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DRINKS



Mango Lassi

4.99

This refreshing and creamy beverage is a blend of ripe mangoes, yogurt, and a touch of sweetness.



Vegan Mango Lassi

6.99

This refreshing and creamy beverage is a blend of ripe mangoes, coconut yogurt, and a touch of sweetness.



Sweet Lassi

4.99

This traditional Indian beverage is crafted from creamy yogurt, a hint of sugar, and a touch of aromatic cardamom.



Vegan Sweet Lassi

6.99

This traditional Indian beverage is crafted from creamy coconut yogurt, a hint of sugar, and a touch of aromatic cardamom.



Salt Lassi

4.99

This traditional Indian beverage features a blend of chilled yogurt, water, a pinch of salt and cumin seeds creating a cool and savory drink.



Vegan Salt Lassi

6.99

This traditional Indian beverage features a blend of chilled coconut yogurt, water, a pinch of salt and cumin seeds creating a cool and savory drink.



DRINKS



Butter Milk 4.99
chilled buttermilk, seasoned with a medley of aromatic spices, including cumin, coriander, and a hint of chili.



Vegan Butter Milk 6.99
chilled coconut buttermilk, seasoned with a medley of aromatic spices, including cumin, coriander, and a hint of chili.



Badam Milk 4.99
Badam Milk, a luxurious and nutritious beverage. Crafted from almond paste, milk, and a touch of sweetness, this creamy drink is infused with the nutty flavor of almonds, saffron and cardamom.



Indian Filter Coffee 3.99
Finely ground coffee beans are meticulously filtered through a metal mesh, resulting in a strong and flavorful coffee decoction. This concentrated brew is then combined with hot, frothy milk.



Masala Chai 3.99
This traditional Indian tea is a blend of robust black tea leaves, aromatic spices such as cardamom, cinnamon, ginger, and cloves, all simmered to perfection with milk.



Vegan Masala Chai 4.99
This traditional Indian tea is a blend of robust black tea leaves, aromatic spices such as cardamom, cinnamon, ginger, and cloves, all simmered to perfection with almond milk.



DRINKS

Coke	3
Coke Zero	3
Fanta	3
Ginger Ale	3
Sprite	3
Ice Tea	3
Water	2
Water Big	4
Sparling Soda	2.50
Lemon Soda	5
Fresh Lemonade	4
Ginger Mint Tea	3.50

BEER

Brand	5
Grolsch	4
Tap Beer(Heineken)	4
Lefe	5
Non Alcohol Beer	4

WINE

Red Wine	4.50
White Wine	4.50
Full Bottle Wine	28



STARTERS



Chilli Panner

12.99

Succulent cubes of paneer (Indian cottage cheese) are wok-tossed to perfection, embracing the bold notes of spicy chilli, aromatic garlic, and a medley of vibrant bell peppers.



Gobi Manchurian

12.99

A delightful fusion of crispy cauliflower florets, bathed in a flavorful blend of soy, ginger, and garlic.



Baby corn Manchurian

12.99

Tender baby corn is transformed into crispy perfection and embraced in a delectable blend of soy, ginger, and garlic.



Mushroom Manchurian

12.99

Delicately crafted, plump mushrooms are transformed into crispy delights, creating a symphony of textures and generously coated in a tantalizing mix of soy, ginger, garlic.



Panner Basha

12.99

Golden-fried panner (Indian cottage cheese) seasoned to perfection.



Gobi 65

11.99

Golden-fried cauliflower florets seasoned to perfection.



STARTERS



Medhu Vada (2 pieces)

5.99

Finely ground urad dal batter, seasoned with green chilies, ginger, and spices. Deep-fried to perfection.



Mushroom Maharani

12.99

Golden-fried mushroom seasoned to perfection.



Sambar Vada

6.99

Soft and spongy urad dal vadas are immersed in flavorful sambar – a tangy and aromatic lentil-based soup enriched with a variety of vegetables and spices.



Beetroot Kola (6 pieces)

12.99

Finely grated beetroot and coarsely ground chana dal, expertly blended with aromatic spices, ginger-garlic paste, and fresh onions. Crafted into delightful round fritters, deep-fried to perfection.



Curd Vada

6.99

The soft and spongy lentil-based vadas absorb the tangy and creamy curd, creating a harmonious blend of textures and flavors. Garnished with a sprinkle of spices, chopped coriander, and a touch of sweet and spicy chutneys.



