

Vegan Menu

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Starter: Mixed Vegetable Pakoras

Onion, potato and cauliflower florets coated in a gram flour batter and lightly spiced before deep frying. Served with tamarind chutney, tomato and mustard seed chutney, cucumber and mint raita, served with a garnish of lettuce and pomegranate seeds and a fresh lemon wedge.
(Contains: Soya (raita) Mustard seed (tomato chutney))

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Main: Channa Masala

Chickpeas cooked in a rich tangy tomato based sauce, flavoured with ground cumin and mango powder.

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Side: Aloo Gobi

Everyone's favourite restaurant side dish! potatoes and cauliflower florets are simmered together in rich tomato gravy, with garlic, ginger, chilli and garam masala.

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Side: Jeera Rice

Our rice is lightly fried with cumin seeds before boiling, for perfect fluffiness every time

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Bread: Plain Paratha

Flatbreads folded into layers, rolled into a square shape and fried with a brush of oil.
(contains: gluten)

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Dessert: Chawal Ki Kheer

Creamy and aromatic rice pudding, flavoured with cardamom, saffron and garnished with cashews and almonds.
(Contains: almond milk, cashew nuts, almonds)

****Gluten free bread available, please email us to order****