

VEGAN & VEGETARIAN MENU



APPETISERS

Chilli garlic mushroom^(G) - £5.95

Crispy fried close-cup button mushroom tossed with onions and peppers.

Bhelpuri - £3.95

A savoury snack made with puff rice, vegetable and tangy sauce.

Onion bhaji^(N) - £3.95

An all-time favourite! Made with onion, potato and crushed peanuts, mixed with gram flour and deep fried.

Vegan chicken pepper fry^(G) - £6.95

Stir fried delicacy of Seitan - Vegan chicken with spring onions and peppers.

Tandoori saeb, Shakarkand aur ananas ki chat - £4.95

Sweet potatoes are an excellent source of various minerals, vitamins and fibres that are quite beneficial for the overall health-chargrilled with pineapple and golden apple

Aloo tikki - £4.95

Shallow-fried mashed potato patties, stuffed with dates and served with dairy-free yoghurt, mint & tamarind chutney

Samosa chana chaat^(G) - £5.95

A street favourite from Punjab – homemade puff pastry stuffed with potato and peas. Served with spiced chickpea masala, dairy-free yoghurt and chutney

MAIN COURSES

Vegan-chicken tikka masala^(G) £8.95

A classic delicacy of chicken tikka simmered in a satin smooth tomato gravy and flavoured with dry fenugreek leaves

Soya Punjabi masala - £8.95

Succulent soya chunks in semi dry masala made with onions and tomatoes – garnished with lots of coriander.

Chana dal w' karela - £7.95

A very popular semi-dry delicacy from Punjab, India. Beautiful combination of yellow lentil and bitter gourd cooked with onion, tomato and ginger

Soya methi palak bhaji - £8.95

Combination Soya chunks and fresh baby spinach tossed in vegan butter with garlic and cumin.

Achari baingan aloo - £6.95

Mouth-watering dish made with pickled aubergine and potatoes

Amchoori kaju karela - £6.95

A toss up of bitter gourd rounds with dry mango powder and spices.

Aloo gobi adraki - £6.95

Combination of potato and cauliflower-made for each other dish enhanced with ginger.

Miloni tarkari - £7.95

An exotic selection of fresh vegetables including broccoli, baby corn, mange tout cooked with a touch of tamarind sauce and Asfoetida

Dum ki biryani - £12.95

A delicate blend of basmati rice cooked with assortment of Vegetables, Vegan-chicken and soya cooked in 'Dum Pukht' style and served with vegan-yoghurt

**Gluten & dairy free breads are available
– Please ask your server.**

All items shown can be made as vegan or vegetarian dishes – please let us know when you place your order.

(N) contains nuts | (G) contains gluten | (D) contains dairy

Our all Naan bread contains gluten, milk and eggs

If you have any food allergies, please let us know. While every effort is made to reduce cross contamination, we unfortunately cannot guarantee allergen-free dishes and drinks.

All prices are inclusive of VAT. An optional service charge of 10% will be added to your bill.

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