



VEGAN MENU



CHAAT & SNACKS

PANI PURI	9.99
Fried puff-pastry ball filled with spiced mashed potato, mint water & tamarind chutney.	
BOMBAY BHEL PURI	10.99
Rice puffs with spiced mashed potato, onions, mint chutney & tamarind chutney	
SEV PURI	11.99
Fried puff-pastry ball filled with spiced mashed potato, masala, tamarind & mint chutney.	
SAMOSA (2 pieces per Plate)	5.00
Potato, peas, nuts & spices, <u>wrapped</u> in pastry & deep fried.	
DHOKLA (5 pieces per plate)	5.00
Steamed Chickpea flour, with mustard seeds coriander & curry leave	

NORTH CUISINE

PURI SABJI	13.99
4 pieces of fried puffy whole meal bread served with potato gravy, pickle, & onions	
PALAK ALOO	16.99
Potatoes cooked with spinach, onions tomato, ginger & garlic	
MUSHROOM MASALA	16.99
Mushroom cooked with onion, tomatoes & spices finished with coriander	
MIXED VEGETABLES	14.99
A combination of mix vegetables cooked with onions, tomatoes & spices	
CHANNA MASALA	14.99
Chickpeas cooked with onions, tomatoes & spices giving the dish unique flavours of north India	
DAL TADKA	14.99
Yellow split lentils cooked with onion, ginger, turmeric & tomatoes	
RAJMA CHAWAL	14.99
Kidney beans lentils cooked with spices, onion, ginger, turmeric & tomatoes, served with Rice	
ALOO GOBI	14.99
Potatoes cooked with spices & cauliflower	
ALOO BAIGAN	14.99
Potatoes cooked with spices & eggplant	
VEG BIRYANI	12.99
Rice cooked with mix vegetables onions, tomatoes & spices	

INDO CHINESE

VEG FRIED RICE	12.99
Rice sauteed with onion, garlic, corn, peas, carrots, soy sauce & schezwan sauce	
VEG CHOW MEIN	13.50
Noodles sauteed with onion, garlic, cabbage, capsicum, carrots, soy sauce and schezwan sauce	
VEG MANCHURIAN	13.99
Mixed Vegetable balls deep fried & sauteed with garlic, ginger, onions, vinegar, soy sauce & finished with spring onions	
CHILLI POTATO	15.99
Deep fried potatoes, sauted with Green Chillies, ginger, garlic, onions & soya sauce	
SPRING ROLL (6 Pieces) (Chef's Special)	9.99
MANCHOW SOUP	6.99
SWEET CORN SOUP	6.99
HOT& SOUR SOUP	6.99
VEG CHINESE PLATTER	26.99
(Chow Mein, Fried Rice, Chilli Potato & Manchurian)	



VEGAN MENU



TAWA & TANDOOR

TANDOORI ROTI.....	3.00
Soft bread made from flour, milk & water	
MAKKI / BAJRA ROTI.....	4.00
Corn flour bread or Pearl Millet Bread	
ALOO PARATHA.....	6.50
Wholemeal Bread with potato stuffing served with raita & pickle	
ONION PARATHA.....	6.50
Wholemeal Bread with onion stuffing served with raita & pickle	
GOBI PARATHA.....	6.50
Wholemeal Bread with grated cauliflower stuffing served with raita & pickle	

SOUTH CUISINE

All Dishes are Served with Sambhar (Lentil Soup) & Coconut Chutney

MASALA DOSA.....	12.99
Crepe of grounded Rice & Lentils Stuffed with spiced mashed potatoes.	
RAVA MASALA DOSA.....	15.50
Crepe made from semolina rice flour & ground pulses, stuffed with spiced mashed potatoes.	
ONION RAVA MASALA DOSA.....	15.99
Crepe made from semolina flour, rice flour & ground pulses, stuffed with onions & spiced mashed potatoes	
MYSORE MASALA DOSA.....	13.99
Coconut & red chilli filling, stuffed with spiced mashed potatoes	
ONION MASALA DOSA.....	13.50
Crêpe of grounded Rice & Lentils stuffed with Onions & spiced mashed potatoes.	
PLAIN DOSA.....	10.99
Crêpe of grounded Rice & Lentils	
PAPER PLAIN DOSA.....	14.00
Thin & Crispy Crêpe of grounded Rice & Lentils	
PAPER MASALA DOSA.....	16.50
Thin & Crispy Crêpe of grounded Rice & Lentils served with spiced mashed potatoes	
RAVA PLAIN DOSA.....	13.50
Crepe made from semolina, rice flour & ground pulses.	
IDLI SAMBHAR (4PCS).....	10.99
Soft & fluffy steamed cake made of fermented rice & lentil batter.	
VADA SAMBHAR (4PCS).....	11.99
Crispy ,deep fried fritters made of crushed lentils	
IDLI / VADA SAMBHAR.....	12.50
PLAIN UTTAPAM.....	13.50
Pancake of grounded Rice & Lentils	
ONION TOMATO UTTAPAM.....	14.99
Pancake of grounded Rice & Lentils Topped with onions, tomatoes, chillies & coriander	
DOSA PLATTER.....	19.99
(1x Masala Dosa, 2peice Idli,2peice Vada,)	
CHENNAI PLATTER.....	23.99
(1x Masala Dosa, 1 Onion Uttapam, 2peice Idli,2peice Vada,)	
EXTRA SAMBHAR	3.00