Masala Vada (2 Pieces)

5.99

A delightful South Indian snack made from coarsely ground chana dal and toor dal, infused with aromatic spices, green chilies, ginger, onions, and curry leaves, shaped into crisp, golden-brown patties.



STARTERS



Onion Bajji(3 Pieces)

5.99

Sliced onions in a spiced gram flour batter and deep-frying until golden brown.



Chilli Bajji(3 Pieces)

5.99

Whole green chillies are dipped in a seasoned gram flour batter and deep-fried until golden and crispy.

STARTERS – PLATTER (SERVES – 2)

16.99

A delightful assortment of our finest vegetarian offerings, carefully curated to provide a taste of diverse flavors. This sampler features a medley of popular dishes, including Gobi Manchurian, spicy Chilli Bajji, savory Masala Vadai, and refreshing Curd Vadai.



Gobi Manchurian

+



Beetroot Kola(2 Pieces)

+



Medhu vadai(2 Pieces)

+



Chilli Bajji(2 pieces)

IDLI



IDLI(2 Pieces)

7.99

Idli is a steamed rice and urad dal cake known for its soft and fluffy texture. These spongy delights are a staple breakfast item, offering a mild and versatile flavor. Served with three kinds of chutney and sambar



Sambar Idli

8.59

Soft and fluffy steamed rice and urad dal cakes are immersed in a flavorful, tangy lentil-based soup known as sambar.



Ghee podi Idli

9.59

Podi Idli features soft and spongy steamed rice and urad dal cakes coated in a flavorful spice powder known as podi. The aromatic podi, often made with a mix of roasted lentils, chilies and other spices.



Idli Vadai Combo

9.99

This delightful pairing brings together the soft and fluffy goodness of traditional steamed idlis with the crispy and savory appeal of vadai. Served with a side of three kinds of chutney and sambar



Vegan Ghee podi Idli

10.99


Podi Idli features soft and spongy steamed rice and urad dal cakes coated in a flavorful spice powder known as podi. The aromatic podi, often made with a mix of roasted lentils, chilies, and other spices.



DOSA




Dosa is a thin, crispy, and golden crepe made from a fermented batter of rice and urad dal. Known for its versatility, dosa can be enjoyed in various forms, from the classic Plain Dosa to the flavourful Masala Dosa, filled with a spiced potato mixture. Served with three kinds of chutney and tangy sambar, dosa is a beloved dish, cherished for its lightness, crispiness, and ability to please every palate.

Curry Dosa  **12.99**
Crispy dosa stuffed with a delectable mixture of spiced minced plant based keema.

Manchurian Dosa  **12.99**
Cauliflower florets coated in a flavorful Indo-Chinese sauce, generously stuffed inside the dosa.

Paneer Dosa **12.99**
Rich creaminess of paneer (Indian cottage cheese) that's delicately seasoned and generously stuffed into the dosa.

Masala Dosa  **8.99**
Thin, crispy rice and lentil crepe generously filled with a spiced potato mixture.

Onion Dosa  **8.99**
Thin golden-brown rice and lentil crepe generously infused with finely chopped onions.


Vegan Ghee Roast  **10.59**
Thin crispy rice and lentil crepe, or dosa, that is skillfully smeared with aromatic vegan ghee, imparting a rich and buttery essence.

Ghee Roast **8.99**
Thin crispy rice and lentil crepe, or dosa, that is skillfully smeared with aromatic ghee, imparting a rich and buttery essence.

Mysore Masala  **8.99**
Classic dosa is adorned with a generous spread of Mysore chutney, a unique blend of spicy red chilies, garlic, and aromatic spices and potato masala.


Kadapa Kaaram  **8.99**
The dosa is generously smeared with Kadapa chutney, a flavorful blend of roasted gram, red chilies, and spices.

Kadapa Masala  **9.69**
The dosa is generously smeared with Kadapa chutney, a flavorful blend of roasted gram, red chilies, and spices. Inside, it houses a scrumptious potato masala filling.

Dry Fruit Dosa  **10.59**
The dosa batter is skillfully infused with finely chopped or blended dry fruits, adding a sweet and nutty flavor to each crispy bite.

Ghee Masala **9.59**
Our thin and crispy dosa is generously filled with a spiced potato masala, then drizzled with golden ghee for an extra layer of indulgence.

Vegan Ghee Masala  **10.59**
Our thin and crispy dosa is generously filled with a spiced potato masala, then drizzled with golden plant based ghee for an extra layer of indulgence.

