

Vegan and Vegetarian Menu



WTMC 75TH ANNIVERSARY
CELEBRATION

MENU



APPETISER

We each get served our own mixed plate with
Onion Bhaji, Samosa and Pakora.

ONION BHAJI

Onion rings dipped in a spiced chick pea batter
and finished in hot oil.

SAMOSA

Flaky pastry, filled with diced potatoes, peas
and cumin seed, then fried golden brown.
Contains gluten.

PAKORA

Fresh vegetables dipped in a spiced chick pea
batter and finished in hot oil.

DRINKS

Order and pay for your own drinks at the bar.
You may BYO wine and pay the \$5 corkage and
grab wine glasses from the bar.



6pm Friday 4 November 2022
Little India Restaurant
18 Blair Street, Wellington

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MAINS

A banquet with serving dishes of four delicious mains, rice and plain naan to fill your plate with.

ALOO GOBI (VEGAN)

Potatoes and florets of cauliflower cooked with cumin seeds, turmeric, coriander and spices.

AMRITSARI CHOLE (VEGAN)

Chickpeas cooked with ginger, garlic, onions and tomatoes, finished with freshly ground spices and amchur, giving the dish unique North Indian flavours.

GANGA JAMUNA SUBZI (VEGAN)

Fresh seasonal vegetables cooked with cumin seeds, turmeric, chopped tomatoes and spices.

MALAI KOFTA

Noel's favourite - home made Indian cottage cheese, potatoes and spices mixed together and then finished in hot oil and served with a creamy gravy made of crushed cashews and spices.

CAKE

We will serve up two Anniversary Cakes (regular and vegan). The vegetarians can also ask for a \$5 scoop of cow's milk ice cream. Please remember to pay at the bar.

