

LOVE IS THE  
*Secret* INGREDIENT

*Five*  
RIVERS  
À LA CARTE

VEGETARIAN MENU

# AMUSE BOUCHE

## **CHAAT EXPLOSION** V/D/G

Sweet Yoghurt, Crisp Sev, Tamarind Chutney,  
Fresh Pomegranate

# PLATED STARTERS

## **TAWA TIKKI** V/D/G

Tawa Tikki, Sweet Yoghurt,  
Tamarind Sauce

## **CHANA AMRITSARI** V/VE

Aromatic Chickpeas, Red Onions, Ginger,  
Garlic, Coriander

## **CHILLI PANEER** V/D/G

Indo-Oriental Paneer, Dark Soya Sauce,  
Green Chillies, Mixed Peppers

# MAIN COURSE

The following dishes will be served for all to share

## **AWARD WINNING SAAG PUNJABI** V/D

This dish was crowned number one in the Hello Curry Awards hosted by Birmingham Airport. In total 7 finalists from the city's most prestigious restaurants put their chefs to the test in order to create a signature curry to represent Birmingham globally. This award-winning dish has been recreated – using a special recipe from Rashpal's ancestral kitchen – at international airports across the globe, including Abu Dhabi, Bangkok, Mumbai and Las Vegas.

## **DAAL BUKHARA** V/D

Brown Lentils, Kidney Beans,  
Cream, Simmered for 8 Hours

## **ALOO MATAR GOBI** V/VE

New Potatoes, Garden Peas,  
Florets of Cauliflower,  
Five Rivers Signature Spices

## **KARAHI PANEER** V/D

Paneer, Onions, Garlic,  
Ginger, Green Chillies,  
Green Coriander

## **MAIN COURSE WILL BE ACCOMPANIED BY**

Jeera Rice V/VE, The Chefs Rata V/D, Fresh Tandoori Naan V/D/G

# PRE - DESSERT

## **COMPRESSED WATERMELON** V/VE

# DESSERT

## **STRAWBERRY RABRI TART** V/D/G/N

Classic Rabri, Fresh Strawberries,  
Crisp Tart, Wheat Crumble

### Allergy Information:

We understand the dangers to those with food allergies and intolerances, please note dishes that are marked with a (V) are vegetarian, (VE) are vegan, (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg, (C) are crustaceans, (M) contain mustard. Whilst we take extreme caution to prevent cross-contamination, we cannot guarantee that any of our products are safe to consume for people with specific allergies as our entire menu is produced in the same kitchen. A discretionary 10% service charge will be added to your bill.