

MASALA ZONE

THEATRE MENU

1 COURSE MENU - PLEASE CHOOSE 1 MAIN COURSE

2 COURSE MENU - PLEASE CHOOSE 1 SMALL PLATE & 1 MAIN COURSE

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### SMALL PLATES | STREET FOOD

Please choose one

#### Kathiawari Yam Tikki Chaat

Unusual and delicious purple yam crisped mash stuffed with peas - deliciously served with tamarind - from the coastal town of Kathiawar in Gujarat

#### Bombay Vada Pao Sliders

Two veg patties, gently spiced, in our home baked caramelised onion pao bread

#### Jaipur Gol Guppa Pops

Six hollow, crispy-fried puffed balls with a small filling of sprouts & spices - you add tamarind water & pop it in your mouth. Endlessly popular

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MAIN COURSES

Please choose one

THALIS

Each Thali includes: 4 oz of curry, 2 freshly made vegetables, 1 freshly made dal (lentil), Basmati rice (or 2 chapattis), Papad & chutney
Raita supplement: £2.10

Delhi Veg Thali

Butter Chicken Thali

CURRIES

Served with Basmati Rice or Chapattis

Delhi Veg Curry

Rich North Indian curry with carrots, peppers, cauliflower and green bean

Paneer Makhanwala

Freshly kitchen made Indian pressed cheese in a spicy, rich tasting, slowly caramelised tomato curry. It is finished with fresh fenugreek leaves

Chicken Mangalore

Heat of red chilli and warming spices - black pepper, clove, ginger - is balanced out with coconut milk & lime to produce delicious & intense flavour

Butter Chicken

The proper Delhi masterpiece-grilled chicken thigh tikka in a slow cooked tomato curry, finished with sundried fenugreek. Thigh meat is widely preferred in curries in India as it does not dry out before spices are cooked through

BIRYANIS

Konkan Green Veg Biryani

Rice & mixed vegetables dum slow cooked with fennel, star anise, cardamom, curry leaf, coconut & green chillies

Shahi Mughlai Chicken Biryani

North Indian spices, chicken and basmati rice is cooked in a sealed pot and perfumed with saffron & ittar - served with raita

Food Allergies & Intolerances: Please scan this QR code or ask one of our staff.

Every effort is made to avoid cross-contamination, but regrettably we cannot guarantee food & drinks are allergen-free

