

## starters

<b>samosa</b> <sup>vg</sup>	
vegan baked pastry with savory filling	9
<b>pakoda</b> <sup>vg</sup>	
crispy vegan vegetable snacks made of chickpea flour	8.5
<b>onion bhaji</b> <sup>vg</sup>	
crispy vegan onion snacks made of chickpea flour	8.5
<b>shami no kabab</b> <sup>vg</sup>	
plant based lamb patties with Indian spices & herbs	13.5
<b>seekh no kabab</b> <sup>vg</sup>	
plant based lamb skewers made in tandoor	13.5
<b>aloo chaat</b>	
north indian style potato salad	7.5
<b>no chicken chaat</b>	
north indian style plant based chicken salad	11.5
<b>veg masala special</b> <sup>v/vg</sup>	
a selection of our vegetarian starters	17.5

some starters are served with chutneys (v/vg)

vg     vegan  
v/vg   vegan upon request

## soup – shorba

### **tamatar shorba**

tomato soup with indian herbs & spices

8.5

### **dal shorba** vg

lentil soup with indian herbs & spices

8.5

### **mangomint shorba**

mango-mint soup

9.5

vg    vegan  
v/vg    vegan upon request

# mains

## no chicken

<b>butter no chicken</b> traditional creamy plant based butter chicken	30.5
<b>no chicken tikka masala</b> a creation by indians in the uk grilled plant based chicken pieces in an orange & red curry sauce	30.5
<b>no chicken korma</b> mild & creamy plant based chicken curry. mughlai speciality	28.5
<b>no chicken methi malai</b> creamy plant based chicken curry prepared with fenugreek leaves	29
<b>no chicken saag</b> v/vg plant based chicken spinach curry	28.5
<b>no chicken curry</b> vg traditional plant based chicken curry	30.5
<b>no chicken kadai</b> vg juicy plant based chicken pieces prepared in a kadai, indian wok with capsicum & onions	29.5
<b>no chicken vindaloo</b> vg spicy goan plant based chicken curry	30
<b>no chicken biryani</b> vg the name biryani is derived from an ancient persian word for rice mughlai rice speciality with plant based chicken	30.5
<b>no chicken tikka</b> vg plant based chicken pieces prepared in tandoor	31.5

vg      vegan  
v/vg    vegan upon request

## vegetables

<b>baingan ka bharta</b> <sup>vg</sup> minced eggplant speciality originally from punjab	22.5
<b>aloo baingan</b> <sup>vg</sup> potato & eggplant curry	22
<b>aloo palak</b> <sup>vg</sup> north Indian speciality with potatoes & spinach	23
<b>aloo gobi</b> <sup>vg</sup> potato & cauliflower curry	22.5
<b>aloo matar</b> <sup>vg</sup> potato & green peas curry	21
<b>aloo jeera</b> <sup>vg</sup> potato speciality with cumin seeds	19
<b>chole masala</b> <sup>vg</sup> chickpea curry	19.5
<b>bhindi masala</b> <sup>vg</sup> okra speciality made with Indian spices	23.5
<b>dal tadka</b> <sup>vg</sup> yellow lentil curry	18.5
<b>dal makhani</b> three types of lentils in curry sauce	20.5

<b>matar paneer</b>	home made cottage cheese & green peas curry	21.5
<b>palak paneer</b>	home made cottage cheese & spinach curry	23
<b>paneer tikka masala</b>	the vegetarian version of the famous chicken tikka masala made with home made cottage cheese	23.5
<b>paneer tikka</b>	home made cottage cheese prepared in tandoor	28.5
<b>navraten korma</b>	creamy mughlai vegetable speciality with nine ingredients with home made cottage cheese	22
<b>sabzi biryani</b>	the name biryani is derived from an ancient persian word for rice mughlai rice speciality with vegetables	21.5
<b>malai kofta</b>	mughlai speciality. vegetable dumpling balls in a creamy sauce	23

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## sides

<b>saada chawal</b> <sup>vg</sup> plain basmati rice	4
<b>zafrani chawal</b> <sup>vg</sup> saffron basmati rice	6.5
<b>onion chawal</b> <sup>vg</sup> onion basmati rice	5.5
<b>matar chawal</b> basmati rice with green peas	5.5
<b>naan</b> freshly baked flatbread made of wheat flour	4.5
<b>garlic naan</b> freshly baked garlic flatbread made of wheat flour	5.5
<b>cheese naan</b> freshly baked cheese flatbread made of wheat flour	6
<b>tandoori roti</b> <sup>v/vg</sup> flatbread prepared in tandoor made of whole wheat flour	4
<b>lachha paratha</b> multi layered flatbread made of whole wheat flour	6
<b>raita</b> homemade yoghurt with cucumber & indian spices	3.5
<b>papadam</b> <sup>vg</sup> roasted, sun-dried lentil cracker	2
<b>indian salad</b> <sup>vg</sup> slices of tomatoes, onions, green chillies, cucumber & lemon	5

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v/vg    vegan upon request

## dessert

### **gulab jamun** <sup>vg</sup>

bengali dessert

home made sweet dumpling balls in rosewater syrup

7.5

### **mango- or pista kulfi**

home made indian ice cream either mango or pistachio flavored

7.5

### **mango firni**

home made mango mousse

7.5

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v/vg   vegan upon request