



# PRE-THEATRE MENU

Orders need to be in the kitchen before 6:00 pm, Pre-Theatre will not be available on special occasion days, Bank Holidays & Public Holidays  
Not to be shared

**£16.95**  
**PER PERSON**

**Tuesday to Sunday**  
**Until 6:00 PM**

Enjoy a starter, main course & accompaniment Served with fried or boiled rice or chips or 2 chapatis or plain naan  
Any other special sundries will be charged extra £1.95

## STARTERS

### ♥ Pakora 🌶️

Classic Indian finger food that no one can resist. Our pakoras are made from gram flour batter, and these are available in vegetable, paneer, Tofu, mushroom, chicken, and fish. cooked to perfection.

### 🍗 Desi Fried Chicken 🌶️

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

### Vegetable 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.

### Salt & Pepper Wings 🌶️

Wings are fried to a crunchy golden brown and then tossed in a garlic, mix of peppers, red chilli, white and black pepper mixture, that makes them flavourful and addictive.

### Poori 🌶️

Light fluffy Indian pancakes topped with your choice stuffing of Chicken Masala / Lamb Spicy Prawn / Garlic Mushroom

### Honey Chilli 🌶️🌶️🌶️

Lightly battered paneer, Chicken / Paneer tossed with onion, peppers, spring onion and sweet and sour sauce. Garnished with spring onions

## MAIN COURSES

Available in the following

Vegetable • Paneer • Tofu • Chicken Breast • Chicken Tikka (supplement £1.00) Lamb (supplement £1.50) • Prawn • King Prawn (supplement £3.95)

### Korma 🌶️🌶️🌶️

Mughlai (plain) / Ceylonese (with coconut) / Kashmiri (with fruits) / Shakuti (with green chillies) Classic Glaswegian korma experience available in 4 variations. Ask your servers for the differences.

### Patia 🌶️🌶️🌶️

A tangy sweet and sour Indian curry experience.

### Chasni 🌶️🌶️🌶️

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

### Creamy Jalfrezi 🌶️🌶️🌶️

A delicately spiced combination of crunchy almonds, cashew, sultanas and flourish of fresh cream and coconut cream Pasanda Peanut, cashew and almond powder cooked in cream and yoghurt. Finished with turmeric powder.

### Karahi Bhuna 🌶️🌶️🌶️🌶️

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

### Spicy Jalfrezi 🌶️🌶️🌶️🌶️

Mixed peppers, onion, tomatoes, and fresh green chillies simmered to a thick sauce blended with host of Indian herbs and spices.

### ♥ Rogan Josh 🌶️🌶️🌶️

A flavoursome fusion of tomatoes, paprika, mix nut paste and host of Indian herbs and spices, finished with coconut cream.

### ♥ Satrangi 🌶️🌶️🌶️🌶️

A rich bhuna style spicy dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, onions, coriander and spring onions.

### 🍗 Lababdar 🌶️🌶️🌶️

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

### South Indian Garlic Chilli 🌶️🌶️🌶️🌶️

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