

Vegan Menu

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Starters

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Aloo Tikki €9.00

Crispy fried spiced potato cake with chickpeas.

Palak Patta €9.75

Light batter-crisped baby spinach leaves with tamarind and tomato chutney.

Punjabi Samosa €9.00

Delicious potato and peas in pastry parcel with tangy chutneys.

Pink Salt Green Salad €7.00

Mix green leaves, herbs & fruit julienne.

Sides

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Tadka Dal €9.00

Garlic & cumin tempered boiled lentils.

Cholay (Chickpeas) €9.00

Vegan chickpeas curry.

Gobhi (Cauliflower) €9.00

Stir fried cauliflower with ginger, green chillies and carom seed

Bhindi (Okra) €9.00

Okra dices tossed with onion, ginger, fresh coriander and mango powder

Dessert

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Sorbet €7.95

Mix flavoured Sorbet with wild berry compote

Main Course

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Mix Veg Chettinad 🌱 €17.00

Mixed veggies cooked in healthy spinach and onion sauce.

Veg Saag €17.00

Mix veggies cooked in healthy spinach and onion sauce.

Palak Kofta 🌱 €17.00

Spinach & fenugreek dumplings in mango and coconut sauce.

Vegan Thali 🌱 €26.95

A perfect way of sampling vegan dishes (daal, palak kofta, mix veggie curry and potatoes) served with rice, bread, chutney, and roasted papad.

Rice/Breads

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Lemon Rice 🌱 €2.00

A healthy South Indian rice with zing of lemon and curry leaf.

Steamed Basmati Rice €2.00

Pulao Rice €2.00

Roti €2.00

Wines

Vegan Certified

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Punctum Galerna Verdejo, Spain 🌱

WHITE - Bottle €33.00 / Glass €8.50

Citrus aromas with notes of tropical flowers. Well balanced, good acidity, and long finish.

Punctum Galerna Garnacha, Spain 🌱

RED - Bottle €33.00 / Glass €8.50

Cherry color and a violet shaded rim. Notes of red berries. Good tannins and a long finish.

