

VEGAN MENU

FROM THE STREETS

- CORN BHEL** GF
 Charred corn tossed with apple, cranberry & crispy puff rice 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 23
- ALOO TIKKI CHAAT / SAMOSA CHAAT**
 A tongue-tickling chaat with potato cutlet or flaky pastry (samosa), with the topping of chickpeas & tangy chutneys. Garnished with fresh coriander 20

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 .. 5
- MISSI ROTI** GF
 Flat bread made with chickpea flour, onion and spices 6

FROM THE POT

- CHANA MASALA** GF
 Chickpeas cooked with tomatoes, ginger, garlic and green chilli 26
- KADAI VEG** GF
 A rich flavoursome curry with crushed tomato and capsicum in a thick masala sauce 28
- VEGETABLE MAKHANI** GF
 Mixed vegetables cooked in a rich and dreamy masala sauce with fresh tomatoes, beans, cashew nuts, and coconut cream 28
- CORN PALAK** GF
 Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices 28
- HOUSE DAL** GF
 Lentils tempered with cumin seed, onion, garlic and green chillies 25

DAWAT BANQUET

50 per person

Ideal for 2 or more people.

Selection of Sev Puri / Aloo Tikki Chaat
 Corn Bhel / 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