

Vegan Menu

Pre-Starters from the Thelas of Chowpatty

Papadums Basket (for 1) £2.50

Selection of poppadum's served with delicious homemade chutneys.

Pani Puri \$£6.50

Semolina crips filled with masala potatoes and chickpeas served with spiced tamarind water.

Bhel Puri & F £7

Crispy, sweet, tangy, dish made with puffed rice, onions, served with imli pani.

Starters from Chandni chowk

Makkai Piayzi £7.50

Pakora made with slices of fresh onion and sweet corn in a seasoned gram flour and fresh coriander.

Kurkuri Bhindi £9

Juliennes of fresh okra tossed in gram flour and served with chilli-garlic sauce.

Vegetable Punjabi Samosa with Chole \$ £8.50

Carom seed flavoured short curst pastry filled with spiced potato and green peas served with chickpeas masala.

Vegetable Chops \$ 🔊 £8.50

Spiced dumplings made of beetroot, potatoes fried until crispy.

Shakahari Side / Mains

Dal Tarka Panchmel £7.50/£9.50

Melange of five lentils simmered and tempered with cumin, onion and garlic.

Pindi Channa Masala X £7/£9

Chickpeas simmered with tea leaved and tossed with onions, garlic, chillies. coriander and dry mango powder.

Saag Bhaji £7.50/£9.50

Fresh Spinach flavoured with fenugreek and fresh coriander.

Gobi Mutter ki Subzi £7.50/£9.50

A delicious stir fry of Cauliflower and Green Peas with Cumin, Chili, fresh Coriander and garam masala.

Potli vegetable Porival £8/£10

Melange of Selected Seasonal Vegetables tempered with Mustad, curry leaves and roasted coconut.

Kolkata Dum Aloo X £7.50/£9.50

Semi-dry baby potatoes cooked with grounded spice, finished with coriander, green chilli and tamarind.

Bhindi do Piaza £7.50/£9.50

Stir-fried Indian okra dish cooked with crisp onions, tangy tomatoes & aromatic Potli masala.

Accompaniments from Charminar Market

Steamed Rice £4

Jeera Rice £4.25

Tandoori Roti & £3.25

Garlic and Chilli Roti \$ £4

Pudina Laccha Paratha \$£4

Chapati \$ £2

Salads

Kachumber Salad £4



♦ Contains Gluten ► Contains Nuts **▼** Spicy

Please note that some of our recipes are modified from their original recipe to be Vegan, be sure to inform your server that you would like your meal to be Vegan. In case of allergy related queries, please do inform a member of staff.



