



BOMBAY DREAMS  
INDIAN CUISINE

# VEGAN MENU

## STARTERS

<b>Bhalla Chana Chaat</b>	88
Lentil dumplings with chickpeas seasoned with whole spices, served with tamarind and spicy mint chutney	
<b>Bharwa Mirch Pakora</b>	88
Green peppers stuffed with seasoned potatoes, coriander, fresh ginger, fresh coriander leaves served with spicy mint chutney	
<b>Chukandar Ke Kebab</b>	108
Beetroot soft patties cooked on tawa over a slow fire, served with mint chutney	
<b>Sarson Ke Phool</b>	128
Tandoori cauliflower and broccoli in homemade mustard marinade, traditional spices served with mint and coriander chutney	

## MAINS

<b>Hyderabadi Khatti Dal</b>	108
Delicious tangy lentil preparation with aromatic spices tempered with curry leaves, dry red chilies and mustard seeds	
<b>Baingan Ka Bharta</b>	118
Tandoori roasted mashed eggplants cooked with onions, tomatoes and garlic	
<b>Palak Papad Bhaji</b>	118
Fresh spinach cooked with garlic, cumin, whole spices topped with roasted popadums	
<b>Pindi Chole</b>	118
Chickpeas cooked with fresh onions, tomatoes, ginger and coriander	
<b>Achari Aloo Gobi</b>	118
Cauliflower and potatoes cooked with tomatoes, onions and spiced with homemade pickles	
<b>Subz Kofta</b>	118
Vegetable dumplings cooked with fresh herbs in a gravy made of traditional spices	

## BASMATI SELECTION

<b>Vegetable Biryani</b>	148
Basmati rice cooked with fresh seasonal vegetables and spices	
<b>Kashmiri Pulao</b>	148
Basmati rice cooked with dried fruits and saffron	
<b>Tamatar Dhaniya Kesar Pulao</b>	118
Basmati rice cooked with fresh tomatoes, coriander and flavoured with saffron	
<b>Peas Pulao</b>	62
Basmati rice cooked with fresh green peas	
<b>Steamed Rice</b>	52

## BREADS

<b>Besan Ki Roti</b>	38
Gram flour bread with chopped onions and coriander	
<b>Jowar Bajra Ki Roti</b>	38
Sorghum and pearl millet bread	
<b>Ragi Ki Roti</b>	38
Finger millet bread	

\*All the above items are gluten free

Plus 10% service charge