

The Holy Pundit

Spice Cafe & Wine Bar

Starters: -

Sweet corn kabab (vegan friendly) 6.50

Sweet corn, green chilli, mixed pepper, date and tamarind chutney.

Mille-feuille of onion bhaji (vegan friendly) 6.95

Onion, spinach, and potato rosti, sweet potato, mango, and ginger chutney.

Ghobi aur chukander ki Potli (G) (vegan friendly) 5.50

Cauliflower, potato & beet parcel, spiced herbs, spring roll pastry

Pav-Bhaji (G) (Vegan bread option) 6.50

Mixed vegetable mashed and cook with plum tomato, garam masala, ginger, garlic served with toasted bun.

Goat cheese tart (G,D,N) 6.50

Organic goat cheese, puff pastry, honey, candy pine nuts, onion marmalade, masala balsamic.

Mains: -

Sahhi Panner (N, D) 11.95

Grilled cottage cheese cooked with almond, cashew, poppy seed, melon seed. garam masala, yoghurt.

Kumbh Matar & Makhane ki Subji (vegan friendly) 10.95

Button mushrooms, peas & lotus seeds cooked in a tomato and onion-based sauce, cumin tempering and flavours of fenugreek.

Mixed vegetable do-Pyaza (vegan friendly) 10.95

Green beans, cauliflower, carrot, peas, potato, shallots, Indian onion.

Achari Jackfruit (vegan friendly) 10.95

Young jackfruit cooked with pickling spice tempering, tomato, mango.

Gatte ki subji (vegan friendly) 10.95

Steamed Gram flour dumplings flavoured with dry spices, onion, fennel, tomatoes.