

The New Coppers

Vegan and vegetarian menu

Starter: -

Katori chaat	5:50
Crispy potato basket filled with chick Pea, red onion, tomato, pomegranate, boiled potato and Indian chutneys.	
Sweet potato and goat cheese parcel (D, N)	7.50
Sweet potato, goat cheese, pine nut, honey, garam masala, red onion marmalade.	
Aloo bonda and chutney	5.50
Mashed potato, mixed masala, deep fried in gram flour batter.	
Panner or Halumi tikka hari mirch (D)	5.95
Indian cottage cheese, green chilli, coriander, ground spices, date chutney.	
Makhai and Mirchi kebab	5.95
sweet corn, peppers, green chilli, carom seed, rice flour	
Main course: -	
Panner or Halumi do piazza (D)	10.95
Indian cottage cheese cook with shallot, Indian onion and cashew,	
Gujrati undhiyu	9.95
One pot speciality from Gujrat. Sweet potato, raw banana, yam, baby aubergine, cooked together with coconut, carom seed and asafoetida.	
Subzi korma (D, N)	9.95
Mixed vegetable cooked with, cashew, coconut, cardamom, white gravy.	
Badami lauki kofta (D)	10.50
Bottle gourd dumplings cooked in almond, saffron and creamy tomato gravy.	
Aloo, Gobi & Matar	9.95
Potato, green peas and cauliflower cooked with turmeric, cumin, tomato.	