

THALI

The "Thali plate" is 10 vegetarian dishes
served sharing style



The Thali includes

Garlic naan & rigella seeds
Loaded boondi raita with chili crunch
Masoor dal, red lentils, garam masala, boondi raita
Malai paneer curry with cauliflower, cumin
Spicy mint yoghurt, cucumber & curry leaves
Kharbuja chaat with melon, chili & lime pickle
Fresh market salad & herb sauce
Mango chutney
Spiced saffron rice
Steamed basmati rice



Thali Menu - 275

Fried papadums & green chutney

Thali with 10 vegetarian dishes
Butter chicken & steamed basmati rice

Chai ice cream, browned butter
& salted caramel

Thali ALL IN

Thali menu + all you can drink for 2 hours,

House bubbles, red- and white wine, draft beer
& home made iced tea

Sunday-Thursday 550 pr.person

Friday-Saturday 600 pr.person