Rava Dosa  **8.99**
Made from a batter of semolina (rava), rice flour, and all-purpose flour, this dosa requires no fermentation and is quick to prepare. The batter is infused with cumin seeds, chopped onions, and green chilies, imparting a flavorful crunch to each bite.



Rava Masala 9.99

Made from semolina (rava) batter, filled with a spiced potato masala. The dosa's unique texture, combined with the aromatic spices.

Onion Rava Dosa 10.69

Crafted from a batter of semolina (rava) and rice flour, this dosa is enhanced with the delightful crunch of finely chopped onions and green chilies.

Onion Rava Masala 10.99

Crafted from a batter of semolina (rava) and rice flour, this dosa is enhanced with the delightful crunch of finely chopped onions, green chilies and spiced potato..

Butter Dosa 8.99

Thin and crispy dosa is generously coated with a layer of luscious butter.

Vegan Butter Dosa 10.59

Thin and crispy dosa is generously coated with a layer of luscious vegan butter.

Butter Masala 8.99

Thin and crispy dosa is generously coated with a layer of luscious butter.

Vegan Butter Masala 10.59

Thin, crispy dosa is generously filled with a layer of melted vegan cheese and spiced potato.

Cheese Dosa 8.99

Thin crispy dosa is generously filled with a layer of melted cheese.

Vegan Cheese Dosa 10.59

Thin crispy dosa is generously filled with a layer of melted vegan cheese.

Chocolate Dosa 8.99

A crispy dosa filled with luscious melted chocolate, a sweet twist on South Indian tradition.

Butter Podi Dosa 9.99

Adorned with a layer of luscious butter and a sprinkle of podi. The podi, a spicy and aromatic powder made from ground lentils, chilies, and spices.

Vegan Ghee Podi Masala 11.99

Adorned with a layer of luscious clarified vegan butter, spiced potato and a sprinkle of podi. The podi, a spicy and aromatic powder made from ground lentils, chilies, and spices.

Vegan Butter Podi Dosa 10.99

Adorned with a layer of luscious vegan butter and a sprinkle of podi. The podi, a spicy and aromatic powder made from ground lentils, chilies, and spices.

Butter Podi Masala 10.99

Adorned with a layer of luscious butter, potato Masala and a sprinkle of podi. The podi, a spicy and aromatic powder made from ground lentils, chilies, and spices.

Open Butter Dosa 10.99

Thin fluffy dosa topped with carrot, gun powder a mix of several lentil, spiced potato and butter.

Open Vegan Butter Dosa 11.99

Thin fluffy dosa topped with carrot, gun powder a mix of several lentil, spiced potato and vegan butter.

Chilli Cheese Dosa 8.99

Thin and crispy dosa is generously filled with a blend of melted cheese and spicy red chilli flakes, creating a perfect balance of heat and creaminess.

Vegan Chilli Cheese Dosa 10.59

Thin and crispy dosa is generously filled with a blend of melted cheese and spicy red chilli flakes, creating a perfect balance of heat and creaminess.

Chilli Cheese Masala 9.99

Thin and crispy dosa is generously filled with a blend of melted cheese, potato masala and spicy red chilli flakes.

Vegan Chilli Cheese Masala 10.59

Thin and crispy dosa is generously filled with a blend of melted vegan cheese, potato masala and spicy red chilli flakes.

Ghee Podi Dosa 9.99

Adorned with a layer of luscious clarified butter and a sprinkle of podi. The podi, a spicy and aromatic powder made from ground lentils, chilies, and spices.

Vegan Ghee Podi Dosa 11.59

Adorned with a layer of luscious clarified vegan butter and a sprinkle of podi. The podi, a spicy and aromatic powder made from ground lentils, chilies, and spices.

Ghee Podi Masala 10.59

Adorned with a layer of luscious clarified butter, spiced potato and a sprinkle of podi. The podi, a spicy and aromatic powder made from ground lentils, chilies, and spices.



U T H A P P A M

This savory pancake is made from a fermented batter of rice and urad dal, topped with a generous layer of finely chopped onions and green chilies. Cooked to perfection on a hot griddle, Onion Uthappam offers a delightful combination of soft, fluffy texture and the crunchiness of caramelized onions



Onion Uthappam



8.99

Onion Uthappam offers a delightful combination of soft, fluffy texture and the crunchiness of caramelized onions

Totato Chilli Uthappam



9.99

Savory pancake made from a fermented batter of rice and urad dal, topped with a vibrant combination of juicy tomatoes and spicy green chilies.

