



Lunch and Pre-theatre Menu

Lunch - £4.95 per person

Available daily between 12 - 3Pm

Choose any 2 Tapas dishes with complementary Rice or Naan bread
Note: Feel free to choose One large portion instead of 2 Tapas portions

Pre-theatre - £7.95 per person

Available daily between 4 - 7PM

A Complete 3 Course Meal

Choose any 3 Tapas dishes with complementary Rice or Naan bread and a Tea or Coffee or Ice Cream
Note: Feel free to choose One large portion instead of 2 Tapas portions

- * £1 Supplementary for Fish dishes &
- * £2 Supplementary for King Prawn dishes

Southern Spice
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Note: Some dishes may contain nuts. Please check with duty manager. All our food is cooked using fresh ingredients, therefore some dishes may take longer than others to prepare. Dosa and Uthappams are gluten free dishes

Whilst you mull over the menu, why not try an appetizer of Two papadams with dips tray (V) for an extra £1.75

Medu Vada (V)

Deep fried urid dal savoury doughnut, made with onion, green chilli and pepper, served with chutney and sambar

Idli (V)

Steamed rice cakes served with chutney and Sambar

Vegetable Pakora (V)

Popular Indian snack, deep fried with fine chopped vegetables with gram flour batter

Chicken Pakora

Diced chicken breast deep fried with gram flour batter

Haggis Pakora

Spiced haggis deep fried with gram flour batter

Chilli Fish

Deep fried marinated fish fillet

Chicken Chaat

Delicious drumsticks swathed in sweet 'n' sour patia sauce

Chicken Tikka

Marinated chicken breast cooked in Tandoor

Seekh Kebab

Made of minced Chicken with spices and grilled on skewers cooked in tandoori clay oven

Lamb Chops

Tender lamb chops marinated in Indian Spices and cooked in tandoor

Masala Dosa (V)

Dosa, a South Indian crispy pancake filled with potato masala

Tomato Pappu (Tomato Dal) (V)

Tomato and lentils cooked with green chillies and tempered with garlic and onions

Avial (V)

A traditional Kerala curry made with selection of handpicked vegetables cooked with mixture of coconut, yogurt and green chillies

Sambar (V)

Traditional South Indian preparation of lentils and tender vegetables cooked with jaggery, tamarind and ground roasted spices

Saag Aloo (V)

Baby potatoes seasoned with fresh spinach and cooked gently with spices and herbs

Chicken Korma

Chicken breasts garnished with ginger-garlic puree, turmeric, chilli, bay leaves, coconut cream and seasoned with dairy cream

Chicken Tikka Chasni

Marinated Chicken breast barbecued in tandoor then cooked with patia base, a light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a subtle taste

South Indian Garlic Chilli Chicken

Southern Spice special Chicken dish prepared with chicken breasts, selection of South Indian spices, simmered with lemon juice, tomatoes, stir fried onions and garnished with garlic

Vorugallu Kodi Koora

Chicken cubes cooked in traditional style with ginger-garlic paste, chilli powder, yogurt, cinnamon, cloves, cardamom and garnished with fried onions

Chicken Chettinadu

Chicken breasts simmered with green chillies, tomatoes, stir fried onions and freshly ground chettinadu spices

Chicken Tikka Masala

Marinated Chicken breast barbecued in tandoor then cooked in fusion of ginger, garlic, peppers and onions

Lamb Madras

Lamb simmered with tomatoes, stir fried onions with Madras spices

Pudina Lamb

Tender lamb cooked with fresh mint leaves, ginger, garlic, onions and spices

Swadesi Ghost

Tender lamb cubes prepared in traditional swadesi style with yogurt, lemon juice, ginger, garlic, chilli, and other Indian spices

Fenugreek Fusion Lamb

Tender lamb cubes cooked with fresh fenugreek leaves, ginger, garlic, onions and spices

Kerala Fish Molee

A unique Kerala fish recipe prepared with boneless and skinless fish fillets simmered with coconut milk, cinnamon sticks, cardamom, fennel seeds, onions, ginger-garlic and tomatoes

Mr. Prawn Masala

Marinated and fried small prawns made with Indian spices

King Prawn Masala

Mouth-watering sizzling dish prepared with marinated pacific king prawns delicately spiced and barbecued

Selection of Accompaniments

Plain Naan or Plain Boled Rice or Jeera Pilau Rice

Or Optional Extras

Extra Portion of Rice - £1.00	Garlic Naan £1.50
Extra Naan £1.00	Peshwari Naan £1.75

Desserts / Hot - Beverages

Tea	Gajar Halwa
Coffee	Gulab Jaman with Ice cream
Payasam	Ice Cream