

Vegan Menu

Tandoori Breads

<i>Roti – Whole wheat flour</i>	\$3.50
<i>Aloo Paratha</i>	\$5.00
<i>Onion Kulcha</i>	\$5.00

Appetizers

Papadums (6 Pieces) \$6.00

Classic Indian cracker made from lentil flour, Served with mango chutney.

Vegetable Samosa (2 Pieces) \$8.00

Flaky pastry stuffed with cumin flavored potatoes and peas, served with tamarind sauce.

Aloo Pakoras (10 Pieces) \$8.00

Sliced potatoes battered with chickpea flour and deep fried, served with tamarind chutney.

Onion Bhaji (6 Pieces) \$8.00

Slices of onions mixed in chickpea flour batter and deep fried, served with mint chutney.

Nepalese Dumpling (Momo) (6 Pieces) \$10.00

A very popular Nepalese delicacy. Vegetable dumpling. Served fried with homemade chutney.

Side Dishes/Accompaniments

<i>Steamed Rice</i>	\$4.00
<i>Jeera Rice</i>	\$6.00
<i>Pea Pulao Rice</i>	\$6.00
<i>Green Salad</i>	\$6.00
<i>Mixed Pickles</i>	\$4.00
<i>Mango Chutney</i>	\$4.00

*All dishes MSG free (except Momo). All mains & starters are gluten free (except Momo&Samosa)
Please speak to your server regarding any allergy concerns.*

Vegan Mains - \$16

Aloo Gobhi

Salted boiled potato and steamed cauliflower tempered with cumin seeds in a masala sauce.

Mushroom Mattar

Fresh mushroom and Peas cooked with garlic, ginger, tomato and spices

Chana Masala

Chickpeas cooked with tomatoes, ginger, garlic and chopped coriander.

Aloo Palak *Garlic sautéed boiled potatoes cooked with spinach puree, chopped tomatoes and ginger.*

Jaipuri Vegetable

Crisp seasonal vegetables with aromatic spices garnished with papadum pieces.

Kadhai Vegetable

Mixed vegetable cooked with tomatoes, capsicum, onions in a tomato-based sauce.

Jeera Aloo

Boiled potatoes dices tempered with cumin and cooked tomatoes, ginger and fenugreek leaves.

Vegetable Korma

Mixed vegetable cooked in coconut milk sauce.

Yellow Dal Tadka

Slow cooked yellow lentils with ginger, garlic, tomato, onion and coriander.

Biryani - \$17

Vegetable Biryani

A very popular rice preparation cooked with vegetable, wholesome flavors garnished with roasted nuts.