

indian affair

VEGAN MENU

Small plates

Palak chaat Spinach fritters drizzled with tamarind and pomegranate	6
Gol gappe Crispy pastry filled with chutneys, spicy potatoes and mint water	6
Mushroom keema bao Minced mushroom spiced with onion and garlic	9
Aloo tikki Handmade spiced potato and pea patties	7
Beetroot tikki Handmade beetroot cutlets served with tamarind chutney	8

Mains

Chana masala Chickpeas cooked in the traditional Delhi style	13
Palak aloo Potatoes cooked in a fresh spinach gravy	13
Dal tadka Yellow lentils tempered with garlic and cumin	12

Jackfruit biriyani

Jackfruit layered between aromatic basmati rice flavoured with rose water

14

Accompaniments

All breads freshly cooked in a clay oven tandoor

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

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts

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