

# indian affair

## VEGAN MENU

### Small plates

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

### Mains

<b>Chana masala</b> Chickpeas cooked in the traditional Delhi style	10
<b>Palak aloo</b> Potatoes cooked in a fresh spinach gravy	11
<b>Mixed veg</b> Seasonal vegetables cooked with tomato, ginger and homemade spices	10

#### Jackfruit biriyani

Jackfruit layered between aromatic basmati rice flavoured with rose water

12

### Accompaniments

All breads freshly cooked in a clay oven tandoor

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

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts

*indian*   
*affair*

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