

VEGAN MENU

GALI KA KHAANA / STARTERS

Ram ~ Laddoo	8
ONION CORAINDER CHUTNEY, RADISH, TAMARIND	
Pyaz ~ Kachori	10
ROSCOFF ONION, MINT CHUTNEY, TAMARIND, SPROUTS	
Artichoke ~ Tikki	9
CRISPY JERUSALEM CAKE, PICKLE, STRAWBERRY CHURTEY	
Jackfruit ~ Uthappam	12
RICE LENTIL PANCAKE, CHUTNEY, SOUTHERN SPICE	
Samosa ~ Chaat	10
SOYA YOGHURT, POMEGRANATE, WHEAT CRISP	



TANDOOR / GRILL

Soya ~ Chop	12
GOOSEBERRY, GREEN CARDAMOM	



RASEDAAR / MAINS

Bharli ~ Vangi	14
BABY EGGPLANT, POPPY SEEDS, BLACK CUMIN	
Yellow ~ Dal	8
TEMPERED YELLOW LENTIL	
Sarson ~ Aloo	8
MUSTARD, CURRY LEAF, POTATO	

THODA AUR / SIDES

Plain Rice	6
Tawa Paratha	5
Sri Lankan Pol Roti	5

DESSERT

Coconut ~ Payasam	10
JAGGERY, BROKEN RICE, COCONUT MILK	