

# Pre Theatre Special

## 3 course £11.95

Available from 2:30 till 6:00pm

### Appetizers

**Chicken Pakora** Succulent strips of chicken fillet marinated, battered and deep fried.

**Vegetable Pakora** Mixed vegetables with gram flour, herbs and spices battered and fried.

**Aloo Tikki**, Potato cakes stuffed with peas, cumin seeds and fresh ginger.

**Chicken Tikka** Cubes of chicken breast marinated in Indian spices grilled in clay oven.

**Lamb Sheek** Minced lamb with ginger, cheddar and freshly ground spices cooked in clay oven.

**Vegetable Samosa** Crispy pastry filled with vegetables and Indian spices.

**Garlic chicken wings** Marinated in house special garlic sauce and light spices and grilled in clay oven.

**Momo(Chi/Veg)** Dumplings stuffed with minced chicken or vegetables enriched with Himalayan herbs.

### Main course (chicken, lamb or vegetables)

**Tikka masala** Onion tomato and almond based gravy with fresh cream and fenugreek. Mild

**Korma** Cooked in a smooth mild almond, coconut and fresh cream based sauce. Mild

**Butter chicken** Chicken tikka in a tomato, honey and cream based sauce. Mild.

**Bhuna** slow cooked with fresh herbs, tomato and onion based sauce. Medium

**Dupiaza** Cooked with diced onions and peppers in fresh herbs, tomato and onion based sauce. Medium

**Jalfrezi** Cooked in a tangy spicy gravy with juliennes of red and green peppers. Hot

**Karahi** cooked in tomato, onion and green pepper based sauce. North India's most popular dish. Hot.

**Madras** cooked in a hot and spicy sauce with a hint of lemon juice creating a delicious flavour. Hot

**Mix Vegetable** Seasonal vegetables tossed in with medium Indian spices. Medium.

**Tarka Dal** Yellow lentils tempered with garlic and fresh coriander.

**Dal Makhni**, lentils cooked overnight in slow heat finished with churned butter & fresh cream. Mild

**Paneer karahi** cooked in tomato, onion and green pepper based sauce. North India's most popular dish.

**Sag Paneer**, homemade cottage cheese and spinach tempered in garlic and ginger and cumin sauce.

**Bombay aloo** Roasted with mustard seeds and cooked in onion and tomato based gravy.

### Accompaniments (Rice or Nan)

Pilau rice, Boiled rice, Mushroom rice, Coconut rice, Vegetable rice, Egg and Pea fried rice

Nan: Plain, Garlic or Peshwari Nan

### Desserts

Tea coffee or Ice-cream scoops (Chocolate, Vanilla, Strawberry), Cheese cake