

# VEGETARIAN /VEGAN

**CAN BE SERVED AS A MAIN PORTION FOR £10**

## **RIPE MANGO CURRY 6 [vegan]**

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

## **PALAK KOFTA 6 [veg/nuts]**

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

## **GREEN CHILLI PAKODA 4.5 [vegan]**

stuffed jalapeno deep fried with spiced gram flour batter.

## **BAIGAN BHARTA 6 [vegan]**

Mashed Aubergine sautéed with onion, ginger, garlic, tomato and green peas

## **ALOO GOBI 5.5 [vegan]**

Cauliflower and potatoes.

## **TAJA BHINDI MASALA 6 [vegan]**

Tender okra, stir fried with herbs and spices.

## **CHOICE OF DAL 5.5**

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

## **JEERA ALOO 5.5 [vegan]**

An irresistible dish of spiced potatoes with cumin seeds.

## **ALOO CHANA MASALA 5.5 [vegan]**

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

## **SUBZI-E-BAHAR 5.5**

mix vegetable in a thick gravy [ vegan ] OR makhani gravy [ veg ]

## **PALAK KE SAATH 6 [vegan]**

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

## **MUTTER PANEER 6 [veg]**

Green peas with homemade cottage cheese.

## **HOUSE SPECIAL SUBZI 10 [veg or vegan]**

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

## **TAWA SUBZI 10.5 [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.

## **TANDOORI SUBZI 10.5 [ veg ]**

Paneer [Indian cottage cheese], mushrooms, broccoli, baby potato, tomato and onion grilled with fennel seeds and spices.