

VEDICPATH

MENU

SMALL BITES

- Classic Samosa** 45
A crispy, golden pastry filled with spiced potatoes, green peas, and a hint of house-roasted cumin, served with a side of tangy tamarind chutney
- Crispy Lentils Pakoras** 50
Chickpea flour fritters mixed with seasonal vegetables and Ayurvedic spices
- Creamy Hummus** 50
Smooth blend of chickpeas, home-made tahini, lemon, and olive oil, served with warm pita bread
- Smoky Babaghanous** 45
Charred eggplant blended with, garlic, and lime, drizzled with olive oil served with warm pita bread
- Moutabal** 50
The sophisticated cousin of Babaghanoush—charred eggplant whipped with tahini, garlic, and lime served with warm pita bread
- Arnabeet** 55
Crispy cauliflower florets fried to perfection and served with a garlic-tahini sauce
- Emping with 3 dips** 55
Melinjo cracker, hummus, mango chutney, mint chutney
- Pepper Hummus** 60
Smoky roasted bell pepper, burnt butter drizzle, and toasted pumpkin seeds. Served with warm pita

BIG BITES

Aloo Gobi Kelor 85

Roasted potatoes and cauliflower, enhanced with moringa (kelor), a nutrient-rich superfood. Paired with bulgur and cucumber mint raita, this dish is a wholesome blend of flavor and nourishment

Signature Paneer Masala 95

A reimagined classic, this dish pairs paneer with a rich, spiced gravy and our house-made sourdough garlic naan. Comfort food with an Ayurvedic touch

Mujadra 70

A hearty and wholesome Middle Eastern classic reimagined. This plate features a fragrant blend of rice and lentils topped with golden caramelized onions, accompanied by a medley of roasted seasonal vegetables, spiced to perfection

Nusantara Curry 85

A rich and aromatic dish inspired by the vibrant flavors of the Indonesian archipelago. This plant-based delight features shiitake mushrooms and breadnut (buah timbul), slow-cooked in a spiced coconut sauce, bringing together the essence of traditional Nusantara cuisine. Served with fragrant basmati rice and crispy melinjo crackers for a complete and satisfying meal

Chickpeas Curry 85

A wholesome and nourishing dish of tender chickpeas simmered in a lightly spiced, Ayurvedic-inspired gravy. Creamy coconut milk lends a smooth, rich texture, perfectly balanced with gentle spices and fresh herbs. Enjoy it with chapati

Green Peas Labneh 85

A fresh and balanced dish featuring sweet green peas, creamy labneh, tangy pickled lemon, and peppery rucola. Served with barley and tender baby carrots, it's a vibrant mix of earthy, creamy, and zesty flavors

Smoky Tofu Masala 90

Smoked tofu simmered in a rich tomato and coconut masala, spiced with cumin, turmeric, and garam masala. Garnished with fresh cilantro, this dish offers a perfect balance of smoky and savory flavors. Served with garlic naan

Additional Sides

Kachumber +25 | Garden Salad +25 | Peanut Salad +25

DOSA & IDLI

Masala Dosa **75**

A crispy, golden dosa filled with spiced mashed potatoes, sautéed with mustard seeds, curry leaves, and turmeric. Served with coconut chutney, tomato chutney, and hearty sambar for a perfect balance of flavors

Vegetable Dosa **75**

A crispy dosa layered with fresh spinach and lightly spiced for a wholesome twist. Served with coconut chutney, tomato chutney, and warm, flavorful sambar. Simple and nutritious

Ketupat-style Idli Sambal **60**

A modern reinterpretation of the classic South Indian idli with a nod to its potential Indonesian origins. Made with fermented rice and lentils, our idli is steamed in coconut leaf molds, echoing the traditional ketupat preparation. Served with sambal and coconut chutney.

This dish celebrates the beautiful exchange of culinary traditions

SALADS

Kachumber **50**

A refreshing mix of cucumber, tomatoes, carrot and onions, lightly spiced with roasted cumin and a squeeze of fresh lemon juice. A simple yet vibrant salad bursting with flavor and crunch

Green Garden **50**

A crisp medley of fresh Romaine, Lollo Rosso, and other leafy greens, served with a light sumac-lemon-olive oil dressing.

