# VEGAN MENU

Nibbles

## PAPADUMS

Assorted papdums served with freshly made dips.

haat (cold starter) Indian Street Food

 BHEL POORI
 £5.50

 Puffed rice with vegetables and home made chutneys.

 SEV POORI
 £5.50

 Whole wheat biscuits filled with spice, mashed and three fresh chutneys.

Hot Starters

KALE ONION BHAJIYA Crispy fried curly kale & onion fritters, signature chutney.	£5.25
PUNJAB SAMOSA	£5.50
Potato and green peas, filled with crisp patty, chana and tamarind chutney.	
MINI UTTAPAM	£6.25
Four pieces of lentil pizza topped with masala, tomatoes, onion and chilli. Served w	ith coconut chutney
and sambhar.	
HOT IDLI	£5.25
Steamed rice and lentil patties served with chutney and sambhar.	
GARLIC MUSHROOMS	£7.50
Button mushrooms tossed in a chilli and garlic sauce.	



TANDOORI BROCCOLI Spiced broccoli florets, cooked in a clay oven and served with raw mango yoghurt dip.

Garam Tave Se From the Hot Plate

Dosa is a fermented crepé, made from rice batter and lentils. It is a staple diet in South India.All Dosa and Uttapam served with coconut chutney and sambhar

MASALA DOSA Traditional dosa, filled with seasoned potatoes.	£8.95
DOSA	£7.95
Rice and lentil pancake. With your own choice of filling or capsicum (each $\pm 0.50$ )	: spinach, potato, chilli, jalapeno,

(INDIAN TAPAS)

### **TEMPTATION THALI**

Steamed Idli, masala dosa, varli baingan, sambhar, chutney, baby spinach with garlic, kofta, lemon rice and dessert.

£24.00

£6.95

£2.75

Vegetable Speciality

#### VARLI BAINGAN

## £10.75

Baby aubergine cooked with sesame seeds and homemade masala garnish with roasted poppy seeds.

<b>VEGETABLE KORMA</b> Asparagus, courgette, baby corn, butternut squash, snow peas with south Indian spices a	£10.75 and coconut milk.
HARI BHARI BHINDI Fresh okra tossed in onion, tomato and ginger, tempered with green chilli and fresh coria	£10.75 ander.
MUSHROOM BELL PEPPER MASALA Button mushrooms and bell pepper tossed with Indian spices.	£10.75
BABY SPINACH WITH GARLIC Can be served with a choice of cottage cheese, potato, sweet corn.	£10.75
VEGETABLE JALEFRAZI (FAIRLY HOT) Mixed vegetables cooked in our chef's special homemade spices.	£11.25
DAL TADKA Lentil stew cooked with ginger, garlic, onion tempering with royal cumin seeds.	£9.50
ALOO GOBI MASALA A classic combo of potato and cauliflower in temptation masala sauce.	£9.50

Side Dishes

BOMBAY ALOO	£5.75
Tender potatoes spiced with Indian herbs.	
GOBI MASALA	£5.75
Florets of cauliflower cooked in homemade masala.	

Rice

BROWN RICE	£3.95
Boiled brown rice.	
SADA CHAWAL	£3.95
Boiled Basmati rice.	
LEMON RICE	£4.50
Basmati rice tossed in lime, tempered with crushed curry leaves and dried lentils.	
GINGER RICE	£4.50
Long grain rice tossed with chef's special ginger sauce.	

Fresh Bread

#### TANDOORI ROTI

PARATHA	£4.25
Delicious flaky, unleavened bread, cooked in the Tandoor.	
PUDHINA PARATHA	£4.50
Dry, mint flavoured bread, cooked in the Tandoor.	24.00

Dessert

**SHEERA** Semolina, sugar, saffron and raisins. £5.50

£3.00