

MASALA ZONE

VEGAN MENU

GRAZING SMALL PLATES SHOWCASE

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

CURRIES

Konkan Veg Curry V/VGN/GF ((15.50
Chunky pieces of seasonal red pumpkin, okra, Indian aubergine, hing, Kashmiri chilli, & coconut	

GRILLED & GRIDDLED

Tofu Tikka GF/VGN	17.25
Tofu (bean curd) marinated in a blend of vegan cheese, cardamom, coriander stem & other spices; served with chutneys Papad & Chutney	

SIDES

Papad & Chutney GF/VGN/DF	4.75
Baby Spinach with Garlic GF/VGN/DF	5.75
Dal of the Day (Lentil) VGN/DF	4.75
Kachumber Salad VGN	4.75
Chole (chickpeas) Masala VGN/DF	4.75
Steamed Rice VGN/DF	4.50
Chapattis (2) VGN/DF	4.50

Spice levels for Curry Items

(Medium spice ((Highly spiced

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