A minimalist delight that lets the greens shine in their natural freshness

Peanut Salad **50**

Crunchy roasted peanuts tossed with cucumber, carrot, and finished with a zesty lime dressing and fresh coriander. A perfect balance of flavor and texture

THALI

A wholesome, balanced meal served on a platter. **120**

At Vedic Path, our Thali allows you to curate your own experience by selecting any 5 items from our menu, creating a nourishing and satisfying meal tailored to your taste. Rooted in Ayurvedic principles, our offerings are prepared with fresh, seasonal ingredients, ensuring harmony in flavor and nutrition

BREAD, RICE & MORE

Featuring sourdough pita and naan. alongside fragrant rice dishes and wholesome sides

Pita	15	Chapati	15	Ketupat	15
Naan	15	Garlic Naan	17	Basmati	17
Paratha	20				

SOUP

Mung Dal 45

A nourishing and light Ayurvedic soup made with split mung beans, gently spiced to support digestion. This simple yet flavorful dal is crafted with freshly ground spices and turmeric, offering warmth and balance in every spoonful

Ginger & Turmeric carrot soup 45

A creamy, golden soup packed with the anti-inflammatory benefits of fresh ginger, turmeric, and carrots, finished with a hint of coconut and a zesty touch of lemon. Comforting and nourishing

Lemon Dill White Bean 55

A light and refreshing soup with creamy white beans, fresh dill, and zesty lemon. Simple, comforting, and full of flavor

DESSERT

Ginger Soya Silk 50

Smooth, light, and gently spiced, this silky dessert combines the nuttiness of soya with the warmth of ginger and palm sugar. Comforting yet refreshing, it's a simple treat with a little kick

Carrot Halva with Cardamom Nice Cream 50

A wholesome take on a classic! Slow-cooked carrots bring natural sweetness, while cardamom nice cream adds a cool, fragrant contrast.

A warm-and-cool pairing that feels just right

Mango Kheer 50

Creamy and lightly spiced, this traditional rice pudding gets a bright twist with sweet, ripe mangoes. A familiar favorite with a touch of sunshine in every bite

DRINKS

Masala Chai | *nut milk +10k* **40**

Traditional Indian spiced tea made with black tea, fresh ginger, and a blend of warming spices such as cardamom, cinnamon, cloves, and black pepper, simmered with milk for a rich and aromatic flavor

Lassi

- Plain **40**
A simple, creamy yogurt blend with a touch of sweetness
- Mango **55**
Fresh mango puree blended with yogurt for a fruity, naturally sweet delight and dash of cardamom
- Salted **45**
A savory take on lassi, made with yogurt, a pinch of salt, and cumin for a cooling digestive boost

Tea

- Vedic Herbal Tea **40**
A unique house blend of Ayurvedic herbs and spices, carefully crafted to nourish the body and calm the mind
- CCF Tea **35**
Detoxifying blend of cumin, coriander, and fennel, traditionally used in Ayurveda to support digestion and metabolism

Nimbu Pani | *sparkling +10k* **35**

A refreshing Indian-style lemonade made with fresh lime juice, a hint of sweetness, and a touch of Himalayan salt, perfectly balancing hydration and flavor. Served chilled for a revitalizing boost

Aloe Cooler **55**

A vibrant and nourishing blend of fresh aloe vera, pineapple, and orange, infused with cooling mint for a refreshing and health-boosting drink. Naturally hydrating and packed with vitamins

Rose Sherbet Fizz **45**

A fragrant fusion of rose syrup, zesty lemon, and aromatic rosemary, topped with sparkling soda water. Light, floral, and uplifting, this drink is perfect for a refreshing sip

Fresh Orange Juice **40**

Pure, freshly squeezed orange juice bursting with natural sweetness and citrusy brightness. Packed with vitamin C and sunshine in every sip