



# Castle Gate

INDIAN KITCHEN

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## Vegan Menu

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Winner of Welsh Asian Food 2019



Centre of Excellence award winner 2015/2016/2017/2018/2019 / 2020



Castle Gate RECOMMENDED ON RESTAURANT GURU 2020



Award Winning Restaurant 2019 in Wales & Top Restaurant in Wales of 2018



Travellers' Choice 2020

TWICE VOTED ONE OF THE **TOP 100** INDIAN RESTAURANTS IN THE UK BY THE BRITISH CURRY AWARDS.

# Vegan Starters

**Vegan Samosa 🌿 . . . . . £4.75**

This traditional Samosa is as authentic as it gets. Tasty, potato-pea filling wrapped in a light and crispy vegan pastry. Spicy and delicious!

**Vegan Onion Bhaji . . . . . £4.75**

Shredded onion, spiced with coriander and cumin, formed into balls and deep fried in sunflower oil. Light, crispy, and completely moreish!

**Aloo Tikka 🌿 . . . . . £4.75**

A really popular street food in India. Made with boiled, shredded potatoes and green peas, subtly flavoured with coriander and then formed into patties and deep cooked until golden brown.

**Punjabi Mushrooms . . . . . £4.75**

Fresh button mushrooms, flavoured with thyme and chopped garlic, fried in sunflower oil until tender and juicy.

**Vegan Flame . . . . . £4.75**

A Mysore delicacy, with a deliciously sweet flavour sauce! Fresh vegetables cooked with pineapple and mango sauce, cooked over a charcoal grill in the tandoor until glazed.

**Gobi Pakora 🌿 . . . . . £4.95**

Crispy cauliflower fritters, dipped in batter which is delicately spiced with coriander, cumin, ginger and a touch of chilli, then deep fried until golden brown.

**Chickpea Sag 🌿🌿 . . . . . £3.95**

A classic Indian curry made with chickpeas, spinach, coconut oil, onion, tomato, ginger, garlic and finally, spiced with homemade garam masala.

**Sylheti Okra . . . . . £4.75**

Bindi cooked with cumin seeds and prepared in a thick sauce with a hint of garlic.

🌿 Hint of heat with lots of flavour 🌿🌿 Medium 🌿🌿🌿 Hot

## Food allergies and intolerances

Please speak to our staff about the ingredients in your meal when making your order

# Vegan Main Courses

## **Goan Vegan Curry** 🌿🌿🌿 . . . . . **£9.95**

Green peas, cooked in hot sunflower oil with cumin seeds, ginger, green chilli and cilantro. Finished with a squeeze of fresh lemon juice to balance the sweetness of the spices.

## **Creamy Vegan Korma** . . . . . **£9.95**

Rich and delicious! Made with fresh vegetables and chickpeas, simmered in an Indian-coconut curry sauce and topped with roasted cashews and fresh cilantro.

## **Hyderabadi Bagara Baingan** 🌿🌿 . . . . . **£9.95**

A spicy curry popular in Hyderabad. Baby eggplants, shallow-fried in sunflower oil with a touch of ginger, garlic, coriander and red chilli, then served in a sauce made with roasted sesame seeds, peanuts and grated coconut.

## **Seitan Vindaloo** 🌿🌿🌿 . . . . . **£9.95**

A hot curry cooked with potato in a special chilli sauce known as the naga chilli

## **Chole Rajma Curry** 🌿🌿 . . . . . **£9.95**

A popular north Indian cuisine, made with boiled beans cooked in a spicy onion, tomato, ginger, garlic and red chilli sauce.

## **Aloo Tamatar Ki Sabji**

### **(Potato and Tomato curry)** 🌿🌿 . . . . . **£9.95**

One of the most popular curries of North India. Slow cooked potatoes in a tangy tomato curry sauce laced with turmeric, cumin, coriander, fenugreek red chilli and mustard seeds. A real comfort food!

## **Vegan by the River** 🌿 . . . . . **£9.95**

Mixed vegetable cooked with an exotic blend of spices in a medium, thick sauce with vegan red wine. Aromatic and delicious!

## **Vegan Tikka Masala** . . . . . **£9.95**

## **Vegan Pasanda** . . . . . **£9.95**

## **Vegan 'E' Gujrat** . . . . . **£9.95**

Mixed vegetable cooked with ground red chilli coriander seeds, cumin, garam masala finished with garlic sauce.

# Vegan Sundries

## **Jeera Rice** . . . . . **£3.95**

(Basmati rice flavoured with Cumin)

## **Shahi Pulav** . . . . . **£3.95**

(Shahi is a Hindi word for Royal. So this is a royal rice served with cashews, raisins and spices)

## **Chickpea Pulav** . . . . . **£3.95**

(Basmati rice with chickpeas, Cumin and Ginger)

## **Lemon Rice.** . . . . . **£3.95**

## **Basmati Rice** . . . . . **£2.95**

(plain)

## **Garlic Rice** . . . . . **£3.95**

(Basmati rice delicately flavoured with fresh garlic)

## **Mixed Vegetable Pulav** . . . . . **£3.75**

(Basmati Rice cooked with mixed vegetables and spices)

## **Vegan Roti** . . . . . **£2.95**

Golden yellow flatbreads are a traditional side dish from the North Indian state of Punjab.

## **Vegan Stuffed Parata** . . . . . **£3.25**

Naan bread filled with spiced vegetable. Served warm and brushed with olive oil.

## **Vegan Chapati.** . . . . . **£1.95**

Unleavened flatbread originating from the Indian subcontinent and a staple in India.

🌿 Hint of heat with lots of flavour 🌿🌿 Medium 🌿🌿🌿 Hot

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