

THALI

The Thali is a 12-serving feast,
served for the whole table.



The Thali includes

Fried papadum, cilantro, butterbean
Garlic naan, herbs, nigella
Flaky Paratha flatbread
Loaded Boondi Raita, chilicrunch, dill
Sticky pineapple chutney, tumeric
Masoor dal, red lentils, coconut cream
Aloo curry, sweet potato, mushrooms
Spicy mint yoghurt, cucumber, curry leaves
Pickled chillies, fresh mango, kashmiri
Crispy salad, herbs, peanuts
Yellow rice, dried fruits, spices
Steamed basmati rice



Group Thali 1 (Thali + three add ons sharing style and dessert) 300 DKK pr. person

Add on	Lamb Skewer
Add on	Butter Chicken
Add on	Potato Samosa
Dessert	Milk tea ice cream

Group Thali 2 (Thali + three add ons sharing style and dessert) 600 DKK pr. person

Add on	Lamb Skewer
Add on	Butter Chicken
Add on	Potato Samosa
Wine	Keep it flowing white/red wine two hours
Dessert	Milk tea ice cream
