

VEGAN MENU

STARTERS

- Truffle roti, cumin & garlic spinach 10
- Green apple and bitter gourd salad with pickled shallots,
sunflower & pumpkin seeds 11
- Kale, broccoli pakora with tomato chutney 10
- Mushroom & cassava cake with cumin, ginger and chilli, tamarind & date chutney 12



MAINS

- Chickpea masala with glazed ginger & spring onion 14
- Marinated tandoori broccoli jaggery, nigella seeds, wheat crisps 15
- Red pumpkin chunks, ginger mustard sauce, coconut yogurt 16
- Morel & veg biryani with mint and coriander 26
- Yellow lentil tempered with garlic and cumin 10
- Cauliflower rice, fresh turmeric 12
- Roti 4
- Steamed rice 5



DESSERTS

- Nutty chocolate brownie with strawberry ice cream 10
- Spice poached pear with coconut sorbet 10
- Sorbets 8

