

# VEGETARIAN /VEGAN

## Main 9.50

### RIPE MANGO CURRY 5.90 [vegan]

chunk of ripe mango,curry leaf, mustard seed. An authentic mangalorean style, sweet ,tangy &spicy.

### PALAK KOFTA 5.95 [veg/nuts]

spinach dumpling stuffed with cottage cheese and potato served with a creamy cashew curry.

### GREEN CHILLI PAKODA 3.95 [vegan]

stuffed jalapeno deep fried with spiced gram flour batter.

### BAIGAN BHARTA 5.95 [vegan]

Mashed Aubergine cooked with onion and tomato ,Garnished with coriander.

### ALOO GOBI 5.50 [vegan]

Cauliflower and potatoes.

### TAJA BHINDI MASALA 5.50 [vegan]

Tender okra,stir fried with herbs and spices.

### CHOICE OF DAL 5.50

T & C Signature Dal Makhani ,black lentils [ veg ] or Tempered Yellow Lentils, tadka dal [vegan]

### JEERA ALOO 5.50 [vegan]

An irresistible dish of spiced potatoes with cumin seeds.

### ALOO CHANA MASALA 5.75 [vegan]

softened chick peas and potatoes in gentle spices topped with fresh coriander.

### SUBZI-E-BAHAR 5.50 [vegan]

mix vegetable in a thick sauce.

### PALAK KE SAATH 5.95 [vegan]

Choice of either potatoes or mushroom or sweet corn or cottage cheese[vegetarian] in a blend of delicately flavoured spinach.

### MUTTER PANEER 5.50 [veg]

Green peas with homemade cottage cheese.

### HOUSE SPECIAL SUBZI 9.25 [veg or vegan]

cottage cheese and mix vegetables in spinach gravy, strong in flavour. Served main portion.

### TAWA SUBZI 10.50 [veg or vegan]

A popular dish from india,mix vegetables with cottage cheese sauté with green chilli, hot and spicy served on sizzler as a main portion.