

# KRICKET

Canary Wharf

## SNACKS

|  | Each |
|--|------|
| Tomato rasam pani puri (vg)                | 2.5  |
| Fried idli, cured mackerel, 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>          |      |
| Kale Patta Chaat (vg)                           | 11   |
| <i>Green mango, tomatoes, peanuts, tamarind</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 (v)  | 14.5 |
| <i>Grilled cauliflower mushroom</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>                    |      |
| Poussin Ghee Roast  | 18   |
| <i>Cucumber achaar</i>                                    |      |

## SIDES

|                                    |     |
|------------------------------------|-----|
| 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 |

## KIDS MENU

|  |     |
|--|-----|
|  | 7.5 |
|--|-----|

KRICKET Cookbook  
*Modern Indian Recipes*

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## TANDOOR

|                                 |     |
|---------------------------------|-----|
| Masala naan (v)                 | 4.5 |
| Brown butter laccha paratha (v) | 5   |
| Date & pistachio kulcha (v)     | 6   |
| Chilli cheese naan (v)          | 7   |
| Rabbit keema baidi roti         | 9   |

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## TO SHARE

|                                     |    |
|-------------------------------------|----|
| Keralan Market Fish Curry           | 35 |
| Grilled Mutton Chop Pistachio Qorma | 48 |

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## A Taste of KRICKET

*Minimum 4 guests, for the whole table  
(Vegetarian options available)*  
42.5pp

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## EXPRESS LUNCH

19.5pp



## DESSERT

|                                   |   |
|-----------------------------------|---|
| Chai Financier                    | 8 |
| <i>Figs &amp; white chocolate</i> |   |
| Mango & Lime Kulfi                | 5 |
| <i>Passion fruit &amp; chilli</i> |   |

## COFFEE / CHAI

|                         |     |
|-------------------------|-----|
| Espresso                | 2.5 |
| Masala Chai             | 3.5 |
| <i>Add rum / whisky</i> | 5.5 |

# KRICKET

Canary Wharf

| COCKTAILS  | All 11.5      | WHITE   | 125ml / 750ml |
|--|---------------|---|---------------|
| Aam Standard<br><i>Vodka, mango, oxymel, cardamom</i>                  |               | Convento Da Vila Branco<br><i>Adega de Borba, 2023, Alentejo, Portugal</i>  | 6 / 30        |
| Sparkling Laal<br><i>Dopplegänger aperitif, apricot, carom, soda</i>   |               | Verdejo<br><i>Marsilea, 2023, Valencia, Spain</i>                           | 7 / 34        |
| Dhuarita<br><i>Tequila, pomegranate, jaggery, rose</i>                 |               | Chardonnay<br><i>Maison Ventenac, 2023, France</i>                          | 37.5          |
| Colaba Cane<br><i>Spiced rum, cane juice, citric water</i>             |               | Sauvignon Blanc<br><i>Mary Taylor, 2022, Bordeaux, France</i>               | 39            |
|  |               | Grüner Veltliner<br><i>Weingut Eschenhof Holzer, 2023, Wagram, Austria</i>  | 9 / 41        |
| NO BOOZE   |               | Vinho Verde<br><i>Domaine Vieux Pressoir 'Elegance', 2022, France</i>       | 44            |
| Kashmiri Adrift<br><i>Pentire adrift, kashmiri chilli, lime, agavé</i> | 9             | Chenin Blanc<br><i>A&amp;D Wines, 2021, Minho, Portugal</i>                 | 46            |
| Pentire Spritz<br><i>Pentire, tonic, indian bay</i>                    | 8             | R3 Riesling<br><i>Corvers Kauter, 2023, Rheingau, Germany</i>               | 11 / 49       |
| Botivo + Soda  | 7             | Albarino<br><i>Casa Monte Pio, 2023, Rias Baixas, Spain</i>                 | 52            |
| Fresh Lime Soda  | 4             | Chardonnay<br><i>Domaine Mathias Macon Village, 2022, Burgundy, France</i>  | 56            |
| BEER   |               | Sancerre<br><i>Maison Foucher 2023, Loire Valley, France</i>                | 62            |
| Lager<br><i>Harbour Brewing Co, Cornwall (4%)</i>                      | 4.9           |   |               |
| Session IPA<br><i>Harbour Brewing Co, Cornwall (4.3%)</i>              | 4.9           | RED   | 125ml / 750ml |
| Hazy IPA<br><i>Small Beer Co, London (2.6%)</i>                        | 5             | Convento Da Vila Tinto<br><i>Adega de Borba, 2021, Alentejo, Portugal</i>   | 6 / 30        |
| Lager<br><i>Days, Edinburgh (0.0%)</i>                                 | 5.5           | Tempranillo, Garnacha<br><i>Bodegas Nekeas, 2022, Navarra, Spain</i>        | 7 / 33        |
| SPARKLING  | 125ml / 750ml | Montepulciano<br><i>Cantina Miglianico, 2022, Abruzzo, Italy</i>            | 35            |
| Prosecco<br><i>Sofia Brescia, Veneto, Italy</i>                        | 9 / 44        | Tempranillo, Cabernet Sauvignon<br><i>Vins el Cep, 2022, Penedes, Spain</i> | 37            |
| Chardonnay & Pinot Noir<br><i>Sov'Ran, 2019, Rye, England</i>          | 65            | Negroamaro<br><i>Tempo al Vino, 2022, Apulia, Italy</i>                     | 9 / 40        |
| Pinot Meunier Pinot Noir<br><i>A. Levasseur, Champagne, France</i>     | 80            | Pinot Noir<br><i>Bruno Lafon, 2022, Vin de France, France</i>               | 44            |
| ROSE / SKIN  | 125ml / 750ml | Sangiovese<br><i>Pandolfa, 2022, Emilia Romagna, Italy</i>                  | 11 / 49       |
| Cabernet Sauvignon<br><i>Maison Ventenac Rosé, 2022, France</i>        | 8.5 / 37.5    | Malbec<br><i>MAAL, 2021, Uco Valley, Argentina</i>                          | 52            |
| Postopoma Orange<br><i>Matic Wines. 2023, Podravje, Slovenia</i>       | 9 / 48        | Chianti Classico<br><i>Tenuta Casenuove, 2018, Tuscany, Italy</i>           | 58            |
| Grenache, Syrah<br><i>QV, 2022, Côtes de Provence, France</i>          | 54            | Syrah<br><i>Ministry of Clouds, 2022, McLaren Vale, Australia</i>           | 65            |
|  |               | Pinot Noir<br><i>Au Pied du Mont Chauve, 2020, Burgundy, France</i>         | 70            |