

**[ Pre Theater Menu ]**

35.

Available at Dinner till 6.30 PM

**Appetizers**

Chicken Farcha

Lamb Kathi Roll

Palak Chaat

Sev Puri

**Entrées**

Chicken Makhani

Dhaba Gosht

Kali Mirch Salmon

Bengali Fish Curry

Gobhi Mattar / Paneer Shimla Mirch / Dal Dhungaree

**Dessert**

Sorbet / Ice Cream

Gulab Jamun with Ice Cream

Rice Pudding

**[ Breads ]**

Naan 3.

Chili Olive Naan 3.

Garlic Naan 3.

Onion and Sage Naan 3.

Malabari Paratha 3.

Cauliflower Dill Paratha 4.

Aloo Paratha 4.

Keema Paratha 5.

**[ Rice ]**

Basmati Rice 3.

Vegetable Biryani 15.

Tamarind Cashew Nut Rice 4.

**RASIKA**  
FLAVORS OF INDIA  
West End ~ Dinner Menu

The Pre-Theatre menu is served with Naan bread and Basmati Rice. Please choose one from each course.

[ Nosh-Farmana ]

<b>Cauliflower or Shrimp Bezule</b>	8./12..
Mustard seeds / curry leaf / green chilies / lemon juice	
<b>Calamari Amritsari</b>	9.
Thymol / garlic / red chili / gram flour	
<b>Chicken Farcha</b>	9.
Onion / curry leaf / tomato sauce	
<b>Khasta Poori</b>	8.
Multigrain poori / seasonal vegetables / mint chutney	

[ Tawa-Griddle ]

<b>Crab Pepper Masala</b>	12.
Lump crab meat / curry leaf / black pepper / filo	
<b>Tawa Fish</b>	11.
Sea bass / coriander seeds / fennel seeds	
<b>Dakshini Scallops</b>	12.
Red chili / lentils / upma / coconut chutney	
<b>Lamb Kathi Roll</b>	10.
Tandoori lamb / roti / mint chutney	
<b>Tawa Baingan</b>	9.
Eggplant / spiced potato / olive oil / peanut sauce	
<b>Asparagus Uttapam</b>	8.
Rice and lentil pancakes / tomato chutney	
<b>Palak Aur Goolar Ke Kebab</b>	8.
Spinach / figs / garam masala	
<b>Aloo Mattar Tikki</b>	8.
Spiced potato / green pea's / date tamarind chutney	

[ House-made Chutneys ]

Eggplant Ginger chutney	2.5 / 6.
Tomato/golden raisin chutney	
Mango chutney	

[ Sigri-Barbeque ]

<b>Mango Shrimp</b>	12.
Fresh mango / cashew nut / ginger / coriander	
<b>Spicy Reshmi kebab</b>	8.
Minced chicken / mint / coriander / green chili	
<b>Malai Tikka</b>	8.
Chicken / cream cheese / cilantro / mint chutney	
<b>Dori Kebab</b>	10.
Smoked lamb / cashew nuts / saffron	
<b>Laal Mirch Chicken Tikka</b>	17.
Chili / garlic / garam masala	
<b>Elaichi Lamb Chops *</b>	10./18./27.
Mace / cardamom / cashew nuts / ginger	
<b>Kali Mirch Salmon</b>	10./20.
Scottish salmon / pink & black pepper / green pea's chutney	
<b>Adraki Seabass</b>	12.
Ginger / dill / lemon / ginger tamarind chutney	
<b>Honey Chili Tuna</b>	12.
Honey / chili flakes / lemon juice / mango salsa	
<b>Hariyali Paneer</b>	9.
Cottage cheese / mint / cilantro / green chili	

[ Chaat-Savories ]

<b>Sev Batata Puri</b>	7.
Crispy biscuits / potatoes / raw mangoes gram flour vermicelli / chutneys	
<b>Avocado Banana Chaat</b>	9.
Cumin / red chili powder / tamarind / date chutney	
<b>Palak Chaat</b>	10.
Crispy baby spinach / yogurt / tamarind / date	
<b>Artichoke Tuk</b>	9.
Black salt / sweet yogurt / date tamarind chutney	

[ Entrées ]

<b>Bengali Fish Curry</b>	22.
Halibut / onion seeds / fennel / fenugreek	
<b>Fish Rechad</b>	22.
Flounder filet / Peri-Peri masala / shrimp balchao	
<b>Shrimp Bhujnee</b>	24.
Onion / mustard seeds / coconut milk / tamarind	
<b>Khatta Meetha Black Cod</b>	26.
Fresh dill / honey / cheddar / star anise / tamarind	
<b>Chicken Tikka Masala</b>	17.
National Dish of England!	
<b>Chicken Pista Korma</b>	17.
Chicken / cashew nuts / pistachio / mace / cardamom	
<b>Chicken Kolhapuri</b>	17.
Chili powder / grated coconut / cinnamom / tomato	
<b>Kid Goat Biryani</b>	20.
Aromatic goat meat / basmati rice / saffron / raita	
<b>Laal Maas</b>	18.
Caramelized onions / red chili / garlic / black cardamom	
<b>Dhaba Gosht</b>	18.
Lamb / onion / tomatoes / garlic	
<b>Pork Chop Vindaloo</b>	24.
Peri-Peri masala / onions / spiced potatoes	
<b>Duck Moilee</b>	24.
Ginger / green chili / coconut milk	

[ Vegetarian Entrées /Side Dishes ]

<b>Moong Palak</b>	14. / 8.
Sprouted green beans / spinach / cumin / garlic	
<b>Bhindi Poriyal</b>	14. / 8.
Okra / mustard seeds / curry leaf / coconut	
<b>Gobhi Mattar</b>	14. / 8.
Cauliflower / green peas / cumin / ginger	
<b>Baingan Saraf</b>	14. / 8.
Onions / tomatoes / roasted eggplant	
<b>Cabbage Kadi</b>	14. / 8.
Cabbage cakes / mustard seeds / ginger / curry leaf	
<b>Bharwan Lauki</b>	14. / 8.
Squash / Khoya / cashew nuts / raisins	
<b>Rajma Masala</b>	12. / 8.
Fat less / kidney beans / ginger / tomatoes	
<b>Paneer Shimla Mirch</b>	14. / 8.
Cottage cheese / Bell peppers / onion / tomatoes / coriander	
<b>Dal Dhungaree</b>	10. / 6.
Smoked lentils / garlic / tomatoes / fenugreek	
<b>Cucumber Pachadi</b>	5.
Yogurt / mustard seeds / curry leaf	