

Vegan Menu

STARTERS

-  TAWA SPICED QUINOA & AVACADO SALAD 6.95
MASALA QUINOA, DICED AVACADO, MIXED PEPPERS, POMEGRANATE, DRIED APRICOT.
-  ANANAS TOFU SHASLIK 6.50
CUBES OF TOFU STUFFED WITH SPICED PINEAPPLE, MARINATED IN CHEFS SPICES, COOKED IN TANDOOR WITH PEPPERS AND ONIONS.
-  CHATPATI TOKRI CHAAT 6.50
CRISPY POTATO BASKET, CHICKPEAS, LENTIL DUMPLINGS, CUCUMBER, POMEGRANATE, TAMARIND & GREEN CHUTNEY.
-  ONION BHAJI 4.95

MAIN COURSES

-  BAINGAN & MAKAI BHARTA 12.95
SMOKED AUBERGIENE, ONIONS, CORN COOKED WITH DELIGHTFUL CHEFS SPICES
-  JACKFRUIT & MUSHROOM BIRYANI 13.95
DICED JACKFRUIT & BUTTON MUSHROOMS COOKED WITH FINEST BASMATI RICE, SPICES & KEWRA ESSENCE, SERVED WITH VEGETABLE CURRY SAUCE.
-  VEGAN TANDOORI VEGETABLES 11.95
CAULIFLOWER, PEPPERS, RED ONIONS, BABY POTATOES, BABY AUBERGIENE, COURGETTE MARINATED IN CHEFS SPICES, CHARCOAL GRILLED IN CLAY OWEN.
-  STIR-FRY OKRA WITH RAW MANGO 9.95
DICED OKRA TOSSED WITH RAW MANGO & SPICES
-  LAZEEZ PESHWARI CHANNA 7.95
CHICK PEAS COOKED WITH ONION, TOMATOES & EXXOTIC SPICES
-  KADAHY MIX VEGETABLES 8.95
SEASONAL MIX VEGETABLES COOKED WITH CAPCICUM, ONIONS, TOMATOES & SPICES
-  JEERA ALOO **GF** 7.95
BABY POTATOES TOSSED WITH CUMIN & SPICES
-  ACHARI BAINGAN **GF** 9.95
BABY AUBERGINE COOKED IN PICKLING SPICES
-  ALOO GOBHI MATTAR **GF** 8.95
POTATOES, PEAS & CAULIFLOWER
-  TADKA DAL **GF** 7.95
YELLOW LENTILS TEMPERED WITH ROASTED CUMIN
- KATCHUMBER SALAD **V GF** 3.50
INDIAN STYLE SALAD WITH DICED TOMATOES, CUMBER, RED ONIONS, LIME JUICE, BLACK PEPPER
- TANDOORI ROTI 2.50
- SADE CHAWAL **GF** 2.95
BASMATI RICE



VAT IS INCLUDED, A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL