



**THE MAHAL 7 COURSE VEGETARIAN/ VEGAN TASTING MENU**  
**£60 PER PERSON**

**WINE PAIRING**  
**£45 PER PERSON**

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**GUP SHUP**

Amuse-bouche  
Sparkling Wine

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**HEIRLOOM TOMATOES RASAM & VADA**

Lightly spiced tomato broth, fermented lentil dumpling, coriander oil.  
*Gruber Röschitz - Grüner Veltliner - Organic wine - 2020 - Austria*

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**WYE VALLEY ASPARAGUS & BEETROOT**

Charred asparagus, beetroot bhaji, beetroot chutney.  
*Georges Michel - Sauvignon Blanc - 2021 - New Zealand*

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**CHOWK KI ALOO TIKKI CHAT**

Pea & ginger stuffed potato cakes, mint & tamarind gel, chickpeas, sev.  
*Werner - Dry Riesling - 2020 - Germany*

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**KHATTA MEETHA**

Khatta tamarind sorbet, meetha melon

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**WILD MUSHROOM & SPINACH TART**

Kumbh matar masala, filo pastry, Nilgiri korma sauce, black truffle.  
*Manoir du Carra - Beaujolais Villages - 2019 - France*

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**RESHMI SUBZ KOFTA**

Spring vegetable dumplings, rich saffron sauce.  
*Roland Grangier - Viognier Chante Louve - 2020 - France*

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**PİNA COLADA**

White rum poached spiced pineapple, coconut sorbet, passionfruit salsa  
*Château Haut - Mayne - Sauternes - 2015 - France*

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Last orders 21:00. Paired wine servings are 75ml, dessert wine serving is 50ml.

**Tasting menu applies for the entire table. Pre booking required.**

*We make just about everything in our kitchen. If you have a special dietary requirement or a particular allergy, please just let one of our team know.*

Ⓛ Contains Dairy   Ⓞ Contains Gluten   Ⓝ Contains Nuts