

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.