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मुग़ली

INDIAN SOUL FOOD  
VEGAN MENU

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FOR TABLES OF 10 OR LESS

## शुद्ध शाकाहारी VEGAN

<b>PAPAD BASKET</b>	2
<b>MANGO / CHILLI IMLI / TOMATO ONIONS</b>	0.8/each
<b>LIME PICKLE</b> mango, lime & garlic 'achaar'	1
<b>VEGAN RAITA</b> cumin, sev / <b>RED ONION SALAD</b>	2.5
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<b>PANI PURI</b> mouth-sized taste explosions - masala beets potato & chickpea chaat in crisp puri spheres	5.5
<b>BHANGIN' AUBERGINE</b> velvety rich 'babaganoush'	4.5
<b>PAPRI CHAAT</b> masala beets, potato, chickpea, sev	5
<b>GUNPOWDER POTATOES</b> raita, pomegranate, mint	5.5
<b>BIRYANI KOFTAY</b> masala 'arancini' rice balls, raita, sev	5.5
<b>GUNPOWDER FRIES</b> sweet potato, chilli salt	4.5
<b>VEGAN FRITTERS</b> onion, kale & spinach fritters, imli	5
<b>OKRA FRIES</b> crispy 'lady fingers', gunpowder	4.5
<b>CHILLI CAULI</b> red pepper, crispy onions, ginger	5.5
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● <b>A.M.G</b> potato, green peas, cauliflower, balti masala	9.8
● <b>BHAJI ROMAAL</b> vegan fritters, coconut-almond sauce <b>n.</b>	9.8
● <b>VEGAN BHUNA</b> mixed vegetables, spinach & peas with tomato, garlic, ginger & coriander	9.8
● <b>SABSI MUMBAI</b> mixed veg, sweet spinach puree	9.8
● <b>VEGAN BIRYANI</b> aromatic rice bowl encased in a naan crust, served with a pickled salad & sweet vegan raita	11.5
● <b>ALOO SINDHI-JALFREZI</b> potato, peppers, fenugreek	9.8
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● <b>TADKA DAAL</b> split yellow lentils, chilli tadka	4.5
● <b>BOMBAY POTATO</b> red & crispy onions, kalonji	5.5
● <b>ROASTED AUBERGINE MASH</b> green chilli, sev	5.5
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<b>TANDOORI ROTI</b> wholemeal flour	2.8
<b>TANDOORI NAAN</b>	3.2
<b>GARLIC NAAN</b> garlic, black pepper & coriander	3.6
<b>PESHWARI</b> cherry, coconut, almonds <b>n.</b>	3.8
<b>PETER'S BREAD</b> chilli flakes, garlic, coriander	3.6
<b>PULAO</b> browned onions / <b>STEAMED RICE</b> cumin	3.2
<b>GARLIC CHILLI RICE</b>	3.6