

Vegan Menu

Starters

Assorted Poppadums Basket with home-made chutneys.

Banarasi Bhajia £5.75

Our version of the popular onion bhaji. A combination of shredded onion, potatoes and spinach with fennel seeds cooked in the authentic 'Banarasi' style. Banaras is regarded as the spiritual capital of India and situated on the banks of sacred river Ganges.

Aloo Matar Tikki with Sprouted Beans £5.75

A classic roadside snack, of peas and potato patti drizzled with fabulous fresh chutneys.

Punjabi Samosa Chana Chaat £5.75

Samosa stuffed with spiced peas and potatoes. Served with chana masala, home-made mint-coriander, date & tamarind chutney.

Main Courses

The Vegetarian - Maharani Thali £24.75

A full traditional vegetarian meal.

Thali platter consists of braised cauliflower and new potatoes, chargrilled aubergine bharta, tadka dal, okra, mushroom bhaji, roasted cumin and saffron pulao rice. Served with banarasi bhajia, naan, salad and poppadum.

Bombay Bohri Vegetable Biryani £13.75

Bohri community is originally from Gujarat now residing in Bombay.

There is a sophisticated bohri richness in the biryani with the lightness and flavour of Bombay. Served with vegetable gravy, salad and Poppadum.

Kathal Lazeez £10.75

Jackfruit chunks cooked with onion-garlic in a special blend of Rajputana – a warrior community spices.

Mushroom Asparagus Bhaji £8.25

Mushrooms and asparagus with onion and spices.

Aloo Hara Dhania £8.25

New potatoes, roasted cumin and abundance of fresh coriander.

Tandoori Baigan Bharta £9.25

Chargrilled aubergine blended with mildly spiced tender maize kernels.

Tadka Dal £8.25

Mixed Lentils tempered with garlic and red chillies.

Aloo Dum Gobhi £8.25

Braised cauliflower florets with onion and new potatoes.

 Spicy   Very Spicy

Bhindi Jodhpuri 🌶️ £9.25

Okra, onion, tomatoes, peppers with black salt and roasted cumin.

Kabuli Chana Masala £8.25

Nutritious and protein-packed chickpeas with dried mango powder.

Zest Salad £3.75

Green salad leaves with cucumber, carrot, tomatoes and sprouted beans.

Chef's can also prepare dishes to any of your favourite styles – as shown below. £9.50

Vegetable Curry 🌶️

Vegetable Madras 🌶️🌶️

Vegetable Do Peaza 🌶️

Vegetable Kadai 🌶️

Vegetable Bhuna 🌶️

Vegetable Balti 🌶️

Vegetable Dhansak

Vegetable Vindaloo 🌶️🌶️

Vegetable Rogan

Long Grain Basmati Rice

Steamed Basmati Rice £2.75

Roasted Cumin and Saffron Pulao £3.50

Lemon and Root Ginger Rice £3.75

Khumb Pulao Mushroom Rice £3.75

Masala Chawal £4.75 Basmati rice, with roasted spices and vegetables.

Tandoori Indian Breads

Naan Leavened bread £2.75

Garlic Naan Leavened bread with garlic £3.25

Peshwari Naan £3.75
Coconut and raisins stuffed in leavened bread

Cheese Chili Naan £3.75

Aloo Kulcha stuffed with spiced potatoes £3.75

Tandoori Roti Wholewheat bread £2.75

Lachha Paratha Layered wheat bread £3.25

Missi Roti £3.75
Gluten free gram flour bread

🌶️ Spicy 🌶️🌶️ Very Spicy