

VEGAN

STARTER

- Aloo Kerau ko Tikki** €8.00
Potato cakes with crushed onions & green herbs
- Veg, Onion Bhaji**  €8.00
A delicious preparation of sliced onion & Lentils deep fried
- Veg, Samosa Chat** €8.00
Triangular shaped savoury delight stuffed with well spiced potato & peas
- Mixed Green Salad** €6.00

VEGAN MAIN COURSE

- Dal Tarka Fry**  €15.00
Combinations of lentils prepared in a south Indian style
- Bhindi Bhaji Masala**  €15.00
A dry dish of okra with Indian herbs flavour
- Veg Jalfrezi**  €15.00
An assortment of vegetables cooked with medium to hot curry sauce
- Aloo Palak Tarkari**  €15.00
Spinach & potato cooked in Indian spices
- Aloo Jeera**  €15.00
Diced potatoes cooked with whole fried cumin & herbs

VEGAN SIDES

- Chana Masala** €8.00 **Veg Achari** €8.00
- Bombay Aloo** €8.00 **Aloo Rajma Masala** €8.00

RICE / BREADS

- Pilau Rice** €2.50
Basmati rice, cooked in traditional Indian style
- Steamed (Boiled) Rice** €2.00
- Lemon Rice** €2.50
A southern Indian favourite cooked with lemon juice
- Tandoori Roti**  €2.50
Wheat, flour, bread

WINES

- Yalumba Y Series Shiraz - Australia (Veg)** €35
- Yalumba Y Series Riesling - Australia (Veg)** €35