

VEGAN MENU

TEASER PLATES

Tandoori Chilli

padron peppers, pahadi namak, green
cardamom tofu mousse
€6

Chips

seasonal vegetables, tomato chutney
€6

Masala Peanuts

groundnut, kachumbar, seasoning
€6

SMALL PLATES

Vegan Churmuri

textures of millet and lentil with crispy
moong, herb dressing, pickled carrots,
shallots and coriander
€8

Okra Zunka

savoury chickpea custard, crispy okra, coriander
oil, rice bhakari tuile
€10

Malabar Mushroom Roast

wild mushroom stir fry, caramelised shallots,
fried coconut
€12

Bhorta Tasters

eggplant bhorta, tomato bhorta, red lentil
bhorta with spent crackers
€10

CHARRED PLATES

Ananas and Sweet Potato Salad

tandoor roasted sweet potato and pineapple,
chutney vinaigrette, toasted peanuts & herbs
€15

Ajwain Cabbage

burnt cabbage, whipped spiced tofu,
tomato masala, thyme churma
€15

LARGE PLATES & SIDES

Olan

roasted baby zucchini and romanesco, lobia,
coconut milk sauce, chilli oil and curry leaf oil
€15

Kofta

raw banana kofta, tomato onion sauce
€15

Haak

Kashmiri sauteed local greens
€5

Aloo Ko Achar

potato salad, sesame dressing
€6

BREADS

Whole Wheat Roti

Toasted Pav

€3.5

Add Vegan Butter €1

Malabar Parotta €4.5

Steamed Rice €3,8

House Pulav €4.5

Thecha €2