

VEGAN MENU

FROM THE STREETS

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

SAMOSA CHAAT

Savory chickpeas with crispy smashed samosa, assorted sweet, spicy, and tangy chutneys, and crispy toppings 22

ALOO TIKKI CHAAT

A tongue-tickling chaat with potato cutlet, chickpeas, yoghurt & tangy chutneys. Garnished with fresh coriander (Vegan on request) 21

ON THE SIDE

BOMBAY ALOO

Potatoes sautéed with onion and tomato 13

GREEN APPLE PICKLE

Fresh green apples tossed with pickle masala and roasted fenugreek 5

ROASTED POPPADUM'S

Jeera Poppadum's served with sweet homemade mango chutney (5 pieces) 10

SEASONAL VEGES

Crispy fresh vegetables flash fried in the Kadai... 14

BASMATI RICE 4

TANDOORI ROTI

Unleavened wholemeal bread from the Tandoor.. 5

MISSI ROTI

Flat bread made with chickpea flour, onion and spices 6

FROM THE POT

CHANA MASALA

Chickpeas cooked with tomatoes, ginger, garlic and green chilli 26

KARAH VEG

A rich flavoursome curry with crushed tomato and capsicum in a thick masala sauce 28

VEGETABLE MAKHANI

Mixed vegetables cooked in a rich and creamy masala sauce with fresh tomatoes, beans, cashew nuts, and coconut cream 28

CORN PALAK

Juicy corn cooked with spinach gravy, fresh tomatoes and aromatic spices 28

ALOO GOBI (DF on request)

Perfectly tender potatoes & cauliflower with a blend of spices, aromatics and tomatoes 28

HOUSE DAL

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
Cauliflower Manchurian

Vegetable Makhani and House Dal

Roti and Rice

MITHAI

CARROT HALWA

Warm carrot pudding with pineapple compote. Garnished with roasted pistachio 15