Marse Goodness

Small plates

Mini parsnion bhajis (ve) 7.9

Fried nuggets of parsnip and onion dipped in gram flour batter with turmeric, cumin, nigella and fennel seeds served with tamarind sauce

Rainbow rolls 7.9

Chicken | Pork belly | Tofu (ve)

Fresh Vietnamese-style rice paper rolls with Marse twist - stuffed with crisp of salads and pineapple served with homemade hoisin base sauce

Available as larger plate +3

Fried chicken frankafurter sticks 7.9

Fried chicken frankfurter sticks tossed in house seasoning served with timur-chilli tomato sauce

Fried tofu sticks (ve) 7.9

Fried tofu sticks tossed in house seasoning served with timur-chilli tomato sauce

Marse momo 8.9

Chicken & cabbage | Pork & spring onion | Mushroom & soya chunk (ve)

Steamed homemade spelt & rye momo (Nepalese dumplings) served with homemade peanut- tomato sauce

Available as larger plate +4.5

Hoisin braised pork belly 8.9

Slow-braised pork belly in hoisin and 5 spice served with sesame slaw and crispy pork skin

Crispy panko fried chicken 9.9

Panko-coated chicken breast marinated and fried, tossed in house seasoning served with Japanese curry mayo

Garlic chilli king prawns 9.9

King prawns tossed with fresh onion, pepper, garlic and homemade sweet and tangy chilli sauce

Marse X Kavi

From our street food roots in Winchester Market to our signature takeaway dishes, Marse brings wholesome ancient grains goodness, bold and fresh flavours infused with Nepalese spices, and inventive Asian twists. At Kavi, we serve up your Marse favourites alongside new wholesome creations, perfectly paired with our own house-crafted cocktails and carefully chosen wines, each designed to complement the vibrancy of our food. Enjoy it all in the beautiful, welcoming and relaxing setting of Kavi, where good vibes come as standard.

This new chapter is more than just a pop-up — it's a meaningful step in our journey to celebrate ancient grains, uplift the farmers who grow them with care, and nourish a more sustainable future for everyone. It's the reason we do what we do, and we're so glad you are part of it.

Bigger plates

Buckwheat noodles

Roasted chicken breast 15.9 | Fried tofu (ve) 15.5 | Braised pork belly 15.5 | Marinated prawns 15.9 Stir fried buckwheat noodles (containing 30% buckwheat) with mixed vegetables and secret homemade sauce

Curries

All served with Marse rice — a mix of millet, buckwheat and jasmine rice

Gurkha Curry

Chicken 16.5 | Paneer & peas (v) 15.9

Gurkha's special curry, cooked with Nepalese spices and herbs served with sesame slaw

Katsu Chicken curry 15.9

Crispy marinated and fried panko chicken breast with our Japanese curry served sesame slaw

Sweet and sour

Fried chicken 15.5 | Fried tofu (ve) 15.5

Marinated and fried chicken/tofu tossed in our not too sweet & sour sauce with onion and peppers served with slices of pineapple

Seasonal special

A seasonal creation from our kitchen, featuring bold flavors and the wholesome goodness of ancient grains. Available for a limited time—please ask us what's cooking.

Dessert

Mango and passionfruit cheesecake 8.9

Homemade vanilla cheesecake served with passionfruit puree and fresh mango

Cardamom gulab jamun and kulfi ice cream 7.5

Homemade gulab jamun served with cardamom syrup served with almond-pistachio kulfi ice cream

Ancient grains used: amaranth, buckwheat, millet, spelt, rye and nigella Seeds (v) = vegetarian • (ve) = vegan • our chicken is halal

Please speak to a member of our team if you have any allergies. A detailed allergen menu is available on request.

DRINKS

Cocktails

Marse Margarita 12

Aqua Riva Tequila Blanco, Cointreau, lime, and Timur — Nepalese pepper and the heart of Marse's flavor, spicy, citrusy, and unmistakably Marse

Kavi Espresso Martini 12

Absolute vodka, Kahlua, Kavi's signature blend espresso, maple syrup, smooth, chocolaty and energizing

Passionfruit Martini 12

Vanilla vodka, Passoa, passionfruit puree, lime, vanilla syrup, tropical and juicy with a sweet-sour balance

Peach Soju Cooler 12

Jinro peach soju, lime, agave syrup, peach & jasmine soda, blue matcha, soft, floral and refreshing

Coconut Lemongrass Fizz 12

Bombay Sapphire, cream of coconut, lime, lemongrass syrup, tonic, fresh, creamy and zesty with an herby lift

