



# VEGAN MENU

**ASSORTED PAPAD** *with Chutneys* **14**

| Chilli & Peanut | Green Mango & Tomatillo | Charred Tomato Pachadi |

**|| HOMEMADE CHUTNEY ||**

**\$2 each/ 3 for \$5**

| Chilli & Peanut | Cilantro & Mint | Fermented Chilli (Super - Hot) |

| Green Mango & Tomatillo | Charred Tomato Pachadi |

**|| SMALL PLATES ||**

**PANI PURI** *Avocado, Passion Fruit Water* **12**

**CAULIFLOWER 65** *Chili & Peanut Chutney, Curry Leaf, Podi Masala* **17**

**SWEET POTATO CHAT** *Masala Sweet Corn, Cilantro & Mint Chutney* **16**

**AVOCADO & GREEN CHICKPEA BHEL** *Golden Beetroot, Tamarind, Puffed Black Rice* **17**

**|| LARGE PLATES ||**

**STUFFED HOLLAND EGG PLANT** *Artichoke Kurchan, Malvani Curryy* **28**

**|| SIDES ||**

**Basmati Rice** **5**      **Chickpea Curry** **10**

**Multigrain Roti** **6**      **Cumin Fingerling Potatoes** **14**

**|| Dessert ||**

**House Churned Sorbet (1 Scoops)** **5**

**Mango Chilli/ Kaju Katli**

