

VEGAN MENU

| Small plates | |
|--|---|
| Palak chaat Spinach fritters drizzled with tamarind and pomegranate | 6 |
| Golgappe Crispy pastry filled with chutneys, spicy potatoes and mint water | 6 |
| Hara bhara kebab Potato and pea cutlets served with tamarind dip | 7 |
| Aloo tikki Handmade spiced potato and pea patties | 7 |

Mains

| Chana masala | 10 |
|---|----|
| Chickpeas cooked in the traditional Delhi style | |
| Palak aloo | 11 |
| Potatoes cooked in a fresh spinach gravy | |
| Mixed veg | 10 |
| Seasonal vegetables cooked with tomato, | |
| ginger and homemade spices | |

Jackfruit biriyani

Jackfruit layered between aromatic basmati rice flavoured with rose water

12

Accompaniments

All breads freshly cooked in a clay oven tandoor

| Naan | Plain/Garlic Plain flour bread | 4/5 | Pilau rice Saffron basmati rice Plain basmati rice | 3 |
|-------|---|--------|---|---|
| Roti | Tandoori roti Wheat flour bread | 4 | Steamed basmati rice Papad and chutney tray Indian crisps served with a trio | 5 |
| Salad | Garden green salad Lachcha onion salad | 4 2 | of chutneys Masala chips | 5 |

