PRE-THEATRE MENU

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

£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

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.

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.

Poori

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

Desi Fried Chicken

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

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.

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.

Chasni

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

Karahi Bhuna

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

♥ Rogan Josh

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

Lababdar

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

Patia

A tangy sweet and sour Indian curry experience.

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.

Spicy Jalfrezi

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

♥ Satrangi

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

South Indian Garlic Chilli

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

♥ Highly Recommended Chef's Special Hot Medium Mild Vegan Option Available Vegetarian Option Available Gluten Free

Please note that small bones or bone fragments may occasionally be present in chicken, meat and fish dishes, including those described as boneless.
Please be advised that our vegetarian and non-vegetarian starters are prepared using separate fryers. However, as these fryers may also be used for products containing gluten, we cannot guarantee the absence of gluten cross-contamination.