

INDIAN CURRIES

CHANA MASALA V GF 14

Chickpeas slow cooked in aromatic curry paste made from ground fresh coriander & mint leaves, tomato, onion & Indian spices. Served with Basmati rice & Vegan Raita

DAL MAKHANI V GF 14

Black lentil & kidney bean "butter" curry slow cooked in coconut & cashew cream with Indian spices. Served with Basmati rice & Vegan Raita

MATAR PANEER GF 14

Rich & fragrant tomato cream curry with green peas & Indian cheese
Served with Basmati rice & Vegan Raita

INDIAN PLATTER (2 people) 38

Samosas, Pakoras, Basmati rice, Papadam
Your choice of 2 Indian curries. Served with 3 dips:
tamarind, mint/cilantro & vegan raita

PASTA

VEGGIE LASAGNA 11

(also available with gluten free homemade pasta Add 2)
Layers of sautéed vegetables, homemade pasta, spinach & cottage
cheese 3 cheese béchamel. Oven baked in tomato sauce

MUSHROOM PESTO LASAGNA V 12

(also available with gluten free homemade pasta Add 2)
Layers of homemade pasta, mushroom & spinach
baked in a vegan cashew cream pesto sauce.

HOMEMADE CANNELLONI 11

Cannelloni stuffed with spinach and ricotta
baked in a cream and tomato sauce