

Vegetarian and Vegan Menu

APPETISERS

Masala Kaju(V) £4.50

Cashew nuts, cumin, amchoor

Papad and 3 homemade dips (V)£5.50

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

Kurkuri Bhindi(V) £6.50

Crispy okra, chaat masala

Onion and Spinach Pakora (V,s) £7

Crisp gram flour fritters, fennel seeds, tamarind Chutney

Beetroot Tikki (Vegan on request) £7.50

Spiced lentil stuffed cutlets, chutneys

Bhalla Papadi Chaat (v) £7.50

Semolina chips, urid dal dumplings, yoghurt, chutneys

Roz Ana Samosa (2 pieces) (v,s) £9

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

Harra Paneer Tikka £9.50

Tandoor roasted, mint and coriander marinade, tandoori salad, smoky aubergine chutney

Vegetarian Sampler £9 /Person, minimum 2

Harra Paneer Tikka, Beetroot Tikki, Onion & Spinach Pakore

MAINS AND SIDES

Vegetable Biryani, served with cucumber and mint raita £14

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

Paneer Butter Masala £12

Simmered in a creamy Kasoori methi and ginger flavoured tomato sauce

Palak Paneer £12

Paneer with spinach, flavoured with green chillies and garlic

Bagar e Baingan - £11.50

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

V – Vegan s - Spicy

All prices include VAT and exclude an optional service charge of 12.5%

All dishes may contain traces of nuts

MAINS AND SIDES (Continued)

Green Vegetable Poriyal (V) Side £5 Main £12

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

Lasuni Spinach (V) Side £5.50 Main £11

Smooth spinach with garlic, dill and green chillies

Gobhi Mattar (V) Side £5 Main £10

Cauliflower, green peas, cumin seeds in a tangy masala

Jackfruit Mangsho (s,V) Side £6.50 Main £13

Fresh okra tossed in a five-spice flavoured tangy masala

Pindi Chole (s,V) Side £5 Main £10

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

Dal Makhani Side £6 Main £12

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

Zeera Aloo Side £4.50 Main £9

Chunks of potatoes gently cooked with cumin and ginger

BREAD RICE & ACCOMPANIMENTS

Naan plain/buttered (Vegan on request) £3/£3.50

Tandoori Roti plain/buttered (Vegan on request) £3/£3.50

Garlic Naan (Vegan on request) £4.25

Peshawari Naan £4.50

Seeded Sourdough Naan £4

Sunflower seeds, linseeds, melon seeds

Cheese and Chilli Naan £5

Laccha Paratha (Vegan on request) £4

Steamed Basmati Rice Plain/Saffron (V) £4/£5

Lemon Rice (V) £4.50

Cucumber and mint Raita / Plain Yoghurt £3

Mixed leaves Salad (V) £3

Honey, lime, olive oil dressing

Sliced cucumber, tomato, onion and chillies(V) £3

Sliced onion and chillies (V) £1.50