

INDO - JAPANESE
KITCHEN

From Dharma to Ikigai. From Robata to Tandoor.
One table, two traditions.

STARTERS

前菜 শুরুआत

Togarashi Podi calamari

Crispy calamari dusted with aromatic togarashi Podi, paired with yuzu-soya chilli sauce.

Karaage 65 wings

Crispy, juicy karaage chicken tossed in a vibrant 65-style spice, complemented by aromatic wasabi-curry leaf mayo.

Karaage tofu 65

Crispy, juicy karaage tofu tossed in a vibrant 65-style spice, complemented by aromatic wasabi-curry leaf mayo.

Aloo Edamame tikki

Crisp potato-edamame patties finished served with wasabi-yuzu mint chutney.

Ghee roast chicken yakitori

Charred ghee-roast chicken skewers with a silky yum-yum sauce, teriyaki salad.

Thecha king prawns tempura

crisp tempura prawns accented with refined thecha heat, balanced by a clean ponzu gel (includes alcohol) and yuzu crab mayo, teriyaki salad.

Tandoori miso paneer tikka

Clay oven charred marinated paneer paired with wasabi-yuzu mint chutney and tangy umeboshi tamarind chutney.

Lamb Tsu kebab

Succulent Indo-Japanese lamb kebab glazed with tare, served with a bright wasabi-yuzu mint chutney and tangy umeboshi tamarind chutney.

Tandoori Miso chicken tikka

Clay-oven roasted tandoori-miso chicken, paired with wasabi-yuzu mint chutney and tangy umeboshi tamarind chutney.

Calico tempura

crisp calico tempura of baby corn, eggplant, oyster mushrooms, sweet potato, and okra, finished with ponzu gel (includes alcohol) and a smooth yum-yum sauce.

The OG malai lamb chops, sliken tofu

marag. Furikake munsi naan

Tender malai lamb chops finished in the clay oven for a soft, aromatic richness, served with a velvety silken tofu marag and savoury furikake munshi naan.

Palak gyoza wings

Delicate vegetable gyoza wrapped in a light spinach pastry, filled with a savoury vegetable mix and served with ponzu gel (includes alcohol) and sesame dipping sauce.

Assorted crisps

(Gongora chutney), (bhoot jolokia chilli, tomato and yuzu chutney), (wasabi mint chutney).

£9.95

£11.95

£9.95

£8.95

£11.95

£12.95

£11.95

£12.95

£11.95

£8.95

£16.95

£9.95

£4.50

MAINS

メインディッシュ मुख्य भोजन

Saag & tofu

Velvety saag folded with tender, lightly seasoned tofu, finished with crisp garlic chips and a drizzle of chilli oil.

Calico miso curry

A smooth, aromatic calico miso curry with layered umami offered with your choice of

Tofu & chap-£14.95 | Chicken - £15.95 | Lamb - £16.95

Chicken Sheek katsu bowl

Chicken breast stuffed with juicy chicken Sheek, coated in crisp panko crumbs and served over fragrant zafrani pilaf, tender edamame, finished with an umami-rich calico katsu gravy,

Tofu sheek katsu bowl, calico

katsu gravy

Tofu stuffed with a savoury vegetable, coated in crisp panko crumbs and served over fragrant zafrani pilaf rice, tender edamame, finished with an umami-rich calico katsu gravy

Master grill

A grand platter of miso chicken tikka, malai lamb chops, lamb Tsu kebab, and tempura king prawn on a bed of onions and peppers. Served with your choice of naan

Veg Master grill

A grand platter of tandoori miso paneer tikka, edamame tikki, tempura veg, ghee roast tofu skewers on a bed of onions and peppers. Served with your choice of naan

Kadai Duck & Butter Beans

Kadai-spiced confit duck leg with smoke butter beans and earthy fermented miso spinach, chilli oil.

Mughlai miso Lamb shank

Slow-braised Mughlai miso lamb shank, infused with deep miso umami and warm Mughlai aromatics, served with choice of naan.

Teriyaki salmon bowl

Teriyaki glazed salmon served over fragrant zafrani pilaf, with grilled pak choi, pickled cabbage, crisp nori and tender edamame.

Bao sliders

Katsu chicken bao

Crispy katsu chicken tucked into soft, steamed bao buns with fresh slaw, tangy pickles and a drizzle of creamy katsu sauce

Confit Kadai Duck

Bao Slider

Tender confit Kadai duck tucked into soft bao buns, served with glossy teriyaki sauce, tangy pickles, fresh slaw.

Katsu tofu bao

Crispy katsu tofu tucked into soft, steamed bao buns with fresh slaw, tangy pickles and a drizzle of creamy katsu sauce

G gluten VGA vegan I dairy S spicy E egg GF gluten free available

soya nuts s sulphites veg sesame

For any allergen or dietary information, please speak to a member of our staff before placing your order

Service Charge of 12.5% will be added to the bill

Atithi Devo Bhava X Omotenashi
One belief, shared across cultures: every
guest deserves wholehearted hospitality.

THE CLASSICS

ザ・クラシックス クラシックス

Gobi Manchurian £8.95

Crisp cauliflower florets tossed in a sweet,
spicy Indo-Chinese Manchurian sauce.

Chit chat samosa £8.95

Punjabi vegetable samosas topped with
chickpeas, tamarind chutney, sweet yoghurt, and
pomegranate, fresh coriander.

Masala fries £5.95

Crispy chips tossed in Szechuan sauce.

Biryani

Aged basmati rice slow-cooked with rose & kewda water, and aromatic
spices, topped with crispy onions, served with raita on side.

Seasonal Veg - £15.95 | Chicken - £16.95 | Lamb - £18.95

Chicken tikka masala £16.95

The most famous British Indian classic and arguably
the world's most "famous" curry.

Butter chicken £16.95

chicken breast cooked in a rich tomato, cream,
cashew gravy finished with fenugreek.

Calico Bhuna £16.95

slow-cooked with onions, tomato, hand ground Indian
aromatic spices, finished with cream and coriander.

Prawn - £16.95 | Chicken - £14.95 | Lamb - £16.95

SALAD

サラダ सलाद

Grilled Chicken Caesar salad £12.95

Grilled chicken, salted anchovies, smoked bacon,
parmesan cheese, crunchy ice berg lettuce, garlic
croutons, house Caesar dressing.

Calico- Like the fabric that connected
cultures through trade, Calico brings
Indian warmth and Japanese precision
to one table.

SIDES

サイドメニュー अतिरिक्त व्यंजन

Togarashi aloo kulcha £5.95

Togarashi chilli naan £4.95

Zafrani pilaf £5.95

Togarashi Podi fries £5.50

Furikake garlic naan £4.95

Tofu fries served with bhoot jolokia and yuzu chutney £5.95

Butter naan £4.95

Garlic naan £4.95

Tandoori roti £4.50

Steam Rice £4.95

DESSERTS

デザート मिष्ठान

Kasutera caramel custard £9.95

Soft, airy kasutera sponge paired with silky
caramel custard

Burnt Cheesecake and matcha mousse £9.95

A creamy, caramel-edged burnt cheesecake
paired with earthy matcha mousse

Uruchimai kesar Phirni £7.95

A delicate uruchimai short-grain rice pudding
slow-cooked to a silky, fragrant,
enriched with saffron and nuts.

Chocolate Brownie with vanilla ice cream £6.95

Warm, rich chocolate brownie served with
vanilla ice cream.

 gluten  vegan  dairy  spicy  egg  gluten free available

 soya  nuts  sulphites  veg  sesame

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