

KRICKET

White City

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

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

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>	
Samosa Chaat (v/vg)	11
<i>Pea & potato samosas, channa masala, 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>	

A Taste of KRICKET
Minimum 4 guests, for the whole table
(Vegetarian options available)
42.5pp

KIDS MENU
7.5

LARGER

Hyderabadi Aubergine (vg)	14.5
<i>Coconut, curry leaf & peanut masala</i>	
Grilled Squash (v)	16
<i>Makhani, paneer, hazelnuts, puffed wild rice</i>	
Bat & Ball Jaipuri Mutton Curry	16
<i>Smoked guntar chilli ghee</i>	
Pandhi Pork Neck Curry	16
<i>Tamarind, dried chilli, fried ginger & peanuts</i>	
Grilled Whole Black Bream	35
<i>Keralan market fish curry</i>	

EXPRESS LUNCH
19.5pp

DESSERT

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

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

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HOUSE COCKTAILS	All 11	WHITE	125ml / 750ml
Aam Standard <i>Vodka, mango, oxymel, cardamom</i>		Convento Da Vila Branco <i>Adega de Borba, Alentejo, Portugal</i>	6 / 30
Sparkling Laal <i>Dopplegänger aperitif, apricot, carom, soda</i>		Verdejo <i>Marsilea, 2022, Valencia, Spain</i>	7 / 34
Dhuarita <i>Tequila, pomegranate, jaggery, rose</i>		Chardonnay <i>Maison Ventenac, 2023, France</i>	37.5
Colaba Cane <i>Spiced rum, cane juice, citric water</i>		Sauvignon Blanc <i>Mary Taylor, 2022, Bordeaux, France</i>	39
		Grüner Veltliner <i>Weingut Eschenhof Holzer, 2022, Wagram, Austria</i>	9 / 41
NO BOOZE		Vinho Verde <i>A&D Wines, 2021, Minho, Portugal</i>	44
Kashmiri Adrift <i>Pentire adrift, kashmiri chilli, lime, agavé</i>	9	R3 Riesling <i>Corvers Kauter, 2022, Rheingau, Germany</i>	11 / 49
Pentire Spritz <i>Pentire, tonic, indian bay</i>	8	Chardonnay <i>Domaine Mathias Macon Village, 2022, Burgundy, France</i>	56
Botivo + Soda	7	Chablis <i>Dominique Gruhier, 2022 Burgundy, France</i>	65
Fresh Lime Soda	4		
BEER		RED	125ml / 750ml
Lager <i>Harbour Brewing Co, Cornwall (4.0%)</i>	4.9	Convento Da Vila Tinto <i>Adega de Borba, Alentejo, Portugal</i>	6 / 30
Session IPA <i>Harbour Brewing Co, Cornwall (4.3%)</i>	4.9	Tempranillo, Garnacha <i>Bodegas Nekeas, 2022, Navarra, Spain</i>	7 / 33
Pale Ale (bottled) <i>White Rhino Brewing Co, India (4.3%)</i>	5.5	Montepulciano <i>Cantina Miglianico, 2022, Abruzzo, Italy</i>	36
Lager (bottled) <i>Days, Edinburgh (0.0%)</i>	5.5	Tempranillo, Cabernet Sauvignon <i>Vins el Cep, 2022, Penedes, Spain</i>	39
		Negroamaro <i>Tempo al Vino, 2021, Apulia, Italy</i>	9 / 40
ROSE / SKIN	125ml / 750ml	Pinot Noir <i>Bruno Lafon, 2022, Vin de France, France</i>	44
Cabernet Sauvignon <i>Maison Ventenac Rosé, 2022, France</i>	8.5 / 37.5	Sangiovese <i>Pandolfi, 2021, Emilia Romagna, Italy</i>	11 / 49
Postopoma Orange <i>Matic Wines. 2023, Podravje, Slovenia</i>	9 / 48	Malbec <i>MAAL, 2021, Uco Valley, Argentina</i>	52
Grenache, Syrah <i>QV, 2022, Côtes de Provence, France</i>	54	Chianti Classico <i>Tenuta Casenuove, 2018, Tuscany, Italy</i>	58
SPARKLING	125ml / 750ml	COFFEE / TEA / CHAI	
Prosecco <i>Sofia Brescia, Veneto, Italy</i>	9 / 44	Coffee by Climpson & Sons	2.7
Chardonnay & Pinot Noir <i>Sov'Ran, Rye, England</i>	65	Tea Pots	3.5
Pinot Meunier Pinot Noir <i>A. Levasseur, Champagne, France</i>	80	Masala Chai <i>Add rum / whisky</i>	3.5 5.5