

ASHA'S SET MENU - VEGAN

£ 39.00 PER PERSON

A basket of poppadom served with selections of homemade chutneys

STARTERS

VEGETABLE SAMOSA

Lightly spiced potato with green peas and cashew nuts.

ALOO MATAR KI TIKKI

Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.

AVOCADO PAKORAS

Lightly battered smashed avocado with corn and ginger.

CUCUMBER & CHICKPEA CHAAT SALAD

Cucumber and chickpeas in tangy tamarind Chutney.

MAIN COURSE

MIXED VEGETABLE KARAHI

A medley of cauliflower, carrots, green beans and sweet peppers in a tomato masala.

HARE BAINGAN KA BARTHA

Oven-roasted mashed eggplants tempered with mustard seeds, onions, garlic, green chillies and coriander.

ALOO GOBI

A traditional home-style preparation of potatoes and cauliflower cooked with cumin, green chillies and spices.

DAL TADKA

Yellow lentils tempered with cumin, onions, tomatoes and green chillies.

SHAHI VEGETABLE BIRYANI

A Royal delicacy – Seasonal vegetables and Matar Pulao finished in a rich gravy. A vegetarians delight.

GREEN SALAD

SELECTION OF NAANS

DESSERT

FLAVOURED ICE CREAM



SERVED TO SHARE

Minimum of 5 guests, all bookings of 7 people and above need to order from the same set menu.

Please Note: We add a 10% service charge for all the set menus, we believe in fair reward, all service charge and tips are shared between the team members, Prices is inclusive of VAT at current rate. **For dietary and allergen requirement please ask your server for details.**