



Vegan Menu

€29.95

Wine

Glass of Vegan House Red / White

Starter

VEGETABLE SAMOSA CHAAT

Homemade triangular pastry filled with a selection of fresh spiced peas and potatoes 1,7

VEGETABLE PAKORA

A selection of gram-flour-coated fresh seasonal vegetables, spiced with coriander seeds, cumin, golden fried

ALOO TIKKI CHAAT

Crispy potato spiced with chopped ginger and fresh coriander

ONION BHAJI

Deep-fried sliced onions gently spiced with fresh cumin, turmeric and fresh coriander

Main Course

SUBZ MILONI

Seasonal vegetables cooked home style with spices 7

CHANA MASALA

Chickpeas tempered with cumin, ginger and green chillies, finished with fresh coriander 7

ALOO GOBHI

Cauliflower florets and potatoes with tempering of cumin, ginger and turmeric 7

DAL TARKA

A mix of five different lentils tempered with asafoetida, cumin and whole red chilli 7

TOFU KADAI MASALA

Battered pieces of Tofu tossed in Tomato and onion sauce cooked with peppers, garlic, freshly ground coriander seed, chilli flakes & peppercorns

GARLIC CHILLI MASALA VEGETABLE

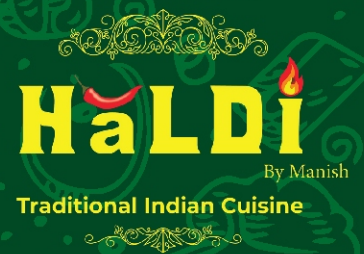
Seasonal Vegetables cooked in a Spicy gravy blended with flavoured garlic chilli powder, crushed chilli flakes, and fresh green chillies

All Main Courses are Served with Boiled or Pilau Rice

Allergens: 1. Cereals Containing (wheat) Gluten 2. Crustaceans 3. Eggs 4. Fish
5. Peanuts 6. Soybeans 7. Milk 8. Celery 9. Mustard 10. Sesame Seeds 11. Sulphur Dioxide
12. Sulphites 12. Lupin 13. Molluscs 14. Cashew Nuts 15. Pistachio Nuts, 16. Almond
(Please ask your server if you require further information)



हल्दी



Haldi
By Manish
Traditional Indian Cuisine





HaLDi

By Manish

Traditional Indian Cuisine

