

Welcome to our Vegetarian/  
Vegan Menu for Spring 2018

Please note not all dishes are available  
a-la-carte if ordered at the time of dining

Please inform us if you require vegetarian  
or vegan options when booking so we can  
prepare a suitable menu for you

Enjoy

LAVENDRA

## Shuruaat (Starters)

Papri Chaat – Shortbread pastry, yogurt, tamarind, chickpeas	18.9
Gajjar Mattar – Carrot trio, cumin, ghee OR coconut sauté, mirchi raita	22.9
Vegetable Samosa (V or VE available) – Spiced potato, carom pastry, beetroot sauce	19.9
Awadhi Paneer Briyani (GF) – Homemade paneer OR potato, Lucknowi rice, mace, raita	19.9

## Khana - E - Khaas (Mains)

Sarson Ka Saag (GF) – Mustard greens, spinach, ghee, chickpea bread	29.9
Szechuan Paneer (GF) – Spice infused paneer OR vegetables, sweet chilli, bombay aloo, lemon myrtle	27.9
Amritsari Vegetable Masala (GF) – Spring vegetables, fenugreek, garlic	27.9
Aloo V2 (GF) – Kestrel, coconut milk, roasted curry leaf, cinnamon stick masala	35.9
Veg Vindhaloo (GF) – Spring vegetables, vinegar, malabar tamarind, chilli	35.9

## Dessert

Nutella and Peshwari Samosa – Samosa pastry, Belgian chocolate, coconut, sultana	10.9
Cardamom Cannoli – cardamom dust, whipped cream, mango	12.9