

## VEGAN MENU

### SOUPS

#### **TOMATO SORBA V Vg Gf €5.95**

An authentic Indian tomato sorba prepared using fresh tomatoes flavoured with garlic, ginger, coriander and Indian spices

#### **DAL SORBA V Vg Gf €5.95**

An authentic Indian lentil sorba prepared using lentils flavoured with garlic, ginger, coriander and Indian spices

### STARTERS

#### **ONION BHAJI V Vg Gf €5.50**

A delicious onion mix deep fried and crispy

#### **MUSHROOM PAKORA V Vg Gf €5.75**

Mushroom pieces with spices and gram flour, deep fried

#### **INDIAN SAMOSA V Vg €5.75**

Cumin flavoured potatoes and peas, wrapped in flaky pastry and deep fried. 2 pieces

#### **CAULIFLOWER PAKORA V Vg Gf €5.50**

Cauliflower pieces with spices and gram flour, deep fried

#### **NEW PALAK TIKKI V Vg Gf Nt €6.95**

Spinach patties flavoured with cashew nuts and mint sauce, deep friend. 5 pieces

#### **NEW PEANUT SAMOSA V Vg Nt €5.95**

Flavoured potato with peanuts, curry leaves and mix vegetables, wrapped in flaky pastry and deep fried. 2 pieces

### CURRIES

#### **DAL TADKA V Vg Gf €8.50**

Yellow lentils cooked with a selection of Indian spices

#### **VEGETABLE JALFRAZI V Vg Gf Nt €9.00**

Fresh garden vegetables marinated with ginger and sweet and sour sauce

#### **MUTTER MUSHROOMS V Vg Gf Nt €10.00**

Green peas and mushrooms cooked in an authentic medium spiced Indian sauce

#### **ALOO GOBI V Vg Gf Nt €8.75**

Cauliflower, potatoes and tomato pieces cooked with Indian spices and fried

#### **VEGETABLE ANGAN V Vg Gf Nt €9.75**

Chopped vegetables cooked in an Indian sauce

#### **CHANA MASALA V Vg Gf Nt €8.50**

Chick peas cooked in a medium spiced sauce

**V** Vegeterian

**Vg** Vegan

**Gf** Gluten Free

**Nt** Contains Nuts

## VEGAN MENU

### SIDE DISHES

#### **PEPPER PAPADOM WITH DIP V Vg Gf €1.25**

Paper thin peppered lentil wafers served with mango Chutney

#### **MASALA PAPADOM V Vg Gf €1.50**

1 paper thin lentil wafer topped with spiced chopped tomatoes, onions and fresh coriander

#### **PLAIN BASMATI RICE V Vg Gf €4.50**

Seasoned basmati rice

#### **NEW ALOO CHUTNEY PILAU V Vg Gf €5.75**

Basmati rice with mint, coriander, potato and butter ghee

#### **NEW VEGETABLE KULCHA V Vg €6.00**

Traditional freshly baked in our tandoori clay oven

Naan bread with potato, mixed vegetables, mint, coriander and kalonji seed

#### **KHACHUMBAR SALAD V Vg Gf €5.95**

A crunchy mix of fresh garden greens mixed with Indian spices

#### **FRIES V Vg Gf €3.50**

Strips of potatoes, deep fried

#### **NEW LEMON GARLIC POTATO WEDGES V Vg Gf €4.50**

Fried potato wedges seasoned with lemon & garlic

### DESSERT

#### **LAVENDER VELVET V Vg Gf Nt €6.00**

A combination of smooth cashew nuts and white chocolate blended together with a fragrant hint of purple lavender.

Smooth, delicate and pretty

### WINE

#### **BARBERA D'ALBA Vg €42.00**

**Classification:** Barbera d'Alba D.O.C.  
Year: 2016

**Production Area:** Neive, Langhe, Piemonte

**Colour:** Dark, ruby red.

**Nose:** Very fresh with hints of fruit, vinous.

**Taste:** Very fresh and drinkable.

**V** Vegetarian

**Vg** Vegan

**Gf** Gluten Free

**Nt** Contains Nuts