

VEGAN MENU

FROM THE STREETS

- CHANA DAL CHAAT** ^{GF}
A zesty fresh delicately seasoned signature dish of crisp spinach mixed with the subtle tartness of apple, tossed with chana dal lentils and topped with tender avocado 15
- SEV PURI**
Tangy, crunchy, spicy - the motherland's version of nachos and salsa. A Mumbai favourite 15
- CAULIFLOWER MANCHURIAN**
The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce 18
- ALOO TIKKI CHAAT**
A tongue-tickling chaat with potato cutlet, chickpeas & tangy chutneys. Garnished with fresh coriander 16

ON THE SIDE

- BOMBAY ALOO** ^{GF}
Potatoes sautéed with onion and tomato 8
- GREEN APPLE PICKLE** ^{GF}
Fresh green apples tossed with pickle masala and roasted fenugreek 4
- ROASTED POPPADUM'S** ^{GF}
Jeera Poppadum's served with sweet homemade mango chutney (5 pieces) 8
- SEASONAL VEGES** ^{GF}
Crispy fresh vegetables flash fried in the Kadai 10
- BASMATI RICE** 4
- TANDOORI ROTI**
Unleavened wholemeal bread from the Tandoor 4

FROM THE POT

- CHANA MASALA** ^{GF}
Chickpeas cooked with tomatoes, ginger, garlic and green chilli 23
- DIWANI HANDI** ^{GF}
A homestyle vegetable dish cooked in a wide cooking pot called a 'handi'. Beans, spinach, broccoli, mushroom and carrot tossed together with ginger, garlic and aromatic spices 23
- VEGETABLE MAKHANI** ^{GF}
Mixed vegetables cooked in a rich and dreamy masala sauce with fresh tomatoes, beans, cashew nuts, and coconut cream 24
- CORN PALAK** ^{GF}
Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices 24
- HOUSE DAL** ^{GF}
Lentils tempered with cumin seed, onion, garlic and green chillies 20

DAWAT BANQUET

50 per person

Ideal for 2 or more people.

Selection of Sev Puri / Aloo Tikki Chaat
Chana Dal Chaat / Cauliflower Manchurian

Vegetable Makhani and House Dal

Roti and Rice

MITHAI

- CARROT HALWA** ^{GF}
Warm carrot pudding with pineapple compote. Garnished with roasted pistachio nuts 14