Lime Chilli Coconut Thai Style v**

*a light coconut broth with fresh red chillies, kaffir lime, lemongrass and rice vermicelli noodles  
vegetarian/chicken/seafood*

### **Korean Chicken Spinach Soup**

*a gentle soya flavoured broth with baby spinach , minced chicken & sesame oil*

### **Traditional Mulligatawny**

*traditional anglo indian lentil soup with whole spices and coconut  
vegetarian/chicken/prawn*

## SMALL BITES

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## INDIAN

### VEGETARIAN

### **Finch's Jalapeno Paneer Tikka**

*stuffed mini paneer steak with a tangy twist of jalapenos*

### **Mushroom Galauti Kebab**

*melt in the mouth mushroom kebabs on mini lachcha paratha*

### **Zaffran Dahi Kebab**

*saffron flavoured soft centred yogurt kebabs with rich nutty filling*

### **Mini Vegetable Kathi Rolls**

*tandoori veggies and paneer wrapped in mini paratha served mint chutney and crunchy greens*

### **Chatpatta Paneer in Crunchy Cups**

*tangy paneer chick pea fresh mint mix tossed in a spicy tamarind sauce*

### NON - VEGETARIAN

### **Madeira Infused Bharwaa Chicken Kebab**

*madeira marinated stuffed tandoori chicken straight from our clay oven*

### **Finch's Kasundi Salmon Tikka**

*scottish salmon cooked bengali style in piquant mustard marinade*

### **Gilafi Mutton Seekh**

*soft mutton seekh coated with crunchy peppers, herbs and red onions*

### **Baby Chicken Kathi Rolls**

*boneless tandoori chicken wrapped in mini paratha with mint chutney and crunchy greens*

### **Pork Belly with Sorpotel Curry Sauce**

*slow cooked melting pork belly served with goan style curry sauce*

### **Lamb Chops Rogan Josh**

*spiced New Zealand lamb chops served with tandoori baby potatoes & rogan josh sauce*

## **RICE AND CURRIES**

### **The Finch's Kesar Dum Biryani**

*saffron infused fragrant basmati cooked on Dum  
Vegetarian/Chicken/ Mutton*

### **Steamed Basmati Rice**

### **Dhabe wali Dal**

*home style mixed lentils tempered and served with herbed citrus butter*

### **Dhungar Lagaa Paneer**

*smoked malai paneer chunks in a rich brown onion & yogurt gravy*

## **NON - VEGETARIAN**

### **Home Style Chicken Curry**

*chicken simmered in spiced home style gravy*

### **Rajputana Laal Maas**

*slow cooked mutton in a traditional spiced red gravy*

### **Coastal Prawn Curry**

*prawns simmered in a mildly spiced coconut chilli gravy*

## **BREADS & SIDES**

### **Tandoori Roti**

*Paratha  
Varki / Masala*

### **Baby Naan**

*Plain/Garlic/Cheese*

**Boorani Raita**

## FROM THE FAR EAST

### SMALL BITES

#### VEGETARIAN

**Thai Chilli Potatoes v**

*spicy baby potatoes tossed with our house special thai chilli sauce v*

**Stir-fried Assorted Mushrooms v**

*wok tossed with fresh red chillies and spring onions*

**Pokchoy Cilantro & Water chestnut Dumpling v**

*delightful greens in a dumpling with a burst of water chestnut*

**Edamame & Cream Cheese Dumpling v**

*delicate dumplings gently steamed with baby soy beans & philadelphia cream cheese*

**Truffled Exotic Mushroom & Asparagus Dumpling v**

*delicious truffle scented shitake, shimji, button mushrooms & crunchy asparagus*

#### NON - VEGETARIAN

**Stir Fried Chicken**

*bite size chicken pieces in the finch special sauce with cashew*

**Thai Basil Chicken Wontons**

*wrapped chilli basil flavoured minced chicken crisp fried*

**Wasabi Chicken Gyoza**

*traditional Japanese style steamed wasabi spiced chicken dumpling*

**Har Gau**

*delicately wrapped traditional sesame flavoured Guangzhou style prawn dumpling*

**Sui Mai**

*classic Cantonese dumpling with minced prawns & chicken topped with salmon caviar*

**Masala Prawns Tempura**

*indian spice dusted prawn, tempura fried & served with our house special dip*

## RICE & NOODLES

**Steamed Sticky Japanese Rice**

### **Japanese Wok Tossed Rice**

*stir fried sticky rice tossed with light soya & choice of veg  
vegetarian/chicken/prawn*

### **Indonesian Style Fried Rice**

*stir fried rice tossed with prawns, chicken, egg & sweet soya, served with chicken satay & prawn crackers*

### **Shanghai Style Street Noodles**

*Fresh steamed noodles tossed with Asian green veggies, soya & sesame oil  
vegetarian/chicken*

### **Yaki Soba Noodles (gluten free)**

*buck wheat noodles tossed with assorted Veggies & chilli butter.  
vegetarian/chicken*

## **GRILLS & CURRIES**

### **Home Style Red Thai Curry**

*coconut milk with chilli and galangal thai style with assorted vegetables  
vegetarian/chicken/prawn*

### **Finch's Hot Pot**

*Vegetables or baked chicken simmered with home made sambal, chinese wine & fragrant sesame oil.  
vegetarian/chicken*

### **Hoisin Glazed Chicken**

*soy - chilli - garlic marinated grilled chicken served with hoisin glaze & sweet potato*

### **Wok Tossed Mock Meat / Tenderloin with Asparagus & Mushrooms**

*juliennes of peppery meat & tossed with asparagus and mushrooms*

### **Five Spiced Pork Belly**

*chinese five spice rubbed pork belly slow cooked in its own juices*

### **Black Cod with Asian Greens & Wasabi Mash**

*pan fried marinated black cod served with asian greens and a soya ginger glaze.*

## **PIZZA**

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### **VEGETARIAN**

#### **Pizza Con Patate v**

*traditional italian potato pizza with fresh rosemary*

#### **Hawaiian Style Pizza v**

*sliced pineapple, olives, jalapenos & shredded mozzarella*

### **Greek Style Pizza v**

*kale, olives, plum tomatoes, shallot & garlic confit ,with tangy feta cheese*

### **Burrata Pizza A la Caprese v**

*baby burrata cheese, roasted cherry tomatoes, fresh basil*

## **NON- VEGETARIAN**

### **Pizza Calzone**

*a classic closed face pizza from naples, stuffed with mozzarella, parmesan, mushroom cream, ham and egg*

### **Hot Grilled Harrisa Chicken**

*middle eastern harrisa spiced marinated grilled chicken with peppers and chillies*

### **Asian inspired hot Basil Chicken**

*kaprow kie style minced chicken pizza with fresh chilli and basil & bocconcini cheese*

### **The Finch's Meat Feast**

*made for the meat lovers, loaded with sausage, ham and salami*

## **DESSERTS**

### **Choice of Ice Cream**

*three scoops of ice cream of your choice - vanilla / chocolate /mango*

### **Basbousa**

*traditional middle eastern semolina cake, steeped in rose scented syrup*

### **Salted Caramel & Oreo Cheese Cake**

*baked layers of cream cheese, cracked oreo & salted caramel*

### **Tiramisu**

*an italian classic with kahlua, mascarpone and rich coffee cream zabaglione*

### **Saffron Cardamom Bake**

*saffron & cardamom flavoured baked yogurt*

### **Chocolate Mud Slide**

*dark chocolate cake with nuts and chocolate ganache*

### **Just Can't Name It...**

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All Prices Are in INR