

VEGAN MENU



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APPETISERS

Classic Samosa 14.45

Two timeless samosas generously stuffed with potatoes, green peas and raisins

Aloo Mattar Ki Tikki 14.45

Pan-Fried potato cutlets stuffed with mashed green peas, served with tangy chickpeas

Onion Bhaji 11.95

A hot and spicy blend of onion and chickpea made fritters

Vegetable Seekh Kebab 18.25

Minced vegetable seekh kebab flavoured with roasted cumin powder and garam masala

MAIN COURSE

Gobi Mattar Kheema 21.45

Fine minced cauliflower and green peas sautéed with ginger in chilli oil

Bhindi Do Pyaza 20.75

Okra cooked with onions and flavoured with cumin and bishop seeds

Aloo Matar Gobi 20.75

A traditional home-style preparation of potatoes, green peas, and cauliflower cooked with cumin, green chillies, ginger, and spices

Vegetable Jhalfrezi 20.75

Sautéed fresh vegetables with cumin, red chilli powder and lemon juice

Aloo Palak 20.75

Stir fry baby potatoes smothered in rich spinach

ACCOMPANIMENTS

Steamed Rice 6.95

Tandoori Roti 5.25

DESSERTS

Chocolate Cheesecake 12.75

Rich chocolate cheesecake on a bed of bourbon biscuit base

Duo of Sorbets 10.95

A scoop each of raspberry and mango passionfruit, served in mini cones