

THALI



TAKEAWAY MENU

SNACKS

POPPADOM [DF V GF] 1

Golden poppadoms with a good brittle crunch.

SET OF HOUSE CHUTNEYS [V] 3

Coconut, tomato & tamarind, mango & pineapple and coriander.

STARTERS

BOX OF ANY FOUR SERVED WITH CHUTNEY 6

MUSHROOM AND WALNUT SAMOSAS [V] *

Smoky, earthy and surprisingly meaty mushroom samosas.

CHICKEN AND CORIANDER SAMOSAS *

Chicken and sprightly coriander samosas.

PEA KACHORIS WITH PICKLED ONIONS [V DF] *

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

ALOO BONDA [V DF GF]

Spiced mashed potato balls in chickpea batter.

EVERYDAY DHABA

KERALAN NANDAN CHICKEN [GF DF] 7.5

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

LUCKNOWI LAMB [GF DF] 8.5

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

GOAN FISH [GF DF] 7

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

PUMPKIN AND COCONUT OLAN [V DF GF] 6.5 *

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

PUNJABI PANEER [V GF] 6.5

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

SUBJI [DF V GF] 4

Seasonal vegetable curry.

DAL [DF V GF] 4

Lentils cooked with tomatoes with a garlic and cumin tempering.

ROADSIDE GRILLS

Grills are marinated overnight and cooked to order on a tava or over hot coals – just like they do in the back streets of Bombay.

CHICKEN TIKKA [DF] 8

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

STICKY MANGO PANEER [V] 7

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

DAILY STAPLES

BASMATI RICE 2.5

The king of rice.

CHAPATTI [V DF] 1

Home-style wholemeal flatbread cooked on the tava grill.

MASALA FRIED-POTATOES [DF V GF] 3

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

UTTAPAM [V GF] 3

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

SWEETS

GULAB JAMUN V 3.5 *

Set of three warm doughnuts steeped in saffron and cardamom syrup.

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

DISCOVER MEERA SODHA

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



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.

VISIT US

For the full list, please see our website
thethalirestaurant.co.uk