

**voolally**

# Vegan

MENU



# Vegan Menu

## Starters

ONION BHAJI ..... 11.50  
Onion slivers and samphire coated in gram flour and spices <sup>(9)</sup>

CRISPY IDLI ..... 11.00  
Cubed fried rice pancakes, tossed in spices and served with tomato and coconut chutney <sup>(12)</sup>

LEHSOONI SOYA CHAAP ..... 13.00  
Garlic marinated soya protein, mildly spiced, served with mint chutney <sup>(1A, 10, 12)</sup>

RAGDA PATTICE ..... 12.00  
Spiced potato cakes with curried chickpeas, blueberries and chutneys <sup>(1A)</sup>

KARARE BAIGAN ..... 11.00  
Crispy aubergine tossed in a garlic, soya-chilli sauce inspired by Kolkata's Chinatown <sup>(1A, 2, 10, 11)</sup>

## 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 <sup>(12)</sup>

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 <sup>(1A)</sup> ..... 3.60

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

### 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 E-All Irish Beef, 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin