






# café landaa







vegetarian | vegan

## VEGETARIAN







### STARTER

	CORN SALT & PEPPER, Black pepper, garlic, spring onions	16
	TANDOORI PHOOL, Heirloom cauliflower, broccoli florets, masala green pea mash	22
	VIETNAMESE SUMMER ROLL, Green mango, cucumber, little gem, herbs	20
	VEGETABLE SAMOSA, Mint and tamarind chutney	22
	CHILLED THAI TOMATO SOUP, Lemongrass, coconut milk, kaffir lime	24

### MAINS

	WOK FRIED EGGPLANT, Tofu, cashew, scallions, sesame	26
	MALAYSIAN VEGETABLE CURRY, Broccoli, eggplant, tofu, babycorn, snow pea, cauliflower, coconut milk	26
	NAWABI SUBZ DUM BIRYANI, Seasonal vegetables, basmati rice, aromatic spices	26
	PANEER CHETTINAD, Cottage cheese, onion, pepper, dry roasted spices	28
	MUSHROOM GREEN PEA KORMA, Cashew, white onion, yoghurt	26
	PAD SEE EW, Flat rice vermicelli, bean sprouts, cabbage, asparagus, kale	30

### SIDES

	PESHAWARI NAAN, Dried fruits, nuts	12
	ALOO PUDINA, Potato, onion, tomato, mint	14
	FRIED RICE, Vegetables, garlic	14
	MAPO TOFU, Sichuan pepper, black bean sauce	16
	STEAMED ASIAN GREENS, Bok choy, asparagus, garlic	16
	BLACK DAL, Black lentil, butter, cream, fenugreek	16

Vata  


Pitta  


Kapha  


Landaa Garden Herbs  


Prices quoted are in US\$ and subject to 10% service charge and applicable taxes
















Please advise your server of any food allergies and dietary preferences

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## VEGAN















### STARTER

  	VIETNAMESE SUMMER ROLL, Green mango, cucumber, little gem, mixed herbs	20
  	CRISPY PAKODA, Onion, potato, broccoli, eggplant, spinach, fried in gram flour batter	16
  	CORN SALT & PEPPER, Black pepper, garlic, spring onion	16
  	LUMPIA, Crispy rolls, carrot, cabbage, sweet chili sauce	22
  	CHILLED THAI TOMATO SOUP, Lemongrass, coconut milk, kaffir lime	24

### MAINS

  	LO HAN CHAI, Wok fried Asian vegetables, bean curd, garlic sauce	22
  	MAKAI PALAK, Spinach, corn, roasted garlic	22
  	VEGAN BOWL, Japanese rice, quinoa, edamame, jalapeno, vegan meat, carrot dressing	26
	KADAI MUSHROOM, Assorted mushroom, bell pepper, ginger, onion & tomato masala	28
	PAD SEE EW, Flat rice vermicelli, bean sprouts, cabbage, asparagus, kale	30

### SIDES

  	TANDOORI ROTI, Whole wheat bread	10
	ALOO PUDINA, Potato, onion, tomato, mint	14
	FRIED RICE, Vegetables, garlic	14
  	STEAMED ASIAN GREENS, Bok choy, asparagus, garlic	16
  	MAPO TOFU, Sichuan pepper, black bean sauce	16
  	LASOONI DAL TADKA, Yellow lentil, garlic	16

Vata



Pitta



Kapha



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