Burgers Samosa Pav* 7.9 samosa slider with chutneys Samosa Burger* 11.9 with lettuce, onion, tomato, cheese and spices* Aloo-Tikki Burger* 11.9 with red onion, paneer, tomato, cucumber, cheese and lettuce* Dessert Gulab Jamun with Vanilla Ice Cream 8.5 Indian doughnut in sweet cardamom syrup Suji Halwa* 8.5 roasted suji (semolina) sautéed with almonds, raisins and flavoured with cardamom & saffron **Hot Drinks** Coffee 3.5 (R) cappuccino, latte, flat white, mocha, short black, long black 4.5 (L) 4.5 masala chai, chai latte, earl grey, english breakfast, green tea, peppermint Elderflower Tea with a dash of lemon 4.5 (Tasmanian special) Chilled Lassi 5.5 traditional sweet, mango, mango ginger & mint, mixed berries, Indian spiced (Savoury) 5.5 lemon masala, lemonade, ginger & mint lemonade Extras

Naan	3.5
Cheese & Garlic Naan	4
Bhatura / Kulcha / Puri	4
Raita (Boondi / Cucumber / Kachumbar)	4
Kachumbar Salad	3.5
Paratha (any)	6.5

- v vegan
- * vegan option available
- gf gluten free

Also Available at Counter Curries of the Day Ice Cream



OPENING HOURS

Mon - Fri

10.30am to 3.30pm 5.30pm to 8.30pm

Sat

5.30pm to 8.30pm

Sunday Closed

(03) 6223 8882

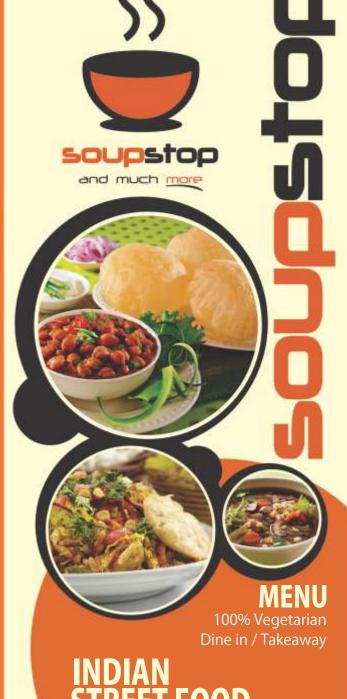
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- vegan, *vegan option available, ^{gf}gluten free
- Strictly no alcohol
- Food may contain traces of nuts
- At times 'Made to Order' dishes may take over 15 minutes kindly bear with
- Please indicate your preference for: mild / medium / hot / vegan / gluten
- Actual dishes may vary from pictures shown



AVAILABLE HERE

Soup	Street Food	Traditional Favourites
Daily Soup with baguette & butter 9.9	Aloo Tikki Chaat * gf 12.5 pan-fried potato, herb & lentil cakes topped with chutneys, chana masala curry, yoghurt, and dash of ginger & beetroot	Masala Kulcha & Gravy baked Indian flatbread stuffed with potatoes, onions, spices, served with mild spiced tomato & onion gravy
Samosa V 3 Spring Roll V 2.5	Samosa Chaat * 12.5 bite sized samosa pieces tossed with chana masala curry, yoghurt, onions, sev & topped with chutneys	Kulcha Chana ^v 15 traditional chickpea curry with herbs & spices and a hint of lemon, served with baked kulcha flatbread
Spinach Pakora v gf 3.5 Hot Chips v gf 4.5 Paneer or Onion Pakora Platter (5 pcs) gf 15 Snack-a-Basket v 17	Pav Bhaji* 12.5 mixed vegetables in mild spiced tomato gravy. served with buttered buns	Amritsari Kulcha Chana 15 traditional chana masala curry served with special Amritsar Style bread stuffed with potatoes, onions & spices
(2 samosa, 2 spring roll, 2 pakora) Salads	Hot Chips Chaat ^{v gf} 12.5 bite-size hot chips tossed with onions & chickpeas. topped with chutneys, ginger & a dash of lemon	Chana Bhatura traditional chickpea curry with herbs & spices and a hint of lemon, served with a scrumptiously cheesy & chewy deep fried bread
Monsoon Zest v gf 12.5 tangy chickpeas, tomatoes, onion with fresh lime, tamarind and coriander	Bhel Puri ^{v gf} 12.5 crisp puffed rice tossed with cucumber onions, peanuts, sev, potatoes, tomatoes, chutneys & coriander	Makki Di Roti & Sarson Da Saag* a very popular curry from the northern subcontinent, made from spinach & mustard leaves, traditional spices and served with home-made corn flatbread
Indian Spring v gf 12.5 mung bean, spinach & quinoa tossed with our homemade tamarind dressing Poha (Warm) v gf 12.5	Chaat Papri 12.5 crunchy savoury bites tossed with potatoes, chickpeas, herbs, yoghurt, beetroot, sev & topped with chutneys	Puri Aloo ^v 15 from central India, flavoursome curry with potatoes in tomato & onion gravy served with delicious traditional puri bread
mild-spiced warm Indian flat rice sautéed with tomatoes, peanuts and fresh coriander South Indian	Pani Puri V (8pcs) 12.5 mini globe-like puris served with an exciting blend of ingredients and spices & a refreshing herb-spiced drink	Chitaranna ^{v gf} 15 south Indian lemon rice with vegetables & roasted peanuts
Vada Sambhar (3 pcs) golden savoury doughnuts made from lentil batter, served with chennai style lentil & vegetable soup (sambhar) and coconut chutney	Dahi Puri 12.5 mini globe-like puris topped with yoghurt, chickpeas, herbs, beetroot, sev & topped with chutneys	Veg Fried Rice v gf mild spiced steamed basmati rice with vegetables Describes with Vegeburt College by
Idli Sambhar (3 pcs) 13 savoury steamed cakes served with sambhar soup and coconut chutney	Dahi Bhalla 12.5 mild spiced lentil dumplings tossed with potatoes, chickpeas, herbs, yoghurt, beetroot, sev & topped with chutneys	Paratha with Yoghurt & Pickle* freshly made warm Indian flatbread with fillings, choice of filling carom seed & chilli potato & herbs paneer cheese & coriander
Rice & Sambhar v gf 13		
South indian platter 2 idli, 2 vada, rice, sambhar, coconut chutney		
		v vegan * vegan option available gf gluten free