

Vegan Menu



Starters



Aloo Matar Ki Tikki

Crispy potato and peas cake and tamarind chutney

Onion Bhaji

Vegan favourite crispy onion fritters with tamarind and tomato chutney.

Samosa Chat

Crispy samosa, chickpeas, tangy chutney

Pink Salt Green Salad

Mix green leaves, herbs & fruit julienne

€9.00

€9.00

€9.00

€7.00

Sides



Cholay (Chickpeas)

Vegan chickpea curry

Gobhi Manchurian

Crispy fried colliflower in a sweet tangy & garlic sauce. An indo chinese dish.

Bhindi Do-Pyaza

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

€9.00

€9.00

€9.00

Dessert



Sorbet

Mixed flavoured sorbet with wild berry compote

€7.95

Main Course



Mix Veg Chettinad

A South Indian Region specialty - A unique spice mix of Kalpasi, fennel, poppy seed and tamarind simmered in coconut milk

€17.00

Veg Saag

Mixed veggies cooked in healthy spinach & onion sauce.

€17.00

Palak Kofta

Spinach and fenugreek dumpling in mango & coconut sauce.

€17.00

Vegan Thali

A perfect way of sampling vegan dishes (dal, palak kofta, vegetable saag and potatoes) served with rice, bread, chutney & roasted papad

€26.95

Vegetable Jalfrezi

A culinary triumph for curry-loving dieter, fresh garden vegetables stir fried with bell peppers carom seed and tangy tomato-onion sauce.

€17.00

Rice/Breads



Lemon Rice

A healthy south indian rice with a zing of lemon and curry leaf.

€2.25

Steamed Basmati Rice

€2.00

Pulao Rice

€2.00

Roti

€2.00

Wines



Punctum Galerna Verdejo, Spain

WHITE - Bottle €33.95 / Glass €8.75

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

Punctum Galerna Garnacha, Spain

RED - Bottle €33.95 / Glass €8.75

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

Allergens

