

MASALA ZONE

DAIRY-FREE MENU

GRAZING SMALL PLATES SHOWCASE

Masala Papad V/VGN/GF/DF	4.95
Papad drizzled with Indian salad & fresh coconut	
Bombay Sprouted Lentil Bhel - a Crispy Salad with Tamarind V/VGN/GF/DF	6.50
Exciting & complex, dressing of three chutneys - from the famous Chowpatty beach	
Punjabi Vegetable Samosa V/VGN/DF	7.60
Two homemade whole wheat pastries stuffed with spiced veg & served with chutney	
Jaipur Gol Guppa Pops V/VGN/DF	6.75
Four hollow, crispy-fried puffed balls filled with potato, chickpeas, onions, spices - you add tamarind water & pop it in your mouth	

CURRIES

Malabar Green Chicken Curry GF/DF	15.25
Kerala recipe with fresh coriander, curry leaf & cloves	

GRILLED & GRIDDLED

Lucknowi Lamb Seekh Kebab GF/DF	16.75
Finely minced lamb with spices & fresh coriander	

SIDES

Papad & Chutney GF/VGN/DF	4.50
Baby Spinach with Garlic GF/VGN/DF	5.50
Chole (chickpeas) Masala VGN/DF	4.50
Chapattis (2) VGN/DF	4.35

Spice levels for Curry Items

 Medium spice  Highly spiced

V Vegetarian options GF Gluten free options VGN Vegan options DF Dairy free options