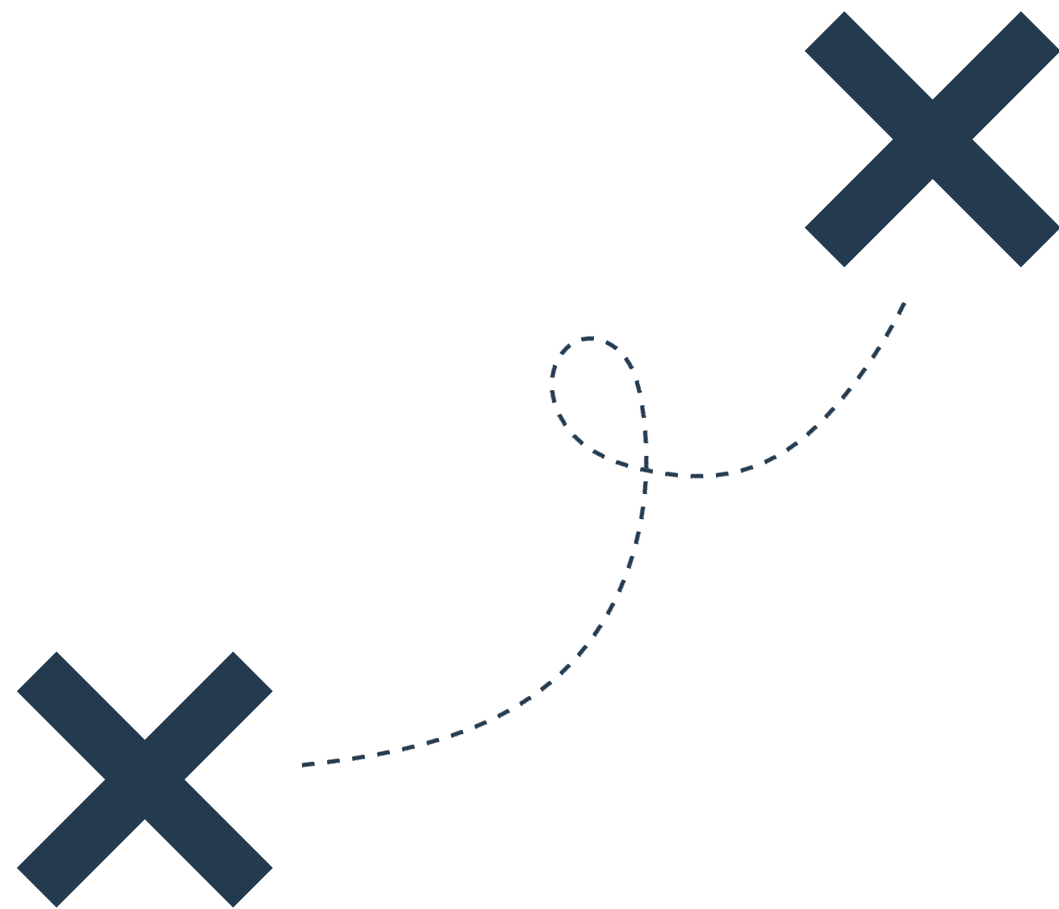
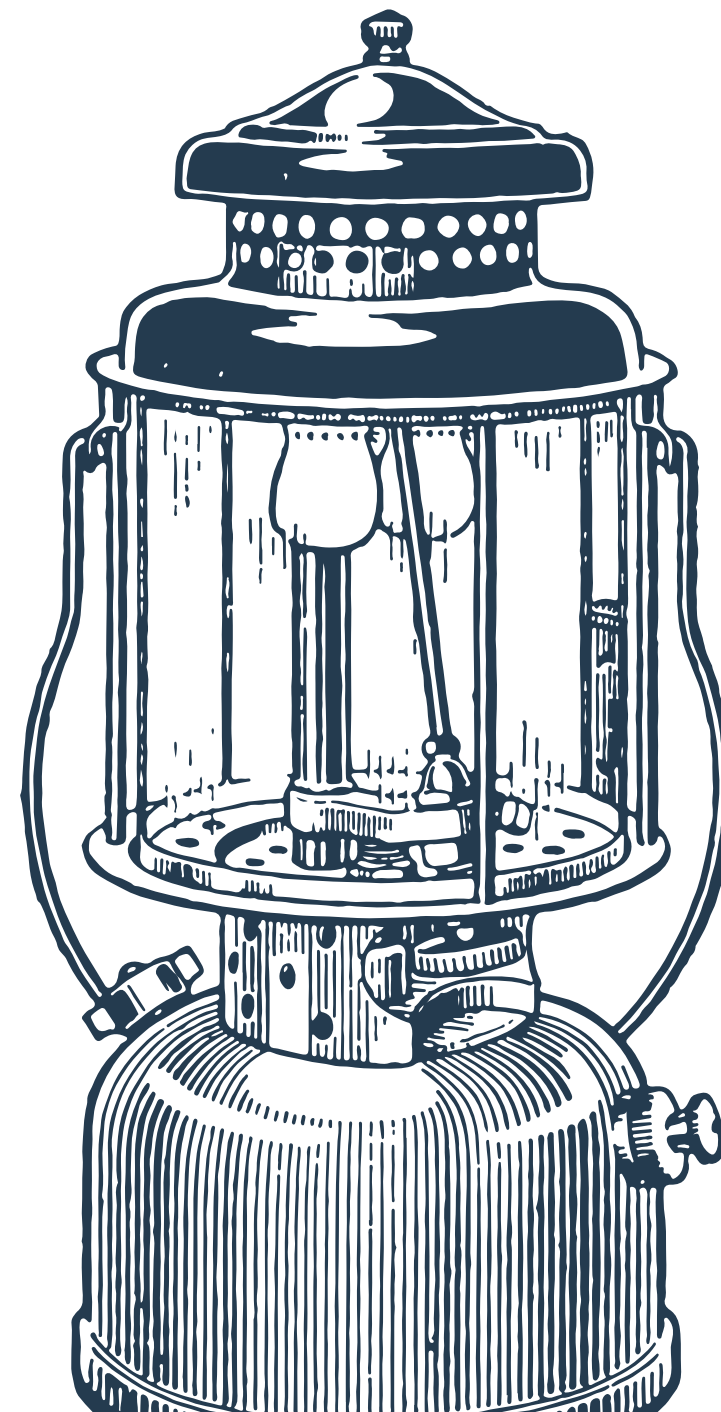




