

Vegan Menu



Starters

Okra Fries v 9.80
Thinly sliced okra, batter fried, tossed in onion & spices.

Chili Chips ve \ Simple, yet tasty with a kick.

Crispy Bhajias v \ Marinated with ginger garlic, Fried. 8.90

Garlic Mogo v, GF 9.40
Our famous spiced casava chips tossed in a special chilli and garlic paste.

Mains

House Special Daal Mix v 10.80 Mix of 5 lentils in a rich garlic and ginger sauce.

Veg Keema Tawa v, GF 10.80 Vegan mince cooked with onion and peppers in a thick sauce served on a sizzling iron pan.

Baby potatoes cooked in a tomato sauce with a medley of spices

Garlic Chili Tofu v 15.80

Tofu marinated in garlic, ginger and lime juice, giving this dish an intense flavour.

Bhindi Masala v, GF \\
Okra laced with a tangy mélange of cumin seeds and lime, cooked with onion and tomato masala.

Chili Tofu - Twenty 1 Special v, GF 11.80 Our unique blend of spices, served with onions, vibrant chilli & peppers.

Aubergine Stir Fry V, GF \ 12.70 Crispy aubergine prepared with garlic, chilli & soy sauce.

Vegan Kebabs v, GFVegan Chicken Kebab12.80Vegan Lamb Seekh Kebab12.80



GF = Gluten Free E = Egg

Baingan Bharta v, GF \ 11.80
Roasted aubergine purée cooked with aarlic and onion.

Black Daal of 9.95
Overnight cooked black lentils.

Chana Masala v, GF \(\)
Chickpeas in a curry sauce

Vegan Chicken Butter Masala v 15.95
A classic that needs no introduction.

Rice

Mushroom Rice 4.80
Pilau Rice 4.40
Steamed Rice 3.40
Coconut Rice N 4.40
Jeera Rice 4.80

Breads

Tandoori Roti v 3.40

Desserts

Vanilla Ice Cream v 4.70 Biscoff Cheese Cake v 7.80