

# MASALA ZONE

## DAIRY-FREE MENU

### GRAZING SMALL PLATES SHOWCASE

<b>Masala Papad</b> V/VGN/GF/DF	<b>5.20</b>
Papad drizzled with Indian salad & fresh coconut	
<b>Bombay Sprouted Lentil Bhel - a Crispy Salad with Tamarind</b> V/VGN/GF/DF	<b>6.85</b>
Exciting & complex, dressing of three chutneys - from the famous Chowpatty beach	
<b>Punjabi Vegetable Samosa</b> V/VGN/DF	<b>8.00</b>
Two homemade whole wheat pastries stuffed with spiced veg & served with chutney	
<b>Jaipur Gol Guppa Pops</b> V/VGN/DF	<b>7.10</b>
Four hollow, crispy-fried puffed balls filled with potato, chickpeas, onions, spices - you add tamarind water & pop it in your mouth	

### CURRIES

<b>Malabar Green Chicken Curry</b> GF/DF	<b>16.00</b>
Kerala recipe with fresh coriander, curry leaf & cloves	

### GRILLED & GRIDDLED

<b>Lucknowi Lamb Seekh Kebab</b> GF/DF	<b>17.50</b>
Finely minced lamb with spices & fresh coriander	

### SIDES

<b>Papad &amp; Chutney</b> GF/VGN/DF	<b>4.75</b>
<b>Baby Spinach with Garlic</b> GF/VGN/DF	<b>5.75</b>
<b>Chole (chickpeas) Masala</b> VGN/DF	<b>4.75</b>
<b>Chapattis (2)</b> VGN/DF	<b>4.50</b>

#### Spice levels for Curry Items

 Medium spice  Highly spiced

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