

VEGAN MENU

Small plates

Palak chaat	6
Spinach fritters drizzled with tamarind and pomegranate	
Gol gappe	5
Crispy pastry filled with chutneys, spicy potatoes and mint water	
Hara bhara kebab	7
Potato and pea cutlets served with tamarind dip	
Aloo tikki	7
Handmade spiced potato and pea patties	

Mains

Chana masala	9
Chickpeas cooked in the traditional Delhi style	
Palak aloo	11
Potatoes cooked in a fresh spinach gravy	
Mixed veg	9
Seasonal vegetables cooked with tomato, ginger and homemade spices	

Jackfruit biriyani

Jackfruit layered between aromatic basmati rice flavoured with rose water

12

Accompaniments

All breads freshly cooked in a clay oven tandoor

Naan	Plain	Garlic	3/4	Pilau rice	4
	Plain	flour bread		Saffron basmati rice	
Roti	Tandoori roti		3	Plain basmati rice	3
	Wheat	flour bread		Steamed basmati rice	
				Papad and chutney tray	5
				Indian crisps served with a trio of chutneys	
Salad	Garden green salad		4		
	Lachcha onion salad		2		

indian 
affair