

# KACHORI

## PRE-THEATRE MENU

Any 2 Courses £19.50

3 Courses £24.50

### SMALL PLATES

Select one option

**Matar and Truffle ki Kachori (GM)**

Truffle infused green peas Kachori, black chickpeas and aloo, pickled ginger.

**Salmon Shikhampuri (MG)**

Scottish salmon cakes, turmeric, leeks, chives, green onions, burani raita.

**Smoked Chicken Salad (NMG)**

Chicken supreme, mixed green leaves, puffed millet, watermelon radish, naan croutons, house dressing.

### LARGE PLATES

Select one option

**Khatte Meethe Baingan (Ve)**

Baby aubergine, onions, tomato, tamarind, coriander.

**Laal Maans**

The renowned dish of Rajasthan, boneless diced leg morsel masala, Mathania chillies, caramelized onion, tomatoes.

**Tadka Dal (Ve)**

Smoked Mundu chilli and garlic tempered mixed yellow lentil

With

**Naan or Onion and Cumin Pulao (MG)**

**Achari Murg (M)**

Spiced chicken, nigella seeds, fennel, mustard, turmeric, yoghurt.

### ADDITIONAL SIDES

**Marwari Gobhi £8.95 (Ve)**

Cauliflower florets, onion, tomatoes, cumin, mung bean podi.

**Aloo Bhaji £7.95 (Ve)**

Jaipur style potatoes, mustard, tomato, asafoetida, ghee.

**Khumb Ki Sabji £8.95 (M)**

Mixed field & wild mushrooms, bok choy.

**Pindi Chana £7.95 (Ve)**

Chickpeas, mango powder, kala namak, ginger.

### DESSERT

**Masala Chai Brulée,  
Summer Berries (M)**

**Alphonso Mango and  
Cardamom Kulfi, Falooda,  
Chia Seeds (M)**

The menu only lists Milk (M, dairy), Nuts (N), Vegan (Ve) and Gluten (G) as allergens. Please ask your server for a more detailed list.