

Vegetarian and Vegan Menu

V - Vegan v - Vegetarian can be made vegan on request s - Spicy

APPETISERS

Papad and 3 homemade dips - £4.25

Onion and Spinach Pakora (V,s) - £6.50

Crispy onion, spinach and gram flour fritters, spiced with fennel seeds and chillies, served with tamarind chutney

Aloo Tikki Chaat (v) - £6.50

Potato cutlets stuffed with spiced peas, topped with chickpea chaat, silky yoghurt and tamarind chutney

Bhalla Papadi Chaat - £6.50

Soft lentil dumplings with crisp semolina chips; topped with cool, silky yoghurt and tamarind chutney

Punjabi style Asparagus and Corn Samosa (s) - £8.00

Golden homemade samosas accompanied with a tamarind chutney

Achari Paneer Tikka (s) - £8.00

Soft Indian cheese coated in tongue tingling spices, chargrilled with onions, tomatoes and pepper

MAINS AND SIDES

Vegetable Biryani, served with cucumber and mint yoghurt – Raita (s) - £12.00

Fresh broccoli, mangetout, asparagus and beans; with basmati rice, “Dum” cooked in spices

Mattar Paneer (s) - £9.95

Soft Indian cheese and green peas simmered in a smooth, delicately spiced onion and tomato sauce

Bagar e Baingan - £9.95

Aubergine chunks in a tangy peanut, sesame and coconut sauce

Green Vegetable Porial (V) Side £5.00 Main - £9.95

Asparagus, French beans, snow peas and broccoli stir fried with coconut and south Indian spices

Lasuni Palak (V) Side - £5.00 Main - £9.95

Lightly spiced chopped spinach sautéed with garlic and dill

Mushroom Methi (V) Side - £5.00 Main - £9.95

Mushrooms braised with fresh fenugreek, onions, garlic and tomatoes

Bhindi Panch Poran (s,V) Side - £5.00 Main - £9.95

Fresh okra tossed in a five-spice flavoured tangy masala

Channa Masala (s,V) Side £4.50 Main £8.50

Chickpeas braised Punjabi style with onions, tomatoes, green chillies, ginger, garlic and spices

MAINS AND SIDES (Continued)

Dal Makhani Side - £5.00 Main - £9.50

Black lentils simmered overnight and finished with tomatoes, ginger and cream

Zeera Aloo Side - £4.00 Main - £7.50

Chunks of potatoes gently cooked with cumin and ginger

BREAD AND RICE

Plain Naan (**V**) - £3.00

Tandoori Roti (**V**) - £3.00

Laccha Paratha (**v**) - £3.75

light flaky unleavened bread

Seeded Sourdough Naan (**v**) - £3.50

Garlic Naan (**v**) - £4.25

Peshawari Naan (**v,n**) - £4.25

with dry fruit and nuts

Cheese and Onion Naan - £4.25

Steamed Basmati Rice (**V**) - £3.75

Saffron Pulao(**V**) - £4.25

Aromatic saffron flavoured rice

Lime Rice (**V**) - £4.25

South Indian lemony rice tempered with mustard seeds and curry leaves

ACCOMPANIMENTS

Cucumber and mint Raita or Plain Yoghurt - £2.50

Simple Salad (**V**) - £2.50

Mixed Leaves and salad with a honey - lime dressing

Indian Green Salad (**V**) - £3.00

Sliced onions, tomatoes, cucumber and green chillies