



TANDORI BREADS

ROTI - WHOLE WHEAT FLOUR	\$3.00
PLAIN NAAN	\$4.00
GARLI C NAAN	\$4.50
ALOO PARATHA	\$5.00
ONION KULCHA	\$5.00
PESHWARI NAAN	\$5.00

APPETIZERS

PAPADOMS (6 PCS) \$6.00

CLASSIC INDIAN CRACKER MADE FROM LENTIL FLOUR, SERVED WITH MANGO CHUTNEY.

VEGETABLE SAMOSA (2 PCS) \$8.00

FLAKY PASTRY STUFFED WITH CUMIN FLAVORED POTATOES AND PEAS, SERVED WITH TAMARIND SAUCE.

ALOO PAKORAS (10 PCS) \$8.00

SLICED POTATOES BATTERED WITH CHICKPEA FLOUR AND DEEP FRIED, SERVED WITH TAMARIND CHUTNEY.

ONION BHAJI (6 PCS) \$8.00

SLICES OF ONIONS MIXED IN CHICKPEA FLOUR BATTER AND DEEP FRIED, SERVED WITH TAMARIND SAUCE.

NEPALESE DUMPLING [MOMO] (6 PCS) \$12.00

A VERY POPULAR NEPALESE DELICACY. VEGETABLE DUMPLING. SERVED FRIED WITH HOMEMADE CHUTNEY.

VEGAN PLATTER [MOMO] (2 PCS EACH) \$19.00

COMBINATION OF SAMOSA, ONION BHAJI, ALOO PAKORA, AND VEGAN DUMPLING (MOMO).

SIDES

JEERA RICE \$6

PULAO RICE \$6

GREEN SALAD \$6

MIXED PICKLE \$4

MANGO CHUTNEY \$4

GREEN SALAD

Mesclun lettuce, nuts, olives & red onion \$6

All dishes MSG free (except Momo). All mains & starters are gluten free (except Momo & Samosa)

Please speak to your server regarding any allergy concerns.



VEGAN MEALS - \$17.00

ALOO GOBHI

SALTED BOILED POTATO AND STEAMED CAULIFLOWER TEMPERED WITH CUMIN SEEDS IN A MASALA SAUCE.

MUSHROOM MATTAR

FRESH MUSHROOM AND PEAS COOKED WITH GARLIC, GINGER, TOMATO AND SPICES

CHANA MASALA

CHICKPEAS COOKED WITH TOMATOES, GINGER, GARLIC AND CHOPPED CORIANDER.

ALOO PALAK

GARLIC SAUTÉED BOILED POTATOES COOKED WITH SPINACH PUREE, CHOPPED TOMATOES AND GINGER.

JAIPURI VEGETABLE

CRISP SEASONAL VEGETABLES WITH AROMATIC SPICES GARNISHED WITH POPADOM PIECES.

KADHAI VEGETABLE

MIXED VEGETABLE COOKED WITH TOMATOES, CAPSICUM, ONIONS IN A TOMATO-BASED SAUCE.

JEERA ALOO

BOILED POTATOES DICES TEMPERED WITH CUMIN AND COOKED TOMATOES, GINGER AND FENUGREEK LEAVES.

VEGETABLE KORMA

MIXED VEGETABLE COOKED IN COCONUT MILK SAUCE.

YELLOW DAL TADKA

YELLOW LENTILS COOKED ON SLOW HEAT WITH GINGER, TOMATO AND ONION.



MIGHTY JACKFRUIT CURRY

A PERFECT ALTERNATIVE TO MEAT, COOKED WITH TOMATO, ONION, GINGER, AND SPICES



YELLOW DAL PALAK

YELLOW DAL COOKED WITH A FRESH LEAF OF SPINACH, FLAVOURED WITH ASAFOETIDA.

BIRYANI

\$17.00

VEGETABLE BIRYANI

A VERY POPULAR RICE PREPARATION COOKED WITH MIX VEGETABLE, WHOLESOME FLAVORS GARNISHED WITH ROASTED NUTS.

MINIMUM 2 PEOPLE

VEGAN BANQUET - \$30.00 PER PERSON

ENTREES: Samosa, Aloo Pakora, Vegan Dumpling (momo) and Onion Bhaji

MAINS: Choose any 3 vegan curries from the menu

SIDE / BREAD: Plain Rice / Naan Breads

DRINKS

MANGO LASSI

VEGAN MANGO LASSI - 2 GLASSES	\$15.00
SWEET LIME SODA (house special)	\$5.00
ORGANIC KOMBUCHA (Remedy)	\$8.00
Original, ginger lemon, raspberry, lemonade, apple crisp	



"No animals have to die in order for me to live."

"It takes nothing away from a human to be kind to an animal."

"I look this good because I'm Vegan"

Vegan

/'vi:g(ə)n/

"You are what you eat, so eat life, not death"

Vegan/Veganism. Donald Watson coined the term vegan in 1944 when he co-founded the Vegan Society in England.

A person committed to avoiding products and practices that inherently involve animal use, including all foods containing animal products, and to abstaining from direct and intentional harm to animals as far as possible; an adherent to veganism

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