

## Vegan Menu



### First Course Selections

<b>Chaat Of The Day:</b> A Daily Changing Offering of Street Foods Of India		8
<b>Rajwadi Samosa:</b> Spiced Potatoes, Yellow Lentils Filled in Crisp Turnovers		7
<b>Gobhi Manchurian:</b> Cauliflower Florets in a Zesty Soy Tomato Glaze with Garlic	GF	10
<b>Jackfruit Pav Bhaji:</b> Pulled Jackfruit, Winter Spice Blend, Chili, with Naan Wedges		12
<b>Vegetable Pakora:</b> Fresh Cut Vegetables, Deep Fried in Lightly Chick-Pea Batter	GF	7
<b>Tamatar Coconut Soup:</b> Tomatoes, Coconut, Southern Indian Spices	GF	7
<b>Kachumber Salad:</b> Cucumber, Tomato, and Onion Salad, Savory Lemon-Cilantro Dressing	GF	7

### Traditional Entrees

All Traditional Dishes are Served with Basmati Rice

<b>Amritsari Chole:</b> Traditional Punjabi Style Chickpeas Cooked in Hearty Onion-Ginger-Tomato Sauce	GF	16
<b>Dal Tadka:</b> Slow Simmered Lentil, Fresh Garlic, Ginger	GF	16
<b>Vegetable Korma:</b> Vegetable Medley Simmered in a Light Aromatic Coconut Cream Sauce	GF	18
<b>Vegetable Kozhambu:</b> Garden Vegetables Southern Indian Spiced Curry With Black Peppercorns	GF	17
<b>Vegetable Tikka Masala:</b> Garden Vegetables Simmered In Spiced Creamed Coconut Tomato Sauce	GF	18
<b>Kashmiri Deghi Subz:</b> Fresh Vegetables Simmered In Kashmiri Red Chili Masala	GF	16
<b>Methiwala Subz:</b> Vegetables, Punjabi Spice, Savory Fenugreek Sauce	GF	17
<b>Goan Vegetable Curry:</b> Vegetables, Mustard Seeds, Light Coconut Curry Sauce	GF	16
<b>Kofta "Anarkali":</b> Vegetable Croquettes Served In A Spiced Cashew-Garlic-Pomegranate Seeds Sauce		18
<b>Tofu Makhni:</b> Tofu Simmered In A Creamed Coconut Tomato Sauce	GF	18
<b>Eggplant Bhartha:</b> Clay Oven Baked Eggplant, Mashed and Sautéed With Garlic, Tomatoes and Onions	GF	16
<b>Bhindi Amchoor:</b> Mango Powder Dusted Medley Of Okra, Onions and Green Bell Peppers	GF	16
<b>Tofu Portabella Kadhai:</b> Portabella Mushrooms, Tofu, Ginger, Coriander, Onions and Bell Peppers	GF	16
<b>Tofu Achari Tadka:</b> Tofu, Mughlai Cashew Sauce, Achari Seasoning, Punjabi Tadka	GF	18
<b>Tofu Tandoori Tikka:</b> Tandoor Roasted Tofu, Savory Spice, Indian-Vegan Barbecue	GF	18
<b>Jackfruit Makhni:</b> Pulled Jackfruit, Tomato-Fenugreek Sauce	GF	18

### Vegan Breads

Naan // Roti	4
Garlic Naan // Paratha	6
Amritsari Roti // Peshawari Roti	7
Assorted Breads: Naan, Garlic Naan, Roti	14

### Sides

Grilled Vegetables	GF	10
Bombay Aloo	GF	12
Papad & Assorted Condiments	GF	9
Onion Chutney // Mango Chutney	GF	3

### Desserts

Azitra's House Seasonal Sorbet	8
Vegan Dessert of Day	8
Sooji ka Halwa	8

### Beverages

Mango Lassi	5
Cardamom Tea	4
Tamarind Coconut Twist	6
Cappuccino	5