

VEGAN MENU



APPETISERS

Chilli garlic mushroom(g) - £6.50

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

Bhelpuri - £4.95

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

Vegan chicken pepper fry(G) - £6.95

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

Ragda mutter tikki ki chaat - £6.50

A vital part of street food culture across India. Made with potato patties and white peas – a stunning combination!

Kanda-palak bhaji (N) - £4.95

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

Samosa chana chaat(G) - £6.50

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

MAIN COURSE

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.

Punjabi chana masala - £ 7.95

Soft chickpeas simmered in spiced onion, tomato masala with lots of fresh coriander and ginger.

Dal karela - £7.95

A very popular semi-dry delicacy from Punjab, India. Beautiful combination of yellow lentil (Chana dal) 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 - £8.95

Mouth-watering dish made with pickled aubergine and potatoes

Amchoori kaju karela - £8.95

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

Aloo gobhi adraki - £8.95

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

Saag aloo - £8.50

Fresh baby spinach and potatoes tossed with garlic and cumin.

Miloni tarkari - £8.50

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

Dum ki biryani - £13.95

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

Our all Naan bread contains gluten, milk and eggs – Please ask for any special dietary requirements - All vegetarian dishes can be made vegan.

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.

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