VEG STREET KITCHEN

www.vegstreetkitchen.co.uk

Sample Catering Menu

A Trio of Street Food Starters

Dahi Puri Chaat
Round crisp cases filled with onions, chickpeas, potato cubes, pomegranate, coriander and a drizzle of yoghurt and tamarind chutney

Pau Bhaji
A spicy mashed mixed vegetable curry served with toasted, mini buttered buns and served with a lime wedge, sprinkling of onions and a coriander garnish

Bateta and Ringan na Bhajia
Deep fried potato and aubergine slices in a spicy batter served with a fiery hot tomato and garlic chutney

Mains

Stuffed Bhinda
Okra stuffed with rich spices, garlic and crushed peanuts and stir-fried with onions

Paneer Bhurji
Grated paneer cooked in a spicy tomato, onion and garlic gravy

Masoor Daal
A spiced red split lentil soup

Accompaniments

Jeera Rice
Long grained rice cooked with cumin

Chilli and Garlic Naan
Indian flatbreads topped with a chilli and garlic butter

Kachumber
Tomatoes, cucumber and onion salad dressed with fresh lemon juice and coriander

Avocado Raita
A fresh avocado yoghurt with a hint of garlic

Dessert

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Mango Shrikhand
A sweet and creamy yoghurt dish made with pulped mangoes and topped with nuts and saffron

Food Allergies & Intolerances

Please note we operate from a small kitchen where all allergens are handled. While all efforts are made to minimise the risk of cross-contamination, we cannot guarantee that our dishes are 100% allergen-free. If you do have an allergy and/or intolerance, please contact us at Veg Street Kitchen about the ingredients in your meal when placing an order.