



VEGAN

STARTERS

ALOO ~ TIKKI crispy potato, tamarind, pomegranate	12
BISI BELE BATH aubergine, rice, moju, pickle	10
LOTUS KIDNEY ~ KEBAB walnut, radish, crisp	10

CHARCOAL GRILL

HIPSI ~ CABBAGE sesame, garlic, harissa chutney	10
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MAINS

SEASONAL GREENS ~ QUINOA BIRYANI carrots, potatoes, fried onion	22
ROASTED ~ BAINGAN KA SALAN sesame, peanut, mustard	16
COURGETTE ~ MASALA onion, tomato, cumin	9
TADKA ~ DAL yellow lentils, cumin, tomato	9
PULAO ~ RICE basmati rice, saffron, fried onion	6
STEAMED ~ BASMATI RICE	5
ROTI	4

DESSERTS

PINEAPPLE COCONUT coconut, jaggery, chutney	10
SORBET TRIO mango passionfruit, coconut, mix berries	8

Last order at 10:30pm.

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 13% applies.



**VEGAN
TASTING ~ MENU**
£70pp (Add Wine Pairing £55pp)



ALOO ~ TIKKI
crispy potato, tamarind, pomegranate

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



HIPSI ~ CABBAGE
sesame, garlic, pomegranate

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



BISI BELE BATH
aubergine, rice, moju, pickle

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



ROASTED ~ BAINGAN KA SALAN
sesame, peanut, mustard

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

Served with Tadka Dal, Steamed Rice & Breads



PINEAPPLE ~ COCONUT
coconut, jaggery, chutney

(Maury, *Grenat*, Mas Mudigliza, Languedoc, France)

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