

Bombay

Vegan Challenge



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Starters

Cabbage Salad with Indian Tadka 8.95

This Indian salad has an earthy tempering of mustard seeds and turmeric over finely chopped cabbage and a mix of crisp veggies finished with a squeeze of fresh lemon juice.

Aloo Bonda 10.95

Delicious Indian spices flavoring soft fluffy mashed potato, coated in a tasty batter, and fried until wonderfully crispy.

Vegan Raita 7.95

Veganized version of raita that includes cucumber, onion, cilantro, and mint. Made from Vegan Coconut Yogurt



Entrees

Mushroom Bhaji 18.95

The perfect vegan dinner, this bhaji comes packed with chestnut mushrooms, in garlic, ginger and turmeric based sauce.

Pav Bhaji (Indian Burrito) Served with Fries 18.95

Vegan Indian version of western sloppy joes. 'Pav' is the bread (Vegan Tortilla) that is served with the vegetable curry, or 'bhaji'. Indian Street food from Mumbai.

Chili Tofu 16.95

This succulent, saucy and spicy chili tofu is based off chili paneer, an Indo-Chinese restaurant favorite made with Indian cottage cheese. The tofu is flavored with soy sauce, ginger, garlic, coriander, and cumin, making it the perfect blend of two distinctive cuisines.

Chef's Vegan Special 19.95

This Nepalese mouth-watering dish is primarily prepared by using cauliflower, tomato, coconut milk and other essential ingredients.

Tofu Curry 16.95

Vegan Curry where we use tofu cubes instead of meat. We use spices such as curry powder, turmeric, black pepper to recreate those warm Indian flavors that make curries irresistible. The spices are toasted with onion, garlic, and ginger.

Vegetable Noodles 14.95

A healthy Chinese inspired dish where cooked noodles are stir-fried with lots of vegetables and seasoned with splash of sauces, vinegar, and black pepper to up the taste and flavor.

Dessert

Vegan Carrot Halwa \$7.95

Vegan Carrot (Gajar) Ka Halwa is a dessert made with shredded carrots that are roasted with nondairy milk and cardamom to make a sweet melt in your mouth dessert.