# Castle Gate
INDIAN KITCHEN

# Vegan Menu

BRITISH Curry Awards

Winner of Welsh Asian Food 2019

Centre of Excellence award winner
2015/2016/2017/2018/2019
2020 / 2021 / 2022

Castle Gate
WINNER
ON RESTAURANT GURU
2019 / 2020 / 2021 / 2022

THE WELSH TAKEAWAY AWARDS 2019 WINNER

THE RESTAURANT AWARDS 2019 WELSH EDITION
HIGHLY COMMENDED

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

Vegan Friendly

Travellers' Choice
2020 / 2021 / 2022

Castle Gate
BEST FOOD DELIVERY
in Caerphilly
ON RESTAURANT GURU 2020 / 2021 / 2022

# Vegan Starters

**Vegan Samosa** 🌶 . . . . . **£5.88**
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** . . . . . **£5.88**
Shredded onion, spiced with coriander and cumin, formed into balls and deep fried in sunflower oil. Light, crispy, and completely moreish!

**Aloo Tikka** 🌶 . . . . . **£5.88**
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** . . . . . **£5.88**
Fresh button mushrooms, flavoured with thyme and chopped garlic, fried in sunflower oil until tender and juicy.

**Vegan Flame** . . . . . **£5.88**
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** 🌶 . . . . . **£5.88**
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** 🌶🌶 . . . . . **£5.88**
A classic Indian curry made with chickpeas, spinach, coconut oil, onion, tomato, ginger, garlic and finally, spiced with homemade garam masala.

**Sylheti Okra** . . . . . **£5.88**
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** 🌶🌶🌶 . . . . . **£12.77**
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** . . . . . **£12.77**
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** 🌶🌶 . . . . . **£12.77**
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** 🌶🌶🌶 . . . . . **£12.77**
A hot curry cooked with potato in a special chilli sauce known as the naga chilli

**Chole Rajma Curry** 🌶🌶 . . . . . **£12.77**
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)** 🌶🌶 . . . . . **£12.77**
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** 🌶 . . . . . **£12.77**
Mixed vegetable cooked with an exotic blend of spices in a medium, thick sauce with vegan red wine. Aromatic and delicious!

**Vegan Tikka Masala** . . . . . **£12.77**

**Vegan Pasanda** . . . . . **£12.77**

**Vegan 'E' Gujrat** . . . . . **£12.77**
Mixed vegetable cooked with ground red chilli coriander seeds, cumin, garam masala finished with garlic sauce.

# Vegan Sundries

**Jeera Rice** . . . . . **£4.86**
(Basmati rice flavoured with Cumin)

**Shahi Pulav** . . . . . **£4.86**
(Shahi is a Hindi word for Royal. So this is a royal rice served with cashews, raisins and spices)

**Chickpea Pulav** . . . . . **£4.86**
(Basmati rice with chickpeas, Cumin and Ginger)

**Lemon Rice** . . . . . **£4.86**

**Basmati Rice** . . . . . **£4.86**
(plain)

**Garlic Rice** . . . . . **£4.86**
(Basmati rice delicately flavoured with fresh garlic)

**Mixed Vegetable Pulav** . . . . . **£4.86**
(Basmati Rice cooked with mixed vegetables and spices)

**Vegan Roti** . . . . . **£3.92**
Golden yellow flatbreads are a traditional side dish from the North Indian state of Punjab.

**Vegan Stuffed Parata** . . . . . **£4.92**
Naan bread filled with spiced vegetable. Served warm and brushed with olive oil.

**Vegan Chapati** . . . . . **£3.22**
Unleavened flatbread originating from the Indian subcontinent and a staple in India.

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