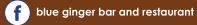
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menu no onion and garlic

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# NO ONION NO GARLIC

## **STARTERS**

Plain Mogo Fried cassava served with chilli-salt powder & lemon wedge	5.45
Masala Mogo (m) Cassava tossed in our house special sweet & sour sauce	7.45
Methi Gota m  Traditional bhajia made with fresh fenugreek & gram flour	8.25
Chilli Paneer   Cottage cheese cubes tossed in our house special sweet & sour sauce	9.25
Tandoori Paneer Tikka m Marinated cottage cheese cooked in clay oven	10.45
Honey Chilli Potatoes   Crispy new potatoes tossed in honey chilli sauce	7.45
Crispy Corn-n-Spinach   Dust fried corn & spinach tossed with chilli flakes	8.45
Crispy Bhindi-n-Spinach   Dust fried okra & spinach tossed with chilli flakes	8.45
Salt-n-Pepper Vegetables (m) Crunchy seasonal vegetables tossed with dry chilli salt & pepper	8.25
<b>Dahi Puri Chaat</b> Crispy round puffs stuffed with chickpeas, potatoes, yoghurt & topped with tamarind chutney	6.45
Pani Puri Crispy round puffs stuffed with potatoes & brown chickpeas; served with spicy masala water	4.95
Sev Papdi Chaat Crunchy wafers garnished with a combination of potatoes, chickpeas & tamarind chutney	6.45

#### **MAINS**

MAINS	
Paneer Tikka Masala n	9.45
Grilled cottage cheese simmered in traditional creamy tomato sauce	
Methi Corn m Fresh fenugreek & sweet corn in masala gravy	8.95
Aloo Matar m	8.95
Baby potatoes cooked with green peas and tomato gravy	
Dry Jeera Aloo 🕅	8.95
Potatoes tossed with fresh cumin seeds	
Palak with Corn/Paneer/Aloo or Mixed Vegetables	8.95
spinich cooked in the selection	
Sweet-n-Sour Vegetables	8.95
seasonal vegetable cooked in sweet-n-sour sauce	
Spicy Vegetable Makhni S	8.95
Seasonal vegetables cooked with fresh tomato, green chillies & cream	
Stir-Fried Vegetables in Soya Sauce	8.95
chinese vegetable mix with soya sauce	
Moong Dal Tadka m	8.45
Combination of three lentils tempered with cumin & whole red chillies	
Dal Saag m	8.45
Moona dal lentils simmered with fresh spinach	

## RICE

Vegetable Biryani	9.45
Vegetable Hakka Noodles	7.95
Vegetable Fried Rice	6.85
Steamed Rice	4.25
Pilgo Rice	4.50

\* dishes marked with **n** contain nuts **m** medium spicy **s** spicy

## **ZERO SPICE**

#### **VEGETARIAN STARTERS**

Potato Chips Fried potato chips served with tomato ketchup	4.25
Plain Mogo Fried cassava served with lemon wedges	5.45
<b>Methi Gota</b> Traditional bhajia made with fresh fenugreek & gram flour	8.25
Salt-n-Pepper Mogo Crispy cassava tossed with green & red bell peppers	8.45
Honey Crispy Potatoes Crispy new potatoes tossed in honey sauce	7.45
Crispy Bhindi-n-Spinach Dust fried okra & spinach	8.45
Crispy Corn-n-Spinach Dust fried corn & spinach	8.45
Sesame Honey Paneer Cottage cheese tempered with sesame & honey	9.25
Vegetable Spring Rolls Mini chinese favourites served with tomato ketchup	6.25

#### **NON-VEGETARIAN STARTERS**

Salt-n-Pepper Chicken	10.45
Fried chicken tossed with spring onions	
Sesame Honey Crispy Chicken	9.45
Sesame coated honey glazed boneless chicken	
Salt-n-Bell Pepper Prawns	16.75
Battered king prawns tossed with spring onion	
Salt-n-Pepper Fish	10.45
Crispy deep fried fish cooked with bell peppers	

### **VEGETARIAN MAINS**

Dry Aloo Jeera	8.95
Baby potatoes tempered with cumin seeds	
Saag Paneer/ Aloo/ Corn/ Mushroom	8.95
Creamy spinach puree cooked with garlic & one choice of vegetable	
Stir Fried Vegetables in Garlic Sauce	8.95
Fresh seasonal vegetables tossed in garlic sauce	
Moong Dal Tadka	8.45
Yellow lentil tempered with crushed garlic & cumin	
Vegetable Fried Rice	6.85
Egg Fried Rice	6.85
Vegetables Hakka Noodle	7.95

### **NON-VEGETARIAN MAINS**

Chicken Korma n	10.45
Succulent chicken malai tikka simmered in creamy coconut-cashewnut sauce	
Saag Murgh n	10.45
Succulent chicken malai tikka simmered in creamy spinach puree	

