

Little Curry House | **Vegetarian & Vegan MENU**

Vegan can be seen noted as VG

STARTER

Panner & Potato Pakora 6.25

Homemade spiced Indian cheese with potatoes, deep-fried in gram flour

Green Herb Vegetable Pakora (VG) 5.75

Pakora made with a mixture of green herbs and spinach leaves

Aubergine Fritters (VG) 5.5

Aubergines deep-fried in a light spiced batter

Chana Poori (VG) 5.75

Chickpeas cooked in a traditional sauce and served in a light pastry

Mushroom Pakora (VG) 5.5

Mushrooms deep-fried in light spiced batter

Spicy Potato Fritters (VG) 5

Sliced potatoes deep-fried in a light spiced batter

MAIN

Potato & Peas (VG) 7

Potatoes cooked with green peas

Saag Paneer 8

Fresh spinach cooked with our own-homemade Indian cheese

Carrot with Peas & Spiced Leeks (VG) 7.75

Carrots cooked with green peas, leeks and potatoes.

Paneer Makhani 8

Panner cooked in a mild and creamy sauce with a hint of tomatoes

Mutter Paneer 8

Green peas cooked with our own-homemade Indian cheese

Aloo Gobi with Green Beans (VG) 7.75

Cauliflower cooked with potatoes and green beans

Chana, Mushroom & Tomato (VG) 7.75

Chickpeas cooked with mushrooms and tomatoes

Palak Mixed Daal 7.75

Lentils cooked with fresh spinach

Butter NO CHICKEN 8

The classic butter chicken dish, but done with paneer, cooked in a creamy, buttery masala sauce with green cardamom

Chana Aloo (VG) 7.75

Chickpeas cooked with potato

Tarka Dall (VG) 7.5

Fresh lentils cooked with caramelised onions

Chana Daal (VG) 7.5

Fresh lentils

Aloo Saag 7.75

Diced potatoes cooked with spinach

Chilli Garlic Paneer 8

Paneer cooked with chilli and garlic pickle

Paneer Karahi 8

Panner cooked in a thick rich pepper sauce

Achari Chana (VG) 7.75

Chana cooked with pickles and potatoe

Rice & Bread Served To Suit