

Thali

FLAVOURS OF INDIA

INDIAN CUISINE MENU



www.thali.ie

✦ STARTERS ✦

Onion Bhaji €5.49

Sliced onions, coated in a spiced chickpea flour batter, and deep-fried until crispy

Aloo Tikki (1, 8, 9, 11) €5.49

Crispy, golden-brown potato patties filled with a flavorful blend of spices, served with tangy tamarind chutney and fresh yogurt for a delicious snack or appetizer.

Vegetable Samosa (1, 6, 11, 12) €5.49

A small, triangular pastry pocket filled with a savory mixture of diced potatoes, peas, and other vegetables, spices, and often onions, all deep-fried to a golden brown.

Tandoori Paneer Tikka(1, 8, 9) €8.99

Marinated paneer(Indian cottage cheese) cubes grilled to perfection, offering a smoky, flavorful taste with a tender inside and crispy exterior

Hara Bhara Kebab(8, 11) €8.49

Healthy Indian snack made with spinach, peas, and potatoes

Chicken Tikka (8, 9, 11) €9.99

Popular Indian dish made with marinated chicken pieces that are grilled or baked until tender & flavourful

Lamb Seekh Kebab (8) €9.99

Indian appetizer made with minced lamb, spices, and herbs, shaped onto skewers and grilled to perfection

Tandoori Lamb Chops (1, 8, 11) €12.99

Succulent pieces of lamb marinated in a rich blend of yogurt, aromatic spices, and herbs, including cumin, coriander, garam masala, and turmeric. The marinated chops are then cooked to perfection in a traditional tandoor (clay oven)

Amritsari Machhi (1, 4) €12.99

Amritsari Macchi is a popular Punjabi fish fry dish, known for its crispy texture and flavourful spices

Prawns Fry/Royyala Vepudu (2, 11) €12.99

South Indian dish made with prawns, spices, and herbs

Pepper Lamb (1, 8, 11) €9.99

Flavourful and spicy Indian starter that combines tender lamb with a peppery sauce

Tandoori Chicken Leg(8, 9, 3, 11) €9.99

Succulent chicken legs marinated in a fragrant blend of yogurt, aromatic spices, and herbs, then cooked to perfection in a traditional tandoor.

✦ STREET FOOD /CHAAT ✦

Samosa Chaat (1, 8) €8.99

Popular Indian Street food that combines crispy samosas with tangy and spicy chutneys, yogurt, and various toppings as availability

Aloo Tikki Chaat (1, 8) €8.99

Popular Indian Street food that combines crispy potato patties (aloo tikki) with tangy and spicy chutneys, yogurt, and various toppings

Pani Puri (1) €7.99

Popular Indian Street food that consists of crispy hollow puris filled with spicy and tangy water, tamarind chutney, and a mixture of potatoes, chickpeas, and spices

Dahi Puri (1, 8) €7.99

Indian street food that combines crispy puris with tangy and sweet yogurt, chutneys, and various toppings

Mirchi Bajji (Stuffed) (1, 8) €8.99

Popular Indian snack made with large green chilies stuffed with a spicy potato filling, coated in a chickpea flour batter, and deep-fried until crispy

Pav Bhaji (Mumbai Street Style) (1, 8) €10.99

Pav Bhaji is a popular Mumbai street food that consists of a spicy vegetable mash (bhaji) served with buttered bread rolls (pav)

Vada Paav (Mumbai Street Style) (1, 8) €9.99

Vada Pav is a beloved Mumbai street food that consists of a spicy potato fritter (vada) sandwiched between a soft bread roll (pav), served with chutneys and fried green chillies

