

NIBBLES

Pappadam (2 nos) 1.75
Served with an assortment of chutneys mint, mango and chopped onion masalsa.

STARTERS Vegetarian

Gobi Manchurian (Dry) 4.00
Indo Chinese fusion dish, very popular in India, fried cauliflower florets with a clash of Indian spices. This popular street fare.

Onion Bhaji 3.50
Sliced batter fried onions. Served with red onion sauce and mint yoghurt.

Punjabi Samosa 3.50
Pyramid shaped short crust pastries filled with a delicious and authentic blend of spicy potatoes and peas. Served with tamarind chutney.

Paneer Tikka 4.50
Cubes of home made cottage cheese, marinated with Indian spices cooked in the clay oven.

Chilli Paneer 4.50
Cubes of home made cottage cheese, batter fried and tossed in Indo - Chinese fusion sauce with cubes of capsicum and onion.

Mysore Bonda 3.75
Ball shaped mashed and seasoned potatoes, deep fried in a light gram flour batter. Served with coconut chutney.

Chilli Sesame Momos 4.25
Deep fried vegetable momos tossed with sesame and chilly sauce.

STARTERS Non Vegetarian

Chilli Chicken (Dry) 5.00
Indo - Chinese fusion dish with batter-fried chicken tossed in sweet and spicy sauce with cubes of capsicum and onion.

Achaari Chicken Tikka 4.75
Cubes of chicken cooked in the clay oven, flavoured with Indian pickle and spices. Served with salad and xoxoxo xoxoxo xoxoxoxoxoxo.

Methi Malai Chicken Tikka 4.95
Chicken marinated with Indian spices, cream and fenugreek, cooked in the clay oven.

Tandoori Lamb Chops 5.50
Lamb chops marinated overnight with yogurt and Indian spices, cooked in the clay oven.

Lamb Sheek Kebab 4.75
Minced lamb mixed with a blend of Indian spices and char grilled, served with mixed salad and mint chutney.

Tandoori Prawns 7.95
King prawns marinated and cooked in a charcoal Tandoor oven.

Masala Fried Tilapia 6.95
Marinated steak of fish shallow fried and served with a crunchy salad.

Beef Coconut Fry 5.50
Beef cooked with coconut flakes and Indian spices a dry preparation.

SOUTH INDIAN SPECIALITY

Plain Dosa 4.50
A crepe - thin pancake made from the batter of rice and lentils and served with coconut chutney, red-onion chutney and sambar.

Masala Dosa 4.95
The famous thin pancake of the south stuffed with a cooked filling of potatoes, fried onions and spices.

Thattu Dosa (3 nos) 5.45
Popular countryside thick pancakes made from the batter of rice and lentils and served with coconut chutney, red-onion chutney and sambar.

Mysore Masala Dosa 5.45
Traditional masala dosa served with a spread of red chilly and chutney.

Ghee Roast 5.95
Thin plain and crispy rice and lentil pancake smeared with clarified butter.

Cheese Dosa 5.95
Pancake with a delicate filling of cheese.

Cheese Onion Dosa 5.95
Pancake stuffed with cheese and chopped onion.

Chicken Dosa 6.95
Pancake stuffed with freshly made chicken masala with potatoes, onion and vegetables.

Prawn Dosa 6.95
Pancake stuffed with masala flavoured prawns.

Thaali Special Dosa 7.50
House special dosa enhances your taste buds with aromatic chutney flavour and masala filling topped with onion, tomato and coriander.

Vada 3.00
Doughnut shaped lentil fritters served with sambar and chutney.

Sambar Vada 3.75
Two pieces of Vada dipped in a lentil and mixed vegetable curry called sambar.

Idly 3.95
A soft and spongy popular South Indian savoury dish made from steamed batter of rice and lentils. Served with sambar and coconut chutney.

Sambar Idly 3.95
Two pieces of idly soaked in sambar.

Thaali (means "plate") A selection of various dishes served in small steel bowls with 6 different flavors of sweet, salt, bitter, sour, astringent and pungent on one single round steel platter.

