

**Nutritional key:** Subtly spiced 🌶️ Spicy 🌶️🌶️ Hot 🌶️🌶️🌶️

Very hot 🌶️🌶️🌶️🌶️ Nut traces 🥚 Vegetarian (V) Gluten free 🚫

### Grand Thali Meals

Choose any Vegetable or chicken or lamb from the Main Menu for the Grand Thali Meals.

Thali is a traditional complete meal on a platter. All thali meals are served with rice, bread & chef's selection of vegetables side of the day, chutneys & desserts.

**Maharja murg thali** £15.95  
Served with murg badam zifrani- chicken cooked with blended cashew nuts, saffron & spices in a creamy sauce.

**Sabji thali (V)** £12.95  
Served with paneer chilli fry cubes of fried home made indian cheese cooked with tamarind, onions, green chillies & curry leaves.

**Goan sea food thali** £16.95  
Served with goan sea food curry fresh market fish king prawn marinated with herbs & spices & cooked with curry leaves & coconut milk.

**Shahi gosht thali** £16.95  
Served with achari gosht-tender lamb marinated with special home made pickle & gently cooked with herb & spices.

### Nibbles

**Papadom Basket (3 piece)** £4.65  
With chutneys

**Kachumber (Onion Salad)** £1.50

**Dal Piaji Tikki (V)** £4.00  
Mixed dal blended with green chillies, onions, coriander, spices & deep fried.

**Papadi Chaat (V) 🚫** £4.95  
Crunchy wheat crisps, potato, chickpeas, yogurt and hot and sweet chutney.

**Pani Puri (V) 🚫** £3.95  
Crispy puri shelled with chickpeas salad, tamarind water and coriander mint chutney.

### Starter Plates

**Vegetarian platter (1 Person)** £5.75  
Combination of starters including: Vegetable samosa, onion bhaji and dal piaji tikki.

**Non vegetarian platter (1 Person)** £6.50  
Combination of starters including: Lamb tikka, sheek kebab and chicken tikka.

**Chargrilled Chicken Tikka** £5.95  
Boneless chicken pieces marinated in a mixture of curd and green herbs and grilled in the tandoor.

**Sheek Kebab (V) 🚫** £5.50  
Mildly spiced minced lamb flavoured with garlic, ginger, coriander and ground spices. Grilled in the Tandoor.

**Calamari** £6.95  
Crunchy baby squid, quick fried and tossed into a bowl with special chutney.

**Zinga 65** £6.95  
Spicy butter fried jumbo prawn topped with onions, peppers and curry leaves.

**Amritsari Machhli** £4.95  
Sea bass fish slices marinated with spicy batter & deep fried to golden brown.

**Lamb Samosa** £3.95  
Folded parcels freshly made and filled with spicy minced lamb.

**Onion Bhaji** £4.95  
Sliced onion ball mixed with bengal gram flour, spices fried.

**Singara (V)** £3.50  
Savoury potato and pea samosa.

**Chennai Chicken 65** £4.50  
Spicy, deep fried marinated chicken originating from Chennai, India, served with onion salad and chutney.

**Pav Bhaji (V)** £4.95  
Popular Mumbai fast food street snack. Mashed mixed vegetable bhaji served with toasted pav buns.

### Classical Curries

#### Chicken

**Chicken Tikka Mossala (N)**  
(Britain's Favourite Dish) Marinated chicken cooked in almonds, cream & special mossala sauce.

**Chicken Jalfrezi** £9.95  
Chicken marinated with fenugreek, garlic & ginger, cooked in a hot sauce with onions, green chillies & mixed peppers.

**Chicken Makani (butter chicken) (N)** £9.95  
Chicken tikka simmered in tomato, butter, cashew nuts & slightly sweet creamy sauce.

**Chicken Bhuna** £9.25  
Tender chicken cooked slowly with onions, peppers, fresh tomatoes, garlic, ginger & coriander.

**Kashmeri Rogan Josh** £9.25  
Tender chicken cooked kashmiri style in a rich onion and tomato based sauce.

**Chicken Korahi** £9.25  
Boneless chicken cooked with yoghurt, peppers, tomatoes, ginger, chilli & coarsely crushed spices.

**Chicken Dansak** £9.25  
A Parsee dish from Western India cooked with lentils in a sweet & sour sauce.

**Chicken Korma** £9.25  
A mild chicken dish cooked with almonds & coconut, garnished with fresh cream.

**Chicken Saagwala** £9.25  
Tender chicken cooked with spinach, herbs & spices.

**Chicken Chana Kabuli** £9.25  
Chickpeas with a kiss of spices.

**Chicken Madras** £9.25  
Very spicy traditional dish cooked with chicken in gravy & a squeeze of lemon juice.

**Chicken Chot pota** £9.25  
Pan-fried Chicken marinated with very spicy peri peri massala, topped with flamed onions, chillies & curry leaf.

**Chicken Vindaloo** £9.25  
Chicken Patia

**Chicken Patia** £3.95

#### Lamb

**Lamb Bhuna** £9.55  
Tender lamb cooked slowly with onions, peppers, fresh tomatoes, garlic, ginger & coriander.

**Kashmeri Rogan Josh** £9.55  
Tender lamb cooked kashmiri style in a rich onion & tomato based sauce.

**Lamb Korahi** £9.55  
Boneless lamb cooked with yoghurt, peppers, tomatoes, ginger, chilli & coarsely crushed spices.

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**Lamb Vindaloo** £9.55

**Lamb Patia** £9.55

#### Fish

**Mumbai Fish Curry** £10.95  
Sea bass marinated in spices and gently cooked with mustard seeds & curry leaf.

**Kerala Machhli Curry** £10.50  
Sea bass cooked with South Indian coastal spices, mustard seed, curry leaves & fresh coconut milk.

