



MARINADES

INDIAN CUISINE

VEGAN MENU

PLEASE SPECIFY STAFF FOR YOUR VEGAN REQUIREMENTS. MENU BELOW IS A PART OF OUR REGULAR MENU.

PLEASE NOTE SOME TRACES OF NUTS MAY BE FOUND IN SOME DISHES

ONE BILL PER TABLE

APPETISERS

SAMOSA\$ 9.90 NF
homemade pastry stuffed with spiced potato & pea deep fried, served with tamarind sauce.

MIX BHAJI\$12.50 GF, NF,
thinly sliced onion, potato, cauliflower, spinach deep fried with spices served with tamarind sauce.

MIRCH PAKORA.....\$ 10.90 NF, GF
green chili battered with spices deep fried served with tamarind sauce for hot food lovers.

MANCHURIAN.....\$15.90 NF, DF
grated balls of cauliflower, cabbage, carrot deep fried served with soya & chili sauce.

VEGETARIAN MAIN

Please pick your spice level from MILD, MEDIUM, HOT

DAL TADKA.....\$18.50 GF, NF
mix of 3 yellow lentils flavored with spices and herbs.

DAL PALAK.....\$18.50 GF, NF
Tadka dal complemented with spinach.

CHANNA MASALA.....\$18.50 GF, NF
tender chickpeas cooked with onion, tomato, ginger, garlic and ground spices.

RAJMAH MASALA.....\$18.50 GF, NF
red kidney beans cooked with onion, tomato, ginger, garlic and ground spices.

ALOO PALAK.....\$18.50 GF, NF
potato and spinach cooked together with spices towards semi dry texture.

BOMBAY ALOO.....\$18.50 GF, NF
carefully sculpted potatoes cooked done with spices & cumin.

BHINDI MASALA.....\$ 19.50 GF, NF
Chopped okra, onion and tomato, herbs and spices sautéed together, towards semi dry texture.

BAINGAN KA BHARTA.....\$20.50 GF, NF
eggplant slowly cooked in tandoor, sautéed with herbs and spices, towards semi dry texture.

SIDES

TANDOORI WHOLE MEAL BREAD

TANDOORI ROTI\$4.00
LACHHA PARATHA.....\$5.50
ALOO PARATHA.....\$5.50

SALADS

LACHHA ONION SALAD.....\$5.50
GREEN SALAD.....\$9.00

BASMATI RICE

STEAM PLAIN RICE\$3.50
SAFFRON RICE.....\$4.50
JEERA RICE.....\$5.00
COCONUT RICE.....\$5.00

PAPADUMS

Papadums served with mango chutney.....\$4.50