
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 SKEWERS (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'S 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.

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, smoked oyster mushrooms, and madras.

KHAO SUEY (V, GF) 180

Flat rice noodles in a coconut curry broth, served with stir-fried broccolini, mushrooms, and seared tofu.

V (vegan), GF (gluten free)

10% service charge

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VEDA