

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 & yoghurt 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

#### Chowpatty Pani Puri Pops

From Bombay's famous Chowpatty Beach. Six hollow, crispy-fried puffed balls filled with potato, chickpeas, onions, 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

Konkani Veg Khatkhate Thali

Butter Chicken Thali

CURRIES

Served with Basmati Rice or Chapattis

Konkani Veg Khatkhate Curry

Festive Saraswat dish of the Goa coast.
The coming together of local & seasonal veggies with coconut, kokum, mustard & curry leaf

Kolhapuri Paneer

The princely state of Kolhapur has some of the tastiest dishes of Maharashtra with robust blends of pepper, red chillies, star anise, black stone moss & dried coconut.

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

Khoja Chicken Biryani

One of the tastiest biryanis of coastal India, with caramelised onion, almond, mace & essence of Himalayan screw pine flower. Layered chicken & rice slow-cooked together until the spices are absorbed & infused with the rice.

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

