



# mains

## Vegetarian Mains

|   |      |
|---|------|
| <b>Aloo Gobi</b>  | 9    |
| Flavoured potatoes steamed cooked with cauliflower spiced with mild chillies  |      |
| <b>Mumbai Royale Aloo</b>   | 10.5 |
| Chopped potatoes smothered in light runny gravy cooked with ginger garlic tomatoes and cumin seeds, finished with fresh coriander                               |      |
| <b>Vegetable Kofte Curry</b>  | 9    |
| An exotic Indian gravy dish that of balls made out of minced veggies and spices which are fried and added to a tangy, creamy and spicy onion tomato base curry. |      |
| <b>Karahi Paneer</b>  | 12   |
| A spicy, warming, flavourful and delicious dish made by cooking paneer and bell peppers in a fragrant, fresh ground spice powder                                |      |
| <b>Saag Paneer</b>  | 11.5 |
| A velvety dish made with chunks of Indian cottage cheese drenched in mustard leaves blended with aromatic spices  |      |
| <b>Daal Makhani</b>   | 11.5 |
| Black lentils gently simmered on a low heat along with tomatoes and ginger enriched with butter and finished with finely chopped coriander and poured cream     |      |
| <b>Tarka Daal</b>   | 11   |
| A classic Indian dish using yellow lentils blended with stir fried garlic and onions  |      |



Spicy



Very Spicy



Vegetarian



Vegan



Gluten Free

