

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 16
- 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 17

ON THE SIDE

- BOMBAY ALOO** GF
 Potatoes sautéed with onion and tomato 10
- 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
- VEGETABLE KOLHAPURI** GF
 Popular dish of Maharashtrian cuisine - a rich spicy flavourful curry with crushed tomato, coconut and red chillies in a thick masala sauce 24
- VEGETABLE MAKHANI** GF
 Mixed vegetables cooked in a rich and creamy masala sauce with fresh tomatoes, beans, cashew nuts, and coconut cream 25
- 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 22

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