

Rasoi

ਰਸੋਈ

VEGAN MENU



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STARTERS

ONION BHAJI

Thinly sliced onions, herbs & fried
5.90

ALOO TIKKI CHAAT

Potato and peas cake, chana masala topped with chutneys, bhujia and pomegranate. 6.60

MAINS

PATHIYA

Mixed Vegetables in a tangy and spicy tomato sauce 9.90

JALFREZI

Mixed Vegetables tossed with ginger, bell peppers, spicy tomato 9.90

KARAHI

Mixed Vegetables with freshly-ground cumin, chopped onions, chilli, coriander 9.90

BALTI

Mixed Vegetables cooked with Balti Spices, tomato & served in a traditional Balti 9.90

MADRAS

Mixed Vegetables coked with a hearty and fragrant spicy onion and tomato sauce, sprinkled with a little chilli 9.90

VEG PANCHRATAN

Mixed Vegetables cooked with cumin and fenugreek tarka 9.90

SIDES

BOMBAY POTATO

Bombay-spiced sauce over potato wedges 6.50

TARKA DAAL

Slow cooked vegan Daal made with garlic, ginger and fragrant spices 6.50

AUBERGINE MASALA

Slow-cooked aubergine with ground masala and coriander 6.50

ALOO GOBHI

Cauliflower cooked with Bombay-spices and Potato wedges 6.50

CHIPS

Thick, fluffy and crispy on the outside 3.90

TANDOORI ROTI

STEAMED RICE 3.70

POPPADUMS 1.10

Thin, crisp, disc shaped rice flour snack

SELECTION OF CHUTNEYS

Spicy pepper & tomato, spiced onion, mango 3.00

All dishes may contain traces of nuts. Please consult with your server if you have any food allergy questions.

 RASOI INDIAN KITCHEN  RASOI WATERFRONT  RASOIWALES