

VEGAN MENU

VEGAN PLATTER

VEGAN PLATTER FOR TWO \$27

Consists of vegetable samosa, vegetable pakora, aloo matar tikki & onion bhaji.

VEGAN STARTERS

SAMOSA 2 Pcs \$11

Crispy golden pastry filled with spiced potatoes, peas & served with tamarind chutney.

ONION BHAJI 4 Pcs (GF) \$11

Sliced onion mixed with spices, chickpea flour, deep fried, & served with tamarind chutney.

VEGETABLE PAKORA 4 Pcs (GF) \$11

Vegetables battered in chickpea flour, & deep fried, served with tamarind chutney.

PALAK PATTI KI CHAAT (GF) \$12

Crispy fried spinach leaves coated with chickpea flour, topped with tamarind chutney.

PANI PURI 6 Pcs \$12

Mini poories with spiced potatoes doused with mint spicy water.

SAMOSA CHAAT \$15

Crumbled samosas topped with tangy chickpea curry, tamarind chutney & chopped onions.

HONEY CHILLI POTATO (GF) \$16

Fried potato fingers tossed in honey chilli sauce.

VEGAN STARTERS

KARARE ALOO (GF) \$16

Baby potatoes, shallow fried tossed with spices, onions, & tamarind chutney.

VEG SEEKH KEBAB 4 Pcs (GF) \$22

Minced vegetables & spices threaded onto skewers & tandoor grilled.

VEGAN MAINS

JEERA ALOO \$20

Potatoes are sauteed with cumin seeds & spices.

DAL TADKA \$21

Dal Tadka are cooked yellow lentils, which are tempered with oil, fried spices & herbs.

CHANNA MASALA \$22

A classic delicacy made with chickpeas, blend of spices with chef's secret touch.

VEGAN MAINS

ALOO GOBHI ADRAKI \$23

Potatoes & cauliflower cooked with aromatic spices & herbs.

SUBZ DIWANI HANDI \$23

A gourmet recipe with mixed seasonal vegetables, & chopped spinach.

BHINDI (OKRA) MASALA \$24

North Indian dish of sauteed okra cooked with onions, tomatoes & spices.

SOYA CHAAP MASALA \$24

Soya morsels sauteed onions, tomatoes, capsicum & an array of aromatic spices.

JALFREZI

Stir-fried curry with your choice, cooked in a tangy tomato sauce with capsicum, onions & spices.

Seasonal vegetables  \$23

Tofu/Soya  \$24

MATAR MASALA

Green peas cooked in a robust, onion-tomato gravy with a blend of spices.

Aloo/Mushroom  \$23

Tofu/Soya  \$24

KADAI

Freshly ground kadai masala with the combination of onions, tomatoes & mixed capsicum.

Mushroom  \$23

Tofu/Soya  \$24



VEGAN MENU

VEGAN MAINS

MADRAS

Sauce infused with a blend of spices, mustard seeds, curry leaves & coconut.

Seasonal vegetables 🌀 \$23

Tofu/Soya 🌀 \$24

PALAK (SPINACH)

Velvety spinach sauce, infused with aromatic spices.

Aloo/Mushroom 🌀 \$23

Tofu/Soya 🌀 \$24

JACKFRUIT (KATHAL) MASALA 🌀 \$24

Tender jackfruit simmered in a spiced tomato-onion gravy.

BAINGAN MASALA (EGGPLANT) 🌀 \$24

Tender eggplant cooked in a rich tomato gravy with a blend of aromatic spices.

ALOO BAINGAN (POTATO EGGPLANT) 🌀 \$24

Potatoes & eggplant cooked in a rich tomato gravy with a blend of aromatic spices.

VEGAN BIRYANI

PARDA BIRYANI (Our Speciality)

Parda Biryani is a fragrant, aromatic rich dish layered with option of your choice & sealed under a crispy dough crust. Baked to perfection, it unlocks a burst of flavours, offering a unique & indulgent dining experience.

Vegetable 🌀 \$24

Jackfruit(kathal) 🌀 \$26

RICE

PLAIN RICE

🌀 \$5.50

Steamed Basmati rice.

JEERA RICE

🌀 \$8.50

Basmati rice flavoured with cumin.

PEA RICE

🌀 \$8.50

Basmati rice cooked with peas.

LEMON RICE

🌀 \$8.50

Basmati rice tempered with mustard seeds & infused with fresh lemon juice.

COCONUT RICE

🌀 \$8.50

Rice, mustard seeds, curry leaves, grated coconut and coconut cream.



VEGAN BREADS

(We use Vegan butter)

WHOLEMEAL BREAD

TANDOORI ROTI 🌀 \$5

BUTTER ROTI 🌀 \$6

GARLIC TANDOORI ROTI 🌀 \$6

METHI(FENUGREEK) ROTI 🌀 \$6

LACHHA PARATHA 🌀 \$6

PUDINA PARATHA 🌀 \$6.50

METHI(FENUGREEK) PARATHA 🌀 \$6.50

AJWAIN(CAROM SEEDS) PARATHA 🌀 \$6.50

ALOO-ONION PARATHA 🌀 \$7

PESHWARI PARATHA 🌀 \$8

GLUTEN FREE BREADS

TANDOORI ROTI 🌀 \$6.50

MISSI ROTI 🌀 \$6.50

SIDES

PAPADOM

FRIED (4PCS) 🌀 \$3.50

ROASTED (4PCS) 🌀 \$3.50

MASALA (2PCS) 🌀 \$8

CHUTNEY

TAMARIND CHUTNEY 🌀 \$3

MANGO CHUTNEY 🌀 \$4

MIXED PICKLE 🌀 \$4

ONION SALAD 🌀 \$8

KACHUMBER SALAD 🌀 \$10