

# 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: Chana Masala, Dal Makhani or Matar Paneer  
Served with 3 dips:  
Tamarind, Mint/cilantro & Vegan raita

# PASTA

## **MAC & CHEESE** 16

Macaroni noodles mixed with garlic sauteed cauliflower & baby zucchini  
cooked in rich creamy 3-cheese sauce  
Served with toasted garlic focaccia sticks

## **VEGGIE LASAGNA** 11

*(also available with gluten free corn-based pasta **Add 2**)*

Layers of sautéed vegetables, homemade pasta  
spinach & cottage cheese

Oven baked in tomato sauce and topped with 3 cheese béchamel

## **MUSHROOM PESTO LASAGNA** *V* 12

*(also available with gluten free corn-based pasta **Add 2**)*

Layers of lasagna noodles, sauteed mushrooms & spinach  
Oven baked in a vegan cashew cream pesto sauce

## **HOMEMADE CANNELLONI** 11

Cannelloni pasta tubes stuffed with sauteed spinach and ricotta  
Oven baked in a cream and tomato sauce