SMALL PLATES

CAESAR GOES VEG (GF) 125
Tahini dressing, crispy baked tofu croutons, shaved parmesan.

VEDA'S SALAD (V, GF) 145
A mix of greens on a bed of mango-tamarind dressing
with a dukkah coated half avocado delicately placed beside.

CHARRED BABY GEM LETTUCE (GF) 80
Topped with a generous dollop of mustard-turmeric foam and sprinkled fried shallots.

PANEER TIKA "ESCABECHE" (GF) 130
Paneer makhani 2.0, smoked paprika escabeche marinated paneer
with grilled maitake florets on makhani curry.

GRILLED PUMPKIN SKEWER, 2 PCS (GF) 80
Ras el hanout spiced pumpkin kebab with a duo of smoked piquillo and
yoghurt sauce and garnished with pumpkin seeds.

SILK ROUTE MOMOS 90
A Veda classic! Dumplings stuffed with a homemade spinach and
ricotta filling, paired with a tangy tomato chutney.

GAZPACHO PANI PURI (V) 55
Thin crispy air-fried dough stuffed with roasted tomato and crispy bhujia noodles.
Served with a mint-coriander infused green tomato gazpacho.

VEDA SAMOSA CHAAT 125
Crispy aloo samosas topped with tamarind yoghurt chutney and pomegranates.

DATE AND FETA BAKLAVA 90
Crushed date and feta with pistachios wrapped in a flaky phyllo and
served with mint chutney - Veda's take on a savoury baklava.

BIG PLATES

AUBERGINE MASALA (V) 190
Roasted whole eggplant with a dark chocolate mole on a bed of masala sauce.

TRUFFLED HUEVOS MASALA 190
A variation of a classic Spanish omelette made with aloo masala and topped with
warm truffle foam and shaved fresh Italian black truffle. Perfect for sharing.

THE VEDA ALOO GOBI (V, GF) 180
Roasted cauliflower and potatoes with curry leaf pesto, coconut milk, and lentil curry.

SPICY CHANNA SAAG 180
Decadent chickpea and spinach curry paired with a blue cheese and sage kulcha.

BARLEY DHAL 190
Hearty barley stew served with roasted asparagus and smoked oyster mushrooms
cooked in madras espuma.

KHAO SUEY (V, GF) 180
Flat rice noodles in a coconut curry broth, served with stir-fried broccolini,
mushrooms, and seared tofu.

FOLLOW US!

V (vegan), **GF** (gluten free)

VEDA