France | UK
THE CROSSING
Indian Bistro



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@crossingindianbistro | crossingindianbistro.com



Our culinary journey traces the same paths our trains have travelled for over a century, connecting the diverse flavours of India, just as they have connected its people.

SMALL PLATES

Crossing chaat bowl* (V,D)..... 8
White lentil dumpling | shiso leaf crisp | chickpea chaat | chutneys.

Dahi puri (V,D).....6
Crisp wheat sphere | tangy potato | tamarind chutney | spiced yoghurt.

Phuchka (Vg).....6
Crisp wheat spheres | spiced street style potato | duo of green mango and tamarind water.

Dal Moradabadi (V,D) 6
Yellow split mung lentils | pakwaan crisp | chutneys.

Platform No. 5 samosa (Vg).....5
Spiced potato and green pea samosa | herb and tamarind chutney.

Spinach and chicken salad*.....8.50
Baby spinach | tandoori chicken | pomelo | cumin chilli sambal | served cold.

Corn bhutta and greens (Vg)..... 7.50
Highway style corn salad | cucumber | tomato | mixed greens | honey mustard drizzle.

Leeks and fennel bhajiya* (Vg,D).....6.50
Beignets with leeks, chives and fennel | herb chutney.

Okra Jaipuri fries (V) 6.50
Crispy ladies finger | turmeric aioli.

Kerala fried chicken* 7.50
Spicy salt | gunpowder aioli | curry leaf.

Gunpowder prawns* (S) 9
Pan grilled fresh prawns | podi butter garlic | pao.

LITTLE TRAVELLERS MENU | 6.50

Specially curated for smaller appetites, please ask your server if you'd like to see the menu.

GRILLS

Pappad tray with chutney.....4
Poppadums with house chutneys.

Chicken tikka* (D) 9
Boneless chicken thigh | Kashmiri chilli and yoghurt marinade | mint labneh | black masala.

Tandoori achari prawns (S,D) 12.50
Black tiger prawns | sour curd and pickle marinade | char grilled | lime.

