#### VEGAN STARTER

VEGAN ONION BHAJI Vegan 2pcs onion bhaji served with vegan mint sauce	£4.95
VEGAN VEGETABLE SAMOSA 2pcs Vegetable samosa filled with mix vegetable and potatoes served with mint yoghurt sauce	£3.95

**VEGAN SINGARA** £3.95 A deep-fried, shortcrust pastry with a filling of potato, accompanied with a sweet-sour tamarind dipping sauce.

**BUFFALO WINGS** £4.45 Crispy delicious vegan wings 3 pcs in a portion served with mint sauce

JACKERUITS WINGS £5.45 Delicious and crispy wings made from jackfruits. 2 pcs in a portion served

with mint sauce CHILLI NO CHICKEN £5.95

VEGAN CHILLI DANEED

Crispy no chicken tossed with chilli and garlic sauce

Crispy tofu tossed with chilli and garlic sauce

**VEGAN PAKORA** 

Crispy fritters made with vegetables like onions, potatoes, and

Choice of ingredients Cauliflower: £4.95 Aubergine: £4.95

**VEGAN TANDOORI STARTER** 

Vegan no chicken pieces served with fried onions

Choice of ingredients

Vegan No Chicken: £5.45 Vegan Lamb: £5.45 Tofu: £5.45 Vegan King prawn: £6.45 Tempeh: £5.45

VEGAN CHAT

Cooked with caramelised onions, indian chat masala topped with cucumber and tomato

Choice of ingredients

No chicken: £5.45 Mock lamb: £5.95 No beef: £5.45 Alo (potato): £4.95 Chana: £4.95 No King Prawn: £6.45

**VEGAN PURI** 

Crispy, fluffy puris served with a celebration of plant-based flavors. Choice of ingredients

No chicken: £5.45 Mock lamb: £5.95 No beef: £5.45 Alo (potato): £4.95 Chana: £4.95 No King Prawn: £6.45

# TANDOORI DISHES

VEGAN TANDOORI MIXED GRILL £14.95

Specially marinated vegan fillet, tempeh, mock lamb, vegan shrimp, cooked with green peppers and tomatoes in a Tandoori clay oven with indian spices. Then served with fried onion, fresh salad and mint yoghurt sauce and a nan.

VEGAN TANDOORI MAIN DISH Specially marinated vegan fillet cooked with onion in a Tandoori clay oven with indian tikka spices

Choice of ingredients

No Chicken: £10.95 Mock Lamb: £10.95 Vegan King Prawn: £11.95 £10.95 Tofu: £10.95

VEGAN TANDOORI SHASHLIK £10.95

Specially marinated vegan fillet cooked with green peppers and tomatoes in a Tandoori clay oven with indian tikka paste

Choice of ingredients Chicken: £10.95 Lamb: £10.95 Tempeh: £10.95 Tofu: £10.95

## BIRIANY

Cooked with pilau rice, raisin, cashew nut & served with vegetable sauce

VEGETABLE BIRIANY	£10.95
MASHROOM BIRIANY	£11.95
CAULIFLOWER BIRIANY	£10.95
VEGAN NO CHICKEN BIRYANI	£11.95
MOCK LAMB BIRIANY	£11.95
VEGAN KING PRAWN BIRIANY	£12.95
VEGAN MIX BIRIANY	£12.95

## **OLD INDIAN DISHES**

VEGAN BUTTER NO CHICKEN (INDIAN STYLE) £10.95

Indian style spicy butter chicken cooked with indian spices, cream, butter in a tomato sauce

RAILWAY NO LAMB CURRY £10.95

Traditional Indian railway-style curry with potato

VEGAN PRAWN MALABAR £11.95

Vegan prawns cooked with aromatic spices, chilli, and coconut milk

NO CHICKEN REZALA £10.95

Rich, creamy, and spicy Bengali-style chicken curry, fragrant and packed with flavor

NO CHICKEN CYLON £10.95

riginating in Sri Lankan where curries are also extremely popular this is a delicately balanced, medium-hot spiced dish with coconut

VEGETABLE LABARA £9.95

Bengali-style labara cooked with mixed vegetables, lentils, exotic spices, and green chilli.

