

VEGAN MENU

FROM THE STREETS

- SHAKARKANDI CHAAT** GF
 A zesty fresh delicacy, seasoned kumara (sweet potato) mixed with subtle tartness of apple tossed with red onion & fresh tomatoes and topped with chana dal lentils 16
- SEV PURI**
 Tangy, crunchy, spicy – the motherland’s version of nachos and salsa. A Mumbai favourite 18
- CAULIFLOWER MANCHURIAN**
 The perfect fusion of Indo-Chinese flavours. Pastry-free dumplings made with cauliflower and simmered in a chilli & garlic sauce 21
- ALOO TIKKI CHAAT**
 A tongue-tickling chaat with potato cutlet, chickpeas & tangy chutneys. Garnished with fresh coriander 19

FROM THE POT

- CHANA MASALA** GF
 Chickpeas cooked with tomatoes, ginger, garlic and green chilli 25
- KADAI VEG** GF
 A rich flavoursome curry with crushed tomato and capsicum in a thick masala sauce 27
- VEGETABLE MAKHANI** GF
 Mixed vegetables cooked in a rich and dreamy masala sauce with fresh tomatoes, beans, cashew nuts, and coconut cream 27
- CORN PALAK** GF
 Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices 27
- HOUSE DAL** GF
 Lentils tempered with cumin seed, onion, garlic and green chillies 24

ON THE SIDE

- BOMBAY ALOO** GF
 Potatoes sautéed with onion and tomato 13
- GREEN APPLE PICKLE** GF
 Fresh green apples tossed with pickle masala and roasted fenugreek 5
- ROASTED POPPADUM'S** GF
 Jeera Poppadum's served with sweet homemade mango chutney (5 pieces) 10
- SEASONAL VEGES** GF
 Crispy fresh vegetables flash fried in the Kadai 14
- BASMATI RICE** 4
- TANDOORI ROTI**
 Unleavened wholemeal bread from the Tandoor 4

DAWAT BANQUET

50 per person

Ideal for 2 or more people.

Selection of Sev Puri / Aloo Tikki Chaat
 Shakarkandi Chaat / Cauliflower Manchurian

Vegetable Makhani and House Dal

Roti and Rice

MITHAI

- CARDAMOM & COCONUT KULFI** GF
 Tender coconut flesh, coconut milk and cardamom whipped to an ice cream consistency. Served on a stick (2 piece) 14