

VEGGIESAURUS



Modern Indian • Rooted in Tradition • Crafted With Soul

Veggiesaurus Dine Inn

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Veggiesaurus — Our Story in One Glance

At Veggiesaurus, we honour the soul of India's regional kitchens through a refined, modern lens — bold, authentic and unapologetically rooted in tradition.

My own cooking began not in restaurants, but beside my mother — learning flavours through aroma rather than tasting. That instinctive approach still guides our kitchen today. Every dish is prepared in small batches, slow-cooked, layered patiently, and crafted with honesty.

Our menu celebrates regional India: smoke-roasted litti, desert-spiced Rajasthani classics, soulful lentils, heritage breads, fresh chutneys and thoughtfully modern desserts.

VEGGIESAURUS

Allergy & Dietary Guidance

If you have allergies or dietary requirements, please inform our team before ordering — we will guide you with care.

However, as all dishes are prepared in a shared kitchen, traces of allergens may still be present despite our best efforts.

For our younger guests, our chefs are happy to customize mild portions of our classics. Please ask your server.

VEGGIESAURUS ALLERGEN KEY

- 🥛 Dairy
- 🌾 Gluten / Wheat
- 🥜 Nuts
- 🌱 Soy
- Sesame
- 🍋 Citrus
- שום Allium
- 🌶 Spicy
- possibilità Vegan/ Possible



WELCOME TRIO (Complimentary)

— * —

A curated trio crafted to introduce you to the Veggiesaurus palate.

Each bite reflects a different region, texture and spice profile.

STREET FOOD & SMALL PLATES

— * —

Bold, vibrant and full of character

REGIONAL INDIAN STREET PLATES

Crispy Samosa Chaat — €9 • 310 kcal

Flaky samosa, yoghurt, tamarind & mint — vibrant and refined.

Dahi Puri (8 pcs) — €12.5 • 280 kcal

Creamy, tangy, light - puris filled with yoghurt & potato.

Kachori Chaat — €9 • 360 kcal

Crisp Rajasthani kachori layered with chutneys & whipped yoghurt.

Jodhpuri Mirchi Bada — €9.5 • 390 kcal

Stuffed chilli-fritter with heritage chutneys.

The Bombay Slider (2 pcs) — €12.5 • 320 kcal

The original Indian street burger with garlic chutney.

MODERN SMALL PLATES & TANDOOR

Indo-Global Pani Puri Shots — €12.5 • ~180 kcal

A playful tasting flight of crisp puris and chilled flavored waters.

Hariyali Tandoori Sizzler — €15 • 420 kcal

Herb-marinated paneer/tofu, tandoor-charred, mint purée.

Dahi Kebabs — €12.5 • 370 kcal

Silky yoghurt kebabs with a crisp crust — luxurious & delicate.

Charcoal-Kissed Satay — €11.5 • ~370 kcal

Infused with charcoal smoke, served with warm house peanut sauce.

Veggiesaurus Momo (6 pcs) — €12.5 • 250 kcal

Steamed Himalayan dumplings with a spicy Szechuan chutney.

Veggiesaurus Signature Mix Platter — €18.5 • ~520 kcal

A chef-curated tasting flight of Veggiesaurus favourites.



SIGNATURE MAIN COURSES

— * —

Curated regional icons and innovative signature masterpieces.

HERITAGE CLASSICS

Dal Veggiesaurus — €21.50 • ~580 kcal

24-hour slow-cooked black lentils.

Veggiesaurus Tikkad Chole — €21.50 • ~520 kcal

High-flame tempered roasted chickpeas.

Butter Masala — €22.50 • ~630–690 kcal 🥦

Choose: Unchicken 🥗/ Paneer 🧅/ Tofu 🥅

Classic tomato-cream gravy, slow-cooked for silky depth.

Tikka Masala — €22.50 • ~610–670 kcal 🌶

Choose: Unchicken 🥗/ Paneer 🧅/ Tofu 🥅

Charred aromatics in a rich, smoky roasted-masala base.

Diwani Handi — €22.50 • ~540 kcal 🕯

Seasonal vegetables in a warm, earthy onion-tomato and coconut.

VEGGIESAURUS CHEF'S SIGNATURES

Pulled Jackfruit Manchurian — €21.50 • ~410 kcal 🥕🧅

Succulent jackfruit hearts in sticky umami sauce.

Spicy Unchicken Masala — €22.50 • ~650 kcal 🌶🧅

Fiery onion-garlic and Madame Jeanette slow-cooked masala.

Saag & Cheese/Tofu — €22.50 • ~590 kcal

Velvet spinach tempered with Paneer/Tofu and warm spices.

Rajasthani Kofta Curry — €21.50 • ~640 kcal 🌶🧅

Handcrafted Paneer dumplings in a royal yoghurt gravy.

Hyderabadi Bagara Baingan — €21.50 • ~560 kcal 🌶🥔

Aubergines in a sesame-peanut-coconut gravy with tamarind.

Banarasi Dum Aloo — €21.50 • ~510 kcal 🥔

Golden baby potatoes in silky magaz-saffron reduction.

Stuffed Mushroom in Bhuna Gravy — €21.50 • ~580 kcal 🥄

Crispy stuffed mushrooms served in a slow-cooked barista masala.



VEGGIESAURUS THALI TRILOGY

— * —

A grand journey through three distinctive Indian culinary traditions.

BANARASI BHOJ THALI — €30.50

Smoky, soulful flavours from the ghats of Banaras.

