



# Pre-Theatre Menu

MON - FRI : 3PM TILL 6PM | SAT & SUN : 12PM TILL 5PM

16.95 per person

## Starters

### Veggie Pakoda v

Crunchy fritters of shredded spinach, fenugreek leaves, onion, cauliflower and coriander seeds.

### Aloo Tikki v

Traditional homemade spiced potato fritters flavoured with cumin, ginger and coriander. Crispy, crunchy and so good!

### Chicken Pakoda

Tender chicken breast delicately flavoured with cumin, garlic and batter fried. Always a popular choice!

### Chicken Sixty-Five

A spicy and incredibly flavourful street food speciality spiced with red chilli and curry leaves.

## Mains

### CURRIES

### Chana Aloo Saag v

This wonderfully exotic hearty Indian classic has chickpeas, potatoes and fresh greens with warming spices.

### Desi Handi 🌶️🌶️

A rural classic from South India — chicken on the bone in a simple and rustic sauce on tomatoes and onions with aromatic spices.

### Lamb Dhansak +2

A unique recipe of red and yellow lentils, and tender lamb cooked separately then combined using traditional methods. A whole and hearty dish.

### Palak Paneer D

Cubes of paneer cheese stewed with spinach, mustard leaves and fenugreek for that good wholesome feeling.

### Chicken Tikka Masala D

A mild and flavoursome dish, this sumptuous culinary wonder is a testament to the Glasgow's status as a multicultural epicentre.

### Lamb Bhuna +2

Lamb cooked with tomatoes, onion, chillies and a combination of spices. With a thick consistency and intense flavours, this dish is loved all over.

### SERVED WITH

### Saffron Basmati Rice v

Jeera Fried Rice v +1.50

Coconut Rice +1.50

### Tandoori Roti v G

Plain Naan v G

Garlic Coriander Naan v G +1.50

### STREET FOOD SPECIALS

### Masala Dosa v

A popular South Indian street food dish of potatoes flavoured with curry leaves, mustard seeds and crushed black pepper; rolled in a thin and crispy crêpe made from ground rice and lentils. Served with Coconut Chutney & Sambar (lentil and vegetable curry) on the side.

### Sambar Vada v

Savoury fried doughnut-shaped dumplings of ground lentils blended with finely chopped curry leaves and black pepper, soaked in Sambhar — a lentil and vegetable curry. Served with Coconut Chutney on the side.



## Extras

### Poppadums & Dips v

Two poppadums with spiced onions & mango chutney. 4.95

### Masala Chips v

Crispy golden fried potato chips packed with flavour and spice. 4.95

### House Raita D

Creamy Greek yogurt with zesty red onion, herbs and spices. 2.95

### Chicken Tikka Salad D

Shredded tandoori chicken tossed with onions and cucumber. 5.95

### Green Apple Pickle v 🌶️

Pickled in-house for four weeks with mustard seeds and curry leaves. 3.50

### Mango & Lime Pickle v

Blends the tangy flavour of limes with the sweetness of mango. 2.50