

PRE-THEATRE MENU £17.95

Additional supplement £2 for Lamb, £4 for Seafood

STARTERS

Aylas Samosa Chaat (Vegetable or Chicken)

Freshly handcrafted samosas paired with a trio of flavourful dips.

Udi Onion Bhaji

A classic favourite—beetroot, spinach, and onion blended with gram flour and deep-fried to crispy perfection.

Lamb Chilli Fry (£2 supplement)

Shredded lamb stir-fried with ginger, chillies, onions, black pepper, mustard, and sweet chilli sauce. Served with mini bread. (2 chilli hot)

Indo Garlic Chilli Chicken

Ayla's special Indo-Chinese stir-fry of chicken cubes with a trio of peppers, tossed in a bold hot garlic sauce. (2 chilli hot)

Sheek Kebab (£2 supplement) Minced lamb blended with aromatic Kashmiri spices, skewered and flame-cooked in the tandoor. (1 chilli hot)

Aromatic Grilled King Prawns (£4 supplement) Succulent king prawns marinated in fragrant spices, flame-grilled to perfection, and finished with a squeeze of fresh lemon for a bright, smoky kick

MAINS

Served with Pilau Rice or Plain Naan

Geordie Garlic Chilli Chicken



Smoky barbecued Chicken cooked in a bold onion, garlic, and chilli sauce, crafted with flavourful input from our local Geordies.

Malabar Coastal Curry

King Prawn (£4 supplement) Lamb (£2 supplement) A fragrant and rich curry from India's Malabar coast, featuring a delicate blend of coconut, curry leaves, mustard seeds, and fresh spices, simmered to perfection.

Paneer Makhanwala

Indian cottage cheese simmered in a rich tomato, cream, and butter sauce

Chilli Mustard Pineapple



Juicy pineapple chunks gently simmered in a coconut milk sauce, infused with mustard seeds and a touch of chilli haat

Chicken Madras (lamb additional £2 supplement)



A fiery South Indian classic. Rich, deeply spiced curry with bold notes of red chilli, garlic, and roasted spices. Slow-cooked for layers of heat and depth. Full-on flavour for those who like it hot.

Lamb Rogan (additional £2 supplement)

A bold, slow-cooked curry with deep, warming spices and a rich tomato base. Infused with garlic, ginger, and aromatic oils, this Kashmiri-inspired dish is all about depth, flavour, and comfort in every bite.

FOOD ALLERGIES and INTOLERANCES

Some of dishes contain nuts. There may be traces of nut in other dishes as the dishes are prepared fresh in a small kitchen. Please advise staff of any allergies or intolerances. Speak to a member of staff about the ingredients in our food if unsure, when ordering. Although extra care is taken we CANNOT GUARANTEE the absence of any allergens in any of our dishes.