Onion Podi Uthappam



9.99

Onion Uthappam offers a delightful combination of soft, fluffy texture and the crunchiness of caramelized onions and Podi, a blend of multiple lentle and spices.

Vegetable Uthappam



10.99

This pancake is crafted from a fermented batter of rice and urad dal, generously studded with a colorful medley of finely chopped vegetables like bell peppers, tomatoes, onions, and more.

B R E A D S



Kothu Parota

12.99

Shredded parota (layered flatbread) stir-fried with a colorful assortment of fresh vegetables, aromatic spices, and herbs.



Parota Kuruma(2 - Pieces)

8.99

Parota (layered flatbread) layered and pan-cooked to perfection, is served alongside a rich and aromatic vegetable kuruma.



Poori Kuruma (2 - Pieces)

8.99

Golden, puffed pooris served with a flavorful and aromatic kuruma



Chapathi (2 - Pieces)

8.99

Made from whole wheat flour, water, and a pinch of salt, Chapathi is rolled into thin circles and cooked on a hot griddle until it puffs up, its served with a flavorful and aromatic kuruma



Keema Poori (2 - Pieces)

10.99

Golden, puffed pooris served with a flavorful and veg keema curry.



Keema Chapathi (2 - Pieces)

10.99

Made from whole wheat flour, water, and a pinch of salt, Chapathi is rolled into thin circles and cooked on a hot griddle until it puffs up, its served with a flavorful and veg keema curry



MEALS



Veg Nation Special Meal

15.99

Mix of Medhu Vada (1 piece) , Sambar Idli, mini masala dosa, vegetable biriyani and dessert



Vegetable biriyani

12.99

Long-grain basmati rice cooked with a colorful assortment of fresh vegetables, aromatic spices, and herbs.



Veg Nation Special Family Dosa

21.99

3 feet long dosa with the flavouring of your choice



Bisibelebath

11.99

This one-pot meal features a delectable blend of rice, lentils, assorted vegetables, and a unique spice blend known as Bisi Bele Bath masala.



INDO – CHINESE



Haka Noodles

12.99

Noodles stir-fried to perfection with a colourful medley of fresh vegetables, including carrots, bell peppers, cabbage, and more. Seasoned with aromatic spices and sauces.



Spicy Schezwan Noodles

12.99

Stir-fried noodles generously coated in a vibrant Schezwan sauce, a spicy and aromatic blend of red chilies, garlic, and other savory ingredients. Tossed along with colorful vegetables.



Fried Rice

12.99

Rice stir-fried to perfection with a colourful medley of fresh vegetables, including carrots, bell peppers, cabbage, and more. Seasoned with aromatic spices and sauces.



Spicy Schezwan Fried rice

12.99

Stir-fried Rice generously coated in a vibrant Schezwan sauce, a spicy and aromatic blend of red chilies, garlic, and other savory ingredients. Tossed along with colorful vegetables.



W R A P



Paneer Wrap

10.99

Paneer Wrap made with soft tortillas, showcasing the rich and spiced flavors of paneer (Indian cottage cheese) combined with vibrant vegetables and aromatic spices.



Keema Wrap

10.99

A Vegan Keema Wrap is a delightful fusion dish, featuring plant-based keema (minced meat substitute), seasoned with aromatic spices, wrapped in a soft tortilla. Complemented by fresh vegetables, vegan sauces, and herbs



NORHT COMBO(SERVERS – 1)

Vegan North Combo

24.99

North Combo

24.99



Gobi Manchurian

+



Fried Rice

+



Keema Wrap

+

OR

+



Chapathi



Noodles



Falooda



Extra Poori - 1.99

Extra Kuruma - 2.99



SOUTH COMBO (SERVERS - 1)

Vegan South Combo

24.99

South Combo

24.99



Beetroot Kola

+



Vegetable Uthappam

+



Besibelebath

+



Poori Kuruma

+



Falooda



Extra Poori - 1.99

Extra Kuruma - 2.99



WEEKEND MEALS
(AVAILABLE ON SATURDAY & SUNDAY ONLY)

JUMBO MEAL (SERVERS – 1)

A grand culinary ensemble that brings together a diverse array of vegetarian delights. This indulgent spread includes a variety of dishes such as aromatic biryani, flavorful curries, crispy appetizers, assorted bread, and refreshing accompaniments.

