

# DRINKS

**THALI**  
MONTPELIER

## CRAFT DRINKS

### ROAR BEER – PREMIUM CRAFT BEER 5

Craft beer brewed to accompany feisty foodstuffs.  
4.5% - 500ml

### JAIPUR IPA THORNBRIDGE BREWERY 4.5

Soft and smooth Indian Pale Ale.  
5.9% - 330ml

### Peroni Nastro Azzurro (GF) 4.5

balance of bitterness and subtle citrus  
aromatic notes 5% - 330ml

### COBRA PREMIUM 4.5/6

Unique aroma and smooth flavoured lager  
4.3% - 330/660ml

### BLOWHORN CIDER COTSWOLD CIDER 5.5

Spiced cider inspired by the tailgate of Indian trucks.  
4.0% 500ml

### BREWDOG NANNY STATE 4

Alcohol free happy ale with a bug taste  
0.5% - 330ml

## WINES

125ML / 175ML/BOTTLE

### WHITE

#### MIRABELLO PINOT GRIGIO VENETO 4.5 / 6 / 23.5

An explosive Pinot Grigio, Flavourful aromas of  
pears and apples with a delicious mineral twist.  
Veneto, Italy. 12%

#### CA DI PONTI CATARRATTO 4 / 5.5 / 19.5

Fresh, crisp and bone dry perfect for every  
day drinking. Sicily, Italy. 13%

### SPARKLING

#### LUNETTA PROSECCO BOTTLE 24.5

Masses of fruity apple with a crisp  
and pleasant finish. Veneto, Italy. 11%

## COCKTAILS

#### PSYCHEDELIC COOLER 7

Vodka, fresh mint, lime. berry &  
mango and ginger beer.

#### BAREFOOT DOCTOR 7

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

#### THALI GIN & TONIC 6.5

Dry gin, homemade tonic  
and grapefruit wedge.

## SOFT DRINKS

#### BERRIES AND GINGER COOLER 3.5

Fiery ginger beer with berries, mango  
and lime flavors .

#### PINEAPPLE & PASSION FRUIT COOLER 3.5

Fresh passion fruit, mint, pineapple and  
orange.

#### SWEET LIME SODA 3

Sweet and zesty lime fizz.

### RED

#### BORSAO TINTO GARNACHA JOVEN (V) 4 / 5.5 / 19.5

Juicy brambly fruit dominate this generous easy  
drinking wine. Campo de Borja, Spain. 13.5%

#### RHEA PINOT NOIR 4.5 / 6 / 23.5

Red berry, cherry and blackberry aromas complemented with  
subtle floral notes with supple tannins and a fresh acidity. Dealu  
Mare, Romania. 13.5%

### ROSÉ

#### MIRABELLO PINOT GRIGIO ROSATO 4 / 5.5 / 19.5

A dry style rose, packed with strawberry and  
cream flavours. Veneto, Italy. 13%

## GARAM CHAI

#### AMCHI MASALA CHAI 2

special brew of milky tea and healing  
spices like ginger and cardoman..

#### REBEL CHAI 4

hot masala chai spiked with  
dark rum.

#### ROOIBOS CHAI 2

Caffeine, sugar and dairy-free chai  
available.

#### ALPHONSO MANGO LASSI 3

yoghurt and mango mix.

#### GULAAB LASSI 3

First class yoghurt with rose nectar.

#### JAL JEERA 3






cumin spice mix with lemonade.

# FOOD

# THALI

MONTPELIER

## STARTERS

- POPPADOMS (DF GF)**  **1** **ALOO BONDAS (DF GF)**  **5** **SPINACH PAKODA (DF GF)**  **4.5**  
Spiced mashed potato balls in chickpea batter s/w mango pineapple & chilli chutney. Spiced mashed potato balls in chickpea batter s/w chilli mango chutney.
- HOUSE CHUTNEYS (V GF VO)** **4** **CHICKEN & CORIANDER** **5** **PUNJABI SAMOSAS (DF)**  **4.5**  
Tamrind, tomato, mango, chilli, pineapple, & coriander. Chicken and coriander samosas s/w Green coriander chutney. ask for dairy free option. Classic spiced potato & pea samosas s/w mango, pineapple & chilli chutney.
- CITY SNACKS (DF)**  **5** **SAMOASAS (DFO)**  
Aloo Bonda, Punjabi Samosa and Spinach Pakoda. Ask for GF option. Chicken and coriander samosas s/w Green coriander chutney. ask for dairy free option.

