

# VEGAN MENU

## *Nibbles*

### **PAPADUMS**

Assorted papdums served with freshly made dips.

£2.50

## *Chaat* (cold starter) **Indian Street Food**

### **BHEL POORI**

Puffed rice with vegetables and home made chutneys.

£4.95

### **SEV POORI**

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

£4.95

## *Hot Starters*

### **KALE ONION BHAJIYA**

Crispy fried curly kale & onion fritters, signature chutney.

£4.75

### **PUNJAB SAMOSA**

Potato and green peas, filled with crisp patty, chana and tamarind chutney.

£5.25

### **MINI UTTAPAM**

Four pieces of lentil pizza topped with masala, tomatoes, onion and chilli. Served with coconut chutney and sambhar.

£5.75

### **HOT IDLI**

Steamed rice and lentil patties served with chutney and sambhar.

£4.95

### **GARLIC MUSHROOMS**

Button mushrooms tossed in a chilli and garlic sauce.

£6.95

## *Tandoori Starter* **From the Clay Oven**

### **TANDOORI BROCCOLI**

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

£6.25

## *Garam Tave Se* **From the Hot Plate**

*Dosa is a fermented crepe, 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 and green peas.

£8.25

### **DOSA**

Rice and lentil pancake. With your own choice of filling, spinach, potato, chilli, jalapeno, cheese, paneer and capsicum. (Each £0.50)

£7.75

## *Thali* **(INDIAN TAPAS)**

### **TEMPTATION THALI**

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

£22.00

## Vegetable Speciality

<b>VARLI BAINGAN</b>	£9.75
Baby aubergine cooked with sesame seeds and homemade masala garnish with roasted poppy seeds.	
<b>VEGETABLE KORMA</b>	£9.75
Asparagus, courgette, baby corn, butternut squash, snow peas with south Indian spices and coconut milk.	
<b>HARI BHARI BHINDI</b>	£9.75
Fresh okra tossed in onion, tomato and ginger, tempered with green chilli and fresh coriander.	
<b>MUSHROOM BELL PEPPER MASALA</b>	£9.75
Button mushrooms and bell pepper tossed with Indian spices.	
<b>BABY SPINACH WITH GARLIC</b>	£9.75
Can be served with a choice of cottage cheese, potato, sweet corn.	
<b>VEGETABLE JALEFRAZI (FAIRLY HOT)</b>	£10.25
Mixed vegetables cooked in our chef's special homemade spices.	
<b>DAL TADKA</b>	£8.95
Lentil stew cooked with ginger, garlic, onion tempering with royal cumin seeds.	
<b>ALOO GOBI MASALA</b>	£8.95
A classic combo of potato and cauliflower in temptation masala sauce.	

## Side Dishes

<b>BOMBAY ALOO</b>	£5.25
Tender potatoes spiced with Indian herbs.	
<b>GOBI MASALA</b>	£5.25
Florets of cauliflower cooked in homemade masala.	

## Rice

<b>BROWN RICE</b>	£3.95
Boiled brown rice.	
<b>SADA CHAWAL</b>	£3.75
Boiled Basmati rice.	
<b>LEMON RICE</b>	£4.25
Basmati rice tossed in lime, tempered with crushed curry leaves and dried lentils.	
<b>GINGER RICE</b>	£4.25
Long grain rice tossed with chef's special ginger sauce.	

## Fresh Bread

<b>TANDOORI ROTI</b>	£2.95
<b>PARATHA</b>	£4.25
Delicious flaky, unleavened bread, cooked in the Tandoor.	
<b>PUDHINA PARATHA</b>	£4.50
Dry, mint flavoured bread, cooked in the Tandoor.	

## Dessert

<b>SHEERA</b>	£5.00
Semolina, sugar, saffron and raisins.	