Vegan Jumbo Meal

24.99

Jumbo Meal

24.99



Extra Poori - 1.99

Extra Kuruma - 1.99

Extra Rice - 2.99

Extra curry - 1.99



VEG NATION

CH A A T

(AVAILABLE FROM 4 PM TO 10 PM ONLY)



Pani Puri(6 pieces)

6.99

A beloved Indian street food delicacy. Also known as Golgappa or Puchka, these bite-sized, hollow puris are filled with a delectable mixture of spiced potatoes, chickpeas, tamarind chutney, and a flavorful tangy water known as pani.



Sev Puri(6 pieces)

6.99

This bite-sized delight features crispy puris topped with a flavorful mix of mashed potatoes, finely chopped onions, tomatoes, and a medley of chutneys, including sweet tamarind and spicy mint.



Bhel Puri

6.99

This light and flavorful snack is a medley of puffed rice, crisp sev (chickpea noodles), diced potatoes, chopped onions, and tomatoes, all tossed together with a zesty blend of chutneys, including sweet tamarind and spicy mint.



Dahi Puri

6.99

Crisp puris filled with a mixture of spiced potatoes, chickpeas, and a dollop of smooth yogurt. Topped with sweet and tangy tamarind chutney, mint chutney, and a sprinkle of sev.



Pav Bhaji

7.99

This dish features a spiced and mashed vegetable medley, including potatoes, peas, and tomatoes, cooked to perfection with a blend of aromatic spices. The bhaji is served hot, accompanied by buttered and toasted pav (bread rolls).



Vegan Dahi Puri

8.59

Crisp puris filled with a mixture of spiced potatoes, chickpeas, and a dollop of smooth coconut yogurt. Topped with sweet and tangy tamarind chutney, mint chutney, and a sprinkle of sev.

VEG NATION **CH A A T**



Vada Pav(1 - Piece)

6.99

A spicy and flavorful potato vada (fritter) sandwiched between a pav (soft bread roll) that's generously slathered with chutneys. The vada is made from mashed potatoes, seasoned with aromatic spices, and deep-fried until golden and crispy.



Pav Bhaji Fondue

10.99

Rich and spiced bhaji served in a fondue pot, accompanied by bite-sized pieces of buttered and toasted pav (bread rolls). Dip the pav into the flavorful cheese bhaji, creating a fusion of textures and tastes.



Veg Keema Pav

9.99

The 'keema' in this dish is crafted from minced vegetables, sautéed to perfection with aromatic spices, creating a savory and satisfying filling. Served hot and paired with buttered and toasted pav (bread rolls).



Chaat Platter

15.99

An assorted mix of Pani Puri(3 pieces), Sev Puri(3 pieces), Dahi Puri, Bhel Puri and 1/2 plate Pav Bhaji.

Vegan Chaat Platter



16.99

An assorted mix of Pani Puri(3 pieces), Sev Puri(3 pieces), vegan Dahi Puri, Bhel Puri and Aloo Bonda.



Aloo Tikkie Chaat

8.99

This delightful dish features golden-fried potato patties, known as "aloo tikki," generously topped with a medley of vibrant chutneys, yogurt, and an assortment of savory spices. The chaat is then garnished with finely chopped onions, tomatoes, and fresh coriander.



DESSERTS



Falooda

6.99

This concoction features layers of vermicelli noodles, sweet basil seeds, and vibrant jelly cubes, all suspended in a chilled and sweetened rose-flavored milk. Topped with a scoop of creamy ice cream and garnished with chopped nuts.



Royal Falooda

10.99

This concoction features layers of vermicelli noodles, sweet basil seeds, and vibrant jelly cubes, all suspended in a chilled and sweetened rose-flavored milk. Topped with a scoop of creamy ice cream and garnished with chopped nuts.



Gulab Jamun

4.99

Soft and spongy milk dumplings are deep-fried to golden perfection and then soaked in a fragrant sugar syrup infused with cardamom and rose water.



Gulab Jamun and Ice Cream

6.99

Soft and spongy milk dumplings are deep-fried to golden perfection and then soaked in a fragrant sugar syrup infused with cardamom and rose water and a scoop of ice cream.



DESSERTS



Carrot Halwa

5.99

Grated carrots are slow-cooked in ghee, simmered in milk, and sweetened with sugar until they transform into a luscious, golden-hued halwa. Infused with cardamom and garnished with chopped nuts.



Kulfi(1 - Piece)

5.99

This frozen treat is made by simmering milk to a thick consistency, sweetening it with sugar, and infusing it with aromatic flavors such as cardamom, saffron, or pistachios. The mixture is then frozen in molds, resulting in a dense and flavorful dessert.