

ASHOKA LUNCH THALI



VEG MENU

ALL SERVED IN ONE BIG INDIAN THALI (PLATE)

served with papadums, spiced onion, Desi chana and Gulab Jamun

STARTERS

(Choose any 1)

Onion bhaji

Vegetable pakora

Vegetable samosa

Hariyali Tikki

Cauliflower pakora

Tofu pakora

MAINS

(Choose any 1)

BAIGAN MIRCH KA SAALAN

Delicious and fragrant curry made with aubergine cooked with green chilli and Indian spices.

TADKA DAAL

Lentil curry cooked with ginger, garlic and Indian spices finished with a touch of fresh coriander.

BHINDI DOPIYAZA

Braised with tomatoes and plenty of onions, this north Indian speciality is flavoured with ginger garlic paste, coriander and cumin seeds

COCONUT CUMIN POTATO

Spiced potatoes & onion are cooked with coconut and tempered with mustard & cumin seeds, fenugreek and dried red chillies

CAULIFLOWER DHANSAC

Cauliflower florets cooked with spiced lentils finished with fresh coriander.

SAAG TOFU OR SAAG ALOO

Nutritious spinach makes the base of this traditional healthy Indian dish combined with potatoes or tofu and host of spices.

SUNDRIES

(Choose any 1)

Fried rice

Boiled rice

SURCHARGES APPLY FOR ANY OTHER STARTER, ADDITIONAL CURRIES OR NAAN