VEG MENU

Popadoms (V)

Crispy poppadoms served with a trio of flavourful dips - mint chutney, spicy chilli sauce, and mango chutney.

STARTERS

Paneer Shashlick

Succulent cubes of paneer (Indian cottage cheese) marinated in aromatic spices, skewered with onions and peppers, grilled to perfection for a delicious vegetarian option.

Samosa (G)

Crispy triangular pastries stuffed with a flavorful mix of spiced potatoes, peas, and other aromatic herbs.

Onion Bhajia (VG)

Thinly sliced onions delicately spiced with cumin, coriander, and turmeric, mixed with chickpea flour, and deep-fried until crispy and golden brown, served with a tangy tamarind chutney for a delightful appetiser.

MAINS

Served with a selection of breads and pulao rice

Kadai Paneer

Soft paneer (Indian cottage cheese) cooked with an aromatic blend of tomatoes, onions, bell peppers, and spices, served in a sizzling kadai for a spicy and savory vegetarian delight.

Creamy Mixed Vegetable Curry

A rich and creamy curry featuring a medley of mixed vegetables simmered in a fragrant blend of spices, and tomato sauce.

Sag Bhaji

A classic vegetarian dish made with fresh spinach leaves cooked with onions, garlic, ginger, and aromatic spices.

Tadka Daal

A flavourful lentil dish made with yellow daal tempered with aromatic spices and finished with a fragrant tadka (tempering) of garlic, cumin, and mustard seeds

SIDES

Bombay Jeera Aloo - Lightly spiced potatoes with onion & cumin seeds
Mushrooms - Sliced mushroom, lightly spiced onion & tomato masala
Tadka Daal - Mixed lentils tempered with garlic & Kashmiri chilli

Please speak to your server with regards to allergen information. A discretionary 12.5% service charge will be added to your bill