

# VEGAN MENU

## STARTER

<b>Vegan Pakora</b> <i>Deep fried to perfection with gram flour</i>	5.25
<b>Vegan Samosa</b> [3] <i>Savoury indian pastry served with chickpeas</i>	6.25
<b>Aloo Chana poori</b> [3] <i>Fluffy indian pancake served with potatoes &amp; chickpeas</i>	5.95
<b>Garlic Mushroom poori</b> [3] <i>Fluffy indian pancake served with mushrooms</i>	5.95
<b>Aloo Tikki</b> <i>A small savoury cake or patty made from mashed potatoes served with fruit sauce &amp; tamarind sauce</i>	5.75
<b>Tofu Shaslik</b> [5] <i>marinted tofu, pepers and onions on bed of channa</i>	5.95
<b>Vegan Chik'n Tikki</b> [5] <i>Vegan chicken &amp; potatoe cakes</i>	6.50
<b>Tofu Pakora</b> [5] <i>Tofu fried with gram flour to perfection</i>	5.50
<b>Vegan Haggis Pakora</b> [3] <i>Vegan haggis mixed with potatoes</i>	6.25
<b>Vegan Platter</b> [3] [5] <i>Chik'n tikki, samosa, aloo tikki, haggis pakora, veg pakora on bed of channa with tamrind sauce and fruit sauce</i>	18.95

## SUNDRIES

<b>Nan Bread</b> [3]	3.75
<b>Garlic Nan</b> [3]	4.00
<b>Garlic &amp; Coriander Nan</b> [3]	4.00
<b>Chilli Nan</b> [3]	3.95
<b>Paratha</b> [3]	3.75
<b>Vegetable Paratha</b> [3]	4.00
<b>Roti</b> [3]	1.50
<b>Pilau Rice</b>	3.75
<b>Boiled Rice</b>	3.50
<b>Mushroom Rice</b>	3.95
<b>Vegetable Rice</b>	4.00
<b>Jeera Rice</b>	3.95
<b>Kashmiri Rice</b>	3.95
<b>Garlic Chilli Potato</b>	3.50

## MAIN COURSE

<b>Vegan Pardesi</b> [6] <i>Succulent Spinach, Diced Onions &amp; Mushrooms, Ginger &amp; Garlic</i>	11.95
<b>Vegan Kerela Chilli</b> <i>Sweet and tangy sauce, black pepper, coconut cream &amp; green chillies</i>	11.95
<b>Vegan Biryani</b> <i>Simmered In a Savoury Rice, Served With Separate Curry Sauce</i>	12.50
<b>Vegan Saag</b> [6] <i>Spinach Leaves Stewed With Mustard Leaves &amp; Pot Cooked With Vegetables</i>	11.95
<b>Tarka Daal</b> <i>Wholesome Lentils, Fried Onions &amp; Tomatoes</i>	10.50
<b>Aloo Chana Kumba</b> <i>Potatoes &amp; Chickpeas With Mushrooms Simmered In a Succulent Bhoona Sauce</i>	10.50
<b>Baingan Aloo</b> <i>Aubergine &amp; Potatoes Simmered In a Spicy Bhoona Sauce</i>	10.50
<b>Mushroom Bhaji</b> <i>Mouth-Watering Mushrooms Sautéed In a Flavoursome Curry Sauce</i>	10.50
<b>Aloo Saag</b> [6] <i>Diced Potato, Cooked With Spinach &amp; Flavoured With Coriander</i>	10.75
<b>Desi Channa Masala</b> <i>A staple chickpeas curry at home, onions, tomatoes, ginger, garlic</i>	10.75
<b>Bombay Potatoes</b> <i>Potatoes Sautéed With Chef 'S Special Onion Tomato Gravy</i>	10.50
<b>Tofu Kerala Chilli</b> [5] <i>Sweet and tangy sauce, black pepper, coconut cream &amp; green chillies</i>	11.95
<b>Tofu Saag</b> [5] [6] <i>Tofu With Home Made Saag</i>	11.95
<b>Tofu Biryani</b> [5] <i>Savoury Rice Mixture With Peas, Tofu Served With Curry Sauce</i>	11.95
<b>Vegan Chik'n Biryani</b> [5] <i>Vegan Chicken With Savoury Rice Served With Curry Sauce</i>	13.50
<b>Chik'n Ceylonese Korma</b> [5] <i>Chicken Cooked With Vegan Cream &amp; Coconut cream</i>	13.50
<b>Bhindi Dopiazza</b> <i>Okra Cooked With Onions</i>	10.50
<b>Vegan Butter Chik'n</b> <b>NEW</b> [5] [1] <i>Chik'n In Tomato, Vegan Honey &amp; vegan Cream</i>	14.50
<b>Grilled Chik'n Tikka</b> <b>NEW</b> [5] <i>Grilled Chik'n Served With Rice &amp; Curry Sauce</i>	15.95

Please speak to the server for allergens information. Customers with nut allergies/intolerances eating in our restaurants do so entirely at their own risk. Some of our dishes can contain pieces of nuts that could be accidental cross contamination from cooking oils, utensils or nut/gluten particles

[1]  
NUTS

[2]  
DAIRY

[3]  
GLUTEN

[4]  
CRUSTACEANS

[5]  
SOYA

[6]  
MUSTARD

[7]  
FISH

[8]  
MOLLUSCS

[9]  
CELERY

[10]  
EGGS

[11]  
LUPIN

[12]  
SESAME SEEDS

[13]  
PEANUTS

[14]  
SULPHUR DIOXIDE