

VEGAN MENU

STARTERS

- Truffle roti, black garlic spinach 8
Masala grilled avocado, olives, caramelised onions, iceberg leaves 8
Kale, broccoli pakora with tamarind chutney 7
Golden beet cakes, mustard, curry leaf and poppadum crust, cranberry chutney 8



MAINS

- Chickpea masala with glazed ginger & spring onion 10
Marinated tandoori broccoli jaggery, nigella seeds, wheat crisps 12
Roasted spicy aubergine steak milled mustard, glazed avocado 10
Jack fruit biryani with mint and coriander, padron pepper sauce 18
Yellow lentil tempered with garlic and cumin 6
Cauliflower rice, fresh turmeric 7
Roti 3
Kahani rice 3.5



DESSERTS

- Soya milk rice pudding with saffron, raisins and pistachio 7
Tandoori pineapple with coconut sorbet 7
Sorbets 6.50