Indian
GOURMET
home style

VEGAN MENU

STARTERS

ALOO TIKKI CHANA CHAT 6.00
Potato patties shallow fried to a crispy texture and chickpeas with sweet soya yoghurt, mint and tamarind chutney dressing.

GARLIC CHILLI MUSHROOM 6.00
Mushroom with light corn flour batter and tossed in a homemade garlic-chilli sauce.

VEGETABLE MOMO 6.00
Steamed dumplings with blend of lightly spiced chopped onion and mixed vegetable stuffing.

MAINS

ALOO KALA CHANA SOYA 11.50
Baby potato, soya bean nuggets and black chickpeas with a touch of roasted spices.

KERALAN MIX VEG CURRY 11.50
Assorted vegetables cooked in a coconut milk-based curry sauce with mustard seeds, curry leaves and red chilly.

PALAK TOFU 11.50
Spinach and Tofu tempered with garlic and cooked in tawa masala sauce.

VEG BIRYANI 11.50
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 KNOW YOUR FEEDBACK

We strive to improve your experience on very visit, hence we would love to know your feedback.

Please share your feedback on any of the following or alternatively you can write to us at **info@indian-gourmet.co.uk**