

## Vegan Menu



### First Course Selections

<b>Chaat of the Day:</b> A Daily Changing Offering of Street Foods of India		8
<b>Rajwadi Samosa:</b> Spiced Potatoes, Yellow Lentils Filled in Crisp Turnovers		7
<b>Gobhi Manchurian:</b> Cauliflower Florets in a Zesty Soy Tomato Glaze with Garlic	GF	10
<b>Jackfruit Pav Bhaji:</b> Pulled Jackfruit, Winter Spice Blend, Chili, with Naan Wedges		14
<b>Vegetable Pakora:</b> Fresh Cut Vegetables, Deep Fried in Lightly Chick-Pea Batter	GF	8
<b>Tamatar Coconut Soup:</b> Tomatoes, Coconut, Southern Indian Spices	GF	8
<b>Kachumber Salad:</b> Cucumber, Tomato, and Onion Salad with Savory Lemon-Cilantro Dressing	GF	7

### Traditional Entrées

All Traditional Dishes are Served with Basmati Rice

<b>Amritsari Chole:</b> Traditional Punjabi Style Chickpeas Cooked in Hearty Onion-Ginger-Tomato Sauce	GF	17
<b>Dal Tadka:</b> Slow Simmered Lentil, Fresh Garlic, Ginger	GF	17
<b>Vegetable Korma:</b> Vegetable Medley Simmered in a Light Aromatic Coconut Cream Sauce	GF	19
<b>Gardein Do Piazza:</b> Gardein, Ginger, Garlic, Onions and Bell Peppers	GF	19
<b>Vegetable Tikka Masala:</b> Garden Vegetables Simmered in Spiced Creamed Coconut Tomato Sauce	GF	19
<b>Kashmiri Deghi Subz:</b> Fresh Vegetables Simmered in Kashmiri Red Chili Masala	GF	17
<b>Methiwala Subz:</b> Vegetables, Punjabi Spice, Savory Fenugreek Sauce	GF	17
<b>Goan Vegetable Curry:</b> Vegetables, Mustard Seeds, Light Coconut Curry Sauce	GF	17
<b>Kofta "Anarkali":</b> Vegetable Croquettes Served in a Spiced Cashew-Garlic-Pomegranate Seeds Sauce		19
<b>Tofu Makhni:</b> Tofu Simmered in a Creamed Coconut Tomato Sauce	GF	19
<b>Eggplant Bhartha:</b> Clay Oven Baked Eggplant, Mashed and Sautéed with Garlic, Tomatoes, and Onions	GF	17
<b>Bhindi Amchoor:</b> Mango Powder Dusted Medley Of Okra, Onions, and Green Bell Peppers	GF	17
<b>Tofu Portabella Kadhahi:</b> Portabella Mushrooms, Tofu, Ginger, Coriander, Onions, and Bell Peppers	GF	17
<b>Tofu Achari Tadka:</b> Tofu, Mughlai Cashew Sauce, Achari Seasoning, Punjabi Tadka	GF	19
<b>Tofu Portabella Biryani:</b> Basmati Rice, Saffron, Delicate Spices, Tofu, and Portbella Mushroom	GF	19
<b>Jackfruit Makhni:</b> Pulled Jackfruit, Tomato-Fenugreek Sauce	GF	19

### Vegan Breads

Naan // Roti	4
Garlic Naan // Paratha	6
Amritsari Roti // Peshawari Roti	7
Assorted Breads: Naan, Garlic Naan, Roti	14

### Sides

Grilled Vegetables	GF	10
Bombay Aloo	GF	12
Papad and Assorted Condiments	GF	9
Onion Chutney // Mango Chutney	GF	4

### Desserts

Azafran's House Seasonal Sorbet	8
Vegan Dessert of Day	8
Sooji ka Halwa	8
Medjool Dates & Walnut Kulcha	10

### Beverages

Mango Lassi	5
Cardamom Tea	4
Tamarind Coconut Twist	6
Turmeric Latte	6
Cappuccino	5