



We use cold-pressed avocado oil & organic coconut oil for cooking and frying.

## APPETIZERS



### **Thin & Crispy Zucchini Pancakes – \$8.95**

Fresh zucchini coated in chickpea flour batter with ginger, herbs & spices.  
**(Plant based Protein)**



### **Chana Ki Chaat – \$9.95**

Chickpeas, potatoes, onions & tomatoes with tamarind & mint chutney.  
**(Plant based Protein)**

## SMALL PLATES



### **Chilli Soya Chunks – \$17.95**

Protein-rich soya nuggets in tangy sauce with onions & peppers.

## BREAD



### **Gluten-Free Paratha – \$6.95**

Rice & chickpea flour flatbread with fenugreek & cilantro.  
**(Plant based Protein)**



**Go. Eat. Review. Repeat.**  
**Authentic. Vegan. Elevated.**





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## MAINS



### **Tofu Coconut Curry – \$18.95**

Tofu cooked in coconut curry with onions, garlic & ginger.



### **Palak Tofu – \$18.95**

Spinach curry with spices, tomatoes & baked tofu.



### **Chickpea Tikka Masala – \$17.95**

Chickpeas in coconut tomato gravy. **(Plant based Protein)**



### **Black-Eyed Beans – \$17.95**

Black-eyed peas cooked with spices, rich in protein.

## Beverages



### **Vegan Mango Lassi – \$7.95**

Refreshing and creamy yogurt-based drink



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