



Vegan Appetisers

Vegan Papad Basket with Chutney Tray (G) £4.99

Crispy papads served with a variety of tangy, sweet, and spicy chutneys, offering a perfect start to your meal.

Vegan Masala Papad £3.99

Crispy papad topped with a spiced mix of onions, tomatoes, coriander, and crunchy peanuts, delivering a tangy, flavorful bite. Vegan Cold Chaat Counter

Vegan Gol Gappe (G) £5.50

Crispy, hollow puris filled with spicy tamarind water, potatoes, and chickpeas, offering a burst of tangy and spicy flavors.

Vegan Dahi Puri (G) £5.99

Crispy puris filled with spiced potatoes, topped with creamy vegan yogurt, tangy tamarind chutney, and garnished with sev for extra crunch.

Vegan Bhalla Papari Chaat (G) £6.50

Crispy papari and soft lentil dumplings (bhalla) topped with vegan yogurt, tamarind chutney, and spices, creating a tangy, flavorful bite.

Indian Street Food

Vegan Onion Bhaji £5.25

Delicately spiced, golden-brown fritters made from thinly sliced onions and chickpea flour, offering a crispy, aromatic crunch with every bite.

Vegan Veg Samosa Chaat (G) £5.99

Crispy, golden samosas filled with spiced vegetables, topped with vegan yogurt, tangy chutneys, and chickpeas, creating a delightful, savory chaat experience.

Vegan Aloo Tikki Chaat £5.99

Crispy, spiced potato patties topped with creamy vegan yogurt, tangy tamarind chutney, and a sprinkle of spices, offering a perfect blend of flavors.

Vegan Hara Bhara Kebab (N) £5.75

A vibrant blend of spinach, cashews, and mixed vegetables, delicately spiced and grilled to crispy perfection for a wholesome, flavorful bite.



Vegan Spring Roll (G) £5.99

Crispy, golden spring rolls filled with a spiced potato mixture, offering a crunchy, savory bite with a hint of warmth and flavor.

Vegan Veg Platter (G-N) £11.99

A delightful assortment featuring crispy Onion Bhaji, vibrant Hara Bhara Kebab, and crunchy Spring Rolls, perfect for sharing.

Vegan Indo-Chinese

Vegan Chilli Paneer (SO) £7.99

Crispy vegan paneer(tofu) cubes stir-fried with bell peppers and onions in a spicy, tangy sauce.

Vegan Gobhi Manchurian (SO) £7.99

Crispy fried cauliflower stir-fried with bell peppers and onions in a spicy, tangy sauce.

Vegan Veg Manchurian (G-SO) £7.99

Deep-fried vegetable balls in a flavorful, spicy sauce, a popular Indo-Chinese dish.

Vegan Veg Fried Rice (SO) £7.50

Stir-fried rice with mixed vegetables, seasoned with soy sauce and aromatic spices.

Mains (Vegan)

Vegan Dal Fry £10.99

Yellow lentils cooked with onions, tomatoes, and tempered with ghee, cumin, and spices for a simple yet flavorful curry.

Vegan Paneer Tikka Masala (SO) £12.99

Grilled vegan paneer(tofu) tikka cooked in a rich, creamy tomato-based gravy, flavored with aromatic spices for a classic vegetarian delight.

Vegan Paneer Butter Masala (SO) £12.99

Soft vegan paneer(tofu) cubes simmered in a velvety, buttery tomato sauce with a perfect balance of cream and spices.

Vegan Paneer Saag (SO) £12.99

Vegan paneer(tofu) cooked in a spiced, creamy spinach gravy, bringing together the goodness of greens and cottage cheese.

Vegan Baingan Ka Bharta £11.99

Smoky, mashed eggplant cooked with garden peas, onions, tomatoes, and spices, delivering a flavorful, hearty vegetarian dish.

Vegan Jackfruit Masala £12.99

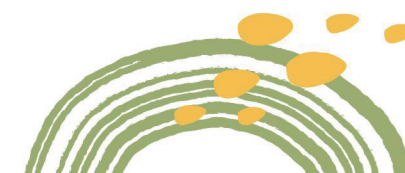
Jackfruit cooked in a fragrant, spiced gravy, offering a delicious meat substitute with a hearty texture.

Vegan Railway Potato Curry £10.99

A traditional curry made with spiced potatoes, offering a simple, flavorful dish inspired by railway kitchen recipes.

Vegan Punjabi Choley £10.99

Chickpeas cooked in a robust, spiced gravy with traditional Punjabi spices.



