

Rimjhim Vegan Menu

(Dairy and gluten free)

Kofta Curry

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

Dal Makhani

(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

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

Chana Masala

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

Fresh Okara Bhaji

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

Vegetable Lababdar

(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

(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

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

Tadka Dal

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

Saag Allu

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