

Souls à la Carte Vegan / Vegetarian Menu

Starters

Rasam (Soup) £4.95

Lentil, onions, green chilli, rasam spices, tomatoes, mustard seeds, tamrind, curry leaves, Fusion bread

Aaloo Tikki £5.95

Spiced potato cake, green peas, Tamrind and rasin chutney

Pinwheel Samosa £5.95

Wheat flour, potatoes, peas, coriander, Tamrind and rasin chutney

Souls Salad £6.55

Baby gem lettuce, pan seared tofu, garlic crouton, home made dressing, vegan cheese shavings

Warm Beetroot Salad (V) (GF) £6.55

Caramelised walnut, celery, spiced vegan cheese, rocket leaves

Mains

Vegetable Biryani (GF) £13.95

Aromatic Rice, Hyderabad Biryani Spices, Mint, Tofu, Cucumber Vegan Raita

Five Spice Stuffed Tofu Tikka (GF) £14.95

Five spice mix, Mint, ginger and garlic marination, Tadka Daal, mint salsa verde, beetroot coulis

Gobi 65 £15.95

Cauliflower, wheat flour, rice flour, ginger, garlic, chillies, trio of rice (brown, red & wild) & broad beans kedgree

Tofu Kofta £13.95

Coconut based curry, trio of quinoa (white, red, black quinoa, red kidney beans & chickpeas)

Aubergine Parmigiana Bharta £12.95

Aubergine cured for 8 hrs with rock salt, rich tomato sauce, chipotle vegan cheese, baingan bharta, green salad

Sides

Chips, Garden Vegetables, Kachumber Salad, Onion Rings each £3.55

Vegan Roti £2.55

Roasted Cumin Popodum , Roasted Peppercorn Popodum £1.55

Sweet Potato Fries, Tadka daal, Aubergine Bharta £3.95

Trio of rice (brown, red & wild), Trio of quinoa £4.95

Sauces

Garlic vegan Butter, Curried vegan mayonnaise £1.95

**A 10% discretionary service charge is added to tables of 5 or more.*

**Some of our products may contains nuts, wheat, dairy products or other allergens. Please let your server know of any special dietary requirements.*