

THALI THURSDAYS

In true Street food tradition, our thalis are platters of tapas-style delicacies, giving a balanced combination of the flavour, texture and colour of Indian regional cuisine

Goan Menu

Pork Vindaloo

Pork shoulder and belly cooked with Kashmiri chillies and spices, intensely flavoured with garlic and red wine vinegar

Prawn Curry

Tiger prawn simmered in a coconut and tamarind sauce

Tendli Bhaji

Ivy Gourd stir-fried with spices

Dal

Homestyle lentils

Steamed Rice and Naan

Rajasthani Menu

Laal Maas

Lamb leg braised with caramelised onion and spices, enhanced with smoked cloves and garlic.

Safed Murg

Chicken breast simmered in a creamy cashewnut and melon seed sauce

Bhindi

Okra sautéed with onions and tomatoes

Dal

Homestyle cooked lentils

Saffron Pilav Rice and Naan

Delhi Menu

Rarra Gosht

Slow cooked leg of lamb with onions and tomatoes, finished with ground lamb and spices

Murg Makhani

Tandoori chicken breast in a rich tomato sauce flavoured with fenugreek

Kadai Paneer

Indian cottage cheese stir fried with bell peppers and spices

Dahl Makhani

Slow cooked whole black lentils

Saffron Pilav Rice and Naan

Calcutta Menu

Kosha Mangsho

Lamb cooked with whole spices and chillies

Murgir Jhol

Home-style chicken curry

Chor Chori

Brinjal, cauliflower, potatoes, pumpkin flavoured with Panch Poran- five spices

Dahl

Chana dahl flavoured with coconut and spices

Steamed Rice and Naan

Priced at 14.95 per person