

Vegetarian Mains

Aloo Gobi	9
Flavoured potatoes steamed cooked with cauliflower spiced with mild chillies	
Mumbai Royale Aloo	10.
Chopped potatoes smothered in light runny gravy cooked with ginger garlic tomatoes and cumin seeds, finished with fresh coriander	
Vegetable Kofte Curry	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.	
Karahi Paneer	12
A spicy, warming, flavourful and delicious dish made by cooking paneer and bell peppers in a fragrant, fresh ground spice powder	
Saag Paneer	11.
A velvety dish made with chunks of Indian cottage cheese drenched in mustard leaves blended with aromatic spices	
Daal Makhani	11.
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	
Tarka Daal	11
A classic Indian dish using vallow lentils blanded with stir fried garlic and opions	







