



# NAVADHANYA

•ART OF INDIAN FINE DINING•

## 7 Course Tasting Menu (vegan)

£40.00 per person - Minimum 2 guests

### Amuse Bouche

Chef's special starter of the day.

### Tarkari Tikki

Deep fried spiced romanescos, ginger and cumin.

### Tandoori Broccoli

Broccoli, ginger, garlic and cumin.

### Granita

Refreshing homemade sorbet, flavoured with fruit puree.

### Khatte Baingan

Brinjal, mustard, mango, coriander and classic chennai.  
(Served with steamed rice)

### Milli Juli sabzi

Seasonal vegetables, onion, garlic, and ground spices.  
(Served with dal tadka and Tandoori Roti)

### Poached Pears

Williams pears, poached with a cinnamon stick, cardamom and saffron.

**Flight of wines (Served with 5 courses) £21.95 per person**

#### Food Allergy Notice:

Please be advised that food prepared here may contain these ingredients:  
Fresh corianders, Dairy products, Nuts, Coconut, Ginger, Garlic, Eggs and other spices.  
Please speak to waiters if you have any special requirements.