THAALI (Lunch Only)

Vegetable Thaali 8.95
Fish Curry Thaali 10.95
Chicken Curry Thaali 10.95
Lamb Curry Thaali 10.95

HOUSE SPECIAL

(Fish served with Plain Rice. Sizzlers served with Naan)

Pomfret Pollichathu (Chef's Special) 11.95
Whole pomfret wrapped in banana leaf with a special onion marination paste, spiced ginger, garlic, curry leaves, chilli and turmeric. (with bone)

Pomfret Masala (Chef's Special) 11.95
Shallow fried pomfret in a thick onion tomato masala. (with bone)

Masala Fried Pomfret 11.95
Over night marinated whole pomfret shallow fried - served with a crunchy salad. (with bone)

Tilapia Pollichathu (Chef's Special) 8.95
Fish fillet wrapped in banana leaf with a special onion marination paste spiced with ginger, garlic, curry leaves, chilli and turmeric.

Sizzling Tandoori Chicken Full 11.95
(Chicken on the bone)

Sizzling Tandoori Chicken Half 7.00
(Chicken on the bone)

Sizzling Tandoori Non Veg Plater 9.95
2 lamb chops, 2 achaari chicken tikka, 2 methi malai chicken tikka and 2 shee kebab.

FROM THE STREETS OF INDIA Chaat Veg starters

Pani Puri 3.25
A common street snack in India. Crispy fried hollow pastry rounds filled with tamarind chutney, chilly chaat masala, onion, potato, chick peas and flavoured water.

Bhel Puri 3.25
A savoury street snack, made out of puffed rice, vegetable and tangy tamarind sauce.

Samosa Chaat 3.75
Crushed samosa with chickpeas and vegetables topped with tamarind chutney.

Dahi Puri 3.75
Crispy fried puries filled with potatoes, chickpeas, spices and chutney. Finally sweetened beaten yoghurt poured over the puries.

Sev Puri 3.75
Puries topped with chopped onions, garnished with tamarind chutney and sev.

Vada Pav 3.50
Potato patty, served in a soft bread roll with chutneys.

Pav Bhaji 4.50
A thick mashed vegetable curry served with soft bread roll called pav.

Papdi Chaat 3.75
Crispy fried flat puries topped with chickpeas, boiled cube potatoes, chutney and chopped vegetables and coriander leaf. Finally garnished with sev and beaten yoghurt.

Sharing Chaat Plater 7.50
Taster of bhel puri, dhari puri, sev puri and papdi chaat.

Dahi Vada 3.75
Lentil fritters soaked in beaten sweetened yoghurt.

NON VEG CURRY

Chicken Chettinadu 7.95
Treat of chicken, prepared in traditional chettinad style - famous dish of Tamilnadu.

Butter Chicken Masala 7.95
Chicken tikka pieces cooked in rich tomato gravy called 'makhani' gravy (consisting of cashew paste, garam masala and dry fenugreek leaves) finished with a splash of fresh cream.

Chicken Kuruma 7.95
Succulent cubes of chicken aromatically cooked with creamy coconut and cashew nut paste.

Chilly Chicken (Saucy) 7.95
Batter fried chicken and tossed in Indo-Chinese fusion sauce with cubes of capsicum and onion.

Malabar Lamb Curry 8.95
Lamb flavoured with fennel and cooked with ground coconut and Indian spices.

Lamb Nilgiri Kuruma 8.95
Tender lamb pieces cooked in coriander, coconut, green chilly paste.

Laal Maas 8.95
A traditional Rajastani lamb preparation aromatic and spicy dish.

Beef Mappas 7.95
A medium spiced beef preparation with creamy coconut gravy.

Beef Chilly (Saucy) 7.95
Sliced beef cooked with capsicum and onion in a thick Indo-Chinese fusion sauce.

SEA FOOD

Prawn Masala 8.95
Shallow fried king prawns cooked in a medium spiced onion & tomato masala gravy.

Prawn Moily 8.95
A traditional mild prawn preparation cooked with coconut milk and turmeric with hints of ginger and garlic. Finished with curry leaves.

Kumarakom Prawn Curry 8.95
King prawns cooked with cocum, spicy masala and finished with coconut milk.

Fish Moily 8.25
A traditional mild fish preparation cooked with coconut milk and turmeric with hints of ginger and garlic. Finished with curry leaves.

