



# TABLA

AUTHENTIC INDIAN RESTAURANT



## 2 Course Pre-Theatre Menu - £14.95

Sunday to Thursday 5.00 - 6.30

### STARTER

#### **MURGH PAKORA:**

Chicken in an authentic batter, served with homemade sauce.

#### **HAGGIS BONDA:**

Combination of Scottish Haggis, Indian spice with green chilli, ginger & garlic.

#### **MURGH SAMOSA:**

Minced chicken in puff pastry with sweet & sour homemade sauce.

#### **DAKSHIN FRIED FISH:**

South Indian spice marinated Scottish fresh catch of the day, crispy fried.

#### **HARA BHARA TIKKI (V):**

Patties of mashed potatoes, peas, spinach, green chillies and coriander.

#### **VEGETABLE PAKORA(V):**

Crisp potato nuggets with carrots, beans, onions and coriander seeds.

#### **SABZI SAMOSA CHAT (V):**

Mixed vegetables in puff pastry with chilli, mint, and chickpeas.

### MAIN COURSE

#### **SOUTH INDIAN GARLIC MURGH - *A hot dish from South India:***

Chicken cooked in spicy South Indian masala, garlic and a hint of tamarind sauce.

#### **MURGH BALTI:**

Chicken tikka with chickpeas, ginger and garlic with a touch of pickle.

#### **MURGH JALFRAZI:**

Vegetables cooked with steamed chicken and home grown species.

#### **PALAK MURGH:**

Tandoori cooked chicken tikka, spinach and garam masala.

#### **MURGH KORMA:**

Steamed chicken cooked with coconut and cream.

#### **GHOST BHUNA:**

Lamb with garlic, ginger and tomato in a thick masala sauce.

#### **ANDHRA FISH CURRY:**

Marinated Scottish fresh catch of the day, fresh curry leaf, coconut cream, tamarind & chilli.

#### **TARKA DHAL (V):**

Red lentils with garlic and ginger.

#### **MIXED SABZI JALFREZI (V):**

Chef's selection of vegetables with fresh ginger and garlic.

#### **ALOO GOBI (V):**

Cauliflower, potatoes and fresh tomatoes.

All above dishes served with Pilau Rice or Plain Nan. Garlic, Peshwari or Keema Nan: £1.50 supplement.  
Additional Nan and Rice charged at normal menu price.