

OUR NEW VEGAN MENU CHANGES EVERY WEEK!

January 8th 2019

૫૫ GUJARATI RASOI

STARTERS

PAPDI CHAAT

A medley of coriander, onions, pomegranate, our date and tamarind sauce and fresh raita. Black chick peas cooked with arjwain and laid on top of crunchy chora fali ribbons together create savoury, spicy, sweet flavours and exciting textures.

£6 **V S GF**

RINGAN BARTHU NE PARATHA

Aubergines are roasted over a flame to give a lovely smokey flavour, then cooked with onion, coriander and tempered spices. Served with a paratha (flat bread) made from wheat flour.

£6 **V**

BHUJIA

Bhujia made cougette spaghetti coiled into balls, dipped into a batter made from gram flour, ginger, chilli, coarsely ground pepper, fresh fenugreek leaves and coriander seeds and cooked into crispy bhujia. Served with a freshly made relish.

£6 **GF V**

MAINS

DHUDI KOFTA

Kofta made with Dhudi (a type of pale green gourd) mixed with spices and gram flour. Served in a rich spicy tomato sauce with Fansi, fine green beans cooked with cumin, ginger and chilli and sesame seeds.

£7 / 13 **V**

SHORBA NE GOBI

Cauliflower, tenderstem broccoli and carrots are marinated with cumin and lightly roasted. Served with a sauce made from peas, tempered cinnamon, cloves and lightly sauteed garlic, and spices.

£7 / 13 **V GF**

PALAK

Spinach and kabuli chick peas, cooked with cumin, chilli and ginger, onions, peanuts and golden rasins.

£7 / 13 **V N^{opt} GF**

SIDES

CHORI NI DHAL

Chori (Aduki beans) cooked with spices, curry leaf, ginger, jaggery, tomato and coconut.

£4.5 **V GF**

CHAPATTI

Two wholemeal flat breads, perfect with any main.

£4 **V**

BHAT

Cumin infused basmati rice with finely sliced fresh turmeric and curry leaf.

£3.5 **V GF**

RAITA

Cooling yoghurt and grated cucumber with mustard seeds and lemon juice.

£1.5 **V^{opt} GF**

PAPAD

Poppadoms made with urad dhal.

Two for £2 **V S**

KACHUMBER

A fresh salad of cucumber, tomato, onion, mustard seeds, coriander & lemon juice

£3.5 **V GF**

DESSERTS

MANGO SORBET

Fresh delicious mango pulp made into a clean, sharp, refreshing sorbet.

£5 **GF V**

VEGAN KULFI POPS

Made without dairy! Ask for flavours.

£4 **GF V**

GAJJAR HALVO

Carrots, coconut milk, saffron, cardamon, rasins and toasted almonds.

£5 **GF V^{opt} N**

FOOD FROM A PLACE OF LOVE

Please advise to your waiter if you have any specific dietary requirements on ordering your meal
N nuts, N^{opt} nut free option, S sesame seeds, V vegan, V^{opt} vegan option, GF gluten free
12.5% Service charge is added to the bill and distributed to the staff