



VEGAN SET MENU

3 COURSE SET MENU 30++

Salad or soup

Tossed Green salad

Or

Soup of the Day

Main course (Choice of any-one)

Aloo Gobhi

(Cauliflower & potatoes tossed with onion, tomato and fresh coriander)

Baingan Masala

(Baby Brinjal Stuffed with Coconut and Peanut masala and cooked to perfection in Tomato gravy)

Paneer Khatta Pyaz

(Non-Dairy Cottage cheese stir fried with pickle onion; tomato onion masala)

Veg Tadka Fry –Dhaba Style

(A fiery, smoky dhaba style green moong dal & split Bengal gram)

Selection of Rice or Naan (Choice of any-one)

Basanti Pulao

(A bright yellow, sweet Bengali pulao redolent with butter and garnished with fried cashews and raisins)

Plain Basmati Rice

(Aromatic, fluffy and light)

Plain / Garlic Naan

Beverage (Any-one)

Aapon's Masala Tea

Cappuccino

Crushed Mint Lime Soda

KINDLY NOTE THAT ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 8% GST

CONVERT TO 5 COURSE SET MENU AVAILABLE AT 40++

INCLUDES

Starters

Railway Vegetable Cutlet

(A popular Kolkata's Street food with potato, carrot, beans, beet roots, herbs crumbed and fried)

Or

Shawarma Roasted Cauliflower Steak

(Cauliflower steak seasoned with a smoky shawarma spice blend, roasted until tender with a crust, and served with chutney)

Dessert

Paleo Kulfi

(A popular frozen traditional Indian ice cream recipe prepared with non-dairy milk cream and topped with dry fruits)

Or

Carrot Halwa Trifle

(Carrot Halwa Trifle is a modern take on traditional Indian dessert- vegan, gluten free and soy free)