

VEGETARIAN MAINS

AUBERGINE PEAS & POTATOES – fresh Aubergine, Petit pois and new potato's.



AUBERGINE & POTATO – Fresh Aubergine & Potato's

DUM ALOO – Baby potato's cooked in a rajasthani sauce made with soaked cashewnut paste

SAAG CHOLE – fresh spinach leaves & chickpeas

SWEETCORN & PATRA – Sweetcorn and malanga leaves.

ALOO & PEPPER = Potato & mixed pepper curry

SAAG ALOO – Fresh spinach & baby new potatoes.

SAAG SWEETCORN – Fresh spinach and sweetcorn.

ALOO CHOLE – Baby potatoes and chickpeas Punjabi style.

ALOO RAJMAH – Red kidney bean and baby potatoes.

ALOO GOBHI – Fresh cauliflower and potatoes.

ALOO RAVAIYA – Baby aubergine & potatoes in dry Masala sauce.

ALOO BHINDI – Fresh okra and potatoes in dry sauce.

UGELA MUNG – dry sprouted mung daal cooked in spices

TINDORA – fresh sliced tindora cooked in spices (dry)

DRY POTATO – Koru Shak fried with cashew nuts.

KARAHI CHOLE – Chickpeas cooked in a Masala sauce.

CHOLE CURRY – chickpeas cooked in a spicy traditional Indian curry

WHOLE BHINDI & CAPSICUM – Fresh okra and sliced capsicums.

VEGETABLE JHALFREZI – exotic vegetables and sliced capsicums.

VEGETABLE TIKKA MASALA – Fresh vegetables in a creamy sauce.

ALOO GOBI MATTAR – Fresh cauliflower, peas and potatoes.

BHAGATMUTHIYA – Lentil dumplings in a rich curry

SURTI UNDHIYU – Exotic vegetables cooked and steamed in a traditional surti spices.(a true surti dish)

RAVIYA – Baby aubergine stuffed with peanuts and baby potatoes.

AL CHANA - white beans and black chickpea curry.

SAAG PANEER – Fresh spinach and cottage cheese.

MATTAR PANEER – petit pois and cottage cheese in a Masala gravy.



SWEETCORN & PANEER – Sweetcorn and cottage cheese curry sautéed with cashewnuts



PANEER SHASLICK – cubes of cottage cheese, stir fried with capsicums, Soya sauce and black bean sauce

PANEER TIKKA MASALA- cubes of paneer cooked in a creamy but spicy tikka sauce

PANEER BIRIYANI – Specially cooked basmati rice imbedded with cottage cheese and vegetables



TURYA PATRA – fresh turya & patra

CHANA BATETA – Chickpeas and potatoes Gujrati style.

JEERA ALOO – baby potatoes stir fried with cumin seeds and black pepper.

PILI PILI ALOO – deep fried baby potatoes in a spicy Masala sauce.

SPICY JEERA ALOO – shallow fried potatoes with chillies and cumin.

SWEETCORN & RAJMAH – red kidney bean and sweetcorn.



VEGETABLE MAKHNI – assorted vegetables in a butter sauce.

MIX VEG & ALOO – fresh vegetables and baby potatoes.

VEGETABLE KORMA – an assortment of vegetables in a creamy sauce.

MALAI KOFTA –dumplings of fresh cottage cheese in a creamy gravy.

VEGETABLE KOFTA – diced vegetable balls deep fried served in a curry.



NAVRATAN KORMA – An infusion of nine vegetables cooked in a Cashewnut gravy.

TADKA DAAL – yellow lentils simmered for hours finished with a garlic roast.

DAAL MAKHANI – black lentils simmered in butter and cream.

PUNJABI URAD DAAL – black lentils cooked the traditional Punjabi style.



TUWAR DAAL – Tuwar simmered then roasted. Gujrati Favourite.

KADHI – a light grain flour and sour yoghurt soup flavoured with cumin & curry leaf.

PAU BHAJI –spicy mashed vegetable served with bread rolls

IDLI SAMBHAR – mini steam rice cakes served with flavoursome lentil soup

