

BABA HAWKER

HAPPY EATS, HAPPY DRINKS

[VEGAN MENU]

A traditional Malay blend of South Indian and South East Asian cuisine

This is a family cooking, family business, our chef and matriarch Mila began developing a passion for cooking from an earlier age (*when she wasn't climbing trees to avoid getting eaten by Tigers roaming her native borneo jungle, walks to school were exciting!*). As her powers grew, she focused upon Baba-Nyonya cuisine. This style, unique to the Malay Archipelago originated when early Chinese settlers took inspiration from **Malaysian, South Indian** and **Thai** cooking to create a **seamless** and **delicious** new cooking style, centuries before any fancy chef coined the term 'fusion'.

Now, we are delighted to bring this cuisine (with our Happy flair) to Melbourne's heart of food and culture, **Brunswick**.

We really hope you **enjoy** your taste of **Baba Hawker**.

Starters

Curry Puff (DF, mild)

We make two types of pastry, then painstakingly roll, and re-roll them together to create just the right crunchy flaky texture, it's a serious undertaking involving the whole family but worth it. Filled with lightly spiced veggies, sold individually, about the size of a small pasty. **2.5**

Vegan Otah Otah (4 pieces, GF, DF, mild)

Four thin strips of vegan fish spiced curry, turmeric, & lemongrass with toasted within banana leaves. **6**

Pakora Bites (8 pieces, GF, mild)

Deep fried vegetables, spiced rice and moong dhaal bites. Served with sauce. **6**

Nasi Lemak (gf)

Malaysia unofficial national dish, a little bit of everything, think spicy boxless Bento. Fragrant rice dish cooked in coconut milk and pandan leaf. Served with vegan anchovies, peanuts, hot sambal, vegan egg, cucumber and a choice of curry. *Contains Nuts*

Vegan Chicken Rendang (medium) **17**

Vegan Beef Rendang (medium) **17**

Tofu Sambal (medium) **15**

Vegan Lamb Rogan Josh (medium) **17**

A note about spice levels:

Where possible we are happy to dishes milder or hotter upon request.

Curries

Dhaal (<i>GF, mild</i>) Lentils cooked with spices and sautéed in vegan butter with garlic, onion and tomato.	9	Korma (8 pieces, <i>GF, contains Cashew Nuts, mild</i>) Mixed vegetables and potato cooked in a creamy cashew nut sauce.	10
Aloo Masala (<i>GF, mild</i>) Indian dish made with yellow potatoes, sautéed onions, and a tasty blend of spices and fresh chilies.	10	Vegan Lamb Korma (<i>GF, mild</i>) We are proud of the delicate complexity of our Korma, so we are delighted to make a version with vegan lamb.	15
Brummie Vegan Butter Chicken (<i>GF, mild</i>) Butter chicken has become Britain's national dish, for good reason. Our version is cooked by an authentic Pom, using vegan chicken to create a sublime midlands experience.	15	Palak Chickpea Aloo (<i>GF, mild</i>) Marinated spiced chickpea, potatoes, tomato and spinach with coconut milk.	10
Vegan Nyonya Chicken Rendang Wonderfully perfumed Malaysian-Indonesian dry vegan chicken curry with spices lemongrass, galangal and coconut milk. Deeply flavourful. <i>Gluten free</i> (Medium)	15	Vegan Beef Rendang (<i>GF, medium</i>) A vegan interpretation of a classic. Vegan beef in dry curry with spices lemongrass, galangal and coconut milk. Deeply flavourful.	15
Vegan Mutton Rogan Josh (<i>GF, medium</i>) All the big bold punchy flavours you expect from a Rogan Josh, vegan style.	15	Spicy Chhole Beans (<i>GF, mild</i>) Kidney, chickpeas, lima, baby green and Borlotti beans in a rich spinach sauce, a delicious main meal.	10

Tom Yum Stir Fried Noodles (mild)

Noodles wok tossed with vegetables and a Tom Yum paste, made from a blend of galangal, lemongrass, tamarind, ginger and garlic. <i>Contains Wheat and Soy.</i>	10
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Nyonya Mah Mee Stir Fried Noodles (mild)

Peranakan signature noodle dish. The addition of fermented soya bean paste gives the dish its assertive taste and sets it apart from its Chinese counterparts. <i>Contains Wheat and Soy</i>	10
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Stir Fried Rice (gf, mild)

Cooked rice that has been stir-fried in a wok with vegetables. <i>Contains: Soy Sesame</i>	10
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Stir-Fry Veg

Nyonya: (mild) Mushrooms, dried lily buds, white cabbage, soy bean paste, dried bean curd, garlic and glass noodles. <i>Contains Gluten and Soy</i>	10
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Chinese mix veg: (gf, mild) Stir fried capsicum cauliflower, carrots, mushrooms, broccoli, beans.	10
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Chickpea salads (DF, GF)

Chickpeas, cucumber, tomato, lime, onion and coriander salad.	Veg	6
	With Tofu	7

Rice

Plain Rice (vegan, GF, DF)	2	Coconut Rice (vegan, GF, DF)	3
Saffron Rice (vegan, GF, DF)	3		

Breads

Chapati, ideal for Dhaal (DF)	2	Paratha (flakey) (DF)	2
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Sides

Riata (GF)	1	Coriander & Coconut chutney (GF, DF)	1	Unsurprisingly spicy homemade Carolina Reaper chili sauce.(<i>Possibly the hottest sauce you will taste this week</i>)	2.5 / 5
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Deserts

Frozen Chocolate Paan	4
Roasted Bentel leaf, wrapped around dates, gooseberry, fennel, rose petal, saffron and menthol then dipped in chocolate and frozen.	
Homemade Twix: (Vegan & gluten free)	4
Crunchy baked almond flour base coated with peanut and maple syrup filling topped with dark organic free trade chocolate.	
Ais Kacang: (flavoured shaved ice, vegan)	8
Ice with red bean, black sugar, basil seeds, you choice of toppings.	

Sometimes Local Organic:

When available we source some of our ingredients from the SEEDs communal garden project, on Albert st (Brunswick). We also give them our compostable waste.

