

वठललल

Vegan

MENU



Vegan Menu

Starters

ONION BHAJI 11.50

Onion slivers and samphire coated in gram flour and spices ⁽⁹⁾

CRISPY IDLI 11.00

Cubed fried rice pancakes, tossed in spices and served with tomato and coconut chutney ⁽¹²⁾

LEHSOONI SOYA CHAAP 13.00

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

RAGDA PATTICE 12.00

Spiced potato cakes with curried chickpeas, blueberries and chutneys ^(1A)

KARARE BAIGAN 11.00

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

Curries

CORN SAAG 24.50

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

MUSHROOM MATAR 22.50

Portobello mushrooms and petit pois in a spiced onion tomato masala

BHINDI MASALA 22.00

Stir-fried okra with onions, tomatoes and spices

ACHARI ALOO MASALA 22.50

Spicy, tangy potatoes tossed with pickling spices ⁽¹²⁾

CHOLE MASALA 23.50

Doolally special chickpea masala with hints of spice and sour

Sides

GUNPOWDER CHIPS 6.00

Salt and chilli masala fries

ALOO GOBI 7.00

Cauliflower and potatoes simmered with tomato and spices

YELLOW LENTILS 7.00

Tempered yellow lentils with cumin, garlic and fresh coriander

STEAMED BASMATI RICE 4.30

TANDOORI ROTI ^(1A) 3.60

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

All Beef is 100% of Irish origin While every effort is made to avoid cross-contamination, we cannot guarantee that any dish is completely free from allergens. Please speak to a member of our team if you have any allergies or dietary requirements.

Allergens

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