✦ BREAKFAST ✦

- Plain Dosa (8, 11)** €9.99
Classic South Indian dish made from a fermented batter of rice and urad dal (black gram)
- Cheese Dosa (8, 11)** €10.99
South Indian dish made from a fermented batter of rice, urad dal and adding a cheesy layer that makes it even more irresistible
- Masala Dosa (8, 11)** €11.99
South Indian dish that consists of a crispy dosa (fermented rice and urad dal crepe) filled with a spiced potato filling
- Onion Dosa (8, 11)** €10.99
Variation of the classic South Indian dosa, topped with finely chopped onions and spices
- Ghee Roast Dosa (8, 11)** €12.99
Crispy variation of the classic dosa, made with a generous amount of ghee (clarified butter) for extra flavors and richness
- Ghee Roast Masala Dosa (8, 11)** €12.99
Variation of the classic Masala Dosa, made even more flavorful with a generous amount of ghee (clarified butter)
- Gunpowder Masala Dosa (8, 11)** €12.99
Spicy variation of the classic Masala Dosa, made even more flavorful with a generous sprinkle of gunpowder (spicy lentil powder)
- Rava Dosa (1, 8, 11)** €11.99
Crispy South Indian crepe made from semolina (rava), rice flour, and all-purpose flour
- Rava Masala Dosa (1, 8, 11)** €12.99
Variation of the classic Masala Dosa, made with a batter of semolina (rava), rice flour, and all-purpose flour, and filled with a spiced potato filling
- Onion Rava Masala Dosa (1, 8, 11)** €12.99
Variation of the classic dosa, made with a batter of semolina (rava), rice flour, and all-purpose flour, topped with onions and filled with a spiced potato filling.
- Paneer Masala Dosa (1, 8, 11)** €12.99
Variation of the classic Masala Dosa, filled with a spiced paneer (Indian cottage cheese) mixture
- House full Dosa (8, 11)** €13.99
(Bestseller) Spicy Red paste, cheese, paneer, red onions, carrot, coriander
- Baahubali Dosa (Chef's Special) (8, 11)** €22.99
Large, crispy made from a fermented batter of rice and urad dal, for a perfect satisfying meal or to share
- Onion Utappam (8, 11)** €11.99
Savory South Indian pancake made from fermented rice and urad dal batter, topped with finely chopped onions and other vegetables
- Tomato Utappam (8, 11)** €11.99
Savory South Indian pancake made from fermented rice and urad dal batter, topped with finely chopped tomatoes and other vegetables
- Idly (4 Pcs) (8, 11)** €8.99
South Indian breakfast made from fermented rice and urad dal batter, steamed into soft and fluffy cakes
- Sambar Idly (8, 11)** €9.99
Popular South Indian dish that combines soft, fluffy idlis with a flavourful lentil stew made with Toor dal (split pigeon peas) and a variety of vegetables, seasoned with spices and tamarind
- Medu Vada (8, 11)** €9.99
South Indian snack made from urad dal (black gram) batter, shaped into doughnuts, and deep-fried until crispy
- Sambar Vada (8, 11)** €10.99
South Indian dish that combines crispy Medu Vadas with flavourful lentil stew made with Toor dal (split pigeon peas) and a variety of vegetables, seasoned with spices and tamarind
- 2 Idly + 2 Vada (8, 11)** €12.99
Combination served with Sambar and 2 types of chutney's
- Chole Bhathura (1, 8)** €12.99
North Indian dish consisting of spicy chickpeas (chole) served with deep-fried bread (Bhatura)



✦ INDO CHINESE ✦

STARTERS

Paneer Chilli (1,6,12,8)	€9.99
Coated Paneer With Spicy & Tangy Sauce With Chilli and Mixed Vegetables	
Vegetable Manchurian (1,6,12,8)	€9.99
Mixture Vegetables Coated With Gram Flour, Corn Flour and Spices	
Chicken Chilli (1,3,6,12)	€10.99
Boneless Chicken Coated with Spicy and Tangy Sauce with Chilli & Mixed Vegetables	
Chicken Manchurian (1,3,6,12)	€10.99
Chicken Coated with Spicy and Tangy Sauce and Chillies	
Crispy Chicken (1,3,6,12)	€11.99
Crispy Shredded Fried Chicken Cooked in Sweet, Sour and Savoury Seasoning Sauce. Tossed with Vegetables and Secret Spices	
Chicken 65 (1,6)	€10.99
Boneless Chicken Coated with Corn Flour, Red Chilli, Green Chilli, Curry Leaves, Spicy and Tangy Sauce	
Chicken Masala lollipop (1,3,6,12)	€12.99
Crispy, spice-infused chicken wings tossed in rich, tangy masala sauce	

