

## VEGETABLE MAIN DISHES

*(Vegan Option Available)*



- 63 **MIX VEGETABLE CURRY** *(Vegan Option)* 7,<sup>00</sup>  
Seasonable vegetables cooked with curry sauce & spices.
- 64 **SAAG PANEER** 🌱 7,<sup>25</sup>  
Home-made cottage cheese cooked with spinach, fresh cream and spices.
- 65 **ALOO GOBI** *(Vegan Option)* 6,<sup>50</sup>  
Potato & cauliflower cooked with delicate spices.
- 66 **MUTTER PANEER** 🌱 7,<sup>25</sup>  
Home made cottage cheese & green peas cooked in a mild creamy sauce.
- 67 **VEGETABLE KORMA** 🌱 🌱 *(Vegan Option)* 7,<sup>50</sup>  
Vegetables cooked in a mild creamy sauce with coconut.
- 68 **TADKA DAL** *(Vegan Option)* 6,<sup>75</sup>  
Yellow lentils cooked with cumin, onions, garlic, tomatoes, coriander & spices.
- 69 **CHANA MASALA** *(Vegan Option)* 6,<sup>75</sup>  
Chickpeas cooked with onions & tomatoes in a rich tangy sauce.

## VEGETABLE SIDE DISHES

- 70 **BOMBAY POTATOES** *(Vegan Option)* 4,<sup>95</sup>  
Potatoes cooked with cumin in a touch of gravy sauce & coriander
- 71 **SAAG ALOO / SAAG BHAJI** 🌱 *(Vegan Option)* 4,<sup>95</sup>  
Spinach & potato / Spinach cooked with aromatic spices
- 72 **MUSHROOM BHAJI** *(Vegan Option)* 4,<sup>95</sup>  
Sliced mushrooms cooked with onions, tomatoes & spices.
- 73 **MUTTER MUSHROOM** 🌱 *(Vegan Option)* 4,<sup>95</sup>  
Green peas and mushrooms cooked in curry sauce with spices