



NEW PRE THEATRE MENU

Tues - Fri 4pm - 6pm

Rice or naan complimentary

Surcharge applies on premium products

Course 1 (Select one)

Vegetable Pakora (L)

Chicken Pakora (L, G)

Onion Bhaji (L)

Lip smacking somosa salad (V, G, L)

Lip smacking snack, crushed somosas layered with salad, raitha, sweet chilli & tamarind chutney

Le Paris Ki brie (V, G, L)

Lightly spiced French brie, coated in breadcrumbs, with sweet chilli sauce

Chicken liver aur nimki puri

Delicately seasoned chicken liver, slightly tangy added roasted garlic and chilli, served with a puri bread

Chapli kebabs chicken or lamb (L)

Minced chicken/lamb rolled in mixed bell peppers, smoked paprika, served with mint yoghurt

Course 2 (Select one)

North Indian butter chicken (dairy)

Mild masala style curry with a hint of fenugreek & bay leaf

Rajasthani lamb shank

Slow cooked lamb shank served on a bed of masala chick peas, curry sauce on the side (+£4)

CHicken or Lamb Rogan (dairy)

Curry classic. Plum tomatoes, ginger-garlic, cinnamon, yoghurt. Velvety & Tangy. Medium Spiced

Aubergine & masala tofu (Vegan)

Served on a bed of lightly spiced caramelised onions alongside fresh mixed leaf salad

Chicken Korma (dairy)

Mild blend, coconut, cream. All time classic, done perfectly. Mild

Course 3 (Select one)

Gulab Jamun (dairy)

Indian classic sponge cake soaked in, sugar and rose syrup, cardomoms. Delectable & Soft

Mango Kulfi (dairy)

Pistachio Kulfi (dairy)