



Gujarati

Menu

Allergy Information

Please state if you have any dietary and/or allergy requirements so one of our team can guide you through the menu choices.

Breakfast Selection

Indian:

Vegetarian Samosa (G)

Mixed Pakora

Paneer Fingers (G)

Bread Pakora (G)

Ghatia

Aloo Kulcha (G)

Puri (G)

Channa Masala (M)

Aloo Masala (G)

Methi Paratha (G)

Aloo Paratha (G)

Dhai (D) and Achar

Mixed Indian Mithai (G,D)

Continental:

Croissants (G,D,N,E)

Pastries (G,D,N,E)

To Drink:

Masala Tea (D)

Mithi Lassi (D)

Khati Lassi (D)

Farsan

Dhokla (M,Ses)
Sev Khamni (M,Ses)
Batata Vada (G)
Methi Bhajiya
Dhal Kachori (G)
Mutter Kachori (G)
Sev
Poppadums (G)

Vegetable

Vengan with Bateta (M)
Bhindi Masala (M)
Mixed Vegetable Masala
Malai Kofta (D)
Aloo Gobi
Bateta Shak (Dry or with Gravy)
Mutter Paneer (D)
Palak Paneer (D)
Paneer Masala (D)
Sambharo

Dhal

Tarka Dhal (D)
Channa Dhal (D)
Toor Dhal (D)
Tuver Dhal (D)
Khadi (D)

Bhaat

Plain Rice
Jeera Rice
Pilau Rice

Rasoi Se

Chapatti (G,D)
Puri (G)
Plain Naan (G,S)
Garam Bhatara (G,D)
Plain Yoghurt Chapatti (D)
Bhundi Raitha (D)
Cucumber Raitha (D)

Desserts

Mixed Indian Mithai (G,D)
Gulab Jamun (G,D)
Gajar Halwa (G)
Rasmalai (D,N)
Jalabi (G)
Moong Dhal Halva (G,D)
Vanilla Ice Cream (D)
Kulfi Ice Cream (D,N)
Shrikhand (Plain, Kesar or Mango) (D)

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Please state if you have any dietary and/or allergy requirements so one of our team can guide you through the menu choices including any of the following:

- Cereals containing Gluten - namely wheat (such as spelt, Khorasan wheat/Kamut), rye, barley, oats, or their hybridised strains (G)
- Dairy (D)
- Tree nuts - namely almonds, hazelnuts, walnuts, cashews, pecans, brazils, pistachios, macadamia nuts or Queensland nuts (N)
- Eggs (E)
- Mustard (M)
- Fish (F)
- Soya (S)
- Peanuts (N)
- Sesame seeds (Ses)
- Crustaceans - for example crab, lobster, crayfish, shrimp, prawn (C)
- Molluscs (for example mussels, oysters, squid)
- Celery and celeriac
- Lupin
- Sulphur dioxide and sulphites (at concentration of more than ten parts per million)

Please note that not all our food contains all the above, but these are stated for current guidelines.

IMPORTANT: Please note that we cannot guarantee that there will not be some cross-contamination – some third party ingredients may contain allergens such as traces of nuts, nut oil, gluten, dairy, soya, mustard etc and our food is produced in a factory where nuts, dairy, soya, mustard etc and products containing gluten are used.

Some of our dishes can be made without certain Allergy ingredients. Please ask for more details.

We also have a separate Vegan menu.