



## Vegetarian 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.  
(milk (raita))

### **Main ~ Paneer Makhani**

Creamy paneer simmered in restaurant style tomato and cashew nut gravy flavoured with cardamom, cinnamon and garam masala, finished with cream.  
(milk, cashew nuts)

### **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  
(milk, gluten)

### **Dessert ~ GJ's (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  
(milk, 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](mailto:lockdowndhaba@gmail.com)

See our hygiene rating here:

<https://ratings.food.gov.uk/business/1283856/lockdown-dhaba>