



# VEGAN MENU

\*\*Regular menu items made vegan upon request

## APPETIZERS

**Alu Mater Samosa 2.95**

Homemade pastries stuffed with seasoned potatoes and cooked with peas

**Alu Tikki 2.95**

Potato pancake dipped in chickpea batter and deep fried

**Tofu Pakora 3.95 GF**

Tofu dipped in chickpea batter and deep fried

**Eggplant Pakora 3.95 GF**

Eggplant fritters dipped in chickpea batter and deep fried

**Gobi Pakora 3.95 GF**

Cauliflower fritters dipped in chickpea batter and deep fried

**Bhajia 3.95 GF**

Fresh cut vegetable fritters dipped in our house batter and deep fried

**Onion Bhaji 3.95 GF**

Fresh cut onion dipped in chickpea batter and deep fried

**Lentil Soup 3.95 GF**

**Tomato Soup 3.95 GF**

**Carrot Soup 3.95 GF**

## ACCOMPANIMENTS

**Papadam 1.50 GF**

Crispy lentil wafers

**Mango Chutney 1.95 GF**

Sweet-spicy mango relish

**Onion Chutney 1.95 GF**

Sweet-spicy onion relish

**Mixed Salad 2.95 GF**

## BREAD

**Puri 1.50**

Whole wheat, deep-fried bread

**Tandoori Roti 1.95**

Whole wheat flour bread baked in clay oven

**\*\*Gobi Paratha 3.50**

Whole wheat bread stuffed with shredded cauliflower and seasoning.

## BEVERAGES

**Almond Milk Lassi - Mango, Strawberry or Fig 4.50 GF**

## SPECIALS

- All entrees are served with rice -

**Chana Masala 10.95 GF**

Chickpeas cooked in special house sauce

**Dal 10.95**

Yellow or black lentils, seasoned with ginger, garlic and spices.

**Saag Alu 12.95**

Curried spinach with potatoes

**Chana Saag 12.95 GF**

Curried spinach with chickpeas

**Khumb Bhaji 12.95 GF**

Fresh mushrooms cooked with green peppers and potatoes in a mild curry sauce

**Vegetable Curry 12.95 GF**

Assortment of fresh vegetable sauteed in a flavorful sauce

**Vegetable Vindaloo 12.95 GF**

Garden fresh vegetables in a tomato-based, tangy hot sauce

**Gobi Alu 12.95 GF**

Cauliflower and potatoes sauteed in a mild ginger and spice sauce

**Alu Maithi 12.95 GF**

Fenugreek leaves cooked with fresh potato and spice

**Baingan Bhartha 12.95 GF**

Mashed, baked eggplant, seasoned with spices and sauteed with onions and tomatoes

**Okra Bhaji 12.95 GF**

Fresh okra cooked with onion, ginger and spices

**Bhartha Saag 12.95 GF**

Eggplant with spinach cooked with special house sauce

**Jeera Alu 12.95**

Potatoes cooked with onions, ginger, cumin seeds and flavorful spices

**Tofu Achari 11.95 GF**

Tofu cooked with pickle sauce

**Tofu Jalfraize 11.95 GF**

Tofu seasoned with onions, bell peppers, ginger, tomatoes and lemon flavor

**Tofu with Spinach 11.95 GF**

Tofu cooked with seasoned spinach

**\*\*Tofu Kashmiri 11.95 GF**

Tofu sauteed with fresh tomatoes, onions and green peas in a mild curry sauce

**\*\*Tofu Mater 11.95**

Tofu with peas, tomatoes and onions in a special curry sauce