



## **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 server 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

