



GYMKHANA VEGETARIAN MENU

7 courses £45

(£90 with wine pairing)

Gol Guppas, Jaljeera, Potato, Sprouting Moong
Sauvignon Blanc, Dog Point Vineyard, New Zealand, Marlborough, 2011

Potato Chat, Chickpeas, Tamarind, Sev
Verdejo, Bodegas José Pariente, Spain, Rueda, 2011

Tandoori Broccoli, Green Chilli Raita
Malvazija, Alba Antiqua, Ivica Matošević, Croatia, Istria, 2008

Wild Mushroom & Sweet Potato Shikampuri Kebab, Girolle Raita
Barbera d'Asti 'le Orme' Superiore, Michele Chiarlo, Italy, Piedmont, 2011

Paneer Tikka, Cashew Nut, Corn Chat
Eroica Riesling, Chateau Ste. Michelle & Dr. Loosen, Washington, 2011

Wild Mushroom Pilau
Gevrey-Chambertin, Henri de Villamont, France, Burgundy, 2010

served with Dal Maharani, Palak Paneer, and Bread Basket

Mango Kheer
Gewürztraminer-Selección de Granos Nobles, Luigi Bosca, Argentina, 2009
or
Saffron Pistachio Kulfi Falooda
or Tokay Rotleibel Vendanges Tardives, Domaine Rolly-Gassmann, France, 1996