**VEGAN CHICKEN JAIPUR** £11.95

A vibrant dish cooked with vegan chicken simmered in aromatic spices for an authentic taste of Rajasthan, topped with fried potato

NO CHICKEN SHASHLIK BHUNA

No chicken shashlik with the rich, aromatic sauce of a korai curry. It features marinated chicken and vegetables, typically grilled in Tandoori clay oven combined with a flavorful sauce that includes garlic, tomatoes, and various spices.

MOCK LAMB REZALA BALTI £11.95

Rezala is a yoghurt based curry, flavoured with spices like cardamom, cinnamon, and dry red chillies. It originated in Bengal and is an influence from the Mughlai cuisine.

#### **VEGAN MILD DISHES** (BRITISH STYLE)

VEGAN BUTTER NO CHICKEN (BRITISH STYLE) £10.95 Sweet and delicious mild dishes cooked with coconut, yegan cream

and vegan butter - one of our signature dishes full with butter

TIKKA MASALA

£5.95

Our signature dish cooked with traditional tikka masala sauce with vegan chicken (sova strip)

Choice of ingredients

Chicken: £10.95 Lamb: £10.95 Tofu: £10.95 Tempeh: £10.95 King Prawn: £11.95

VEGAN MANGO CHICKEN/LAMB

Our house special curry cooked with Mango, coconut, cream and exotic Indian spice.

Chicken: £10.95 Lamb: £10.95

VEGAN KORMA

Cooked with coconut, vegan butter and vegan cream Vegetables: £9.95 No Chicken: £10.95 Mock Lamb: £10.95 Tofu: £10.95 Tempeh: £10.95 King Prawn: £11.95

VEGAN PASANDA

Bit sweet and delicious mild dishes cooked with coconut, vegan yoghurt, vegan cream and vegan butter Vegetables : £9.95 No Chicken: £10.95 Mock Lamb: £10.95

Tempeh: £10.95 Tofu: £10.95 King Prawn: £11.95

VEGAN MAKHANI

Cooked with coconut, vegan cream and vegan cheese Vegetables: £9.95 No Chicken: £10.95 Mock Lamb: £10.95 Tempeh: £10.95 King Prawn: £11.95 Tofu: **£10 95** 

VEGAN MALAYA

Cooked with coconut, yegan cream, and pineapple in mild Creamy sauce Vegetables: £9.95 No Chicken: £10.95 Mock Lamb: £10.95 Tempeh: £10.95 King Prawn: £11.95

> 10% service charge will be added to the final bill \* FOR ANY ALLERGY INQUIRY. PLEASE ASK A MEMBER OF STAFF

## **VEGAN MEDIUM DISHES**

Vegetable	+£0.00	Temph	+£1.00	Vegan lamb	+£1.99
Aubergine	+£1.00	<b>Butter Beans</b>	+£1.00	Vegan No chicken	+£1.99
Chana (chickp	eas)+£1.00	Vegan	meatball	Vegan king prawn	+£1.99
Tofu	+£1.00				

**VEGAN DELIGHTS** 

£12.95

£9.95 Medium dish. Cooked with caramelised onion, ginger, garlic, exotic indian spice and satkara (lime) specially imported from bangladesh

**VEGAN BHUNA** 

Medium dish, cooked with caramelised onion and exotic indian spice

**VEGAN ROGAN JOSH** £9.95

Very popular medium dish cooked with indian spices and lot of

VEGAN METHI £8.95 Cooked with methi leaf or fenugreek leaf with an

exciting flavour VEGAN BALTI £9.95

£9.95

Cooked with special balti sauce capsicum onion & coriander

VEGAN DUPIAZA Cooked with caramelised onion, chopped onions and exotic

VEGAN ACHARI £9.95

Cooked with caramelised onion and exotic indian spice and mix pickle (achar)

KODU CURRY £9.95 Chef's special curry cooked with butternut Squash and your

chosen ingredients with special indian spice. **VEGAN SAAG** £8.95

Cooked with spinach and exotic indian spice

## VEGAN HOT DISHES

Vegetable	+£0.00	Temph	+£1.00	Vegan lamb	+£1.99
Aubergine	+£1.00	Butter Beans	+£1.00	Vegan No chicken	+£1.99
Chana (chickp	eas)+£1.00	Vegan meatball	+£1.00	Vegan king prawn	+£1.99
Tofu	+£1.00				

