

BY GRACE OF INDIA

Welcome to our Vegetarian/  
Vegan Menu for Summer 18/19

Please note - not all dishes are available  
a-la-carte if ordered at the time of dining

Please inform us if you require vegetarian  
or vegan options when booking so we can  
prepare a suitable menu for you

Enjoy

LAVENDRA

Shuruaat (Starters)	
Chur Mur (V or VE)	
Bengal gram, yellow peas, tamarind, rocksalt	18.9
Gajjar Mattar (V or VE)	
Carrot trio, cumin, ghee sauté, mirchi beetroot raita	22.9
Samosa Chaat (V)	
Potato, carom pastry, sauce trio	19.9
Kothimbir Vaddi(VE)	
Gram flour, garden coriander, coconut reduction	25.9
Khana - E - Khaas (Mains)	
Lauki Kofta (V or VE)	
Bottle Gourd, corn flour, fenugreek, mum's curry mix	27.9
Bhindiyan (VE)	
Okra, garam masala, labneh, green mango powder	27.9
Veg Ularthiyathu (VE)	
Seasonal Vegetables, caramelized coconut, curry leaves	35.9
Amba Mulawa (VE)	
Green Mango, mustard masala, apple cider	37.9
Paneer Makhani (V)	
Cottage cheese, fenugreek, roasted macadamia	28.9
Dessert	
Nutella and Peshwari Samosa (V or VE)	
Samosa pastry, Belgian chocolate, sultana	10.9
Mango & White Chocolate Kulfi (V or VE)	
Ice cream, belgian white chocolate, saffron paste	12.9
Cardamom Cannoli (V or VE)	
cardamom dust, whipped cream, mango	12.9
Mano Ranjan (V or VE)	
Samosa, Kulfi, Cannoli Trio	24.99