



VEGAN MENU

STARTERS AND SMALLS

Poppadom basket served with trio of relishes £3.50

*Gobi munchurian 6
Cauliflower fritters, sauteed in a spicy soy sauce.*

*Spiced potatoes & garlic mushrooms 6
Mini spiced potato vada with sauteed mushrooms with chopped shallots & garlic.*

*Tandoori Quorn 6
Roundels of quorn, marinated in medium spices and roasted in the tandoor.*

*Vegan heaven (sharing platter for 2) 13.5
Quorn Tikka, Onion Bhajee, Masala Mogo & Garlic Mushrooms.*

*Gol Gappa 6
Crispy wheat shells that burst with an explosion of flavours in your mouth, with spiced potatoes, chickpeas, chaat masala and tamarind water.*

*Onion Bhajee 5
Britain's favourite snack of onion mesh fritter in a gram flour batter with baby leaf spinach.*

*Masala Mago 6
Cassava chips tossed with onions and bell peppers in a homemade sweet chilli sauce.*

MAIN

*Vegan thali 16
Quorn Kadhai, Chana Masala, Hyderabad Aloo Ravia, Gobi Adraki, Tandoori Roti, Steamed Basmati Rice, Salad, Poppadom & Pickle.*

*Gobi adraki 5 side 9 main
Cauliflower florets cooked with onions, tomatoes, garlic & ginger.*

*Jeera aloo 5 side 9 main
Dry roasted potatoes, tempered with cumin.*

*Bhindi Do Piazza 5.5 side 9.5 main
Fresh Okra tossed with caramelised onions and moderate spices.*

*Baingan Bharta 6 side 9.5 main
Smoked aubergine mash with fresh coriander, peas and tomatoes.*

*Chana Masala 5 side 8.5 main
Classic North Indian dish of roasted chickpeas with coriander.*

*Methi Mushroom 5 side 9 main
Mushrooms with fenugreek leaves cooked in a medium masala.*

*Tadka Dal 5 side 8.5 main
North Indian split yellow lentils dish with turmeric, cumin & mustard.*

*Hyderabad Aloo Ravia 5.5 side 9.5 main
Aubergine and potatoes cooked in a smoked tomato gravy.*

RICE, BREADS & SUNDRIES

*Steamed Basmati Rice 3.25
Chapatti 2.3*

*Tandoori Roti 3
Punjabi Salad 3.5*

