

Rooted in Tradition, Made Vegan

Inspired by classic Indian recipes, our Vegan menu reimagines timeless dishes using plant-based ingredients while preserving their depth, warmth, and character.

OPENING BITES

Poppadoms & Pickels Tray
£4.50

Poppadom
£0.90

GULLY VEGAN Indain Street Corner

Pani Puri (NF)
£5.95

Crispy hollow pastry filled with potatoes and chickpeas, served with refreshing mint-spiced water, a true Indian street classic.

Sev Puri (NF)
£5.95

Crispy pastry layered with potatoes, chickpeas, mint and tamarind chutneys and sev (vermicelli), vibrant and full of street-style flavour.

Onion & Spinach Bhajiya (NF, GF)
£5.95

Golden-fried onion and spinach fritters, served with refreshing mint and tamarind chutneys.

Aloo Tikki Chaat (NF, GF)
£6.50

Crispy potato patties topped with chickpeas, yogurt-free chutneys, (tamarind and mint) and fresh herbs.

TANDOOR & TAWA

Garlic Naan
£3.25

Plain Naan
£2.50

Tandoori Roti
£2.50

Lachha Paratha
£2.95

Pudina Paratha
£3.50

Puri
£2.50

Steamed Rice
£2.95

Pulao Rice
£3.50

Mushroom Pulao
£3.95

Lemon Rice
£3.95

Samosa (NF)
£6.50

Crispy pastry filled with a flavorful mix of spiced potatoes and peas, a timeless Indian snack favourite.

Samosa Chaat (NF)
£6.50

Crushed samosa topped with chickpeas, tangy chutneys, and crunchy sev (vermicelli).

Veg Manchurian (NF)
£7.95

Crispy vegetable dumplings tossed in a rich, tangy Indo-Chinese sauce.

Spring Roll (NF, DF)
£7.95

Golden-fried rolls filled with seasoned vegetables, served with sweet chili dip.

Tandoori Broccoli (GF, NF)
£7.95

Char-grilled broccoli marinated in aromatic spices, served with mint chutney.

DESI CLASSICS (Vegan Mains)

Soya Chaap Masala (NF)
£11.95

Tender soya protien cooked in a rich, spiced tomato gravy, infused with aromatic herbs and traditional Indian flavours.

Chana Bhatura (Chole Bhature) (NF)
£12.95

Beloved North Indian, comfort dish, hearty chickpea curry simmered with bold spices, served with fluffy, golden fried bhatara bread.



Baingan Bharta (Eggplant) (NF, GF)
£9.95

Smoky roasted eggplant mashed and cooked with onions, tomatoes, green peas, and fragrant spices.

Bhindi Masala (Okra) (GF, NF)
£9.95

Fresh okra sautéed with onions and tomatoes in a lightly spiced, flavourful gravy.

Aloo Palak (NF, GF)
£9.95

Spinach purée cooked with tender potatoes, onions, and mild spices for a wholesome, comforting dish.

SIDE HERO NO.1

Garden Green Salad
£3.50

Sliced Onion Salad
£2.95

Masala Chips
£3.25

Plain Chips
£2.95

Vegetable Kolhapuri (NF, GF)
£8.95

Mixed vegetables cooked in a bold Kolhapuri-style gravy, made with roasted spices, coconut, and rich aromatics. Originating from Kolhapur, in Maharashtra, this dish is known for its deep, fiery flavours & vibrant regional character.

Matar Mushroom (NF, GF)
£9.95

Green peas and mushrooms simmered in a rich onion and tomato gravy, delicately spiced.

Vegetable Kofta Curry (NF)
£9.95

Soft vegetable dumplings served in a smooth, aromatic onion and tomato gravy.

Kali Dal (NF, GF)
£9.95

Slow-cooked black lentils simmered overnight in a rich, creamy tomato-based gravy.

Chana Masala (NF, GF)
£8.95

Chickpeas cooked with traditional spices, herbs, and a tangy tomato base.

