

THALI

ROADSIDE CAFE INDIA

THE ULTIMATE CHRISTMAS THALI

2 COURSE LUNCH £14.95 | 2 COURSES & CHAI £19.95
3 COURSES £22.95 | 3 COURSES & COCKTAIL £26.95

MEERA SODHA FOR THALI CAFE

SNACKS

Venison Samosas s/w Cranberry Chutney 5

During colonial times, hunting was a favourite sport of the Maharajahs. Those days are past but venison, with its delicious gamey flavor, maintains a great friendship with warming spices star anise, cardamom and cinnamon.

Mushroom and Walnut Samosas 4.5
s/w Coriander Chutney V DF

As combinations go, mushrooms and walnuts are a mighty pair: smoky, earthy (and irritatingly addictive).

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◆... THALIS ...◆

Pig Cheek Vindaloo Thali GF 13.5

Introduced to Goa by the Portuguese in the 15th Century, vindaloo has become one of India's most famous dishes (with the help of a few chillies). Our version has tender morsels of pig cheek, in a hot, sweet and sour curry sauce.

Pumpkin, Black-Eyed Bean and Coconut Thali V GF DF 12

The smell of roasted pumpkin and curry leaves sizzling in coconut oil is enough to make anyone want to go to Kerala where this dish, known as 'olan', originates.

SERVED WITH RADISH RED CABBAGE POMEGRANATE SALAD,
KALI DAL, SUBJI, CARMELISED RED ONION AND CUMIN RICE,
APPLE AND MIND RAITA.

PUDDINGS

Tava Pineapple s/w Cardamom Ice-Cream V GF 5

Spiced, hot pineapple with exotic cardamom ice cream and a handful of pistachios for good measure.

Chocolate Kheer s/w Almond Chikki V GF 4.5

Rice gently cooked in milk and chocolate with just enough spice to warm the spirits topped with a cluster of jaggery-caramelised almonds.

GF - NO GLUTEN CONTAINING INGREDIENTS

V - VEGETARIAN

DF - DAIRY FREE