

Vegetarian Street food

India is known as having one of the largest Vegetarian populations in the world, as there is such diverse natural ingredients that are easily available across the nation.

However, ironically in Britain the most famous Indian dishes are non vegetarian.

Here at the Alishaan we cook authentic vegetarian food from old family recipes with a modern twist.

Starters

Puree Gappy	3.50
Chef's creation. Vegetable filling on puree	
Chot patty	3.00
Mildly spiced soup style. A combination of lentil, crushed poppadoms and boiled egg. Green chillies optional	
Samosa chaat	2.75
Served with chickpea sauce	
Shinghara	2.50
Diced potatoes in pastry. Deep fried, served with yogurt sauce	
Vegetable pakora	2.50
Deep fried in batter, served with yogurt sauce	
Dalir bora	2.50
Pan fried lentil kebab served with mint sauce	
Bangla Dhal soup	2.00
Bangladeshi homestyle lentil soup	

Sides

Saag paneer	4.00
Spinach and Indian cheese	
Niramisha	3.00
Dry vegetables stir fried	
Aloo bhaji	3.00
Lightly spiced, sliced potatoes stir fried	

Aloo chutney	2.50
Mashed potato with dry red chilli and onions	
Chana masala	2.50
Spiced chickpeas stir fried	
Jolsha Aloo	2.00
Baked whole baby potatoes.	
Bangla Salad	0.75
Roasted tomatoes, onions and coriander	

For main vegetarian meals and sundries please view and select from a La carte menu.