

VEGAN MENU

Entree

- (NF) Onion & Spinach Bhajji** **14**
Fresh spinach and sliced onions blended in assorted spices and chick pea flour, fried to perfection
- (G) Cauli Manchurian** **22**
Deep fried cauliflower tossed in Fresh ginger, garlic, onion and soy sauce
- (G) (NF) Vegetable Samosa** **16**
A delightful blend of potatoes, peas, cumin, aromatic spices, and fresh herbs, encased in a handmade pastry. Served with tangy tamarind chutney
- (NF) Poppadoms & Dips Platter** **14**
6pcs of Poppadoms served with mixed pickle, mango chutney and tamarind chutney

Mains

- Vegan Mughlai** **28**
Mixed vegetables and tofu cooked in mild delicious coconut creamy, cashew, saffron & almond flavoured curry
- Vegan Saagwala** **28**
Mixed vegetables and tofu cooked in nutritious spinach gravy, crushed spices, finished with dash of coconut cream
- Vegan Dal Makhni** **28**
Overnight black lentils simmered with tomato, ginger, garlic finished with coconut cream
- (NF) Vegan Biryani** **28**
Layers of vegetables, tofu & rice cooked together to make some most flavoursome dish of Hyderabad
- Vegan Matka** **28**
Limited batch of vegetables, tofu cooked with onion, tomato and green pepper in a thick masala sauce

Breads

- (G) Vegan Tandoori Roti** **6**
Made from whole wheat flour
- Vegan Missi Roti (may contain traces of gluten)** **7**
Gluten Free Roti made with chickpea flour, cumin, turmeric and fresh coriander - unbuttered

Dessert

- Vegan Ice Cream** **12**
Ask our waiter for the available flavours