

## VEGAN MENU

### GALI KA KHAANA / STARTERS

|   |    |
|---|----|
| Ram ~ Laddoo                                      | 8  |
| ONION CORAINDER CHUTNEY, RADISH, TAMARIND         |    |
| Pyaz ~ Kachori                                    | 10 |
| ROSCOFF ONION, MINT CHUTNEY, TAMARIND, SPROUTS    |    |
| Artichoke ~ Tikki                                 | 10 |
| CRISPY JERUSALEM CAKE, PICKLE, STRAWBERRY CHURTEY |    |
| Jackfruit ~ Uthappam                              | 12 |
| RICE LENTIL PANCAKE, CHUTNEY, SOUTHERN SPICE      |    |
| Samosa ~ Chaat                                    | 10 |
| SOYA YOGHURT, POMEGRANATE, WHEAT CRISP            |    |



### TANDOOR / GRILL

|                            |    |
|----------------------------|----|
| Soya ~ Chop                | 12 |
| GOOSEBERRY, GREEN CARDAMOM |    |



### RASEDAAR / MAINS

|   |    |
|---|----|
| Bharli ~ Vangi                          | 14 |
| BABY EGGPLANT, POPPY SEEDS, BLACK CUMIN |    |
| Tadka ~ Dal                             | 8  |
| TEMPERED YELLOW LENTIL                  |    |
| Broccoli Brussels ~ Sprout Poriyal      | 8  |
| MUSTARD, CURRY LEAF, COCONUT            |    |

### THODA AUR / SIDES

|                       |   |
|-----------------------|---|
| Plain ~ Rice          | 6 |
| Tawa ~ Paratha        | 5 |
| Sri Lankan ~ Pol Roti | 5 |

### DESSERT

|                                    |    |
|------------------------------------|----|
| Coconut ~ Payasam                  | 10 |
| JAGGERY, BROKEN RICE, COCONUT MILK |    |