

Vegetarian and Vegan Menu

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

APPETISERS

Papad, Pickle and 3 homemade dips - £4.00

Batata Vada (V,s) - £6.50

Crisp fritters of crushed potatoes flavoured with mustard seeds, curry leaves and ginger

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 Basmati, 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

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

All dishes may contain traces of nuts

MAINS AND SIDES (Continued)

Dal Makhani Side - £5.00 Main - £9.00

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 flakey unleavened bread

Seeded Sourdough Naan (v) - £3.50

Garlic Naan (v) - £4.00

Peshawari Naan (v,n) - £4.00

with dry fruit and nuts

Cheese and Onion Naan - £4.00

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