

A taste of everyday India

ALL

DRINKS

CRAFT BEER & CIDER

DESI BIYAR ARKELL'S BREWERY 4.2% 500ML 5

Craft beer brewed to accompany feisty foodstuffs.

JAIPUR IPA THORNBRIDGE BREWERY 5.9% 330ML 4

Soft and smooth Indian Pale Ale accentuated with honey.

BLOW HORN CIDER COTSWOLD CIDER COMPANY 4.0% 500ML 5.5

Spiced cider inspired by the tailgate of Indian trucks.

CELIA CELIA BREWERY 4.5% 330ML [GF] 4

Golden lager with a malty aroma.

SOFTS

RASPBERRY AND GINGER COOLER 3.5

Ginger beer, raspberry and cardamom.

PINEAPPLE AND PASSION FRUIT COOLER 3.5

Fresh passion fruit, mint, pineapple and orange.

SWEET LIME SODA 2.5

Sweet and zesty lime fizz.

ALPHONSO MANGO LASSI 3

First class yoghurt and mango mix.

FRANK WATER 750ML 3.5

Still or sparkling water that provides safe drinking water for India.

COCKTAILS

ARRACK SOUR 7

A Sri Lankan favourite of Ceylon arrack shaken with coconut water, lime and egg white.

PSYCHEDELIC COOLER 7

Vodka, fresh mint, lime, raspberry, cardamom and ginger beer.

BAREFOOT DOCTOR 7

Passion fruit shaken with rum pineapple, orange, mint and lemon.

SEXY SADIE 7

Sloe gin, vodka, lemon and black tea.

THALI GIN & TONIC 6

Bombay dry gin, homemade tonic and grapefruit wedge.

CHAI

JINITA'S MASALA CHAI 1 / 2

Jinita's special brew of milky black tea and healing spices.

REBEL CHAI 4

Jinita's chai spiked with India's Old Monk rum.

Sugar free + dairy free chai available.

WINES

125ml / 175ml / BOTTLE

WHITE

SAUVIGNON VIOGNIER 2016 13%

3.5 / 5 / 18.5

Crisp, refreshing and versatile sauvignon viognier by Chateau de Saint Cosme – a perfect blend of two spice-loving grape varieties from Pays d'Oc.

RIESLING 2016 12.5%

24.5

Thirst-quenching limey Australian Riesling, good with Keralan nandan chicken. A real skull-popper.

ROSÉ

GRENADE ROSÉ 2015/16 13%

3.5 / 5 / 18.5

Super-refreshing and summery rose by Petit Papillon in Languedoc, wonderful with lighter dishes like sticky mango paneer.

RED

FRAPPATO/NERELLO 2014 14%

3.5 / 5 / 18.5

Light, quaffable, juicy Sicilian red by Terre Di Giumara that's great with grills and chicken dishes.

SANGIOVESE SHIRAZ 2015/16 14%

27

Simply sumptuous shiraz from South Australia blended with lively sangiovese, excellent with Lucknowi lamb.

SPARKLING

BRUT 12.5%

125ML 6 / BOTTLE 28

Award-winning bubbly by Graham Beck in South Africa that goes perfectly with our snacks and starters.



FOOD

SNACKS

POPPADOMS AND HOUSE CHUTNEYS [V GF]

POPPADOM 1, CHUTNEYS 3

House chutneys: coconut, tomato & tamarind, mango & pineapple, coriander.

PANI PURI [V GF] 4

Crispy puris filled with spicy chickpea and potato, add pani and pop into your mouth (quickly!) for a taste explosion.

STARTERS

MUSHROOM AND WALNUT SAMOSAS [V] 5 *

Smoky, earthy and surprisingly meaty mushroom samosas.

CHICKEN AND CORIANDER SAMOSAS 5 *

Chicken and sprightly coriander samosas.

PEA KACHORIS WITH PICKLED ONIONS

[V DF] 4.5 *

Garden peas spiced with cinnamon, black pepper and ginger wrapped in atta pastry.

ALOO BONDAS [V DF GF] 4.5

Spiced mashed potato balls in chickpea batter.

