

# PRE-THEATRE MENU

Two Courses for 17.<sup>95</sup><sub>pp</sub>

Monday to Friday: 5pm to 6:30pm

Saturday & Sunday: 1pm to 6pm

Available for groups of up to 8

Tables back in 1 hour 30 minutes



## STARTERS

### MAMSAM PEPPER FRY 🔥

A delicacy served all across Kerala, this is pan-seared lamb with black pepper and green chillies. Its flavour is the stuff of legend.

### KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves. From the rustic hamlets of rural Tamil Nadu.

### BATATA BONDA 🌱

Soft battered dumplings of spiced potato — based on a recipe found in an old 12th-century manuscript, the *Mānasollāsa*.

### KEERAI BHAJJI 🌱

A popular street-side snack, these fritters of fresh spinach and onions are crunchy on the outside and soft on the inside.

## MAIN COURSES

### MASA KONDHAPUR 🔥🔥

This hot lamb preparation is typical of the cuisine of Kondhapur known for its richness and liberal use of red chillies.

### MAMSAM NILGIRI

From the forested hill stations of Ooty, this herby lamb dish of mint and coriander is wholesome and so refreshing!

### MYSORE CHILLI KOLI 🔥

Chicken cooked in a blend of onions, tomatoes, coconut milk and green chillies — from the old Kingdom of Mysore.

### KORI MANGALOREAN

This delicious chicken preparation contains a charming mixture of different fragrant spices combined with the mild richness of coconut milk

### BENDAKAYA PULUSU 🌱

Okra with tamarind, onions, tomatoes and mustard seeds. An Andhra speciality with complex flavours.

### BATATA KEERAI SOUNG 🌱🌱

Cubes of fried potatoes, shredded spinach and tomatoes cooked with mustard seeds and coconut.

### DOSA

Indigenous to the South India, the dosa can be traced back over two thousand years.

They are crêpes made from a batter of rice and lentils, usually served with a variety of fillings.

Always served with Sambhar 🌱🌱 and Thengai Chutney 🌱🌱

### MAMSAM DOSA 🌱

A dosa with a splendid filling of lamb, green peas, curry leaves and spices.

### KOLI DOSA 🌱

A serving of well-spiced chicken in a rolled-up dosa.

### MASALA DOSA 🌱🌱

A dosa with a traditional savoury spiced potato filling. A classic South Indian dish.

## SERVED WITH A CHOICE OF

### SIRU UTTAPAM 🌱

Soft pancakes of ground rice and lentil with a variety of toppings — tomatoes, red onions and coconut.

### NIMMAKAI ANNAM 🌱

Lemon juice, mustard seeds, lentils and curry leaves flavour this aromatic basmati rice preparation.

### SADA DOSA 🌱

A simple, thin crêpe of rice and lentils.

### ANNAM 🌱

Steamed basmati rice.

## SIDES

### KEERAI KOOTU 🌱 6.50

Shredded spinach sautéed with grated coconut and subtle spices. Fresh and fragrant!

### PODIMAS 🌱 6.50

A flavoursome TAMILIAN speciality of potatoes cooked with coconut, lentils and curry leaves.

### MANGA PICKLE 🔥🔥 🌱 2.50

Spicy, salty South Indian pickle made from unripe mangoes and red chillies.

### SUNDAL 🔥 🌱 6.50

A nutritious delicacy of black chickpeas, tossed together with a hint of tomatoes, onions, herbs and spices.

### SAMBHAR 🌱 🌱 6.50

Seasonal vegetables, lentils, tamarind and spices, stewed together create this most popular South Indian staple.

### TARKARI 🌱 4.50

A delectable salad of tomatoes, cucumber, radish, red onions, carrots and lemon juice.