

# VATAVARAN

## VEGAN

### TASTING ~ MENU

£70pp (Add Wine Pairing £55pp)

#### GOL GUPPA ~ MIX SPROUTS (V)

Spiced tangy water, wheat bubble, chickpea

(Gobillard, Tradition, Brut, Hautvillers, Champagne, France)

#### HISPI ~ CABBAGE

Sesame, raw mango, pomegranate

(Touraine, *Sauvignon Blanc*, Lionel Gosseaume, France)

#### DABELI ~ PINWHEELS

Potato, sesame, peanut

(Colterenzio, *Pinot Grigio*, Alto Adige, Italy)

#### BAINGAN ~ SALAN

Baby eggplant, coconut milk, mango powder

(Love by Léoube, Rosé, Cote de Provence, France)

Served with Tadka Dal, Steamed Rice & Breads

#### PINEAPPLE ~ COCONUT

Coconut, jaggery, chutney

(Sauternes, Château Roumieu, Bordeaux, France)

### STARTERS

#### PALAK PATTI ~ CHAAT TRAT (V)

Spinach, fritters, chickpea, carom seed

12

#### GOL GUPPA ~ MIX SPROUTS (V)

Spiced tangy water, wheat bubble, chickpea

12

#### DABELI ~ PINWHEELS

Potato, sesame, peanut

12

### CHARCOAL GRILL

#### HISPI ~ CABBAGE

Sesame, raw mango, pomegranate

12

#### CAULIFLOWER ~ STEAK

Tomatoes, soya, chilli, honey

14

### MAINS

#### TRUFFLE BERRIES ~ PULAO

Morels, stone fungus, fried onion

24

#### BAINGAN ~ SALAN

Baby eggplant, coconut milk, mango powder

18

#### ALOO ~ GOBI

Baby potatoes, cauliflowers, cumin seed

10

#### TADKA ~ DAL

Yellow lentils, cumin, tomato

9

#### PULAO ~ RICE

Basmati rice, saffron, fried onion

6

#### STEAMED RICE / ROTI

5

### DESSERTS

#### PINEAPPLE ~ COCONUT

Coconut, jaggery, chutney

12

#### SORBET ~ TRIO

Mango passionfruit, coconut, mix berries

10

Last order: A la Carte at 10:30pm and Tasting Menu at 9:45pm

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Prices include VAT. A discretionary service charge of 15% applies.