Includes: Litti • Chokha • Banarasi Dum Aloo • Tikkad Chhole • Petite Naan & Garlic Naan • White Basmati • Onion Lachcha • Salad • Raita • Papad

Recommended Drink: Kesar Pista Lassi – balances smokiness

RAJASTHANI ROYAL THALI — €30.50

Hearty, bold flavours from the desert kingdom.

Includes: Rajasthani Kofta • Haldi ki Sabzi • Tikkad Chhole • Petite Missi Roti • Petite Naan • White Basmati • Salad • Raita • Papad

Recommended Drink: Mango Lassi – cooling and traditional

VEGGIESAURUS SIGNATURE THALI — €30.50

A curated trio of curries with artisanal breads & accompaniments.

Includes: White Basmati • Pindi Chhole • Bhatura • Petite Garlic Naan • Petite Missi Roti • Salad • Raita • Achar • Papad

Choose Any 3 Curries: Dal veggiesaurus • Butter Masala • Tikka Masala •

Spicy Unchicken Masala • Saag • Rajasthani Kofta Curry

• Banarasi Dum Aloo • Stuffed Mushroom Bhuna

• Diwani Handi • Pulled Jackfruit Manchurian

Rice Upgrade

Fried Rice +€3 • Vegetable/ Nawabi Biryani +€7

Naan Upgrade

Amritsari/ Paneer/ Spinach +€5

Recommended Drink: Chilli Guava Cooler – balances richness



HERITAGE RICE & FLAME-FIRED BREADS

— * —

Royal Vegetable Dum Biryani — €23.5 • ~650–700 kcal

Slow-cooked biryani sealed in a dum with vegetables & aromatic basmati.

Nawabi Unchicken Biryani — €25.5 • ~720–760 kcal

A rich nut-laced biryani with plant-protein, saffron, & roasted whole spices.

Wok-Tossed Vegetable Fried Rice — €7.5 • ~500–550 kcal

Wok-tossed vegetables with fragrant seasoning.

Steamed Snow-White Basmati — €4.5 • ~200–220 kcal

Fluffy, long-grain basmati steamed to airy perfection.

Smoked Butter Naan — €5.5 • ~460 kcal

Naan brushed with smoked cultured butter.

Chilli Garlic Naan — €5.5 • ~450 kcal

Garlic-chilli topped naan from the tandoor

Missi Roti — €5.5 • ~310 kcal

Golden chickpea-wheat roti, aromatic, hearty, and timeless.

Garlic-Spinach Naan — €7.5 • ~425 kcal

Spinach-filled naan with roasted garlic.

Royal Amritsari Kulcha — €7.5 • ~520–560 kcal

Crisp, layered kulcha stuffed with seasoned potatoes and herbs.

Paneer-Stuffed Kulcha — €7.5 • ~600 kcal

Indulgent kulcha generously filled with spiced paneer crumble.



ARTISAN CHUTNEYS & HOUSE CONDIMENTS

— * —

Small-batch, slow-cooked, and crafted to elevate every dish.

Smoked Tomato & Mustard Oil Chutney — €6 • ~40 kcal 🥑

Mint-Coriander Chutney — €4 • ~25 kcal

Garlic-Red Chilli Chutney — €5 • ~55 kcal 🌶

Seasonal Achar (Pickle) — €4 • ~60-80 kcal

Cucumber-Mint Raita — €6 • ~120 kcal

DESSERT ATELIER

— * —

Royal Dal Badam Halwa — €8.5 • ~310 kcal 🌿

Warm saffron halwa with a silky ghee finish.

Rajasthani Ghevar — €10 • ~420 kcal 🌿 🥨

Crisp, honeycomb dessert soaked in saffron syrup.

Mango Cheesecake — €8.5 • ~360 kcal 🌿

Creamy, tropical mango indulgence.

Kesar Pista Kulfi Cheesecake — €9.5 • ~390 kcal 🌿 🥨

Signature fusion of kulfi richness & cheesecake elegance.

The Signature Cupcake Trio — €7.5 • ~330 kcal

A trio of timeless cupcake classics.

Seasonal Dessert — €7.5 • ~300-400 kcal

Chef's seasonal creation inspired by festivals.

Royal Dessert Tasting Platter — €22.5 • ~450-550 kcal

A refined tasting flight of our signature sweets:

- *Mango Cheesecake*
- *Signature Mini Cupcake*
- *Dal Badam Halwa*
- *Seasonal Dessert*



CRAFTED REFRESHMENTS

— * —

Water - Still/Sparkling — €2.75

Cola / Cola Zero / Fanta — €2.75

WARM INDULGENCES

— * —

Veggiesaurus Masala Chai — €4.95

Veggiesaurus Tea Platter — €6.95

Veggiesaurus Filter Coffee — €4.95

Veggiesaurus Milk Coffee — €5.95 • ~120

ARTISAN DRINKS “CRAFTED IN HOUSE”

— * —

Kesar Pista Lassi — €7.5

Mango Lassi — €5.5

Fresh Lime Soda — €7.5

Chilli Guava Cooler — €7.5

Orange & Kaffir Lime Mojito — €7.5

SIGNATURE COOLERS

— * —

Rose Lemonade — €4.5

Bloody Orange Sparkler — €4.5

Ginger Beer — €4.5

Kombucha Infusions — €5.5 each

Mango Passion • Matcha Passion • Raspberry Basil • Mandarin Yuzu

Veggiesaurus 3-Shot Discovery Flight — €9.5

A refined trio of our most popular drinks.

Mango Lassi Shot

Chilli Guava Shot

Kesar Pista Lassi Shot