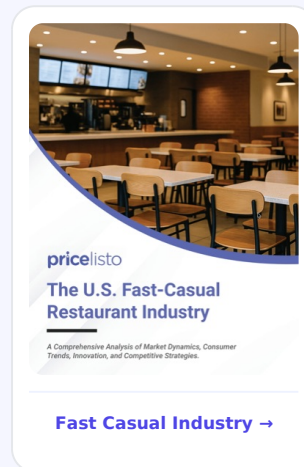




## Vegan Indian (NZ)

Menu Prices — August 21, 2026

### Restaurant & Food Industry Reports



**Competitor Price Intelligence →**

Starters

| ITEM                                                                                                                                                         | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Vegan Vegetable Pakora</b><br>Combinaison de légumes variés enrobés de pâte à base de pois chiches, délicatement frits jusqu'à atteindre une texture c... | \$10.00 |
| <b>Vegan Vegetable Samosa</b><br>Two pieces per portion. A mixture of potatoes, peas, cumin seeds, spices, herbs wrapped in a flaky pastry and deep fried... | \$10.00 |
| <b>Crispy Potatoes</b><br>Crispy potatoes, deep fried in chickpea batter and spices.                                                                         | \$10.00 |
| <b>Onion Bhaji</b><br>Three pieces per portion. Crispy onion fritters, herbs mixed with chickpea flour and deep fried.                                       | \$10.00 |
| <b>Vegan Chilli Cauliflower</b><br>Chou-fleur épicé végétalien.                                                                                              | \$18.00 |

Vegan Dishes

| ITEM                                                                                                                                                  | PRICE   |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Vegan Saag</b><br>Tender soy pieces cooked in spinach gravy with tomatoes, herbs, spices and coriander.                                            | \$28.00 |
| <b>Vegan Aloo Gobi</b><br>Potatoes, cauliflower cooked with cumin seeds, turmeric, coriander and spices.                                              | \$28.00 |
| <b>Vegan Madras</b><br>Tender soy pieces cooked in tomato gravy, fenugreek powder, ginger, garlic, herbs, spices and coriander.                       | \$28.00 |
| <b>Vegan Dal Makhani</b><br>Black lentils, kidney beans are cooked over a low heat with herbs and spices.                                             | \$28.00 |
| <b>Vegan Baingan Bharta</b><br>Aubergine grillée au tandoor, écrasée et mijotée avec de l'ail, du gingembre, puis assaisonnée d'herbes et d'épices.   | \$28.00 |
| <b>Vegan Mushroom Masala</b><br>Champignons et pois verts mijotés dans une sauce aux légumes rehaussée d'ail.                                         | \$28.00 |
| <b>Vegan Tarka Dal</b><br>Lentil tempered with cumin seeds and garlic.                                                                                | \$28.00 |
| <b>Vegan Aloo Jeera</b><br>Diced potatoes cooked with cumin seeds and spices.                                                                         | \$28.00 |
| <b>Vegan Achari</b><br>Large marinated soy pieces, prepared in a pan with ginger, garlic, onion seeds, Indian pickle and spices.                      | \$28.00 |
| <b>Vegan Vindaloo</b><br>Bouchées de soja marinées, mijotées avec un mélange de condiments moulus, du vinaigre piquant, des poivrons croquants et...  | \$28.00 |
| <b>Vegan Vegetable Jalfrezi</b><br>Vegetables cooked with herbs, spices, coconut milk and capsicum.                                                   | \$28.00 |
| <b>Vegan Bhuna Masala</b><br>A dry dish of soy pieces, stir fried with onion, ginger, garlic, herbs, spices, capsicum, coriander and curry masala.... | \$28.00 |
| <b>Vegan Do Pyaza</b><br>Large, firm soy pieces cooked with onions, tomato, ginger, garlic, spices, and coriander.                                    | \$28.00 |
| <b>Vegan Mixed Vegetables</b><br>Vegetables cooked with a blend of spices and green herbs.                                                            | \$28.00 |
| <b>Vegan Jalfrezi</b><br>Morceaux fermes de soja mijotés avec une fine sélection d'herbes et d'épices, rehaussés de lait de coco et de poivrons c...  | \$28.00 |

| ITEM                                                                                                                                                                             | PRICE   |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><div>Vegan Butter Chicken</div><div>Morceaux de soja savoureux baignés dans une sauce onctueuse de lait de soja, jus de poivron et une base crémeuse de noix...</div></div> | \$30.00 |
| Rice                                                                                                                                                                             |         |
| <div><div>Sada Chawal</div><div>Extra steamed basmati rice.</div></div>                                                                                                          | \$7.00  |
| <div><div>Vegan Vegetable Biryani</div><div>Basmati rice cooked with vegetables.</div></div>                                                                                     | \$28.00 |
| Breads                                                                                                                                                                           |         |
| <div><div>Vegan Aloo Paratha</div><div>Naan stuffed with potatoes, herbs, spices, onions and coriander.</div></div>                                                              | \$8.00  |
| <div><div>Vegan Garlic Roti</div><div>Pain plat indien garni d'ail et cuit à la perfection.</div></div>                                                                          | \$6.50  |
| <div><div>Vegan Tandoori Roti</div><div>Bread made with wholemeal flour.</div></div>                                                                                             | \$6.00  |
| Beverages                                                                                                                                                                        |         |
| <div><div>Ginger Beer</div><div></div></div>                                                                                                                                     | \$5.50  |
| <div><div>Coke</div><div>300mL.</div></div>                                                                                                                                      | \$4.00  |
| <div><div>Coke Zero</div><div>300mL.</div></div>                                                                                                                                 | \$4.00  |
| <div><div>Red Bull</div><div>false</div></div>                                                                                                                                   | \$6.00  |
| <div><div>Orange Juice</div><div>false</div></div>                                                                                                                               | \$7.00  |
| <div><div>Cranberry Juice</div><div>1L.</div></div>                                                                                                                              | \$7.00  |
| <div><div>Dry Ginger Ale</div><div>false</div></div>                                                                                                                             | \$5.50  |
| <div><div>Sprite</div><div></div></div>                                                                                                                                          | \$4.00  |
| <div><div>Pineapple Juice</div><div>1L.</div></div>                                                                                                                              | \$7.00  |