



Starters

Onion Bhajia	2 pieces. Served with chutney and salad	1.95
Samosa	2 pieces. Mixed vegetables, lightly spiced, in pastry, served with chutney and salad	2.20
Kachori	3 pieces. Mixed vegetables and lentils, lightly spiced, in pastry, served with chutney and salad	2.20
Bateta Wada	4 pieces. Potato mixture, lightly spiced, served with chutney and salad	2.20
Mixed Bhajia	Seasonal vegetables, fried in lightly spiced batter	2.20
Vegetable Puri	Spiced vegetables served in fried Indian bread	2.75

Vegetable Curries

Vegetable Curry	Mixed vegetables in mixed spice	3.50
Vegetable Korma	Mixed vegetables in a creamy sauce. A mild dish	3.95
Aloo Dum	Potato curry	3.50
Aloo Matter	Potato and pea curry	3.75
Aloo Palak	Potato and spinach. Dry	3.75
Bhindi Masala	Okhra in special spices	3.95
Bengan Masala	Aubergine curry	3.95
Courgette Masala	Courgettes in rich spices, tomatoes, lemon, garlic and onions... ..	3.95
Mushroom Bhaji	Mushrooms in spices. A dry dish	3.50
Aloo Gobi	Potatoes and cauliflower, in spices	3.50
Vegetable Tikka Masala	Mixed vegetables and tomatoes in a special sauce	4.95
Vegetable Jalfrezy	Mixed vegetables, Paneer and peppers in a special sauce	4.95
Vegetable Madras	A South Indian dish with hot and strong spices	3.95
Vegetable Dhansak	Sweet, sour and hot vegetable sauce, with lentils and spices	4.50
Vegetable Vindaloo	Very hot curry with a lot of garlic, ginger, and chilli powder. Tindaloo and Phall on request	4.50
Vegetable Biryani	Mixed vegetables with pillau rice, nuts and special spices, served with vegetable curry sauce	5.95



Veggie Perrin's Specials!

Paneer Korma	Cream cheese in creamy sauce with coconut. A mild dish	5.50
Matter Paneer	Peas and Paneer (Indian cheese) in a creamy sauce	5.50
Palak Paneer	Spinach and Paneer. A dry dish	5.50
Paneer Pasanda	Cream cheese with a special rich sauce	5.50
Paneer Tikka Masala	Cream cheese, in a special sauce	5.50
Vegetable Paneer	Mixed vegetables with Paneer and sauce	5.50
Bengan Bhartha	Aubergine, specially baked and fried with garlic, ginger and rich spices	5.50
Korma Sutra.....	For Adults only. Spicy isn't the word... and it's served, as you might expect, on a bed of rice. Recipe under development... Coming soon!	

— All Paneer dishes contain home-made Paneer —

South Indian Specialties

Kerala Paneer	This dish comes from the state of Kerala, South India. Indian cottage cheese (cubes) cooked in creamy coconut sauce, with a blend of tangy pepper and rich spices. Spicy but not hot.....	5.95
Kerala Vegetables	This dish comes from the state of Kerala, South India. Selection of seasonal vegetables cooked in creamy coconut sauce, with a blend of tangy pepper and rich spices. Spicy but not hot.....	5.75



Beans And Pulses

Red Beans Curry	Red beans with special herbs, spices and sauce	3.50
Chora Curry	Black-eyed beans with special herbs and spices	3.50
Makai Curry	Sweetcorn with spicy thick sauce and crushed nuts	3.50
Chana Masala	Chick-peas in sauce	3.50
Moong Masala	Moong Beans in spices	3.50

Dals (Lentils)

Tuvar Dal	Split Pigeon Peas in rich spices – A Gujarati speciality!	3.50
Masoor Dal	Masoor Dal fried in spices.	3.50
Chana Dal	Chick-pea Dal in a thick sauce	3.50
Mixed Dal	Mixed lentils in spices	3.50
Roald Dahl	Available in hardback or paperback, but not in this restaurant	

Rice

Boiled Rice	1.75
Pillau Rice	Lightly spiced Basmati rice	1.95
Peas Pillau	2.25
Mixed Fried Rice	2.25
Mushroom Rice	2.25
Garlic Rice	2.25
Jeera Rice	Rice cooked in lots of whole Cummin seeds	2.25

Breads

Chapatti	0.80
Buttered Chapatti	0.80
Paratha Plain fried bread	1.95
Stuffed Paratha	2.25
Puri Fried bread	0.80

Miscellaneous

Papad Plain Pappadoms	0.50
Spiced Papad	0.50
Onion & Cucumber Raita	1.30
Fried Mushrooms	1.95
Green Salad	1.50
Chips An ethnic English delicacy!	1.50

Sunshine Desserts

Veggie Perrin's didn't get where it is today without having an absolutely mouthwatering selection of sweets and savouries that could even tempt a saint off a diet. Mmm-mmm!

