

## LUNCH

Monday to Friday: 12pm to 2pm.

### PAPAD & DIPS 6.50

A serving of crispy poppadoms and a selection of three different dips.

## THALI 15 pp

The ubiquitous South Indian lunch, a thali is a well-balanced meal with an assortment of dishes traditionally served in small bowls, all arranged on a round plate.

### VEGETARIAN THALI

With preparations of vegetables, paneer, lentils and yogurt, served with rice, bread and dessert.

### NON-VEG THALI

With preparations of chicken, lamb, lentils and yogurt, served with rice, bread and dessert.

## TWO COURSES DOSAs 15 pp

DOSAs are large crêpes made from a batter of finely ground rice and lentils, dosa are usually served with a variety of different regional fillings. Always served with **SAMBHAR**, **THENGAI CHUTNEY** & **TAKALI CHUTNEY**.

### MASALA DOSA

The classic savoury spiced potato.

### PALKATTI MASALA DOSA

Homemade paneer.

### KOLI DOSA


Spiced chicken.

## DESSERTS

### PAAL PAYASAM

A traditional cardamom flavoured pudding of rice and sweetened milk. Served warm.

### SCOOP OF ICE CREAM

Vanilla 

100%  
Gluten  
Free  
Cuisine



100%  
Nut  
Free  
Cuisine



## THREE COURSES 15 pp

### STARTERS

#### KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves

#### BATATA BONDA

Soft battered dumplings of spiced potato.

#### KEERAI BHAJJI

Crunchy spinach and onion fritters. A popular street-side snack.

### MAINS

#### VENCHINA MAMSAM

Fresh ginger and a touch of black pepper to bring out the taste of lamb in this time-tested recipe from Andhra Pradesh.

#### MYSORE CHILLI KOLI

Chicken cooked with caramelised onions, tomatoes, coconut milk and green chillies - from the old Kingdom of Mysore.

#### KORI MANGALOREAN

This chicken preparation contains subtle spices combined with the mild richness of coconut milk and curry leaves.

#### BATATA KEERAI SOUNG

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

### SERVED WITH

#### ANNAM

Steamed basmati rice.

#### CHILLA

A soft, thin and savoury bread of gram flour with fenugreek.

#### SADA DOSA


A simple, thin crêpe of rice and lentils.

### DESSERTS

#### PAAL PAYASAM





A traditional cardamom flavoured pudding of rice and sweetened milk. Served warm.

#### SCOOP OF ICE CREAM

Vanilla 

## ALLERGY & INTOLERANCE

We use vegetable oil which contains SOYA in all of our kitchen preparations.

Please speak to your server about any dietary requirements you have before you order your meal. Our chefs are happy to prepare something to your specific dining requirements. Please give prior notice to do so. All the food on this menu are prepared without using gluten, nuts, peanuts, sesame, celery, lupin, molluscs and sulphites. Our standard operating procedure ensures that all the ingredients we use in our kitchen are always free from these allergens. With the exception of gluten, please note that some of the products we procure may have been packaged in facilities that also handle some of these allergens.  Vegan  Vegetarian  Contains Dairy  Contains Mustard

# PRE-THEATRE MENU

Two Courses for 25<sup>pp</sup>

Monday to Friday: 5pm to 6pm Available for groups of up to 8  
Saturday & Sunday: 1pm to 6pm Tables back in 90 minutes



100%  
Gluten  
Free  
Cuisine



100%  
Nut  
Free  
Cuisine



## STARTERS

### MAMSAM PEPPER FRY 🔥

Tender pan-seared lamb with black pepper and green chillies.

### KARVEIPULLEI KOLI

Shreds of chicken flavoured with crushed curry leaves.

### BATATA BONDA 🌱

Soft battered dumplings of spiced potato.

### KEERAI BHAJJI 🌱

Crunchy spinach and onion fritters. A popular street-side snack.

## MAIN COURSES

### VENCHINA MAMSAM 🔥🔥

Fresh ginger and a touch of black pepper to bring out the taste of lamb, in this time tested recipe from Andhra Pradesh.

### MYSORE CHILLI KOLI 🔥

Chicken cooked with caramelised onions, tomatoes, coconut milk and green chillies - from the old Kingdom of Mysore.

### PALKATTI CHETTINAD 🔥🔥🌱🥛

Homemade paneer and mushrooms cooked with onions, intensely flavoured with black pepper.

### MAMSAM NILGIRI

This herby lamb dish of coriander and a touch of mint is wholesome and refreshing.

### KORI MANGALOREAN

This chicken preparation contains subtle spices combined with the mild richness of coconut milk and curry leaves.

### BATATA KEERAI SOUNG 🌱🥛🔥

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

## SERVED WITH A CHOICE OF

### SIRU UTTAPAM 🌱

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

### SADA DOSA 🌱

A simple, thin crêpe of rice and lentils.

### NIMMAKAI ANNAM 🌱

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

### ANNAM 🌱

Steamed basmati rice.

### PAPAD & DIPS 🌱

6.5

A serving of crispy poppadoms and a selection of three different dips

## DOSA

DOSAS are large crêpes made from a batter of finely ground rice and lentils, dosa are usually served with a variety of different regional fillings. Always served with **SAMBHAR, THENGAI CHUTNEY & TAKALI 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.

## SIDES

### KEERAI KOOTU 🌱 9

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

### SUNDAL 🔥🌱 9

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

### PACHADI 🌱🥛🌱 4

Cucumber soaked in refreshing cool yoghurt, flavoured with cumin, mustard seeds and coriander.

### SAMBHAR 🌱🌱 8

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

### MANGA PICKLE 🔥🔥🌱 2.5

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

### TARKARI 🌱 4

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

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