MAIN COURSE

Veg Hakka Noodles (1,3,6)	€13.99
Wok-tossed noodles with crunchy vegetables, aromatic spices, and bold Indo-Chinese flavors	
Chicken Hakka Noodles (1,3,6)	€14.99
Wok-tossed noodles with tender chicken, crunchy vegetables, and bold Indo-Chinese flavors	
Veg Schezwan Noodles (1,3,6)	€12.99
Spicy wok-tossed noodles with fresh vegetables and bold Schezwan flavors	
Chicken Schezwan Noodles (1,3,6)	€14.99
Spicy wok-tossed noodles with tender chicken and bold Schezwan flavors	
Veg Fried Rice (6)	€12.99
Fragrant stir-fried rice with fresh vegetables, soy sauce, and classic Indo-Chinese flavors	
Chicken Fried Rice (1,3,6)	€14.99
Fragrant stir-fried rice with tender chicken, fresh vegetables, and classic Indo-Chinese flavors	
Egg Fried Rice (3,6)	€10.99
Coated Paneer With Spicy & Tangy Sauce With Chilli and Mixed Vegetables	
Veg Schezwan Rice (6)	€12.99
Spicy stir-fried rice with fresh vegetables and bold Schezwan flavors	
Chicken Schezwan Rice (1,3,6)	€14.99
Spicy stir-fried rice with tender chicken and bold Schezwan flavors	
Egg Schezwan Rice (3,6)	€11.99
Spicy stir-fried rice with fluffy eggs and bold Schezwan flavors.	
Triple Chicken Schezwan Rice (1,3,6,12)	€17.99
A fiery blend of stir-fried rice with three types of chicken—tender breast, crispy fried, and smoky grilled— topped with a fluffy egg omelette and smothered in savory Indo-Chinese chicken gravy	
Triple Veg Schezwan Rice (1,3,6,12)	€15.99
A spicy stir-fried rice with fresh vegetables, topped with flavorful Manchurian gravy and loaded with crispy Manchurian balls for a bold Indo-Chinese experience	
Chicken Chilly Rice (1,3,6,12)	€15.99
Fragrant stir-fried rice tossed with tender chicken pieces and topped with a tangy, spicy, and savory chicken chilly for a perfect Indo-Chinese kick	
Paneer Chilly Rice (1,6,8,12)	€14.99
Fragrant stir-fried rice tossed with soft paneer cubes and topped with a tangy, spicy, and savory paneer chilly for a delightful Indo-Chinese flavor	



✦ MAIN COURSE ✦

Achari Baingan (Indian Aubergene) (5, 8, 9, 11, 12) €15.99

Small Indian eggplants that are slit and stuffed with a rich, aromatic mixture of roasted peanuts, grated coconut, and a blend of spices. The stuffed eggplants are then cooked until tender, allowing the flavours to meld.

Saag Paneer (8, 9) €16.99

Popular North Indian dish cooked in a creamy spinach (saag) gravy.

Paneer Butter Masala (8, 9) €16.99

Rich and creamy North Indian dish made with paneer (Indian cottage cheese) cooked in a luscious tomato-based gravy

Paneer Lababdar (1, 8, 9) €16.99

Paneer Lababdar is a creamy North Indian dish in a rich, spiced tomato gravy, and cashew paste.