Vegan Breads

Vegan Plain Naan (G)

Soft, fluffy leavened flatbread, baked in a tandoor, perfect for scooping up curries and gravies.

Vegan Butter Naan (G)

A soft, buttery flatbread, baked in a tandoor and brushed with melted vegan butter for a rich and indulgent flavor. Garnished with fresh coriander and kalonji.

Vegan Garlic Coriander Naan (G)

Soft naan infused with garlic and fresh coriander, kalonji, offering a savory, aromatic flavor to complement any curry.

Vegan Tawa Lachha Paratha (G)

Layered, flaky flatbread cooked on a tawa, with a soft interior and crisp exterior, perfect for pairing with curries. Garnished with fresh coriander and kalonji.

Vegan Chapati (G)

A simple, soft whole wheat flatbread, cooked on a hot griddle, perfect for wrapping around your favorite dishes.

Vegan Tandoori Roti (G)

Traditional whole wheat roti, baked in a tandoor for a slightly smoky flavor and chewy texture.

Vegan Potato Stuffed Naan (G)

Soft, fluffy naan stuffed with a spiced potato filling, offering a hearty and flavorful experience with every bite.

Vegan Cauliflower Stuffed Naan (G)

Fluffy naan filled with a fragrant, spiced cauliflower mixture, providing a delicious and aromatic vegetarian option to complement any meal.

Vegan Rice

Vegan Boiled Rice

Simple, fragrant rice cooked to perfection, perfect as a base for curries.

Vegan Jeera Rice

Aromatic basmati rice cooked with cumin seeds and a hint of ghee for a flavorful, fragrant side dish.

Vegan Pulao Rice

Fragrant basmati rice cooked with mild spices, making for a delicious and aromatic accompaniment.

Vegan Kashmiri Pulao (N)

A fragrant, colorful rice dish cooked with dry fruits, nuts, sugar, and saffron, offering a subtly sweet flavor.

Vegan Jackfruit Biryani (N)

Aromatic basmati rice cooked with tender jackfruit and a blend of spices, creating a flavorful vegetarian biryani alternative.

£2.99

£3.25

£3.50

£3.99

£2.99

£2.50

£4.99

£4.99

£3.25

£3.50

£3.99

£5.50

£12.99



Vegan Sides

Vegan Onion Salad

Sliced onions, fresh salad leaves, and pomegranate seeds, seasoned with lemon juice, cumin, and spices, offering a refreshing, tangy, and crunchy accompaniment.

Vegan Chips

Crispy, golden-fried potato chips, perfect for snacking or as a crunchy side.

Vegan Masala Chips

Crispy chips dusted with a mix of tangy, spicy masala, offering a flavorful twist on the classic.

Vegan Honey Chilli Potato (SO)

Crispy fried potato chips tossed in a sweet and spicy honey-chili sauce for a deliciously addictive side dish.

Vegan Boondi Raita (G)

A cooling homemade coconut yogurt-based side with tiny fried chickpea balls (boondi), flavored with spices and fresh herbs.

Vegan Dessert

Vegan Chocolate Fudge Cake (G-SO)

A decadent, moist chocolate cake with a rich, gooey fudge center, topped with a velvety chocolate glaze and ice cream.

Selection of Ice Cream

Vegan Vanilla (SO)

The perfect sweet treat to end your meal.

1 Scoop £2.99

2 Scoops £4.99

Vegan Kids Menu £7.99

Vegan Hara Bhara Kebab (N)

Mild, crispy hara bhara kebab for a kid-friendly treat.

Vegan Paneer Butter Masala (SO)

Mild, creamy paneer butter masala served with a side of naan or rice.

Plain Naan (G) or Boiled Rice

Soft plain naan or simple boiled rice, perfect for pairing with curries.

Allergen Information:

Please be advised that our dishes may contain or come into contact with the following allergens:

- Celery (C)
- Cereals containing gluten (G) – such as wheat, rye, barley, and oats
- Crustaceans (CR) – including prawns, crabs, and lobsters
- Eggs (E)
- Fish (F)
- Lupin (L)
- Milk (D)
- Molluscs (MO) – including mussels and oysters

- Mustard (MU)
 - Peanuts (P)
 - Sesame (S)
 - Soybeans (SO)
 - Sulphur dioxide and sulphites (SU) – at concentrations greater than 10 parts per million
 - Tree nuts (N) – such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios, and macadamia nuts
- If you have any allergies or dietary restrictions, please inform your server, and we will do our best to accommodate your needs.