



*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.