



Starters

BHAJIS Portion: 10 6
10€ 7€

Our famous Bhajis! Indian fried onions, with coriander, spices and served with mango chutney.

GF  

KUKU 5€

Afghan soufflé with courgette and cheese, served with pesto.

GF

NACHOS WITH CHILLI 6€

Bean chili with gluten free nachos and spicy vegan mayo.

GF  

SAMOSA 5€

Indian vegetable pastry stuffed with potatoes and peas.



HUMMUS 6€

With vegetable crudités and pita bread.

GF option 

Salads

HALLOUMI SALAD 13€

Friend halloumi, mixed leaves with cherry tomatoes, red pepper, beetroot and sunflower seeds, dressed with vegan pesto.

GF  option

Wraps

HALLOUMI 12€

Grilled Greek cheese served with salad, beetroot and home-made vegan pesto.

BHAJI 11€

Our famous Indian Bhajis, in a wrap! With a spoonful of hummus, salad and a drizzle of mango chutney.



SMOKED TOFU 10€

Marinated tofu, salad, pickled beetroot and home-made vegan pesto.



FALAFEL 10€

Middle-eastern croquettes with salad, pickled cabbage, hummus and tzatziki.

 option

SEITAN KEBAB 12€

Home-made seitan with peanut satay sauce, pickled cabbage and salad.



BURRITO 11€

Stuffed with chili "sin" carne, salad, spicy vegan mayo and Basmati rice.

Main Dishes



SEITAN PLATTER 15€

Protein rich home-made seitan. Served with steamed vegetables, peanut satay sauce, crispy onions and basmati rice.



FALAFEL PLATE 12€

Eastern croquettes. With pita bread, home-made hummus, salad and tzatziki.

GF option option

SPINACH & FETA EMPANADA 11€

Nutmeg spiced spinach in a wholemeal pastry casing. Served with salad, beetroot and home-made vinaigrette.

HOME-MADE LENTIL BURGER 12€

In a wholemeal bun, with beetroot, vegan mayo, salad and nachos.

Add cheese or vegan cheese for 0,50€.

Add halloumi or bhaji for 1€.



VEGETABLE LASAGNE 13€

The italian classic! Layers of pasta with rich marinated soya bolognese, bechamel and tangy cheddar. Served with salad.

QUICHE 12€

Wholewheat pastry tart filled with broccoli, cheese and leek. Served with salad.

GADO-GADO 12€

Steamed vegetables with peanut satay sauce, smoked tofu, crispy onions and rice.



KORMA CURRY 14€

An Indian curry. Spiced vegetables, red lentils, sweet potato and coconut milk. Served with Basmati rice, pappadum.

GF option

Mixed Platters

TASTER PLATE 17€

A taster of some of our most popular foods. Crispy falafel with creamy hummus and pita bread, Afghan kuku, salad with tzatziki, spiced cous cous and, of course, our famous onion bhajis with chili mango chutney.

VEGAN INDIAN SELECTION 17€

Enjoy all the flavours of India with this mixed plate: Vegetable samosa, creamy korma curry, basmati rice, fresh green salad, crispy papad and our famous onion bhajis with chili mango chutney.



If you have any allergies or special dietary requests, please inform a member of staff. All dishes could contain traces of nuts, gluten, soya, eggs, dairy, mustered, celery or sesame.



Home-Made Desserts

CARROT CAKE

5€

Our famous carrot cake, moist and satisfying. With chopped walnuts and a tangy cream cheese frosting.

GF

VEGAN CARAMEL SLICE

4€

Biscuit base topped with salted caramel and a final layer of chocolate.

GF 

CHOCOLATE BROWNIE

4€

Rich dark chocolate brownie, topped with chopped walnuts and vegan caramel sauce.

GF 

APPLE ROSE

4€

Puff pastry with apple, cinnamon and raisins and a drizzle of caramel sauce.



VEGAN COOKIE

3€

Crumbly and oaty, with dark chocolate chips and almond chunks.



LEMON CHEESECAKE

5€

Rich and creamy, on a digestive biscuit base with white chocolate and a strawberry drizzle.