

# PRE-THEATRE MENU

£15.95 per person

Available 7 days from 4pm to 6:00pm

Orders need to be in the kitchen before 6:00pm.

Enjoy a starter, main course & accompaniment  
Served with fried rice or boiled rice or chips  
or plain naan or 2 chappatis

## STARTERS

### ♥ Pakora 🌱 🌶️

Classic Indian finger food that no one can resist. Our pakoras are made from gram flour batter and cooked to perfection.

Available in Vegetable, Paneer, Tofu, Mushroom, Chicken, and Fish.

### Samosa 🌱 🌶️

Wheat flour shell stuffed with mixture of mashed boiled potatoes, green peas, spices and green chilli. The entire pastry is then deep-fried to a golden-brown colour.

### Poori 🌱 🌶️

Light fluffy Indian pancakes topped with your choice of stuffing (chicken masala, spicy prawn or garlic mushroom)

### NEW 🍴 Desi Fried Chicken 🌶️

Chicken pieces that have been coated with spiced gram flour and deep fried. Served with sweet chilli sauce.

### NEW 🍴 Chicken 65 🌶️

South Indian style deep fried chicken starter, crisp on the outside, juicy and tender inside.

### Honey Chilli 🌱 🌶️🌶️

Lightly battered tofu, paneer or chicken tossed with onion, peppers, spring onion and sweet & sour sauce. Garnished with white sesame seeds.

## MAIN COURSES

Available in the following:

Vegetable • Paneer • Tofu • Chicken Breast • Chicken Tikka  
Lamb (supplement £1.50) • Prawn • King Prawn (supplement £3.95)



### Mughlai / Ceylonese / Kashmiri / Shakuti 🌱 GF

Classic Glaswegian korma experience available in 4 variations. Ask your servers for the differences.

### Masala 🌱 GF 🌶️

A mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, peppers and onions simmered in a yogurt sauce.

### Chasni 🌱 GF 🌶️

A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with delicate palate

### Karahi Bhuna 🌱 🌶️ GF 🌶️

A host of Indian spices sautéed with ginger, garlic with an abundance of mixed peppers and onions.

### ♥ Rogan Josh 🌱 GF 🌶️

An aromatic curry originating from Kashmir. Favourable fusion of tomatoes, paprika, mix nut paste and host of Indian herbs and spices, finished with coconut cream.

### 🍴 Lababdar 🌱 GF 🌶️

Extremely rich, creamy, mildly tangy, and faintly sweet gravy. Onions, tomatoes, cashews, and spices make this rich, flavourful, and delicious

### Creamy Jalfrezi 🌱 GF 🌶️

A delicately spiced combination of crunchy almonds, cashew, sultanas and flourish of fresh cream and coconut cream.

### Jaipuri 🌱 🌶️ GF 🌶️

A medium heat Rajasthani dish, this is a smooth curry with lots of flavour.

### Patia 🌱 GF 🌶️

A tangy sweet and sour Indian curry experience.

### ♥ Jalandhari 🌱 🌶️ GF 🌶️

Slightly spicy curry infused with ginger, garlic, green chillies and finished with coconut cream and mixed pickle

### South Indian Garlic Chilli 🌱 🌶️ GF 🌶️🌶️

The hottest curry on our menu. Hot and spicy with a saucy twist of sweet 'n' sour .... wow!

### Tadka Daal 🌱 GF 🌶️

Lentil curry cooked with ginger, garlic and Indian spices finished with a touch of fresh coriander.