CHEF'S CHOICE MENU

STARTERS

Choose any 3 - starters will be served in a platter.



The crispy and crunchy onion fritters is one of the popular street food in India. Tasty little onion patties flavoured with chopped ginger, green chillies, curry leaves and turmeric.

Desi Fried Chicken @ */>

Chicken pieces coated with spicy Indian gram flour batter 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.

new Hariyali Tikki 🕐 🌶

Deep fried vegetable patty made with spinach, kale, garden peas, potato, and Indian spices.

Puniabi Samosa

Deep fried filo pastry filled with a savoury potato filling.

new 👚 Amritsari Machi 🌶

A deep fried starter fish delicacy from Amritsar in North India. Strips of fish are marinated with spices, flavoured with ajwain(carom seeds) and coated with a thick batter of gram flour

MAIN COURSES

Choose any 2.

The meat, fish or king prawn will be 5 in number per portion.

Baingan Mirch Ka Saalan @@ />

Delicious and fragrant curry made with aubergine, cooked with green chillies and Indian spices

Spiced potatoes & onion are cooked with grated coconut and tempered with mustard & cumin seeds, fenugreek and dried red chillies.

Tadka Daal 1000 🌗

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

nεω 🕈 Paneer Kadhai 🕡 🥖

A popular Indian dish made with paneer (Indian cottage cheese), onions, and bell peppers, cooked in a spicy onion-tomato gravy, flavoured with freshly ground Kadhai masala.

👚 Reshmi Chicken Masala 🍘 🌶

A delicious curry made with a rich sauce. The chicken is marinated in yogurt and spice mix and then cooked in a rich creamy sauce, finished with finely chopped spinach and garlic.

new Kalia Ghost 🧰 🌶 🌶

Delicious slow cooked lamb mince and lamb chunks curry made with tomatoes, garlic and garam masala to give an oasis of flavour.

The below are available with Paneer, Chicken Breast, Chicken Tikka, Prawns, Lamb (£1.50 supplement), Fish (£2.95 supplement), King Prawns (£2.95 supplement).

Dhaba Curry 000 1

Delicious spicy and fragrant curry inspired by the Dhaba's (local roadside restaurants) that line the motorways in Northern India. Dhaba's are characterised by food that's unique and has a rustic homemade feel to it.

Rajasthani 👽 🍘 🥕

A fiery and flavourful rich tomato based gravy cooked with minimal spices and garnished with cream

· Makhanwala 🔰 🍘 🌶

This is a classic Indian dish made with mildly spiced tomato gravy, single cream, and a host of Indian spices like green cardamom, cinnamon stick and white pepper.

♥ Chettinad @ 🍎 🍎 🍎 🍎

This truly lip-smacking tangy, creamy and spicy curry is a beautiful combination from the flavours of tender pieces of chicken or lamb, that is intermixed with the goodness of grated coconut, garlic, ginger, cloves, black pepper, coriander seeds, curry leaves, red chilli powder and other flavourful spices.

Sundries

Choose any 2

Mushroom Rice 100 p



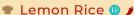
Rice with mushrooms, peas tempered with Indian spices.

Plain Naan Bread





Rice tempered with mustard seeds, curry leaves and desiccated coconuts.



Rice tempered with mustard, turmeric and lemon iuice.

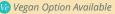


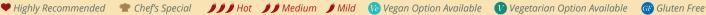














ALLERGEN INFORMATION

Our food is prepared in kitchen which also handles various other allergens, please make sure you specify your allergen on the orders.

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MEAT OPTIONS FOR CURRIES	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Dairy	Mollusc	Mustard	Nuts	Sesame	Soya	Sulphites
Chicken Breast													
Chicken Tikka									•				
Lamb/Lamb on the Bone													
Prawns			•										
King Prawns			•						•				
Fish					•								
VEGETARIAN OPTIONS									,				
Vegetable						1			-				
Paneer							•						
Tofu												•	
STARTERS													
Onion Bhaji													
Desi Fried Chicken													
Chicken 65		•											
Hariyali Tikki													
Punjabi Samosa		•											
Amritsari Machi					•								
MAIN COURSES													
Baingan Mirch Ka Saalan													
Coconut Cumin Potato													
Dhaba Curry							•						
Rajasthani							•			•			
Reshmi Chicken Masala							•						
Tadka Daal									•				
Makhanwala							•			•			
Chettinad													
Paneer Kadhai							•						
Kalia Ghost													
BREADS & SUNDRIES													
Coconut Rice									•				
Lemon Rice									•				
Mushroom Rice													
Plain Naan		•					•						

EAT & DRINK*

£20.95 - Two course meal per person - ala carte

Available 7 days a week, 4pm - 10pm
*No grill cuisines included under this offer. Terms & conditions apply

PRE-THEATRE*

£15.95 - Two course meal per person

Available 7 days a week, 4pm - 6pm

*Separate menu will be provided. Terms & conditions apply