

voolally

Vegan

MENU



Vegan Menu

Starters

ONION BHAJI 10.65

Onion slivers and samphire coated in gram flour and spices ¹

CRISPY IDLI 10.30

Cubed fried rice pancakes, tossed in spices and served with tomato and coconut chutney ²

LEHSOONI SOYA CHAAP 12.95

Garlic marinated soya protein, mildly spiced, served with mint chutney ^{1A} ¹⁰ ¹²

RAGDA PATTICE 11.95

Spiced potato cakes with curried chickpeas, blueberries and chutneys ^{1A}

KARARE BAIGAN 10.95

Crispy aubergine tossed in a garlic, soya-chilli sauce inspired by Kolkata's Chinatown ^{1A} ² ¹⁰ ¹¹

Curries

CORN SAAG 23.60

Spinach, dill and fenugreek purée with sweet corn kernels and browned garlic

MUSHROOM MATAR 21.55

Portobello mushrooms and petit pois in a spiced onion tomato masala

BHINDI MASALA 21.55

Stir-fried okra with onions, tomatoes and spices

ACHARI ALOO MASALA 21.55

Spicy, tangy potatoes tossed with pickling spices ¹²

CHOLE MASALA 22.60

Doolally special chickpea masala with hints of spice and sour

Sides

GUNPOWDER CHIPS 5.75

Salt and chilli masala fries

ALOO GOBI 6.50

Cauliflower and potatoes simmered with tomato and spices

YELLOW LENTILS 6.50

Tempered yellow lentils with cumin, garlic and fresh coriander

STEAMED BASMATI RICE 4.15

TANDOORI ROTI ^{1A} 3.35

Please note there is a 12.5% service charge for groups of 5 or more.

Allergens

¹ Gluten (^{2A}Wheat, ^{2B}Spelt, ^{2C}Khorasan, ^{2D}Rye, ^{2E}Barley, ^{2F}Oats), ³Peanuts, ⁴Nuts (^{4A}Almonds, ^{4B}Hazelnuts, ^{4C}Cashews, ^{4D}Pecans, ^{4E}Brazil, ^{4F}Pistachio, ^{4G}Macadamia, ^{4H}Walnut), ⁵Milk, ⁶Crustaceans (^{6A}Crab, ^{6B}Lobster, ^{6C}Crayfish, ^{6D}Shrimp), ⁷Mollusc, ⁸Eggs, ⁹Fish, ¹⁰Celery, ¹¹Soya, ¹²Sesame Seeds, ¹³Mustard, ¹⁴Sulphur Dioxide & Sulphites, ¹⁵Lupin