



Vegetarian Starters Menu

Mixed Vegetable samosa

Triangular filo pastry parcels filled with mixed vegetables

Cocktail vegetable samosa

Mini triangular filo pastry parcels filled with mixed vegetables

Punjabi Mixed Vegetable samosa

Thick pastry parcels filled with spiced mixed vegetables and potatoes

Paneer moti kebab with mint chutney

Golden fried spicy paneer with mint sauce

Aloo Tikki Chaat

Lightly spiced potato cakes and chickpeas flavoured yogurt tamarind sauce and spicy green chutney

Mini papri chaat

Crispy bites with spiced sev flavoured yogurt tamarind sauce

Pani puri shots

Indian street food stuffed puff puri with tamarind water shot

Spring rolls with sweet chilli sauce

Filo pastry rolls filled with spiced vegetables

Cocktail Spring rolls with sweet chilli sauce

Mini Filo pastry rolls filled with spiced vegetables

Mixed mini pakora

Sweetcorn, onions and spinach mixed in spicy batter, deep-fried





Mini achari paneer tikka

Indian cheese cubed, marinated, cooked in tandoor

Mini dal puri with tomato salsa

Mini indian stuffed bread with tomato salsa

Achari paneer tikka

Paneer, capsicum and onions marinated in a pickle based marinade. Skewered and grilled till brown

Panner tikka

Chunks of paneer are marinated in spices and arranged on a stick with capsicums & onions

Tandoori Paneer Skewers

Chunks of paneer are marinated in tandoori spices and arranged on a stick with capsicums & onions.

Wada Pav

Spiced potato and spiced vegi patty burger

Batata Pav

Spiced potato patty chutney and special spice burger

Mini Falafel Burger

Moroccan falafel with sweet chilli burger

Cajun spice potato

Crispy fried baby potatoes with cajun spices and special mayo-chilli sauce

Cajun spiced Mogo Chips

Crispy fried mogo with cajun spices and special mayo-chilli sauce

Tandoori bagicha

Assortment of veggies, grilled over skewer with indian aromatic spices and minty marinade

Crispy corn

Deep fried corn kernels flavoured with spices and a dash of lemon juice.





Cheese grilled mushroom

Grill the mushrooms side up until it is softened. Top with cheese all over the mushroom.

Crispy Fried Mushroom

Deep fried garlic mushrooms with tandoori spices

Mixed grilled veg

Grilled vegetables recipe with firm mixed vegetables and super delicious mango dressing.

Crispy Daal Bhajias

Deep fried daal balls flavoured with spices and a dash of lemon juice.

Khandvi

A tightly rolled bite size pieces made with gram flour yogurt and spices

Aloo Tikki and Channa Masala

Lightly spiced potato with Punjabi spiced chickpeas

Paneer Pakora

Indian cheese mixed with spices and herbs then deep-fried in Batter

Chilli Paneer

Cubes of Indian cheese, cooked in a chilli Chinese style sauce

Mushroom Manchurian

Mushrooms cooked in a Chinese style sauce

Khaman Dhokla

Light and fluffy Savoury Cake with chutney

Vegetable Gyoza

Spiced pan fried dim sum with schezwan sauce

Paneer Kathi Roll

Paneer rolled in Indian Bread with variety of sauce

Schezwan Chilli Paneer

Fried Paneer cooked in Schezwan sauce

Desi Veg Toad in the Hole

Vegetable Kebabs in the Yorkshire pudding topped with sauce





Rainbow Falafel with Red Pepper Humus

Mixed falafel served with Red Pepper Humus

Mixed Mini Quiches

Flaky mini quiches bursting with silky custard and generous fillings

Mini Tacos

Mini taco shells cradling juicy spiced minced veg pilling topped with cheese and salsa

Mini Baked Potatoes with Cheese

Golden baked mini potatoes split open and loaded with molten cheddar

Jalapeno Bites

Crispy golden jalapeño bites bursting with fiery heat and molten creamy filling

Mac 'N' Cheese bites

Crispy golden Mac 'n' Cheese bites with a shatteringly crunchy breadcrumb

Cauliflower Bites

Crispy golden cauliflower bites bursting with tandoori spices and Guacamole

Mini Samosa Salad

Avocado Tomato and Onion Salad served on mini Cocktail Samosa

Mini Daal Puri Bruschetta

Mini Stuffed flat Indian bread served with diced seasoned onion, tomato and basil