Tadka Dal (NF, GF)
£8.95

Yellow lentils tempered with garlic, cumin, and spices, finished with a fragrant tadka.

SWEET ENDING

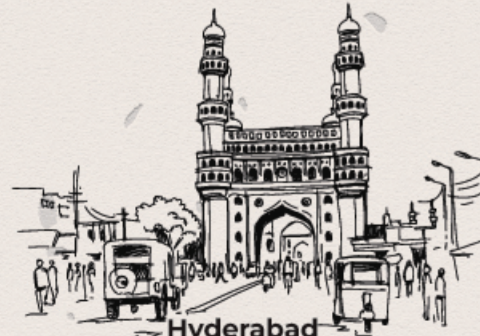
Vanilla Ice Cream (Vegan)
£3.95

Smooth and creamy plant-based vanilla ice cream.

Kuch Meetha Hojaye!



BIRYANI BAZAAR



Vegetable Hyderabadi Biryani (GF, NF)
£11.95

Fragrant basmati rice layered with seasonal vegetables, fresh herbs, & traditional Hyderabad spices, slow-cooked on dum for rich, aromatic flavour. Served with vegan raita.

Soya Chaap Biryani (NF)
£12.95

Succulent soya chaap pieces marinated in aromatic spices, slow-cooked with fragrant basmati rice, caramelised onions, and herbs for a deeply flavourful and satisfying biryani. Served with vegan raita.

Vegetable Kofta Biryani (NF)
£12.95

Delicate, melt-in-the-mouth vegetable koftas layered with lightly spiced basmati rice, infused with saffron, whole spices, and fresh herbs for a fragrant and comforting dish. Served with vegan raita.

Kindly note: GF= Gluten Free, NF= Nut Free.

All of our dishes at Indian Pakwaan may contain nuts, dairy, and gluten. If you have any allergies or specific dietary requirements, please inform a member of staff before ordering. Thank you.

FOOD MENU



INDIAN PAKWAAN

BAR & RESTAURANT

EST.
2022

A Taste of Tradition in the Heart of Leeds

At Indian Pakwaan, we invite you to experience the richness of North Indian cuisine, a celebration of bold spices, timeless traditions, and unforgettable flavours. Rooted in Mughlai heritage and inspired by regional culinary artistry, our dishes bring together warmth, depth, and vibrant character in every bite. From slow-cooked curries to perfectly balanced tandoori specialities, every dish reflects our passion for authentic, hearty flavours. Whether new to these tastes or returning to favourites, Indian Pakwaan offers a dining experience rooted in tradition and crafted with care.

Situated on Merrion Street in the heart of Leeds city centre, Indian Pakwaan enjoys a prime location within one of the city's most lively and cultural districts. **Just a short stroll from the First Direct Arena and Leeds Grand Theatre, and moments away from the Merrion Centre's bustling mix of shops and entertainment,** the restaurant sits at the crossroads of music, performance, and city life.

Surrounded by landmarks such as Merrion Street Gardens and the historic St John's Church, the area blends modern energy with a sense of heritage, creating the perfect backdrop for an authentic dining experience. Whether arriving before a show, after a day of shopping, or simply exploring the city, guests will find Indian Pakwaan ideally placed—a warm and inviting destination at the centre of it all.



Where Walls Tell Stories - Beyond the Dining Room

At Indian Pakwaan, the walls tell stories of cinema as much as cuisine. Along the staircase, hand-painted tributes to Bollywood classics, from **Mother India** to **Mughal-e-Azam** and **Dangal**, bring timeless films back to life, each scene captured with character and nostalgia. Inside, the experience continues with playful caricatures of iconic Bollywood heroes, paired with their unforgettable dialogues, adding charm, familiarity, and a touch of theatre to the space. It's a setting where food, film, and culture come together, celebrating the spirit of India in every corner.



Catering available for weddings, celebrations, corporate functions, and special events. For more details, please speak to a member of our staff.