## FOOD

### **SNACKS**

**POPPADUM** GF **W** 

**HOUSE CHUTNEYS** GF V VO

Tray of four – coriander coconut, tomato tamarind, mango chilli, coconut and ginger.

MUMBAI CITY SNACKS DF V

£5

Tray of three, potato bonda, red pepper pakora, pea and potato samosa, (or combine as you wish) served with mango chilli chutney.

### £13.5

SPECIALITIES FROM INDIA - CHOOSE A MAIN FROM BELOW, SERVED WITH SAAG ALOO, DAL, BASMATI RICE, YOGHURT (TOMATO CHUTNEY FOR VO) AND PICKLED RED ONION.

#### KERALAN NANDAN CHICKEN GF DF

Chicken curry in a coconut, tomato sauce, curry leaves and a hint of green cardamom, inspired by the evocative flavours of the South.

### CHANA MASALA GF 🕜

A traditional northern workers curry made with chickpeas, a warming blend of spices in a tomato

#### **GOAN FISH CURRY GF DF**

A little known fish curry in coconut, mustard seeds and curry leaves.

#### **PUNJABI PANEER GF V**

Paneer in a creamy spinach and fenugreek sauce "Our tribute to one of the North of India's favourite pleasures"

### **PUMPKIN OLAN GF V**

A vegan show stopper sweet roasted pumpkin in coconut, black eye bean and Garam masala sauce.

#### MASALA DOSA GF 💜

Rice Pancake filled with pea & potato, served with tangy lentil sambar & coconut chutney.

STILL HUNGRYP REFILL RICE AND DAL WITH ANY FULL THALI (NOT APPLICABLE FOR EXPRESS LUNCH)

### SIDES

CHAPATTI V £1.5 Home style wholemeal flatbread cooked on tava grill.

**ALOO PARATHA** V VO £4.5

Homemade flatbread stuffed with spicy potatoes served with lime pickle and yoghurt.

UTTAPAM GF V £5

South Indian Rice bread with fresh coriander, coconut, tomatoes, and onion served with sambar and coconut chutney.

### MASALA FRIED POTATOES GF 🕜

£4

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

#### CRUNCHY KERALAN SALAD GF 🕡



Crunchy salad with carrots, parsley, radish, cabbage, with mango and lime dressing and sunflower seeds.

BASMATI RICE GF V

£3.5

SHARE THE LOVE

KERALAN CHICKEN GF DF

CHANA MASALA GF 🕜

GOAN FISH CURRY GF DF

**PUNJABI PANEER GF V** 

PUMPKIN OLAN GF V

SPINACH TARKA DAL GF 🕜

SAAG ALOO GF V

### TO FINISH

India's most cherished festival dessert made fresh on site. Two warm Indian doughnut balls steeped in a delicate cardamom & saffron syrup s/w chai

Add Kulfi Indian ice cream for

£1.5

### HANDMADE PISTACHIO KULFI

Thali's homemade Indian pistachio ice-cream, made on site.

\*Vegan Gulub Jamun (contains nuts), Kulfi & Chai available please ask.



Our Free Range chicken is directly sourced from Creedy Carver farm situated in Crediton Devon.



Our Icelandic Cod is sourced through sustainable fishing practices certified by the Marine Stewardship Council.

# **DRINKS**

## THALLI EVERYDAY INDIA

### CRAFT BEER & CIDER

#### **JAIPUR IPA**

THORNBRIDGE BREWERY
5.9% 330ml £6
Soft and smooth Indian Pale Ale
accentuated with honey.

#### **KINGFISHER**

4.8% 330ml **Y** £5 4.8% 650ml **Y** £6.95

#### **BLOW HORN CIDER**

COTSWOLD CIDER COMPANY
4.0% 500ml 
Spiced cider inspired by the

tailgate of Indian trucks.

#### PERNN

5.1% 330ml [GF] V £5 Classic Italian lager.

### PERONI O.O

0.0% 330ml 

✓ £5

Alcohol Free with a crisp taste

### **COCKTAILS**

**PSYCHEDELIC COOLER ©** £7.5 Vodka, fresh mint, lime, raspberry and ginger beer.

BAREFOOT DOCTOR ♥ £7.5

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

**THALI GIN & TONIC** £7.5 Dry gin, homemade tonic and grapefruit wedge.

### **COFFEE**

ESPRESSO	£2/2.3
CAPPUCINO	£2.95
LATTE	£2.95
FLAT WHITE	£2.95
AMERICANO	£2.75
MOCHA	£2.95
MASALA COFFEE	£3.5

### SOFTS

### RASPBERRY, GINGER & LIME COOLER ♥

Fiery ginger beer and raspberry

### PINEAPPLE & PASSION FRUIT COOLER ♥ £3.5

Fresh passion fruit, mint, pineapple and orange.

### **SWEET LIME SODA V** £3 Sweet and zesty lime fizz.

**ALPHONSO MANGO LASSI** £3.95 First class yoghurt and mango

#### **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.

### CHA

£3.5

### JINITA'S MASALA CHAI

small £1.25 / large £2.5 Jinita's special brew of milky black tea and healing spices.

**REBEL CHAI** £4.95 Jinita's chai spiked with dark rum.

#### **ROOIBOS CHAI**

¥2

Rooibos tea with our own blend of masala spices served with oat milk.

🗸 = Vegan

[VO] = Vegan Option available

[V] = Vegetarian

[GF] = Gluten-free

[DF] = Dairy Free

### WINES

125ML / 175ML / BOTTLE

### WHITE

### CA DI PONTI CATARRATTO

13% **V** 

£4 / £5.5 / £19.5

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

### MIRABELLO PINOT GRIGIO VENETO

12% 🔽

£4.5 / £6 / £23.5

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

### RED

### BORSAO TINTO GARNACHA JOVEN

13.5% [V]

£4 / £5.5 / £19.5

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

#### SIERRA GRANDE PINOT NOIR

13% **V** 

£4.5 / £6 / £23.5

Silky soft and packed with rasberry, cherry and vanilla flavours. Central Valley, Chile.

### RNSÉ

#### MIRABELLO PINOT GRIGIO ROSATO

13% ٧

£4 / £5.5 / £19.5

A dry style rose, packed with strawberry and cream flavours. Vazzola, Italy.

### **SPARKLING**

### **MOINET PROSECCO**

11.5% **V**Bottle £24.5