Mini Pizza

Mini margarita pizza

Mixed Vegetable Nuggets

Golden, crispy vegetarian nuggets with a satisfying crunch on the outside





Main Course – Vegetarian

Mixed Vegetables

Assorted fresh garden vegetables cooked in medium spices

Mixed Vegetable Kofta

Minced vegetable balls served with a curry sauce

Mixed Vegetable Jalfrezi

Mixed vegetables cooked with capsicums in a masala sauce

Palak Paneer

Indian cheese cubes cooked in fresh spinach

Mattar Paneer

Home made cheese cubes cooked in onions and tomatoes with peas

Paneer Jalfrezi

Indian cheese cubes cooked with mixed capsicum in a light masala sauce

Shahi Paneer

Indian cheese cubes with fresh green chillies in a hot and spicy curry sauce

Paneer Bhurji

Minced paneer cooked in Indian spices

Mixed Beans Makhani

4 Types of beans slow cooked in a rich butter cream sauce

Thai Red Paneer Curry

Marinated Paneer cooked in Thai spice

Thai Green Paneer Curry

Marinated Paneer cooked in Thai spice

Sweet corn Masala

Corn sautéed with spicy masala sauce

Baingan Masala

Fresh aubergine cooked with onions and spices

Aloo Baingan

Aubergine and Potato curry



**Saag Aloo**

Fresh spinach with potatoes

Aloo Gobhi

Potato and cauliflower cooked with herbs and spices

Methi Gobhi

Cauliflower cooked with fresh methi (fenugreek) and spices

Bhindi Masala

Bhindi cooked in Indian spices

Bombay Aloo

Sautéed potato in hot spices

Mushroom Masala

Button mushrooms stir fried in fresh herbs and spices

Channa Masala

Chickpeas cooked with fresh ginger, herbs and spices

Tinday Masala

Marrow vegetables cooked in a masala sauce

Rajmah

Red kidney bean curry

Tarka Daal

Lentils cooked with herbs and spices, flavoured with garlic

Daal Makhani

Black lentils in a rich butter cream sauce

Channa Daal

Split chickpeas in lentil curry

Aubergine and Chickpeas Curry

Aubergine and Chickpeas cooked in Indian spices and mixed pepper

Jackfruit and Chickpeas Curry

Jackfruit and Chickpeas cooked in Indian spices and mixed pepper





Bread

Tandoori Naan Bread

Leavened freshly baked Indian style bread made in clay oven

Tandoori Garlic Naan Bread

Leavened freshly baked Indian style bread made in clay oven

Rice Dishes

Plain Rice

Plain white boiled rice

Jeera Rice

Plain boiled rice with cumin seeds

Mixed vegetable Pilau

Rice cooked with mixed vegetables

Mattar Pilau

Pilau Rice cooked with peas and cumin seeds

Channa Pilau

Pilau Rice cooked with channa

Biryani

Additional £2 extra per head.

Basmati rice cooked with a range of fillings:

Vegetable Biryani

Vegetable Yakhani Pilau





Miscellaneous

Salad

Assorted mixed salads, Iceberg lettuce, cucumbers, onions and Tomatoes

Yogurts

Raita

Cucumber and Tomato Raita

Boondi Raita

Jeera Raita

Chutneys

Mint Chutney

Imli Chutney

Mango Chutney

Desserts

Rasomalai

Creamy milk cake with a milk dressing, served cold

Kheer

Rice pudding with traditional Indian flavourings

Gajer Ka Halwa

Flavoured grated carrots cooked in cream

Zarda

Sweet flavoured Rice with yellow colouring

Gulab Jamun

Spongy milk dumplings covered in a light flavoured syrup

Cake

Cheesecake

Profiteroles with Gulabjamun





Make your own Platter

Vegetable Taco

Hard shell taco with curried mixed beans, cream cheese and salad

Paneer Taco

Hard shell taco with curried minced paneer, cream cheese and salad

Tofu Taco

Hard shell taco with curried minced tofu, tomato salsa and salad

Pav Bhaji

Street style mixed vegetable with bun

Paneer Keema Pav

Street style minced paneer with bun

Tofu Keema Pav

Street style minced tofu with bun

Mixed Vegetable Crudités

Fresh mixed vegetables serve with Dips

Paneer Shawarma

Sliced spiced paneer with stone baked pita

Food Counters

Chaat Counter

Dosa Counter

Pani Puri Counter

Pav Bhaji Counter

Burritos Counter





Kati Rolls Counter

Mithai Khurchan Counter

* Please ask us for Allergen information.

All our dishes may contain traces of Soya, Sesame, Gluten and Nut

