

VEGAN MENU

INDIAN STREET FOOD

Vegetable Samosas <i>Deep-fried savoury pastry pyramids stuffed with spiced potatoes & peas</i>	\$11.00
Pakoras <i>Gram flour fritters</i>	\$9.00
Mixed Vegetable Pakoras <i>Vegetable fritters</i>	\$10.00
Bhindi Pakoras <i>Okra fritters</i>	\$16.00
Peppered Pea Cheese Pakoras <i>Mint chutney sandwiched between plant-based cheese battered in gram flour and deep fried</i>	\$26.00
Onion Bhajis <i>Onion fritters</i>	\$12.00
Papdi Chaat <i>Indian nachos topped with tomatoes, onions, potatoes & then smothered with mint & tamarind sauce</i>	\$16.00
Panipuri <i>Also known as 'Gol Gappa - round, hollow crispy puris filled with mashed potato, black gram & crispy boondhi. Mint &/or tamarind flavoured water is then poured into the puffed puris</i>	\$16.00

FROM THE TANDOOR

Makki Ke Kebab <i>Kebabs made from corn kernals, gram flour and spices</i>	\$26.00
Tandoori Peppered Cheese <i>Grilled peppered pea cheese marinated in tandoori masala</i>	\$34.00

CURRIES & MORE

Subzi Sizzler - our house specialty <i>Vegetable croquettes coated in a delightfully thick & chunky gravy made from a special blend of spices</i>	\$34.00
Kamal Kakri Kofta <i>Lotus stem koftas cooked in an onion & tomato sauce</i>	\$25.00
Bhindi Masala <i>Tender okra sauted with chopped onions, tomatoes & spices</i>	\$25.00
Baingan Burtha <i>Smoky grilled eggplant mashed & cooked dry with spices</i>	\$25.00
Vegetable Jaipuri <i>A healthy mix of vegetables sauted with black peppercorns, dried red chillies & other spices</i>	\$25.00
Saag Aloo <i>Potatoes sauted with fenugreek, spinach & spices</i>	\$25.00
Aloo Gobi <i>Garden fresh cauliflowers cooked with potatoes</i>	\$25.00
Vegan Paneer <i>Made from yellow pea protein -world's first plant-based paneer by Herbyvore</i>	\$30.00

Choice of preparation:

Palak Paneer / Kadai Paneer / Paneer Bhurji Mutter / Paneer Tikka Masala / Mutter Paneer

VEGAN MENU

LEGUMES & LENTILS

Tarka Dhal \$22.00
Mixed yellow lentils tempered with onions, garlic & spices.

Kabuli Channa Masala \$24.00
Chickpeas cooked in a spicy thick onion sauce

INDIAN ROYAL BREAD WINNERS

Lachha Parantha \$9.00
Wholewheat parantha bread (oil is used instead of butter)

Pudhina Parantha \$10.00
Wholewheat parantha topped with dried mint (oil is used instead of butter)

Tandoori Roti \$6.00
Tandoor baked wholewheat bread

FRAGRANT RICE (PROPOSAL FOR THE QUEEN)

Basmati White Rice \$9.00

Peas Pillau \$11.00

Saffron Rice \$11.00

Jeera Rice \$10.00
Cumin flavoured rice

Kashmiri Pillau \$18.00
Pillau adorned with fruit & nut

Vegetable Pillau \$18.00

Shah Jehani Vegetable Biryani \$26.00

DESSERT

Vegan Mango Sorbet \$10.00

Prices above are subjected to 10% service charge and prevailing GST