

## Vegetarian 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 and 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: Paneer Makhani**

Creamy homemade paneer simmered in a blended tomato sauce flavoured with cardamom, cinnamon, chillies and fenugreek, finished with cream.  
(contains: milk, cashews)

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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: Milk, cashew nuts, almonds)

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