Kadai Paneer (8) €16.99

Popular North Indian dish made with paneer (Indian cottage cheese) cooked in a spicy and flavourful tomato-based gravy, along with bell peppers and a blend of aromatic spices.

Palak Kofta (8, 9) €16.99

North Indian dish made with spinach (palak) and paneer (Indian cottage cheese) koftas (dumplings) cooked in a creamy spinach gravy.

Dal Makhani (8) €16.99

Rich and creamy North Indian dish made with whole black lentils (urad dal) and kidney beans (rajma), cooked in a buttery tomato-based gravy

Butter Chicken (8, 9) €18.99

Also known as Murgh Makhani, is a rich and creamy North Indian dish made with marinated chicken cooked in a luscious tomato-based gravy

Chicken Vindaloo (1, 2, 8) €18.99

A bold Goan dish in a rich, spicy sauce made with aromatic spices, tangy vinegar, and fiery chilies. Perfectly paired with steamed rice or warm naan, it delivers an unforgettable, flavorful experience

Chicken Tikka Masala (2, 8, 9) €18.99

Popular Indian dish made with marinated chicken pieces cooked in a creamy and spicy tomato-based gravy

Chettinad Chicken (8, 11) €18.99

Spicy and flavourful South Indian dish from the Chettinadu region of Tamil Nadu. It's known for its rich and aromatic blend of spices.

Gongura Chicken (8, 11) €18.99

Popular and flavorful dish from Andhra Pradesh, India, made with tender chicken pieces cooked in a tangy and spicy gongura (sorrel leaves) gravy

Chicken Korma (2, 8, 9) €18.99

Creamy North Indian dish made with marinated chicken/prawn/lamb cooked in a fragrant and flavourful gravy of yogurt, cream, and a blend of spices.

Lamb Rogan Josh (2, 3, 11) €19.99

Classic North Indian dish known for its rich, aromatic flavors and tender cooked in a spiced yogurt-based gravy

Lamb Curry (3, 11) €19.99

Spicy and flavourful dish from the Andhra Pradesh region of India. It's known for its rich & aromatic blend of spices

Lamb Kadai (3, 11) €19.99

North Indian dish made with tender lamb pieces cooked in a spicy and aromatic tomato-based gravy, along with bell peppers and a blend of spices

Lamb Saagwala (3, 11) €19.99

Delicious North Indian dish made with tender lamb pieces cooked in a creamy spinach (saag) gravy

Prawn Jalfrezi (2) €20.99

Spicy Indian dish made with prawns cooked in a tangy tomato-based sauce with bell peppers and a blend of aromatic spices

Malabar Fish Curry (2, 4, 11) Selection (Prawns) €20.99

Traditional and flavourful dish from the Malabar region of Kerala, India. It's known for its rich and tangy coconut-based gravy, infused with spices and tamarind

Aloo Gobi (9, 11, 12) €20.99

Delicious and flavourful Indian dish where a whole seabass is marinated in a spiced yogurt mixture and then cooked to perfection

Tandoori Chicken (4, 8, 11) €20.99

Aromatic, spiced potatoes and cauliflower cooked to perfection with turmeric, cumin, and garam masala, offering a comforting and flavorful vegetarian dish.

✦ THALI ✦

Vegetarian Thali (1, 3, 8, 9, 11, 12)

€21.99

Served on a platter with different Indian vegetarian dishes A complete Indian meal. Consists of paneer, veggies, lentil, potatoes, rice & raita

Non Veg Thali (1, 2, 8, 9, 11, 12)

€23.99

Served on a platter with different Indian Non-Vegetarian dishes.