Burrah kebab, lamb chop* (D) 12.50
Grilled lamb chops, 2 pieces | pepper and chilli marinade | Rogani potato | vindaloo ketchup.

Kashmiri matze kebab (D).....9
Minced lamb skewer | saffron | yakhni jus.

Paatra ni fish macchi*.....10
Seabass fillet grilled in banana leaf | Parsi green herb masala.

Paneer tikka achari (V,N,D).....8.50
Pressed Indian cottage cheese sandwich | pine nut and mango chilli pickle filling | herb chutney.

Malai broccolini (V,D) 6
Cardamom and black pepper labneh | torched broccolini.

PRESSURE-COOKED PULAOS

Traditionally cooked to order in a sealed pressure cooker to preserve flavour and aroma, just like in Indian homes. Please allow up to 20 minutes.

Kashmiri lamb pulao 17
Sunday special pressure cooked, home style Kashmiri yakhni pulao | fragrant spices.

Crossing special Gucchi pulav (V,D) 15
Morels and mushrooms | cumin | long grain rice | pressure cooked | pomegranate raita.

CURRIES

Paneer Tikka butter masala (V,N) 12.50
Fresh paneer | onion and tomato masala.

Burmese Kofta curry (V) 12.50
Fried yoghurt dumplings, nigella seeds | lime leaf and tomato masala curry.

Mushroom korma* (Vg) 12.50
Seasonal forest mushroom kofta croquettes | melon seed korma curry | mace.

Kathal kala masala (Vg)..... 12.50
Chettinadu spiced jackfruit curry | curry leaf | shallots.

Butter chicken (D,N) 13.50
Boneless chicken | tomato and butter fondue | fenugreek and cardamom.

Chicken tikka masala* (D)..... 13.50
Boneless tandoori chicken stir fry | garlic | onion | tomato.

Railway lamb curry* (N,D) 17
Slow braised lamb shank | smoked Rogani laal maas curry.

Madras mutton pepper fry 15.50
Stir fried curried lamb | curry leaves | coconut and shallot masala | mini idli.

Alleppey prawns curry* (S) 14.50
Poached prawns | coconut, ginger and turmeric curry | mustard and curry leaves.

Chicken dum biryani (D)..... 15
Boneless chicken | fragrant spices | saffron basmati rice | pomegranate raita.

LUNCH THALI | 15

A wholesome Indian lunch served in traditional brassware. Please ask your server for a menu

SIDES

Dal makhani* (V,D).....6.50
Long and slow cooked black lentils | tomato | butter.

Yellow dal tadka (V,D).....6
Railway tiffin style yellow lentil stew | chilli garlic tempering. (can be done vegan upon request)

Zeera aloo (V,D) 6
Sautéed potato | cumin | ginger | fresh chilli. (can be done vegan upon request)

Saag makai (V).....6
Creamed spinach | garlic | golden corn.

Raita (D) 3
Whisked yoghurt | toasted cumin.

Steamed basmati rice (Vg).....3.50

Saffron raisin pilaf (D).....4.50

TANDOOR BREADS

Plain naan 3

Butter naan..... 3.25

Confit garlic and chives naan (D) 3.50

Kulcha (D).....3.50
Spiced potato | paneer.

Cheese naan..... 3.75

Cheese and chili naan(D)..... 3.75

Laccha paratha or mint paratha 3.25

Tandoori roti.....3

DESSERTS

Rasmalai milk cake* (V,D) 6.00
Saffron milk | cardamom sponge | pistachio.

Dubai date toffee pudding (V,D).....6.50
Sticky toffee | dates | homemade carrot halwa ice cream.

Mango serradura (D) 6.50
Goan Portuguese set cake | biscuit crumbs.

Flourless chocolate bake (D) 6.50
55% dark chocolate | almond halwa crumble | filter coffee ice cream.

Homemade Sorbet (Vg) 4
Choice subject to seasonal availability.

(V) Vegetarian | (D) Contains dairy
(Vg) Vegan | (S) Shellfish | (N) Nuts
* Crossing specials

All our meat is halal | All prices are in GBP, all taxes included
A discretionary 7.5% service charge will be added to your bill and
100% of it is shared with our team. Thank you for your support.

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