## THALIS


Choose a main from below s/w gunpowder potatoes, tarka daal, yoghurt, crunchy Keralan salad & basmati rice (GF VO).

- GOAN FISH CURRY (GF DF)** **12.5**  
A little known fish curry made using tilapia. enjoy tomatoe and coconut base curry.
- BRAISED LUCKNOWI LAMB (GF DF)** **14.5**  
Lamb cooked until falling-apart-tender in a rich spicy tomato sauce with warming garam masalas.

- MALABAR KING PRAWN (GF DF)** **14.5**  
Prawn cooked in creamy coconut sauce with crunchy broccoli and aubergine.

- KERLAN NANDAN CHICKEN (GF DF)** **13.5**  
chicken thighs simmered in a creamy coconut, cumin and green cardamon.


- DHABA DAAL MAKHANI (V GF)** **12**  
rich and creamy Indian black lentils (urad dal) and kidney beans, simmered in a thick, luscious gravy that includes butter and cream.

- SPINACH TARKA DAAL (GF DF)**  **11.5**  
Lightly spiced split lentil soup with handfuls of fresh spinach s/w Bengali Aubergine curry.






- HOUSE PUNJABI PANEER (V GF)** **12.5**  
Paneer in a creamy spinach and fenugreek sauce - our tribute to one of North India's favourite pleasures.

- PUMPKIN OLAN (GF DF)**  **12.5**  
A vegan show-stopper, sweet roasted pumpkin in a coconut and a black-eyed bean sauce.

- DELHI CHANNA MASALA (GF DF)**  **11.5**  
Traditional northern Indian chickpea curry from heart of India; Delhi, cooked with heart warming masalas.

- HIMALAYAN MOCK CHICKEN(DF)**  **11.5**  
Well known as soya chaap in Northern India. Enjoy the spiced base vegan curry without sacrificing your taste buds.


## DAILY STAPLES

- Roti (DF)**  **1** **BASMATI RICE (GF DF)**  **3**  
Wholemeal Indian flatbread. Cumin rice
- PARATHA (VO)** **4** **MASALA FRIED-POTATOES** **4**  
Homemade flatbread stuffed with spicy potatoes s/w lime pickle & yogurt. **(GF DF)**   
Fried spiced potatoes coated in chickpea batter s/w tomato chutney.
- UTTAPAM (GF DF)**  **4** **CRUNCHYKERALANSALAD**  **3.5**  
South Indian rice bread with fresh herbs, coconut, tomato and onion. **(GF,DF)**  
Crunchy salad with sunflower seeds, parsley & lime with dressing.

## SMALL BOWLS

- KERALAN NANDAN CHICKEN (GF DF)** **6.5**
- LUCKNOWI LAMB (GF DF)** **9**
- GOAN FISH (GF DF)** **6.5**
- PUNJABI PANEER (V GF)** **6.5**
- MALABAR KING PRAWN (GF DF)** **8.5**
- DELHI CHANNA MASALA (GF DF)**  **6.5**
- PUMPKIN OLAN (GF DF)**  **6**
- SPINACH TARKA DAAL (GF DF)**  **6**
- GUNPOWDER POTATOES (GF DF)**  **5**
- BENGALI AUBERGINE (GF DF)**  **6.5**
- DHABA DAAL MAKHANI (V GF)** **6.5**

## SWEETS

- RAW CHOCOLATE CHEESECAKE (GF)** **5**  
Our take on the German bakery speciality, a backpackers favourite across India.
- GULAB JUMUN (V)** **3.5**  
freshly fried warm doughnut steeped in a saffron cardamom syrup s/w a scoop of vanilla ice cream.
- KULFI (V GF)** **3.5**  
Creamy India ice cream. Choice of pistachio or chocolate
- MANGO SORBET (GF DF)**  **3.5**  
Dairy free iced alphonso mango sorbet.