**King Prawn Bhuna** £11.50  
King prawns cooked in Bengal style with peppers, tomato, onions, roasted spices.

**King Prawn Saagwala** £11.95  
King prawns cooked in Bengal style with peppers, tomato, onions, roasted spices.

**Goan Sea Food Curry** £12.50  
Skinless salmon and prawns cooked in a creamy coconut milk, curry leaves & mustard seeds.

**Zinga Methi (King prawns)** £14.95  
Hyderabad style king prawns with spring onions and fresh fenugreek leaves.

**Tandoori king prawns massala** £14.95  
Marinated king prawns cooked in almonds, cream & special mossala sauce.

### Classical Biryani's

**Hyderabadi Khachi Biryani** £11.95  
Marinated lamb and rice cooked together in the traditional Hyderabad style.

**Vegetable Biryani** £6.95  
Marinated vegetables and rice cooked together.

**Murgh Dum Biryani** £10.95  
Basmati rice and boneless chicken marinated in herbs & spices cooked on low heat (dum) to get all the flavours out from the herbs. Originally made in the kitchens of Mughal Emperors.

### Tandoori's

**Char grilled chicken tikka** £9.25  
Boneless chicken marinated in yoghurt & mild spice & finished in the Tandoori.

**Kashmiri lamb chops** £9.25  
Lamb chops marinated with milk, saffron and aromatic spices, & grilled in tandoor for perfection, served with chutney.

**Chicken malai tikka** £9.25  
Succulent cubes of chicken marinated in cream and spices, & grilled in the tandoor for perfection, served with mint chutney.

**Paneer shashlik** £10.50  
Indian homemade cheese marinated in tamarind, herbs & spice. Grilled in the Tandoor for perfection.

**Tandoori murg** £8.50  
Tender chicken on the bone marinated with yoghurt, spices & sesame seeds, & grilled in the tandoor, served with chutney.

**Chicken shashlik** £11.25  
Flame-grilled marinated chicken with grilled tomatoes, onions & peppers.

**Char grilled lamb tikka** £12.95  
Bornless lamb marinated in yoghurt & mild spice & finished in the tandoori.

**King Prawns Tandoori** £16.75  
Mildly spiced, succulent king prawns grilled in the tandoor & then served on a sizzler.

**Nawabi kebab platter** £15.95  
Selection of chef's special tandoori grills served together.

### Vegetarian

**Saag aloo (V) 🚫** £9.55  
Sautéed potato and spinach.

**Ginger, Cauliflower & Broccoli** £9.55  
Florets of cauliflower & broccoli with onions, tomatoes & ginger crowned with yogurt & honey.

**Baingan ka salan (V) 🚫** £9.55  
Egg plant curry cooked with onion, peanut butter, sesame seed paste, tamarind & coconut cream.

**Bombay aloo** £9.55  
Potatoes cooked in exotic spice

**Dall saag** £9.55  
Spinach & lentils cooked in a kiss of spices.

**Motter Paneer** £9.55  
Indian cheese and peas cooked in a creamy sauce.

**Chana Paneer** £9.55  
Veries Spicy

**Mushroom bhaji** £9.55  
Fresh mushrooms cooked with onions & spices.

**Saag bhaji** £10.95  
Spinach together garlic and onion.

**Aloo gobi** £10.50  
Potatoes & cauliflower cooked in exotic spices.

**Tarka daal (V) 🚫** £11.50  
Lentils with roasted garlic.

**Bindi (V) 🚫** £11.95  
Fresh okra cooked with onions, peppers & coriander.

**Chana massala (V) 🚫** £12.50  
Chickpeas cooked with onions, peppers, chat massala & spices.

**Chana Aloo** £5.50  
Chickpeas cooked with onions, peppers, chili & spices.

**Saag paneer (V) 🚫** £5.50  
Spinach & Indian cheese cooked with a kiss of spice for perfection.

**Pomegranate & Cucumber raita (V) 🚫** £2.95

**Cucumber raita (V)** £2.95

### Vegetarian Mains

**Vegetable masala (N)** £6.95  
Seasonal vegetable with fresh coconut spices.

**Rajma daal makani (V) 🚫** £5.95  
Black lentils and kidney beans simmered in tomato sauce, butter & a kiss of spices.

**Vegetable Khorma** £6.95  
A mild fresh vegetable cooked with almonds & coconut, garnished with fresh cream.

**Paneer & matter makani (V) 🚫** £5.50  
Indian home-made cheese & peas cooked in special tomato based sauce with roasted spices, butter & fenugreek.

**Vegetable Dansak** £6.95  
A Parsee dish from Western India cooked with lentils in a sweet & sour sauce.

### Rice

**Plain rice** £3.75

**Pilau rice** £3.95

**Lemon rice** £3.95

**Vegetable rice** £3.95

**Egg rice** £3.95

**Peas rice** £3.95

**Mushroom rice** £3.95

### Bread

**Plain naan** £3.75

**Mughlai peshwari naan (N)** £3.95

**Garlic & coriander naan** £3.95

**keema naan** £3.95

**Lacha parata** £2.85

**Cheese naan** £3.95

**Chapati** £2.00

### Beers

**King fisher (660ml)** £5.85

**Mongoose (500ml)** £5.85

**Cobra (330ml)** £3.95

### Soft Drinks

**Coke** £2.55

**Diet Coke** £2.55

**Still Water** £3.00

**Sparkling Water** £3.00

**Rose Lemonad** £2.55

Customers are advised to let our staff know if any food may cause allergic reaction prior to ordering. If you would like to know the list of ingredients used in any particular dish from our menu please let our staff know.



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