Lychee Mint Daiquiri 11.5

Havana Club, lychee juice, lime, mint syrup, light and smooth with cool mint finish

Elderflower Pink G&T 11.5

Mermaid Pink Gin, elderflower tonic, strawberry, fruity and effortlessly elegant

Aperol Spritz 11.5

Prosecco, Aperol, soda, bright, bubbly and bittersweet with a splash of citrus

Negroni 11.5

Bombay Sapphire, sweet vermouth, campari, bold, bitter with a smooth finish

Maple Old Fashioned 11.5

Buffalo Trace Bourbon, angostura, maple syrup, the original maraschino cherries, addictive, timeless and warming

Non-Alcoholic Cocktails

Blue Matcha & Grapefruit Cooler 0% 10.5

Tanqueray 0%, lime juice, agave syrup, pink grapefruit soda, blue matcha, same bold sparkle, just minus the spirit

Passionfruit Martini 0% 10.5

Tanqueray 0%, passionfruit puree, lime, vanilla syrup, our zero-proof version brings the same sweet-and-sassy energy

Coconut Lemongrass Fizz 0% 10.5

Tanqueray 0%, cream of coconut, lime, lemongrass, tonic, creamy and bright with herby lemongrass lift, just a little lighter in the legs

Wines

Sparkling

Le Altane Prosecco Extra Dry, Veneto, Italy 125ml/btl 6.7/29

Crisp and citrusy with pear notes and a gentle sweetness that softens its sparkle

Greyfriars Cuvée Brut, England 125ml/btl 9.5/50

Elegant English sparkling crafted from hand-harvested grapes with fresh orchard fruit and a crisp, dry finish

White

Marsanne-Viognier, Pays d'Oc, France 175ml/250ml/btl 6.7/9/27

Fresh, floral and unoaked, with soft peach and a touch of spice on the finish

Reign of Terroir Chenin Blanc, Swartland, South Africa 175ml/250ml/btl 7.6/10.5/31

Bright and flavourful with summer fruit salad notes, silky texture and fresh acidity

Satellite Sauvignon Blanc, Marlborough, New Zealand 175ml/250ml/btl 8.5/12/35

Zesty and vibrant with passionfruit, bell pepper, lime, and herby freshness

Rosé

Quinta das Arcas Arca Nova Rosé, Vinho Verde, Portugal 175ml/250ml/btl 6.6/8.7/26 Lively and ultra-refreshing blend with raspberry, lime and a touch of spritz on the finish

Estandon Brise Maritime 2023, Méditerranée, France 175ml/250ml/btl 7.5/10.5/30 Dry, floral and easy-drinking, full of wild strawberry and herbs

Red

Rare Vineyards Pinot Noir, Vin de France 175ml/250ml/btl 6.7/9/27 Silky and light-bodied with cherry, blueberry flavours backed with a hit of sweet oak spice

Vinuva Primitivo Biologico, Salento, Italy 175ml/250ml/btl 7.8/10.7/32 Organic and juicy with ripe blackberry, warm spice and earthy richness

Alma Mora Malbec, San Juan, Argentina 175ml/250ml/btl 8.5/12/35 Bursting with red berry and plum, rounded off by elegant vanilla and a long finish

Wines listed by the glass are also available in 125ml upon request.

Spirits

Buffalo Trace Bourbon Whisky, Kentucky, USA 25ml/50ml 6.5/8 Havana Club Rum, San Jose, Cuba 25ml/50ml 6.5/8 Absolute Vodka, Ahus, Sweden 25ml/50ml 6.5/8 Bombay Sapphire Gin, Hampshire, England 25ml/50ml 6.5/8 Mermaid Pink Gin, Isle of Wight, England 25ml/50ml 8.5/10.5 Aqua Riva Tequila Blanco, Mexico 25ml 6.5

Bottle Beer & Cider

Estrella Damm 4.6% 330ml 5
Asahi Super Dry 5% 330ml 5
Gurkha Premium Lager 4.8% 660ml 7
Nepalese premium lager — clean, crisp, smooth and ultra-refreshing
Orchard Pig Reveller 4.5% 500ml 6

Softs

Mango Lassi with kulfi top 5
Fever Tree – Tonic, soda, ginger ale, ginger beer, lemonade 3
Fruit juice – apple, orange, lychee 3
Holos kombucha 3.8
citra hops, basil & mint, raspberry & elderflower, ginger & hibiscus
Coke / Diet Coke 3
Still/sparkling water 2/3

Please speak to a member of our team about our hot drink offerings.