GARLIC CHILLI MASALA

£9.95 Cooked with caramelised onion, green chilli, green pepper & exotic indian

VEGAN KORAI £9.95 Korai is special medium dish cooked with onion and green pepper with exotic korai spices

VEGAN JAI FREZI £9.95 Cooked with green pepper, onions and green chilli with exotic indian

VEGAN MADRAS £8.95 Cooked with chilli and exotic indian spice

**VEGAN NAGA** £8.95 Very hot dish. Cooked with special chilli imported from bangladesh and exotic indian spice

**VEGAN PATHIA** £8.95 Sweet, sour and hot dish, cooked with caramelised onions, lemon juice and

exotic indian spice VEGAN DANSAK £9.95

Sweet, sour and hot dish, cooked with caramelised onions, lemon juice and exotic indian spice

**VEGAN VINDALOO** £8.95 Very hot dish, cooked with special chilli and exotic indian spice

£9.95 It is the spiciest, hottest curry ever with loads of seasonings and extra fiery ghost peppers. Not suitable for everyone. Extremely Extremely Hot Curry

#### VEGAN VEGETABLE DISHES

DAAL MAKHANI S £5.95 M £9.95 Slow-cooked whole black lentils and red kidney beans with spices,

butter, and cream

ΤΑΡΚΑ ΠΑΑΙ

Lentils cooked with tempered spices. SPICY TARKA DAAL S £5.50 M £8.95

S £5.50 M £8.95

lentil cooked with spicy chilli tarka S £5.50 M £8.95

Spinach and Lentils cooked with Indian spice S £5.50 M £8.95

Medium Dish. Cooked with caramelized onion, potato, cauliflower and exotic

BOMBA ALO S £4.95 M £7.95

Medium Dish. Cooked with potato, caramelised onion and exotic Indian spice. SAG ALO S £5.50 M £8.95

Spinach and potato cooked with Indian spice CHANA MASALA S £4.95 M £7.95

Medium Dish. Cooked with chickpeas caramelized onion and exotic Indian spice.

**VEGAN SAG NO PANEER** S £5.50 M £8.95 tofu and spinach cooked with plant based cream and exotic Indian spice

AUBERGINE BHAJI S £5.50 M £8.95 Medium Dish, Cooked with aubergine caramelized onion and exotic Indian spice

MUSHROOM BHAJI S £5.50 M £8.95 Medium Dish. Cooked with mushroom caramelized onion and exotic

BINDI BHAJI (OKRA) S £5.50 M £8.95 Medium Dish, Cooked with bindi caramelized onion and exotic Indian spice

## **VEGAN BREAD**

VEGAN NAN	£2.95	VEGAN CHEESE NAN	£3.45
VEGAN GARLIC NAN	£3.45	CHILLI NAN	£3.45
VEGAN PESHWARI NAN	£3.45	VEGAN CHAPATI	£2.95
VEGAN KEEMA NAN	£3.45	VEGAN PARATA	£3.45
VEGAN BAHARI NAN	£3.45	<b>VEGAN GARLIC PARATA</b>	£3.45
Cooked with Garlic, coriander	& chilli	TANDOORI ROTI	£2.95

#### **VEGAN RICE**

RICE	£3.25	GARLIC RICE	£3.95
PILAU RICE	£3.50	ZEERA RICE	£395
VEGAN KEEMA RICE	£4.45	ONION RICE	£3.95
MASHROOM RICE	£4.45	SPECIAL RICE	£4.45
VEGETABLE RICE	£4.45	cooked with scramble tofu and	
COCONUT RICE	£4.45	peas	

cooked with cocunut and sultana

#### DESSERT

VEGAN KHEER Homemade kheer cooked with tapioca, vegan milk, raisins & other indian flavo	£4.95 ours.
VEGAN CHEESE CAKE	£4.95
VEGAN RED VELVET CAKE	£3.95
VEGAN ICE CREAM	£4.95