

VEGAN MENU

SOUPS

TOMATO SORBA V Vg Gf €6.50

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

DAL SORBA V Vg Gf €6.50

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

STARTERS

ONION BHAJI V Vg Gf €5.95

A delicious onion mix deep fried and crispy

MUSHROOM PAKORA V Vg Gf €6.25

Mushroom pieces with spices and gram flour, deep fried

INDIAN SAMOSA V Vg €6.25

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

CAULIFLOWER PAKORA V Vg Gf €5.95

Cauliflower pieces with spices and gram flour, deep fried

NEW PALAK TIKKI V Vg Gf Nt €7.25

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

NEW PEANUT SAMOSA V Vg Nt €6.25

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

CURRIES

DAL TADKA V Vg Gf €9.50

Yellow lentils cooked with a selection of Indian spices

VEGETABLE JALFRAZI V Vg Gf Nt €9.75

Fresh garden vegetables marinated with ginger and sweet and sour sauce

MUTTER MUSHROOMS V Vg Gf Nt €10.50

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

ALOO GOBI V Vg Gf Nt €9.75

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

VEGETABLE ANGAN V Vg Gf Nt €10.25

Chopped vegetables cooked in an Indian sauce

CHANA MASALA V Vg Gf Nt €9.50

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