## Vegan & Vegetarian

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Risotto Arancini  Crumbed porcini mushroom & mozzarella risotto balls with honey & piquillo dip	38,000
<b>Zucchini Rolls</b> V With grape salsa, grated beetroot, ginger & garlic miso paste	35,000
Mushroom & Vegetable Gyoza ✓ Pan-fried vegetable & mushroom dumpling with toasted sesame seeds & ponzu sauce	37,000
Spring Rolls \(  \) Stir-fried vegetables rolled in home-made wrapper with sweet chilli & soy sauce	38,000
Gluten free Pad Thai Noodles   ✓  Stir-fry mushroom, vegetables, tofu, peanuts & gluten free noodles with fried onions	35,000

## **SOUPS**

Curried Cauliflower Soup V A natural blend of cauliflower & vegetable broth with tomato concassé	28,000
Honey Roasted Pumpkin Soup √ Roasted pumpkin blended with cumin, chickpea puree & spring onions	25,000

## **MAIN COURSES**

Masoor Dhal Curry V

A rich vegetarian lentil curry served with mango chutney, mint raita, rice & vegan chapati	50,000
Quinoa & Eggplant $\vee$ Edible seeds in a curry & coconut sauce with roasted eggplant, rice & chutney	38,000
<b>Vegan Bun <math>\bigvee</math></b> Vegetable patty with mushroom, black beans in a vegan bun with vegan coleslaw	40,000
Pumpkin & Thyme flavoured Ricotta Served with organic grown fresh herbs & lettuce, mustard dressing & caramelized pears	
Cauliflower Head	38.000

38 000

## **DESSERT**

With fruits, berries & mango coulis

Red Velvet Cake 🍑	24,000
Dark Chocolate Tart www. With vanilla ice cream & pistachio crumble	26,000

Roasted in olive oil and served with lemon Tahini sauce, vegetables & grated turmeric





