

# VEGAN MENU



*Bringing the ultimate, authentic Indian dining experience to Derby*

*A Restaurant deeply committed to setting standards in excellence and quality, our innovative yet traditional cuisine and impeccable service delivers just that.*

*Basmati effortlessly combines contemporary with traditional elegant surroundings. You can expect scrumptious cuisine which leaves you feeling like a royal.*

*Let us change your perception of Indian food; Basmati provides a classic combination of indisputable knowledge, unique experience and traditional values that carry high value recognition. The restaurant offers a sophisticated fine dining experience with effortlessly charming staff, discreet service and tantalising food that few can compete with. That is the combination to ensure guests come back for more.*

*A big reason for our success is that our team since the beginning ensure that our menus always reflect our commitment to serving high quality, familiar foods with unique twists.*

*Finally, our success can't go without mentioning our customers who supports us and guide us on our commitment to great food and give us unparalleled feedback.*

*So whether it's dinner or just a quick drink and appetizer, you'll always find something great at Basmati.*

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## APPETIZERS

*Served with side salad and special sauce*

### **Vegetable Platter**

**£5.00**

*A specifically chosen array of traditional vegetarian appetizer Pakora, Bhajee and Samosa*

<i>Plain Popadom</i>	<i>£0.80</i>
<i>Spicy Popadom</i>	<i>£0.90</i>
<i>Pickle Array</i>	<i>£2.80</i>
<i>Onion Bhajee</i>	<i>£3.50</i>
<i>Chana Puree</i>	<i>£4.50</i>
<i>Garlic Mushroom Puree</i>	<i>£4.50</i>

## BASMATI SPECIAL VEGETABLE DISHES

### **Vegetable Panjabi Masala (TRADITIONAL PANJABI HOME ADE) £8.50**

*An authentic Indian dishes with perfect combination of Potato, cauliflower and kidney beans with mushrooms cooked in different aromatic species to offer authentic Indian dish.*

### **Desi Sabji (NEW)**

**£8.50**

*A complex rich multi layered melt in your mouth chickpeas, rajma, okra, aubergine and potato curry cooked in medium thick gravy made with panch puran\* masala and imily tangy sauce.*

### **Alo Bodi Patha (NEPALI DISH) (med to hot) (NEW)**

**£8.50**

*Aloo Bodi Patha is a very classic curry with Patha Gob, Potatoes (aloo) and bodi with a medium to hot spices and herbs.*

### **Rajma Dopiazza**

**£8.50**

*Kidney beans cooked with kashuri methi, fresh onions and kadha masala tadka to give a special flavour, finished with tomatoes and coriander.*

### **Saag Buchuri**

**£8.50**

*Fresh spinach with chana dhal and panch puran\* with fried garlic in a medium thick sauce.*

### **Poncho Dhal**

**£8.50**

*Five different types of dhal are cooked together with garlic, coriander and medium spices topped with fried peppers.*

### **Pithla Ghughu**

**£8.50**

*A mixture of potato, aubergines and cauliflower in a medium spiced sauce with a touch of mustard, topped with fresh coriander, served in a sizzler.*

**\*Panch Puran contains Mustard**

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## Basmati Classical Meal

**Vegetable Jalfrezi (Medium to hot)** £8.50  
*A dish cooked using fresh garlic fresh coriander and green chillies with slightly hot spices*

**Vegetable Balti** £8.50  
*Balti dishes are cooked with green peppers, tomatoes, garlic and ginger with a touch of coriander*

**Vegetable Karahi** £8.50  
*Karahi dishes are cooked in a karahi with fresh ginger, garlic, onion, tomatoes and fenugreek leaves*

**Vegetable Chilli (hot)** £8.50  
*Cooked in hot strength spice with touch of mango and garlic, onions, ginger and topped with fresh green chillies*

## Basmati Traditional Meal

**Vegetable Curry** £7.95  
*A medium sauce consistency from a wide range of garam masala and herbs, giving authentic Indian dish.*

**Vegetable Madras (hot)** £7.95  
*A south Indian version of the dish found in central and eastern India, having a greater proportion of tomato puree and spices that lends a fiery taste to its richness.*

**Vegetable Vindaloo (Very hot)** £7.95  
*Related to the madras, involving a greater use of spices especially green chillies and chilli powder, which is very hot.*

**Vegetable Patia** £7.95  
*Patia is prepared with oriental spices and mango chutney to add sweetness and a sharp tangy flavour.*

**Vegetable Dhansak** £7.95  
*A sweet and sour dish cooked with oriental spices, pineapple, lentils and lemon juice to add a sharp and tangy flavour.*

**Vegetable Rogan Josh** £7.95  
*The characteristics are puree made with tomatoes, onions and coriander are placed on top of the curry.*

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## BASMATI ACCOMPANIMENTS

### Vegetable Biryani

£10.25

*Special flavoured basmati rice in spices, served with a separate biryani vegetable curry sauce*

### SIDE DISHES

	Full	Half
<i>Channa Bhaji</i>	£6.95	£4.25
<i>Bombay Potatoes</i>	£6.95	£4.25
<i>Aloo Gobi</i>	£6.95	£4.25
<i>Sag Aloo</i>	£6.95	£4.25
<i>Tarka Dhall</i>	£6.95	£4.25
<i>Bhindi Bhajee</i>	£6.95	£4.25

### ACCOMPANIMENTS

<i>Paratha</i>	£3.20
<i>Veg Paratha</i>	£3.30
<i>Aloo Paratha</i>	£3.30
<i>Chapati</i>	£1.50
<i>Tandori Roti</i>	£1.80
<i>Chips</i>	£2.80

### RICE DISHES

<i>Plain Basmati Rice</i>	£2.50
<i>Pilau Rice</i>	£3.20
<i>Vegetable Pilau</i>	£3.50
<i>Peas Pilau</i>	£3.50
<i>Coconut Rice</i>	£3.50
<i>Garlic Rice</i>	£3.50
<i>Onion Rice</i>	£3.50
<i>Mushroom Pilau</i>	£3.50