



Vegan Menu

Starter ~ Onion Pakora

Sliced onions, coated in a gram flour batter, lightly spiced with cumin and ajwain seeds, coriander leaves and garam masala, deep fried crispy perfection. Served with tamarind chutney and creamy cucumber and mint raita, iceberg lettuce and a lemon wedge.
(soya)

Main ~ Tofu Makhani

Marinated tofu simmered in a rich tomato and cashew gravy, flavoured with cardamom, cinnamon and garam masala
(soya)

Side ~ Kala Channa Masala

Kala (black) chickpeas soaked overnight, cooked into a rich tomato gravy, flavoured with cardamom, cloves and star anise, with a tang from amchur (dried mango powder)

Rice ~ Jeera Rice

Fluffy basmati rice finished with fried cumin seeds

Bread ~ Paratha

Flatbreads folded into layers, rolled into a square shape and fried with a brush of ghee
(gluten)

Dessert ~ Gulab Jamun

Everyone's favourite indian pudding. Deep fried balls soaked in sugar syrup. Can be eaten cold, but AMAZING heated up and served with ice cream.
(gluten, nuts)

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

ALLERGENS

Produced in a home kitchen handling all 14 allergens. Please contact us in advance of ordering if you have any allergies or intolerances you wish to discuss. lockdowndhaba@gmail.com

See our hygiene rating here: <https://ratings.food.gov.uk/business/1283856/lockdown-dhaba>