starters

vegan baked pastry with savory filling	9
pakoda v9 crispy vegan vegetable snacks made of chickpea flour	9.5
onion bhaji v9 crispy vegan onion snacks made of chickpea flour	8.5
shami no kabab v9 plant based lamb patties with Indian spices & herbs	13.5
seekh no kabab vg plant based lamb skewers made in tandoor	13.5
aloo chaat north indian style potato salad	8.5
no chicken chaat north indian style plant based chicken salad	11.5
veg masala special v/vg a selection of our vegetarian starters	25.5

some starters are served with chutneys (v/vg)

soup – shorba

tamatar shorba tomato soup with indian herbs & spices	9.5
dal shorba v9 lentil soup with indian herbs & spices	9.5
mangomint shorba mango-mint soup	10.5

mains

no chicken

butter no chicken traditional creamy plant based butter chicken	32.5
no chicken tikka masala a creation by indians in the uk grilled plant based chicken pieces in an orange & red curry sauce	32.5
no chicken korma mild & creamy plant based chicken curry. mughlai speciality	30.5
no chicken methi malai creamy plant based chicken curry prepared with fenugreek leaves	30.5
no chicken saag v/vg plant based chicken spinach curry	31.5
no chicken curry vg traditional plant based chicken curry	30.5
no chicken kadai vg juicy plant based chicken pieces prepared in a kadai, indian wok with capsicum & onions	32.5
no chicken vindaloo vg spicy goan plant based chicken curry	31.5
no chicken biryani vg the name biryani is derived from an ancient persian word for rice mughlai rice speciality with plant based chicken	33.5
no chicken tikka vg plant based chicken pieces prepared in tandoor	32.5

vegetables

baingan ka bharta v9 minced eggplant speciality originally from punjab	25.5
aloo baingan v a potato & eggplant curry	25.5
aloo palak vg north Indian speciality with potatoes & spinach	25.5
aloo gobi v a potato & cauliflower curry	26.5
aloo matar v 9 potato & green peas curry	26.5
aloo jeera vg potato speciality with cumin seeds	22
chole masala vg chickpea curry	25.5
bhindi masala v9 okra speciality made with Indian spices	27.5
dal tadka v 9 yellow lentil curry	21
dal makhani three types of lentils in curry sauce	22

matar paneer home made cottage cheese & green peas curry	26.5
paneer makhani the vegetarian answer to the famous butter chicken. made with home made cottage cheese	25.5
palak paneer home made cottage cheese & spinach curry	26.5
paneer tikka masala the vegetarian version of the famous chicken tikka masala made with home made cottage cheese	26.5
paneer kadhai home made cottage cheese prepared in a kadai, Indian wok	26.5
paneer tikka home made cottage cheese prepared in tandoor	29.5
navraten korma creamy mughlai vegetable speciality with nine ingredients with home made cottage cheese	26.5
sabzi biryani the name biryani is derived from an ancient persian word for rice mughlai rice speciality with vegetables	28.5
malai kofta mughlai speciality. vegetable dumpling balls in a creamy sauce	26.5

sides

saada chawal vg plain basmati rice	5
zafrani chawal vg saffron basmati rice	9.5
onion chawal vg onion basmati rice	5.5
matar chawal basmati rice with green peas	6.5
naan freshly baked flatbread made of wheat flour	5
garlic naan freshly baked garlic flatbread made of wheat flour	6.5
cheese naan freshly baked cheese flatbread made of wheat flour	6.5
tandoori roti v/vg flatbread prepared in tandoor made of whole wheat flour	5
lachha paratha multi layered flatbread made of whole wheat flour	6.5
raita homemade yoghurt with cucumber & indian spices	4.5
papadam vg roasted, sun-dried lentil cracker	4
indian salad vg slices of tomatoes, onions, green chillies, cucumber & lemon	5

dessert

gulab jamun v9 bengali dessert home made sweet dumpling balls in rosewater syrup	8.5
mango- or pista kulfi home made indian ice cream either mango or pistachio flavored	8.5
mango firni home made mango mousse	8.5