

VEGETARIAN ROOM

BY ADDRESS DUBAI MALL

CHAATS

<div><div>Samosa Chaat [D] [G] [J]</div><div>Vegetable Samosa, White Pea Curry, Mint Chutney, Sweet Curd</div></div>	60
<div><div>Aloo Tikki [D] [J]</div><div>Pan Fried Potato Cutlets, Punjabi Chole, Coriander, Mint Chutney</div></div>	60

STARTERS

FROM THE TANDOOR AND TAWA

<div><div>Hara Bhara Kebab [D]</div><div>Fresh Spinach and Green Pea Patties, Coriander, Green Chilli</div></div>	80
<div><div>Punjabi Paneer Tikka [D] [M] [J]</div><div>Fresh Malai Paneer, Bell Peppers, Yoghurt, Chilli, Mustard Oil</div></div>	90
<div><div>Malai Soya Champ [D] [M] [J]</div><div>Soya Bean, Yogurt, Cream Cheese, Garam Masala, Fresh Coriander</div></div>	80

MAIN COURSES

REGIONAL INDIAN CURRIES

<div><div>Kadai Paneer [D]</div><div>Fresh Paneer, Onions, Tomato Gravy, Bell Peppers, Fresh Coriander</div></div>	95
<div><div>Palak Paneer [D] [M] [N]</div><div>Cumin Tempered Spinach, Tomato, Paneer, Ghee, Dried Fenugreek</div></div>	95
<div><div>Subz Jalfrezi [D] [N]</div><div>Seasonal Vegetables, Cumin, Kalongi and Coriander Seeds</div></div>	80
<div><div>Rajasthani Gatta Curry [D] [G]</div><div>Gram Flour Dumplings, Yogurt, Infused with Aromatic Spice</div></div>	80

SIDES

<div><div>Dal Makhni [D]</div><div>24-Hour Cooked Spiced Creamy Black Lentil, Butter and Fresh Cream</div></div>	75
<div><div>Dal Tadka [D] [J]</div><div>Five Lentils, Tempered Dry Red Chilli and Garlic</div></div>	70
<div><div>Aloo Gobi [D] [J]</div><div>Cumin Tempered Baby Potatoes and Cauliflower Florets</div></div>	55

INDIAN BREADS

<div><div>Naan [G] [D] [J]</div><div>Plain Butter Garlic</div></div>	25
--	----

<div><div>Laccha [G] [D] [J]</div><div>Plain Butter Mirchi</div></div>	25
<div><div>Paratha</div><div>Choice of Stuffing: Plain Paneer Cheese Onions</div></div>	30

RICE

<div><div>Subz Dum Biryani [D] [J]</div><div>Mixed Vegetables, Curd, Biryani Spices, Layered with Saffron Rice</div></div>	90
<div><div>Steamed Basmati Rice</div></div>	45

SWEETS

<div><div>Gulab Jamun [D] [G] [N] [J]</div><div>Golden Fried Milk Dumplings in Spiced Syrup</div></div>	40
<div><div>Kesari Rasmalai [D] [N] [J]</div><div>Saffron and Cardamom Flavoured Milk Dumplings</div></div>	40

INDIAN DRINKS

<div><div>Masala Chai [D]</div><div>Ginger, Cardamom Spiced Indian Tea with Milk</div></div>	45
<div><div>Choice of Lassi [D]</div><div>Yogurt-Based Drink, Cooling and Refreshing Sweet Salted Mango</div></div>	45
<div><div>Aam Panna</div><div>Raw Mango Cooler with Mint and Black Salt</div></div>	45

SOLARA VEGETARIAN DISHES

<div><div>Solara Garden Salad [VE] [N]</div><div>Seasonal Vegetables, Fresh Herbs, Seeds, Citrus Vinaigrette</div></div>	85
<div><div>Wild Rocket and Artichoke Salad [V] [N]</div><div>Sundried Tomatoes, Olives, Herbs, Pine Seeds, Za'atar</div></div>	95
<div><div>Spiced Watermelon Salad [D] [V] [N]</div><div>Greek Feta Cheese, Pekmez, Dukkha Spices and Fresh Za'atar</div></div>	95
<div><div>Roasted Baby Beetroot [V] [D] [N]</div><div>Goat Cheese, Mountain Honey and Toasted Macadamia</div></div>	80
<div><div>Creamy Burrata [V] [D] [N]</div><div>Oven Baked Tomatoes and Bell Pepper, Pistachio Pesto, Dibba Honey</div></div>	105
<div><div>Tomato Panzanella [VE] [D] [G]</div><div>Heirloom Tomatoes, Grilled Sourdough Croutons, Capers, Basil and Xers Vinaigrette</div></div>	85

HOT DISHES

<div><div>Crispy Zucchini [D] [G] [V]</div><div>Tzatziki, Lemon</div></div>	75
<div><div>Pasta Mista Truffle [V] [G] [D]</div><div>Porcini Purée, Black Truffle Cream, Parmesan Cheese</div></div>	155