



SUMMERTIME DISHES

Cooling ingredients to keep your body cool and comfortable.

BEEFSTEAK TOMATO CARPACCIO (V,GF) 120

Topped with green herbs and peppery fresh ginger salsa

SMASHED FALAFEL SALAD 120

Air-fried falafels on dark leafy greens and avocado with tahini & zaatar vinaigrette.

WATERMELON SALAD (GF) 90

Crisp green apples, feta crumble & herby lime dressing

SEASONAL BURRATA D.O.P. (GF) 180

Sweet pickled peaches, and rocket

SMALL-ISH

STUFFED COURGETTE 130

Warm courgettes, stuffed with parmesan and tomato, topped with a dollop of pine nut salsa

CHARRED CHERRY TOMATOES 150

Served on top of melting cold yogurt, balsamic drizzle and crusty sourdough to mop the plate clean

STEAMED BROCCOLINI (V) 110

Tossed with garlic peanuts and soy-honey dressing

WHIPPED AVOCADO (V,GF) 120

Seasonal veggies, avo whip, toasted pumpkin and flax seeds

TRUFFLED POLENTA BITES 90

With a cheese shower!

SILK ROUTE MOMOS 90

A Veda classic! Dumplings from the Himalayas filled with spinach and ricotta paired with a tangy tomato chutney

BIG-ISH

ALOO GOBI (V,GF) 170

Baked cauliflower, crispy cumin seeds roasted potatoes, crunchy nuts

DAHL 130

Hearty lentil stew, with steamed rice, potatoes, fenugreek leaves, and okra

PUY LENTILS (GF) 140

Sweet onion ragout, miso yogurt, spinach and toasted buckwheat

CORN KICHDI (V,GF) 140

Spiced mushroom curry and sweet corn porridge topped with crunchy papadum

SIDES

SPICED SWEET POTATO CHIPS WITH TAHINI 65

PANI PURI (V) 50

BASMATI BROWN RICE PILAF (V) 65

SAUTÉED MIXED MUSHROOMS 65

TOMATO AND CUCUMBER SALAD 65

