


# INDIAN GOURMET

home style

## VEGAN MENU

### STARTERS


**ALOO TIKKI CHANA CHAT**  6.50  
Potato patties shallow fried to a crispy texture and chickpeas with sweet soya yoghurt, mint and tamarind chutney dressing.

**GARLIC CHILLI MUSHROOM**  6.50  
Mushroom with light corn flour batter and tossed in a homemade garlic-chilli sauce.

**VEGETABLE MOMO**  6.50  
Steamed dumplings with blend of lightly spiced chopped onion and mixed vegetable stuffing.

**ACHARI BROCCOLI** 6.50  
Broccoli in a roasted and pickling spices. Grilled.

### MAINS

**ALOO KALA CHANA SOYA**  13.50  
Baby potato, soya bean nuggets and black chickpeas with a touch of roasted spices.

**KERALAN MIX VEG CURRY** 13.50  
Assorted vegetables cooked in a coconut milk-based curry sauce with mustard seeds, curry leaves and red chilly.

**PALAK TOFU** 13.50  
Spinach and Tofu tempered with garlic and cooked in tawa masala sauce.

**VEG BIRYANI** 13.50  
Steam cooked seasoned rice with blend of Indian aromatic spices and mix vegetables. Served with mixed veg curry.



SOYA



GLUTEN



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PLEASE LET US  
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FEEDBACK

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know your feedback.

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[info@indian-gourmet.co.uk](mailto:info@indian-gourmet.co.uk)

