

SET LUNCH 188

CHOOSE A MAIN

DOSA (GF)

Classic Aloo Masala
or
Spinach & Ricotta

IDLI (3PCS) (GF)

Accompanied by coconut chutney
and sambhar.



ACCOMPANIMENTS - CHOOSE TWO

AVE CAESAR (GF)

Crunchy lettuce, tahini dressing with shaved parmesan.

SILK ROUTE MOMOS (2PCS)

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

SAUTÉED BROCCOLINI (V)

Spicy tomato chutney and sea salt.

DHAL MURADABADI (V)

Paired with pico de gallo, namkeen, and mint chutney.

MASALA CHAI / TEA / COFFEE INCLUDED

DESSERT OF THE DAY +55

GLASS OF RED / WHITE WINE +50

V (vegan), GF (gluten-free)

10% service charge

A LA CARTE

SMALL PLATES

AVE CAESAR (GF) 98

Crunchy lettuce, tahini dressing with shaved parmesan.

PANI PURI 58

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

SAMOSA CHAAT 118

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

SILK ROUTE MOMOS 98

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

BIG PLATES

BOMBAY SANDWICH 98

An Indian toasted sandwich with amul cheese, a potato masala patty,
tomatoes, cucumber, onion, and mint chutney.

DOSA (GF) 108

Classic Aloo Masala or Spinach & Ricotta

IDLI (3PCS) (GF) 108

Accompanied by coconut chutney and sambhar.

ALOO GOBI (V, GF) 168

Roasted cauliflower and potatoes with curry leaf pesto, coconut and
lentil sauce garnished with cashew nuts.

KHAO SUEY (V, GF) 118

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

PANANG "DRY" TOFU 138

Dry style Panang curry with seared tofu, peanuts, and coriander.

SIDES

SAUTÉED BROCCOLINI (V) 78

Spicy tomato chutney and sea salt.

DHAL MURADABADI (V) 78

Paired with pico de gallo, namkeen, and mint chutney.

ORGANIC BROWN RICE (V) 45

SWEET POTATO FRIES 45

With truffle mayo.

VEDA