

(*v*) = vegetarian

(*vg*) = vegan

(*g*) = contains gluten

(*d*) = contains dairy

(*n*) = contains nuts

(in some cases can be removed)

# KRICKET

*Brixton*

SNACKS	Each	SIDES	
☒ Tomato rasam pani puri ( <i>vg, g, n</i> )	2.5	☒ Malabar paratha ( <i>vg, g</i> )	3
Cured trout papdi chaat, coconut podi ( <i>g, d</i> )	3.5	<i>Add Goan sausage</i>	5.5
Mirchi vada, goats curd, tamarind ( <i>v, g, d</i> )	4	<i>&amp; naga chilli honey butter (g, d)</i>	
☒ Aslam's butter chicken kofta ( <i>d</i> )	4	☒ Kombu jeera pulao ( <i>vg</i> )	4.5
		☒ Burnt garlic tarka dal ( <i>vg</i> )	6.5
		Grilled greens, walnut chutney ( <i>vg, n</i> )	7
		Cucumber & peanut raita ( <i>v, d, n</i> )	3
		Laccha onions ( <i>vg</i> )	3
		Cedro lemon pickle ( <i>vg</i> )	3
SMALLER		Condiments	1.5
☒ Bhel Puri ( <i>v/vg, g, n</i> )	8		
<i>Raw mango, coriander chutney, yoghurt</i>			
Samphire Pakoras ( <i>v/vg, g</i> )	10.5	Keralan Market Fish Curry	
<i>Tamarind chutney, chilli garlic mayo</i>		35	
☒ Kashmiri Grilled Lamb Ribs ( <i>g, d</i> )	12		
<i>Garlic achaar, smoked yoghurt</i>			
Keralan Fried Chicken ( <i>g, d</i> )	13		
<i>Pickled mooli, curry leaf mayo</i>			
☒ Butter Garlic Pepper Crab ( <i>d</i> )	16	Grilled Onglet,	
<i>Monk's beard, fennel &amp; wild garlic</i>		Green Peppercorn & Bone Marrow Nihari ( <i>d</i> )	
		35	
LARGER			
		A Taste of KRICKET	
Spring Vegetable Pao Bhaji ( <i>v, g, d</i> )	14.5	<i>Minimum 4 guests, for the whole table</i>	
<i>Wild garlic butter</i>		<i>(Vegetarian options available)</i>	
☒ Grilled Squash ( <i>v, d, n</i> )	16	35pp	
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>			
Bat & Ball Jaipuri Mutton Curry ( <i>g, d</i> )	16		
<i>Smoked guntar chilli ghee</i>			
☒ Mangalorean Smoked Pork Belly ( <i>g</i> )	17		
<i>Burnt apple chutney</i>		DESSERT	
		☒ Bhappa Doi ( <i>d, n</i> )	8
KRICKET Cookbook	28	<i>Vanilla, rhubarb, almond</i>	
<i>Modern Indian Recipes</i>		Mango & Lime Kulfi ( <i>d</i> )	5
		<i>Passionfruit &amp; chilli</i>	

HOUSE SERVES	All 11	WHITE	125ml / 750ml
Oxymoron <i>Vodka, oxymel, cardamom</i>		Convento Da Vila Branco <i>Adega de Borba, Alentejo, Portugal</i>	6 / 29
Colaba Cane <i>Spiced rum, cane juice, citric water</i>		Verdejo <i>Marsilea, 2022, Valencia, Spain</i>	7 / 32
Apple Seed <i>Gin, sparkling apple, coriander seed</i>		Chardonnay <i>Maison Ventenac, 2023, France</i>	8 / 36
Dhuarita <i>Tequila, pomegranate, jaggery, rose</i>		Sauvignon Blanc <i>Mary Taylor, 2022, Bordeaux, France</i>	9 / 37
		Grüner Veltliner <i>Weingut Eschenhof Holzer, 2022, Wagram, Austria</i>	39
HOUSE SERVES (No booze)		Pecorino <i>Tocco, 2022, Abruzzo, Italy</i>	43
Kashmiri Adrift <i>Pentire adrift, kashmiri chilli, lime, agavé</i>	9		
Pentire Spritz	8		
Botivo + Soda	7.5	RED	125ml / 750ml
Fresh Lime Soda	3.5	Convento Da Vila Tinto <i>Adega de Borba, Alentejo, Portugal</i>	6 / 29
		Tempranillo, Garnacha <i>Bodegas Nekeas, 2022, Navarra, Spain</i>	7 / 32
BEER & CIDER		Montepulciano <i>Cantina Miglianico, 2022, Abruzzo, Italy</i>	8 / 35
Lager <i>Harbour Brewing Co, Cornwall (4%)</i>	4.9	Tempranillo, Cabernet Sauvignon <i>Vins el Cep, 2022, Penedes, Spain</i>	9 / 37
Session IPA <i>Harbour Brewing Co, Cornwall (4.3%)</i>	4.9	Pinot Noir <i>Bruno Lafon, 2022, Vin de France, France</i>	43
Pale Ale <i>White Rhino Brewing Co, India (4.3%)</i>	5.5		
Lager (bottled) <i>Days, Edinburgh (0.0%)</i>	5.5	ROSE / SKIN	125ml / 750ml
Cidre (bottled) <i>Sassy, Normandy (5%)</i>	6	Cabernet Sauvignon <i>Maison Ventenac Rosé, 2022, France</i>	7 / 36
Round of Beer <i>For our chefs</i>	5	Postopoma Orange <i>Matic Wines. 2023, Podravje, Slovenia</i>	9 / 45
COFFEE / CHAI		SPARKLING	125ml / 750ml
Espresso	2.5	Prosecco <i>Sofia Brescia, Veneto, Italy</i>	9 / 42
Iced Masala Chai	3.5	Chardonnay & Pinot Noir <i>Sov'Ran, Rye, England</i>	60