

Vegetarian and Vegan Menu

APPETISERS

Papad and 3 homemade dips - £6

Mixed pappadums, mango fennel chutney, spicy tomato sesame dip, mint and onion relish

Bombay Onion and Spinach Pakora - £7.50

Crisp Indian 'Bombay' onion and gram flour fritters with fennel seeds, tamarind Chutney

Aloo Tikki Chaat **Vegan on request** - £8

Spiced lentil stuffed potato cutlets, chutneys

Bhalla Papadi Chaat - £8

Semolina chips, urid dal dumplings, yoghurt, chutneys

Roz Ana Samosas (2 pieces) - £10

Punjabi style asparagus and corn samosas, channa masala, yoghurt, tamarind chutney

Paneer Tikka Achaari - £10.50

Tandoor roasted, hung curd and pickling spice marinade, tandoori salad, mint chutney

Vegetarian Sampler - £10 /Person, minimum 2

Paneer Tikka Achaari, Aloo Tikki Chaat, Bombay Onion & Spinach Pakore

MAINS AND SIDES

Vegetable Biryani, served with cucumber and mint raita **Vegan on request** - £15

Paneer, asparagus, beans, peas, cauliflower, rose water, Basmati rice

Paneer Butter Masala - £13

Simmered in a creamy Kasoori methi and ginger flavoured tomato sauce

Palak Paneer - £13

Paneer with spinach, flavoured with green chillies and garlic

Bagar e Baingan - £12

Aubergine chunks in a sauce made with roasted peanuts and sesame paste, tamarind and coconut milk

Dal Makhani Side - £6.50 Main - £12

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

Zeera Aloo Side - £5 Main - £9

Chunks of potatoes gently cooked with cumin and ginger

MAINS AND SIDES

Green Vegetable Poriyal Side - £6 Main - £12

Crunchy asparagus, beans, mangetout and broccoli tossed with mustard seeds and shredded coconut

Lasuni Spinach Side - £5.50 Main - £11

Smooth spinach with garlic, dill and green chillies

Gobhi Mattar Side - £5.50 Main - £11

Cauliflower, green peas, cumin seeds in a tangy masala

Pindi Chole Side - £5 Main - £10

Chickpeas simmered for hours with tea and finished with green chillies, ginger and anardana

BREAD RICE & ACCOMPANIMENTS

Naan plain/Butter Naan *Vegan on request* - £3.50/£4.50

Tandoori Roti plain/buttered *Vegan on request* - £3/£3.50

Garlic Naan *Vegan on request* - £5

Peshawari Naan - £5

Seeded Sourdough Naan - £4.50

Sunflower seeds, linseeds, melon seeds

Cheese and Chilli Naan - £5

Laccha Paratha *Vegan on request* - £4.50

Steamed Basmati Rice Plain/Saffron - £4.50/£5.50

Lemon Rice - £5

Cucumber and mint Raita / Plain Yoghurt - £3

Mixed leaves Salad - £3

Honey, lime, olive oil dressing

Sliced cucumber, tomato, onion and chillies - £3

Sliced onion and chillies - £1.50

5 Course Vegetarian Tasting Menu - £50pp

Please see the main a la carte menu