



## VEGAN MENU

### SHARING PLATES

#### CRISP WITH AVOCADO PACHADI \$15

*Wheat Cracker, Rice Cracker, Purple Sweet Potato*

#### CHUTNEY SET \$7

*Smoked Tomato Pachadi  
Tomatillo and Green Mango Chundo  
Cilantro & Mint with Hemp Seeds  
Fermented Chili (Super-Hot) +\$3*

### SMALL PLATES

#### CAULIFLOWER 65 \$16

*Carrot Pachadi, Peanut Thecha*

#### SWEET POTATO CHAAT \$17

*Tamarind Chutney, Kale Pakora, Boondi*

#### AVOCADO BHEL \$17

*Edamame & Green Chickpea Hummus, Radish, Puffed Black Rice*

### LARGE PLATES

#### SQUASH & VEGETABLE KOFTA \$30

*Cashew Korma Sauce, Lotus Root Crisp*

#### KASHMIRI ALOO MATAR \$32

*Kashmiri Potatoes, Green Peas*

### SIDES

#### WHITE RICE \$6

#### TANDOORI ROTI \$6

### DESSERTS

#### SEASONAL SORBET \$6

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please inform us about any allergies or dietary restrictions.

\* Service fee of 20% of pre-tax check will be added to group of 6 or more.

\* A 4% service charge will be added to each guest check to ensure competitive industry compensation as well as medical benefits, for all our valued full time team members. In support of this initiative, the entirety of the charge is retained by the company. If you would like this charge removed, please let our staff know.