

# 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  Allium  Spicy  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.*

### CHEF'S SIGNATURES

**Pulled Jackfruit Manchurian — €21.50 • ~410 kcal 🌿 🍅 🌿**

*Succulent jackfruit hearts in sticky umami sauce.*

**Spicy Unchicken Masala — €22.50 • ~650 kcal 🌶️ 🌿 🍅 🌿**

*Fierce 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*

**Veggiesaurus — The Hague**





## 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*