

RAMA'S

Vegan Menu

Entree

Vegetable Pakoras | \$14

Portions of cauliflower, potatoes, eggplant, onion rings and capsicum dipped in lentil flour and deep fried.

6 pieces per serve.

Vegetable Samosas | \$14

Potatoes and peas mildly spiced encased in a home made pastry and deep fried.

2 pieces per serve. (G)

Bhajia | \$14

Shredded spinach, garlic, onion and ground lentils shaped into patties then deep fried.

3 pieces per serve.

Bhara | \$14

Ground pea lentils mixed with diced onion, garlic and fresh coriander leaves shaped into patties, then deep fried.

3 pieces per serve.

Roti Parcels* | \$9.5

Pumpkin/coconut or potato/pea filling wrapped inside a pan fried roti bread. (G)

Dhal Soup | \$14

Yellow split peas cooked with tomatoes, onions and fresh coriander. Served with roti bread*. (G)

* can be made vegan upon request
(G) Contains Gluten

Mains

Vegetable Bombay | \$24

Potatoes, beans, carrots, peas and cauliflower, cooked in coconut milk.

Potatoe Saag | \$24

Potatoes and spinach cooked in mild spices and coconut milk.

Potatoes & Peas | \$24

Potatoes, pea, onion, tomato and fresh coriander cooked in a touch of spices.

Dhal | \$22

Yellow split peas cooked with fresh tomato, onion and coriander leaves.

Curried Bean & Tomato | \$22

Sliced beans, tomato and onions, cooked slowly at a low temperature with a hint of spices.

Pumpkin & Coconut | \$22

Finely chopped pumpkin cooked with a dash of spices and shredded coconut.

Side Dishes

Banana & Coconut | \$6

Side dish to sweeten your curry.

Tomato & Onion | \$6

A side to contrast flavour and texture.

Roti or Garlic Paratha* | \$2.8 / \$3

Wholemeal pan fried bread/with garlic.
(G). Vegan upon request.

Pappadums | \$3.2

Deep fried crispy bread. 4 pieces per serve.

Dhal (Side) | \$11.5

Yellow split peas as a side serve.

Mango Chutney/ Lime Pickle | \$3.5

Rice | \$3 per person (unlimited)

Dessert

Mango Ice Cream (Sorbet) (G/F) | \$10

* can be made vegan

(G) Contains Gluten

Curries should be ordered either Mild, Medium or Hot.

Mild (no chilli) | for novice curry eaters – **Medium** | for regular curry eaters –

Hot | for seasoned curry eaters.