

VEDA

SMALL PLATES

SEASONAL TOMATOES (V,GF,NF) 120

Fennel, pickled shallots, fresh coriander

LEAFY AVOCADO SALAD (V,GF) 98

Lettuce mix, avocados, nuts, shallots, cherry tomatoes, tamarind-mango dressing

BURRATA (GF) 190

Roasted bell peppers, pomegranate, ponzu-yuzu sauce

TRUFFLE CAULIFLOWER SOUP (V,GFO,NF) 55

Creamy soup with rye sourdough and picada dressing

WHIPPED AVOCADO (V,GF) 120

Rainbow carrots, watermelon radish, pumpkin and flax seeds

CHARRED CHERRY TOMATOES (GF) 100

Heirloom cherry tomatoes, spiced yoghurt, rocket, balsamic glaze

SILK ROUTE MOMOS 100

House made spinach and ricotta filling, spicy tomato and sesame chutney

PANI PURI (V) 50

Thin crispy fried dough stuffed with potato and beans with a mint-coriander dressing

SEV PURI 60

Thin crispy fried dough stuffed with yogurt and tamarind puree, topped with crispy sev noodles

TRUFFLE POLENTA BITES 90

Sundried tomatoes, truffle mayo, shaved parmesan

BIG PLATES

ALOO GOBI (V,GF) 175

Roasted cauliflower with curry leaf pesto, coconut, and lentil sauce

QUINOA BIRYANI (GF,NF) 180

Spiced quinoa, aromatic tomato sauce, green peas

PUY LENTILS (GF) 145

Stewed lentils with celery and spinach, miso yoghurt

CHANNA MASALA (V,GF) 150

Chickpea stew, tamarind-mango amba sauce, organic brown rice

CORN KHICHDI (GF) 145

Spicy assorted mushroom and okra curry, sweet corn porridge

SIDES

SPICED SWEET POTATO FRIES (V) 55

Served with tahini and mint dip

ORGANIC BROWN RICE (V,GF,NF) 45

Steamed with aromatic spices

STEAMED SPICY BROCCOLINI (V) 110

Garlic peanuts, soy-agave dressing

TOMATO AND GARLIC BREAD (V) 48

Sourdough, shredded tomato, extra virgin oil, zaatar

DESSERTS

COCONUT AND PINEAPPLE CAKE (V,GF) 98

Roasted pineapple, dates, gluten free oats

RED WINE AND JAGGERY INFUSED PEAR (GFO) 98

Vanilla and ginger cream, pecan crumble

TEA MASALA BURNT CHEESECAKE (GF,NF) 98

Basque style cheesecake, coffee meringue

V (vegan), GF (gluten free), GFO (gluten free option), NF (nut free)

