

STREET FOOD

KINDLY CHOOSE THE LEVEL OF SPICE ACCORDING TO THE TASTE AND ASK TO REMOVE YOGURT FOR DAIRY-FREE OPTIONS

PANI PURI £5 (VG)

Crisp bread puffs filled with spiced chickpeas and potatoes, served with a sweet and sour sauce

SAMOSA CHAT - SMALL PORTION £3.50/ LARGE PORTION £6 (V)

Vegetable samosas served with spiced chickpeas, tamarind chutney, coriander and chilli chutney and yoghurt, garnished with gram threads and pomegranate seeds

CHANA PAPRI CHAT £5 (V)

Spicy chickpeas infused in unique blend of tamarind, chilli and coriander sauce and topped with yogurt, potatoes and salad, garnished with crunchy crisp bread, gram flour threads and pomegranate seeds

CHANA LOBIA CHAT £5.50 (V/VG)

Spicy chickpeas and red kidney beans infused in unique blend of tamarind, chilli and coriander sauce, potatoes and salad, garnished with crunch crisp bread, gram flour threads and pomegranate seeds



DAHI BHALAY £6.50 (V)

Split lentil dumplings soaked in sweet and savoury yogurt, topped with special spices, tamarind and chilli sauces and garnished with chickpea, potatoes, salad and pomegranate seeds



LENTIL KEBAB WITH CORIANDER CHUTNEY- SINGLE £2, DOUBLE £3.50 (V/VG) SHAMI KEBAB WITH CORIANDER CHUTNEY-SINGLE £2.50, DOUBLE £4 VEGETABLE SAMOSAS WITH CORIANDER CHUTNEY-SINGLE £2.50, DOUBLE £4 (V/VG)

PRATHAS

FLAT BREAD MADE WITH BUTTER GHEE (ALL THE PRATHAS ARE MADE WITH WHOLEWHEAT, STONEGROUND FLOUR AND BUTTER GHEE, FRESHLY PREPARED IN OUR KITCHEN) KINDLY ASK TO REPLACE THE BUTTER GHEE FOR VEGAN OPTIONS.

PLAIN PRATHA £3 (V)

Flat bread made with wholemeal flour and ghee

PRATHA WITH SPICY OMELETTE £6 (V)

Pratha served with spicy omelette made with fresh ingredients, using free-range eggs served with mixed vegtable pickels

PRATHA WITH ALOO TIKKI £5.50 (V)

Pratha with two spiced potato Pattis, served with mint chutney

PRATHA WITH SHAMI KEBAB £6.50

Pratha with spiced kebabs made with lamb and split chickpeas, , served with mint chutney





PRATHA WITH DAHL OR VEGETABLE CURRY SERVED WITH A SIDE SALAD £7 (V)

PARATHA WITH CHICKEN CURRY, SERVED WITH SIDE SALAD & 9

STUFFED PARATHAS, SERVED WITH CORIANDER CHUTNEY (CHOOSE PRATHA FILLING BETWEEN SPICY AND MEDIUM SPICEY OPTIONS)

ALOO PRATHA £4 (V)

Pratha with spicy potato filling

CHICKEN PRATHA £5

Paratha stuffed with spiced chicken filling

CHICKEN ACHARI PRATHA £5

Paratha with spicy pickle flavoured chicken filling

CHICKEN CHEESE PRATHA £5.50

Pratha filled with chicken and cheese filling

QEEMA PRATHA £5.50

Paratha filled with spiced mincemeat filling

BURGERS

TRADITIONAL STREET FOOD STYLE BURGERS PREPARED WITH SPECIAL BLEND OF SAUCES AND SERVED WITH MINT SAUCE

ALOO TIKKI BURGER £4.50 WITH FRIES £6 (V)

Traditional burger prepared with aloo tiki, salad, a blend of special sauces and plain egg omelette (please ask for egg free option if you wish).

SHAMI BUN KEBAB £6 WITH FRIES £7.50 (V)

Traditional street food style burger prepared with Shami kebab, tamarind sauce, salads and plain egg omelette, served with mint sauce.





MEALS

AYURVEDIC THALI MEAL

VEGAN OPTION AVAILABLE £7.50 (V)

REPLACE DAHL WITH CHICKEN CURRY £12

LOW CARB THALI, REPLACE RICE WITH FLAT BREAD MADE WITH CHICKPEA FLOUR, AND REPLACE ALOO TIKKI WITH LENTIL KEBAB, £12 (V)

LOW CARB THALI MEAL WITH CHICKEN CURRY £13

Dahl and choice of two vegetable curries, Aloo Tikki (spiced potato patties), fresh seasonal pickle, coconut chutney, cucumber and coconut salad and a bite of sweet semolina halwa. A plate of food with six tastes, sweet, sour, salty, bitter, pungent and astringent, gently spiced to balance the effect of the current season. Extra dahl and/or rice available at no extra cost.

DISH OF THE DAY (PRICE VARIABLE-ENQUIRE WITHIN THE CAFÉ)

Please enquire on the day for unique South Asian regional dishes made by our multicultural and talented volunteers and staff

All curries served with mint chutney, you can order rice or roti as an extra.

CHICKEN CURRY
SMALL PORTION £6/ LARGE PORTION £9

A chicken curry cooked with marinated chicken with a unique blend of spices in onion and tomato sauce



VEGETARIAN CURRIES

DHAL £4/£7

Dhal cooked with spices and ghee

CHANA MASALA £4/£7

White chickpeas curry cooked with onion and tomato gravy with traditional blend of spices

VEGETABLES £4/£7

Seasonal vegetables cooked in ayurvedic style with traditional spices



Half portion dahl and half portion vegetable curry £5/£8 (v/vg)
Half portion dahl or vegetable and half portion chicken curry £6/£9

EXTRAS

SEASONAL HOMEMADE PICKLE (GINGER AND FRESH TURMERIC) &

SEASONAL HOMEMADE PICKLE (FERMENTED BITTER GOURD) £2

COCONUT CHUTNEY &

AYURVEDIC CUCUMBER & COCONUT

ANY TWO CONDIMENTS £1.50/ ANY THREE £2.50 (EXCLUDING BITTER GOURD)

RICE PORTION £2/£3.50

WHOLEMEAL ROTI

FLAT BREAD MADE WITH CHICKPEA FLOUR

FRENCH FRIES £2.50



DRINKS

COLD DRINKS

GINGER AND CUMIN LASSI £2.50

Ayurvedic drink to enhance gut health

SELECTION OF FIZZY DRINK CANS £2

J20 BOTTLES £2.50

HOT DRINKS

MASALA CHAI £2.50

Always freshly made

BREAKFAST TEA/YORKSHIRE TEA £2

SELECTION OF HERB TEAS £2

SWEETS

DANISH COCONUT CAKE £2

SEMOLINA HALWA IN BUTTER GHEE £2.50