

VEDA

SMALL PLATES

CAESAR GOES VEG (GF) 98

Tahini dressing, crispy baked tofu croutons, shaved parmesan.

VEDA'S SALAD (V, GF) 145

A mix of greens on a bed of thin beetroot with a dukkah coated half avocado delicately placed beside.

JERUSALEM ARTICHOKES AND CHICKPEA HUMMUS (V) 110

Silky hummus paired with a tomato relish and rumali roti.

PANEER TIKKA "ESCABECHE" (GF) 130

Paneer makhani 2.0, smoked paprika escabeche marinated paneer with grilled maitake florets on makhani curry.

SEV PURI 60

Umami bomb of sweet chutney, spicy chutney and topped with cool and creamy yoghurt.

SILK ROUTE MOMOS 100

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

ROASTED PUMPKIN (GF) 120

Drizzled with a miso glaze and topped with goat cheese, chestnuts, and mizuna lettuce.

VEDA'S SAMOSA CHAAT 125

Crispy aloo samosa topped with tamarind, yoghurt chutney, and pomegranate.

SWEET POTATO CHAAT 80

With yoghurt mint chutney and crunchy papadi.

BIG PLATES

SPICY CHANNA SAAG (GF) 160

Decadent chickpea stew with spinach and cucumber raita.

WILD MUSHROOMS (GF) 225

Paired with a coconut moilee gravy, crushed masala, and saffron rice "socarrat".

VEDA'S ALOO GOBI (V, GF) 175

Roasted cauliflower and potatoes with curry leaf pesto and coconut and lentil sauce.

DHAL MURADABADI 180

Paired with pico de gallo and papadi bread.

KHAO SUEY (V, GF) 170

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

SIDES

SAUTEED ORGANIC BROCCOLINI 75

Spicy tomato chutney and sea salt.

ORGANIC BROWN RICE 45

KULCHA BREAD 35

CHEESE KULCHA BREAD 45

V (vegan), GF (gluten free)

10% service charge