

# KRICKET

*Brixton*

## SNACKS

Tomato rasam pani puri (vg)	2.5
Fried idli, mackerel, miso, ginger pickle	3.5
Beef idichathu, shiso, wild garlic mustard	3.5
Mirchi vada, goats curd, tamarind (v)	4

## SMALLER

Bhel Puri (v/vg)	8
<i>Raw mango, coriander chutney, yoghurt</i>	
Samphire Pakoras (v/vg)	10.5
<i>Chilli garlic, tamarind chutney</i>	
Keralan Fried Chicken	13
<i>Pickled mooli, curry leaf mayo</i>	
Grilled Pahadi Trout	14
<i>Smoked green tomato chutney</i>	
Beef Nihari Seekh Kebab	15
<i>Laccha onion, pickled shiitake</i>	

## LARGER

Mushroom Keema Pao (v)	14.5
<i>Pickled shiitake, cep ladi pav</i>	
Grilled Squash (v)	16
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
Pandhi Pork Neck Curry	16
<i>Tamarind, dried chilli, fried ginger &amp; peanuts</i>	
Gurnard Pandhra Rassa	16
<i>Smoked chicken fat &amp; sesame</i>	

## KIDS MENU

KRICKET Cookbook	28
<i>Modern Indian Recipes</i>	

## SIDES

Malabar paratha	5
Jeera pulao (vg)	4.5
Burnt garlic tarka dal (vg)	6.5
Grilled beans, walnut chutney (vg)	7
Cucumber & peanut raita (v)	3
Laccha onions (vg)	3
Condiments	1.5

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## TO SHARE

Tandoori Poussin,  
Black Garlic Raita, Tropea Onions  
28

Grille Whole Black Bream,  
Keralan Market Fish Curry  
35

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A Taste of Cricket  
*Minimum 4 guests, for the whole table*  
*(Vegetarian options available)*  
37.5pp

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EXPRESS LUNCH  
19.5pp



## DESSERT

Chai Financier	9
<i>Cherries, elderflower</i>	
Mango & Lime Kulfi	5
<i>Passion fruit &amp; chilli</i>	

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## HOUSE COCKTAILS

All 11.5

- Oxymoron  
*Vodka, oxymel, cardamom*
- Colaba Cane  
*Spiced rum, cane juice, citric water*
- Apple Seed  
*Gin, sparkling apple, coriander seed*
- Dhuarita  
*Tequila, pomegranate, jaggery, rose*

## NO BOOZE

- Kashmiri Adrift 9  
*Pentire adrift, kashmiri chilli, lime, agavé*
- Pentire Spritz 8
- Botivo + Soda 7.5
- Fresh Lime Soda 4

## BEER & CIDER

- Lager 4.9  
*Harbour Brewing Co, Cornwall (4.0%)*
- Session IPA 4.9  
*Harbour Brewing Co, Cornwall (4.3%)*
- Pale Ale 5.5  
*White Rhino Brewing Co, India (4.3%)*
- Lager (bottled) 5.5  
*Days, Edinburgh (0.0%)*
- Cidre (bottled) 6  
*Sassy, Normandy (5.0%)*
- Round of Beer 5  
*For our chefs*

## COFFEE / CHAI

- Espresso 2.5
- Iced Masala Chai 3.5

## WHITE

- Convento Da Vila Branco 6 / 30  
*Adega de Borba, Alentejo, Portugal*
- Verdejo 7 / 34  
*Marsilea, 2022, Valencia, Spain*
- Chardonnay 8 / 37.5  
*Maison Ventenac, 2023, France*
- Sauvignon Blanc 9 / 39  
*Mary Taylor, 2022, Bordeaux, France*
- Grüner Veltliner 41  
*Weingut Eschenhof Holzer, 2022, Wagram, Austria*
- Pecorino 46  
*Tocco, 2022, Abruzzo, Italy*

## RED

- Convento Da Vila Tinto 6 / 30  
*Adega de Borba, Alentejo, Portugal*
- Tempranillo, Garnacha 7 / 33  
*Bodegas Nekeas, 2022, Navarra, Spain*
- Montepulciano 8 / 36  
*Cantina Miglianico, 2022, Abruzzo, Italy*
- Tempranillo, Cabernet Sauvignon 9 / 39  
*Vins el Cep, 2022, Penedes, Spain*
- Pinot Noir 44  
*Bruno Lafon, 2022, Vin de France, France*

## ROSE / SKIN

- Cabernet Sauvignon 7 / 37.5  
*Maison Ventenac Rosé, 2022, France*
- Postopoma Orange 9 / 48  
*Matic Wines. 2023, Podravje, Slovenia*

## SPARKLING

- Prosecco 9 / 44  
*Sofia Brescia, Veneto, Italy*
- Chardonnay & Pinot Noir 65  
*Sov'Ran, Rye, England*