## **VEGAN MENU**

## **STARTERS**

Aloo Tikki (G, MD) Pan fried potato cakes with green peas and spice	€7.50
Vegetable Samosas (E, G) Crispy pastry parcels stuffed with fresh mildly spiced vegetables	€8.50
Onion Bhaji (G, MD)  Freshly grated onion mixed with gram flour, fresh herbs and spices	€7.95
MAIN COURSES	C1E OF
Vegetable Karahi )) Garden vegetables cooked in a tomato and onion sauce, flavoured with robust karahai spices, coriander, chilli flakes and black pepper	€15.95
Mili-Juli Tarkari (MD)  Fresh vegetables cooked in tangy thick tomato and bhuna sauce, flavoured with cumin, fresh chillies, coriander, tomatoes, onions and desiccated coconut	€15.95
Vegetable Biryani (N) Fresh vegetables, aromatic basmati rice, fresh herbs, spices & nuts	€16.95
Vegetable Vindaloo ) ) ) Fresh seasonal vegetables in a hot and tangy sauce	€16.95
Rajma Masala ) )  Delicious red kidney beans cooked in a spicy tomato based curry	€15.95
SIDE DISHES	
Dal (MD)  Moong and masoor lentils tempered with mustard and cumin seeds	€5.50
Aloo Gobi ) ) Deep fried potato cubes in a smoky masala with roasted red peppers	€5.50

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## SIDE DISHES

Chana Masala Definition Chick peas, tomatoes, ginger, garlic and a dash of tamarind sauce	€5.50
Smoky Potatoes (MD)  Deep fried potato cubes in a smoky masala with roasted red peppers	€5.50
	€3.25
RICE AND BREADS Steamed	
Pulao	€3.75
Masala Bhat (steamed basmati with onions and spices)(s,g)	€3.95
Vegan Naan (G)	€3.25
DESSERTS	
Selection of Sorbets	
Choose 3 scoops from:	€6.50
Tropical, Raspberry or Green Apple	
One Scoop	€2.75
1 scoop of any flavour sorbet	
Fresh Fruit Salad	€7.50