

Rimjhim Vegan Menu dairy & gluten free

Kofta Curry (250 cal.)

(Homemade dairy-free cheese dumplings cooked in tomato base puree)

Dal Makhani (180 cal.)

(Black lentils and kidney beans soaked overnight and cooked in aromatic Indian spices & reduced in ginger garlic tomato paste and finished with dairy free cream)

Seasonal Mix Vegetable (150 cal.)

(Cauliflower, broccoli, carrots, courgette, aubergines, potatoes, fresh green beans, celery, chickpeas and onions cooked with fresh ginger, garlic paste & tomato puree with aromatic Indian spices)

Chana Masala (330 cal.)

(chickpeas cooked in aromatic spices & Indian spices & herbs with ginger garlic paste and fresh tomato puree finished with coriander)

Fresh Okra Bhaji (30 cal.)

(okra tossed with ginger garlic paste & onion with Indian spices & herbs finished with coriander)

Vegetable Lababdar (160 cal.)

(Cauliflower, broccoli, carrots, cojet, brinjal, potato, fresh green beans, celery, chickpeas and onions cooked with fresh ginger, garlic paste with aromatic Indian spices & herb with coconut powder & dairy free cream finished with coriander)

Vegetable jalfrezi/Karachi (86 cal.)

(Cauliflower, broccoli, carrots, cojet, brinjal, potato, fresh green beans, celery, chickpeas and onions cooked with fresh ginger, garlic paste & tomato puree with aromatic Indian spices & herb finished with coriander & green chilli)

Garlic Spinach (130 cal.)

(Fresh spinach tossed with fresh garlic, ginger & onion with Indian herbs & spices)

Tadka Dal (180 cal.)

(Yellow lentils soaked overnight & cooked in turmeric powder with ginger garlic paste & finished with coriander)

Saag Aloo (135 cal.)

(A traditional combination of potatoes and spinach cooked together with Indian herbs & spices)

Mushroom peas (120 cal.)

(Tossed in high flame with onion tomato & coconut cream with indian herbs & spices)