



*Authentic &
Undoubtedly Indian*

Pre-Theatre Menu

£15.95 per person

Surcharges may apply.

AVAILABLE MONDAY TO SATURDAY — 12:30 - 18:00

Poppadums & Dips 4.50

Two large crispy poppadums served with homemade chutneys and pickle.

Masala Poppadum 4.95

Crispy poppadoms topped with chopped tomatoes, onions, green chillies, fresh coriander and spices.

Poppadum 0.95

Naranga Achar 1.95

Homemade fresh lime pickle in traditional Kerala style.

CONTAINS MUSTARD

Chilli Achar 1.95

Spicy, tangy and full of green chillies.

CONTAINS MUSTARD

Starters

Soya Varutha

Textured soy chunks tossed with aromatic spices and curry leaves.

CONTAINS MUSTARD

Pankaj Pyaz

Soft and crunchy at the same time — onions dipped in a ground chickpea batter and deep fried.

Ajwaini Jheenga + 1

King prawns delicately flavoured with carom, battered and fried to perfection.

CONTAINS CRUSTACEANS & GLUTEN

Chicken Komal

Soft succulent chicken, aromatic spices and herbs, deep fried in a chickpea batter.

Chicken 65

A famous South Indian street food snack of chicken with red chillies and curry leaves. Quite addictive!

Kathi Roll + 1

A popular North Indian street-food wrap stuffed with skewer-roasted lamb and assorted peppers.

CONTAINS GLUTEN



VEGAN

| In case of any allergies or dietary requirements, please inform a member of staff before you order.

Main Courses

POULTRY FARE

Chettinadu Kozhi 🍋🍋

A classic Tamil recipe of chicken, roasted coconut and rich in crushed black pepper.

CONTAINS MUSTARD

Palak Murgh

A robust chicken dish simmered in fresh spinach and finished with cream.

CONTAINS DAIRY

Murgh Makhani

Soft and succulent tandoori roasted chicken breast pieces in a rich, buttery sauce of tomato, cashew and cream.

CONTAINS NUTS & DAIRY

LAMB DELIGHTS

Lamb Bhuna 🍋🍋 + 3

A traditional Punjabi preparation of lamb cooked with onions, tomatoes, peppers and spicy masalas.

Lamb Mappas + 3

A rich and flavourful lamb preparation cooked with tomato, coconut milk and aromatic spices.

Nadan Addu Curry + 3

A South Indian rural lamb preparation with toasted coconut, ginger, cardamom and finished with curry leaves.

CONTAINS MUSTARD

SERVED WITH

Roti / Chappati 🌱

CONTAINS GLUTEN

Plain Naan

CONTAINS GLUTEN

Garlic Naan 🌱 + 1

CONTAINS GLUTEN

Malabari Parotta

Soft, flaky and ribbony toasted flat bread of finely milled white flour.

CONTAINS EGGS, DAIRY & GLUTEN

VEGAN / VEGETARIAN

Bhindi Dopiaza 🍋🌱

A delectable dish of okra pan-fried with plenty of onions and aromatic spices.

Channa Aloo Saag 🍋🌱

Curried chickpeas, mustard greens and potatoes create this classic Punjabi dish. Heavy on spices and quite hearty.

CONTAINS MUSTARD

Aloo Gobi 🍋🌱

A popular North Indian dish of potato, cauliflower and peas tossed together with tomatoes, ginger and fresh coriander.

COTTAGE CHEESE

Saag Paneer

Indian cottage cheese simmered in a homemade sauce of mustard leaves and spinach with traditional herbs and spices.

CONTAINS DAIRY

SEAFOOD

Prawn Makhani + 4

A king prawn delicacy cooked in a rich and smooth sauce of butter, cream, tomato and North Indian spices.

CONTAINS DAIRY, NUTS & CRUSTACEANS

BIRYANI

An aromatic, mouth-watering North Indian dish of layered basmati rice, rose water, fragrant spices and caramelized onions.

Served with *Sabzi Raita* to complement the exquisite flavours of the biryani.

Mixed Vegetable + 2

CONTAINS DAIRY & MUSTARD

Chicken Breast + 2

CONTAINS DAIRY & MUSTARD

DOSA

A staple of South India, the dosa is a crêpe made from ground rice and lentils traditionally rolled around a filling.

Masala Dosa 🌱

The most popular filling — delicately spiced potatoes, peas and onions. Served with *Sambar* and *Coconut Chutney*.

CONTAINS MUSTARD

IDLI VADA

Idli is a traditional South Indian steamed savoury rice cake made from a fermented batter of rice and lentils.

Vada is a South Indian fried fritter of stone-ground lentils, fragrant spices and curry leaves.

Idli Vada Sambar 🌱

This dish has *Idli* and *Vada* soaked in *Sambar*, with *Coconut Chutney* served on the side.