ALLERGEN INFO

Our allergen chart lists the ingredients used for all dishes – please ask your server for a copy. If you suffer from food allergies and intolerances please speak to your server. Food may contain nuts.

[V] = Vegetarian

[GF] = Gluten-free

[DF] = Dairy-free

THALIS

A thali is an Indian feast made up of lots of different dishes. Served with dal, vegetable subji, yoghurt, fresh crunchy salad and basmati rice. To heat things up ask your server for some extra spice.

KERALAN NANDAN CHICKEN [GF] 11.5

Tender chicken thighs simmered in a creamy coconut, cumin and green cardamom sauce.

LUCKNOWI LAMB [GF] 13

Lamb cooked until falling-apart-tender in a rich tomato sauce with warming garam masalas.

GOAN FISH [GF] 11

A little known fish curry made using pollack, tomatoes and the gently sour kokum fruit.

PUMPKIN AND COCONUT OLAN [V DF GF] 9.5 *

Sweet roasted pumpkin in a coconut, black-eyed bean and curry leaf sauce.

PUNJABI PANEER [V GF] 10.5

Paneer in a creamy spinach and fenugreek sauce – our tribute to one of the North of India's favourite pleasures.

ROADSIDE GRILLS

Grills are marinated overnight and cooked to order on a tava or hot coals – just like they do in the back streets of Bombay. Served with coriander chutney, yoghurt, salad and chapattis.

CHICKEN TIKKA [DF] 11.5

Tender chicken thigh pieces marinated in ginger, lemon and garam masala.

STICKY MANGO PANEER [V] 11

India's favourite cheese chargrilled in a sticky mango marinade, back by popular demand.

DAILY STAPLES

CHAPATTI [V DF] 1

Home-style wholemeal flatbread cooked on the tava grill.

UTTAPAM [V GF] 2.5

South Indian rice bread with fresh herbs, coconut, tomato and onion.

MASALA FRIED-POTATOES [DF V GF] 3

Fried spiced potatoes coated in chickpea batter served with tomato & tamarind chutney.

NO COMPROMISE

This menu has been awarded the highest rating by the Sustainable Restaurant Association. Our chicken is free-range, fish is sustainably sourced and we use sustainable, organic and seasonal produce wherever possible.

SWEETS

GULAB JAMUN [V] 2.5 *

Freshly baked warm doughnut steeped in saffron cardamom syrup served with masala chai.

PISTACHIO KULFI [GF] 2.5

Elegant pistachio flavoured caramelised ice cream served with paan masala and pistachio.

DARK CHOCOLATE CAKE [V GF DF] 2

Super rich, delicious dark chocolate cake.

DISCOVER MEERA SODHA

The dishes with a * next to them are by author of bestselling cookbooks Made in India and Fresh India Meera Sodha.



MEERA SODHA FOR THALI



THE LADY THAT INSPIRES MUCH OF THE TASTE EXPERIENCED AT THALI

The way in which women all over India colour everyday life with patterned fabrics over their shoulders is heart warming. Meera Sodha proudly translates this spirit in her love for the “largely unknown cuisine of Indian home cooking” that explores how women across India nourish their loved ones.

“Real Indian home cooking is largely an unknown cuisine,” pointed the chef. And it is indeed her love for what Indians really eat at home that has led Meera to get into

cooking and represent the loving and charming way in which women across India nourish their people.

The dishes with a * next to them have been created by Meera Sodha. Recipes can be found in her bestselling cookbooks [Fresh India](#) and [Made in India](#). If you'd like to look at a copy please ask your server.

TIFFIN WALLAH



From Monday to Friday at around midday something astonishing happens on the streets of Mumbai. More than 200,000 tiffins are delivered by tiffin wallahs to office workers with a staggering 99.99% success rate. The tiffin wallahs are considered so trustworthy that workers place their wages inside the tiffin box rather than risk carrying money on the ‘super dense crush’ commuter train.

The Thali tiffin scheme is an everyday way to enjoy your favourite thali at home with zero waste. Buy an insulated tiffin tin (reusable lunchbox from Mumbai) and fill it with your thali of choice for just 29 pounds.