Kerala Fish Curry 8.25
A spicy fish curry hot and sour with coccum, ginger, garlic and chilly.

Kumarakom Fish Curry 8.25
Fish cooked with coccum, spicy masala and finished with coconut milk.

Please be patient for your order as all our dishes are freshly prepared. All items on this menu are subject to availability. Some of our dishes may contain traces of nuts, dairy and gluten. Please ask a member of our waiting staff for any assistance.

VEG CURRY

- Dal Makhani** 6.95
A very popular dish, originated from the Indian state of Punjab, made with black lentil, red kidney beans cooked overnight finished with cream and butter.
- Dal Tadka** 5.95
A mixture of masoor dal and moong dal cooked and tempered with golden fried garlic and cumin with fresh chopped coriander leaves and tomatoes.
- Chilly Gobi (Saucy)** 6.95
Indio-Chinese fusion dish, very popular in south India, fried cauliflower florets with Indian spices and Thali special Indio-Chinese fusion sauce.
- Mix Vegetable Kuruma** 6.95
A mild creamy preparation of vegetables cooked in cashew paste and coconut milk and finished with spices and herbs.
- Ennai Katrikkai** 6.95
A medium spiced speciality from the state of Tamilnadu, aubergine cooked in a onion, tomato and roasted coconut gravy and flavoured with tamarind.
- Kolhapuri Veg** 6.95
Julienne of mixed vegetables cooked in a spiced thick tomato and onion greavy.
- Paneer Tikka Masala** 7.50
Paneer tikka mixed with thick tomato & onion masala, finished with butter and cream.
- Kadai Paneer** 7.50
Paneer tikka cooked in a thick greavy with cubes of onion, capsicum, tomato and spices.
- Channa Masala** 6.95
Chickpeas cooked in onion and tomato gravy, flavoured with Indian spices and finished with fresh cream and chopped coriander.

SIDES

- Sambar** 3.95
Lentil and vegetable cooked together and tempered with spices and musted seeds.
- Aloo Simla Mirch** 3.95
Cubes of potato and capsuim tosed with onion, tomato masala and Indian spices.
- Bhindi Masala** 3.95
Tempred ladies finger with Indian herbs and spices.
- Chips** 1.95
- Green Salad** 2.75
Combination of lettuce, sliced onion, cucumber, tomato, carrot, green chilli and lime wedge.

KIDS CORNER

- Fish Fingers with Fries** 4.00
Served with juice
- Chicken Nuggets with Fries** 4.00
Served with juice
- Egg or Veg Noodles** 4.00
Served with juice & ketchup
- Omlette with Fries** 3.75
(Mushroom or Cheese or Tomato) Served with juice

BREAD / RICE

- Plain Naan** 1.80
- Butter Naan** 1.85
- Garlic Naan** 1.95
- Peshwari Naan** 2.50
- Lacha Paratha** 1.75
- Roti** 1.60
- Kerala Parotta** 1.95
South Indian layered flat bread cooked on a griddle.
- Garlic Parotta** 1.95
Parotta stuffed with chopped garlic and cooked on a griddle.
- Plain Rice** 2.25
Steamed basmati rice.
- Pulau Rice** 3.00
Aromatic basmati rice cooked with whole spices, ghee and yoghurt.
- Lemon Rice** 3.50
Zesty rice tossed with lemon juice, curry leaves, red chilli and mustard seeds.
- Mushroom Rice** 3.50
Basmati rice cooked with whole spices and tossed with sliced mushroom.
- Egg Fried Rice** 6.50
Aromatic basmati rice toasted with egg, white pepper, soya sauce, peas, carrots and onions. Garnished with spring onions.

BIRIYANI

- All Biriyani served with gravy, raita, pickle & papadum
- Chicken Biriyani** 8.25
Aromatic Indian basmati rice cooked with chicken and fresh spices.
- Lamb Biriyani** 8.75
Aromatic Indian basmati rice cooked with lamb and fresh spices.
- Vegetable Biriyani** 7.50
Aromatic Indian basmati rice cooked with vegetables and fresh spices.
- Prawn Biriyani** 9.25
Aromatic Indian basmati rice cooked with prawn and fresh spices.

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Menu



Healthy • Lifestyle • Cuisine

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