

VEGETARIAN /VEGAN

CAN BE SERVED AS A MAIN PORTION FOR £10

RIPE MANGO CURRY 6 [vegan]

chunk of ripe mango, curry leaf, mustard seed. An authentic mangalorean style, sweet ,tangy &spicy.

PALAK KOFTA 6 [veg/nuts]

spinach dumpling stuffed with cottage cheese and potato served with a creamy cashew curry.

GREEN CHILLI PAKODA 4.5 [vegan]

stuffed jalapeno deep fried with spiced gram flour batter.

BAIGAN BHARTA 6 [vegan]

Mashed Aubergine sautéed with onion, ginger, garlic, tomato and green peas

ALOO GOBI 5.5 [vegan]

Cauliflower and potatoes.

TAJA BHINDI MASALA 6 [vegan]

Tender okra, stir fried with herbs and spices.

CHOICE OF DAL 5.5

T & C Signature Dal Makhani, black lentils [veg] or Tempered Yellow Lentils, tadka dal [vegan]

JEERA ALOO 5.5 [vegan]

An irresistible dish of spiced potatoes with cumin seeds.

ALOO CHANA MASALA 5.5 [vegan]

softened chick peas and potatoes in gentle spices topped with fresh coriander.

SUBZI-E-BAHAR 5.5

mix vegetable in a thick gravy [vegan] OR makhani gravy [veg]

PALAK KE SAATH 6 [vegan]

Choice of either potatoes or mushroom or sweet corn or cottage cheese[vegetarian] in a blend of delicately flavoured spinach.

MUTTER PANEER 6 [veg]

Green peas with homemade cottage cheese.

HOUSE SPECIAL SUBZI 10 [veg or vegan]

cottage cheese and mix vegetables in spinach gravy, strong in flavour. Served main portion.

TAWA SUBZI 10.5 [veg or vegan]

A popular dish from india,mix vegetables with cottage cheese sauté with green chilli, hot and spicy served on sizzler as a main portion.

TANDOORI SUBZI 10.5 [veg]

Paneer [Indian cottage cheese], mushrooms, broccoli, baby potato, tomato and onion grilled with fennel seeds and spices.