Est. 2009

PUSHKAR

VEGETARIAN MENU

POPPADUMS & CHUTNEYS

STARTERS

DILLI PANEER (V) (D)

Marinated Indian cheese squares with colourful peppers and onions

GOLDEN PODS (V) (G) (D)

Spiced peas and potato rolled in vermicelli

DAHI PURI CHAAT (G/D)

Crispy shells of pastry filled with spiced chick peas, sweetened yoghurt, mint & tamarind

MAINS

SPINACH KOFTA (V) (G) (D)

Spinach and paneer balls in a creamy tomato-base sauce.

MIX VEGETABLE KADHAI (D)

Wok tossed seasonal vegetables with onion, tomato and crushed kadhai spices

DAL MAKHANI (D)

Slow cooked creamy and buttery black lentils

SAAG PANEER (D)

Paneer imbued robust spinach, tempered with cumin and garlic

(All main courses will be served with steam rice and plain naan)

DESSERTS

GULAB JAMUN (D) (N)

Sweet dough balls soaked in saffron syrup

£40

(N) - CONTAINS NUTS (D) - CONTAINS DAIRY (G) - CONTAINS GLUTEN
(S) - SHELLFISH (M)-MUSTARD (F) - FISH (V)-VEGETARIAN

BRITISH Curry Awards WINNER

(Note: A 12.5% service charge will be added to your bill)

TO BOOK A TABLE CALL 0121 643 7978
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