South Indian Breakfast Thali

(5, 8, 9, 11, 12)

€19.99

Mini Dosa | Uttappam | Idly 2 pics | Vada | Upma

All Indian Tiffin's are served with Sambar and 3 types of Chutney's



✦ CONDIMENT ✦

Desi Salad

€3.99

Mixed Pickles (11)

€2.99

Basket of Popadums (8)

€2.99

Serves with three sauces (Mint, tamarind, Mango)

✦ SIDES ✦

Tadka Dal (8, 11)

€7.99

Popular Indian dish made with lentils that are cooked and then tempered with a flavourful mixture of spices

Jeera Aloo (8)

€7.99

Flavourful Indian dish made with potatoes and cumin seeds. It's a popular side dish that pairs well with roti, paratha, or rice

Bhindi Do Pyaza

€7.99

Dish made with okra (bhindi) and onions (pyaz) cooked with a blend of spices. The name "Do Pyaza" means "double the onions," indicating that onions are used in two different ways in this recipe

✦ RICE ✦

Basmati Rice

€3.49

Pulao Rice (8)

€3.99

Egg Fried Rice (3, 8)

€4.99



✦ BIRYANI ✦

All Biryani served with Raitha and Mirchi Ka Salan

Veg Biryani (8)

Fragrant and flavourful rice dish, made with basmati rice, mixed vegetables, and a blend of aromatic spices.

Egg Biryani (8, 3)

Flavourful and aromatic rice dish made with basmati rice, boiled eggs, and a blend of spices

Hyderabadi Chicken Dum Biryani (8)

Fragrant and flavourful rice dish from Hyderabad, India, made with basmati rice, marinated chicken, and a blend of aromatic spices.

Lamb Biryani (8)

Rich and aromatic rice dish with basmati rice, marinated lamb, and a blend of spices

Prawn Biryani (2, 8)

Delightful and aromatic rice dish made with basmati rice, succulent prawns, and a blend of spices

Chicken 65 Biryani (8, 6)

A fragrant, slow-cooked rice dish layered with crispy, spiced chicken 65 pieces, aromatic spices, and saffron, all sealed in a traditional dum style for a bold and flavorful biryani experience

Paneer 65 Biryani (8, 6)

A fragrant biryani with crispy, spice-coated paneer cubes, layered with aromatic basmati rice and served with cooling raita

€16.99

€16.99

€17.99

€18.99

€19.99

€17.99

€17.99

✦ BREADS ✦

Plain Naan (1, 8) €2.49

Butter Naan (1, 8) €2.99

Tandoori Roti (1, 8) €2.99

Malabar Parotta (1, 8) €3.49

Garlic Naan (1, 8) €3.49

GOC Nann (1, 8) €3.99

Cheese Chilli Naan (1, 8) €3.99

Peshawari Naan (1, 8, 9) €3.99



✦ KIDS MENU ✦

Veg Korma with Rice & Chips (8, 9) €8.99

Butter Chicken with Rice & Chips (8, 9) €9.99

Chicken Korma with Rice & Chips (8, 9) €9.99

Chicken Goujons with Chips (1, 8) €9.99

✦ DESSERTS ✦

Gulab Jamun (1, 8, 9) €5.49

Carrot Halwa (8, 9) €5.49

Rasmalai (1, 8, 9) €5.99

Chocolate Brownie with Ice Cream (1, 8, 9) €5.99

Royal Kulfi Falooda with Rabri (1, 8, 9) €7.99

A luxurious dessert featuring creamy, rich kulfi served with refreshing falooda noodles, topped with sweet and creamy rabri, creating a royal blend of flavors and textures for a truly indulgent experience



 **01 559 1120**
01 515 6851

MONDAY TO SUNDAY
12:00PM TO 10:30 PM

ALLERGENS

- | | | |
|-----------------|-------------|------------------|
| 1. Gluten Wheat | 6. Soybeans | 11. Musturd |
| 2. Crustaceans | 7. Lupins | 12. Sesame Seeds |
| 3. Egg | 8. Dairy | 13. Sulphites |
| 4. Fish | 9. Nuts | 14. Molluscs |
| 5. Peanuts | 10. Celery | |

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