## Vegan Takeaway Menu

## Entree

## Vegetable Pakoras $1 \$ 13$

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

## Vegetable Samosas $\mid \$ 13$

Potatoes and peas mildly spiced encased in a home made pastry and deep fried.
2 pieces per serve. (G)
Bhajía |\$13
Shredded spínach, garlic, onion and ground lentils shaped into patties then deep fried.
3 pieces per serve.

## Bharal\$13

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

## Rotí Parcels* ${ }^{*} \$$

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 corriander. Served with roti bread*. (G)

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

## Mains

## Vegetable Bombayl\$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 $\mid \$ 24$

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

## Dhal $1 \$ 22$

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

Curried Bean \& Tomato* $\mid \$ 24$
sliced beans, tomato and onions, cooked slowly at a low temperature with a hint of spíces.

Pumpkín \& Coconut $\mid \$ 24$
Finely chopped pumpkin cooked with a dash of spices and shredded coconut.

## Side Dishes

## Banana \& Coconut|\$6.5

Side dish to sweeten your curry.

## Tomato \& Onion |\$7

A side to contrast flavour and texture.

Roti or Garlic Paratha* $1 \$ 3 / \$ 3.30$
Wholemeal pan fried bread/with garlic.
(G). Vegan upon request.

## Pappadums|\$3.5

Deep fried crispy bread. 4 pieces per serve.

Dhal (Side) |\$12.5
Yellow split peas as a side serve.

## Mango Chutney/Lime Pickle |\$4

Rice $1 \$ 3.5$ per person (unlimited)

## Dessert

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

* can be made vegan
(G) Contaíns 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.

