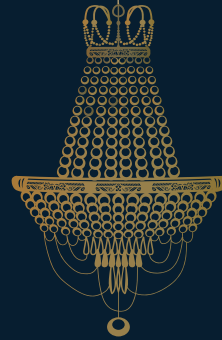
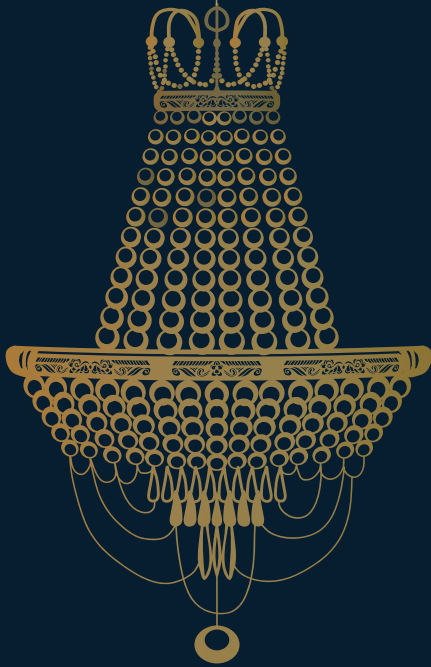
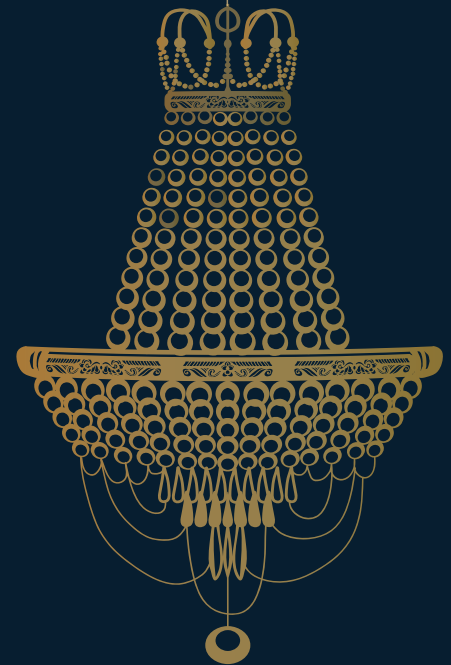


THALI



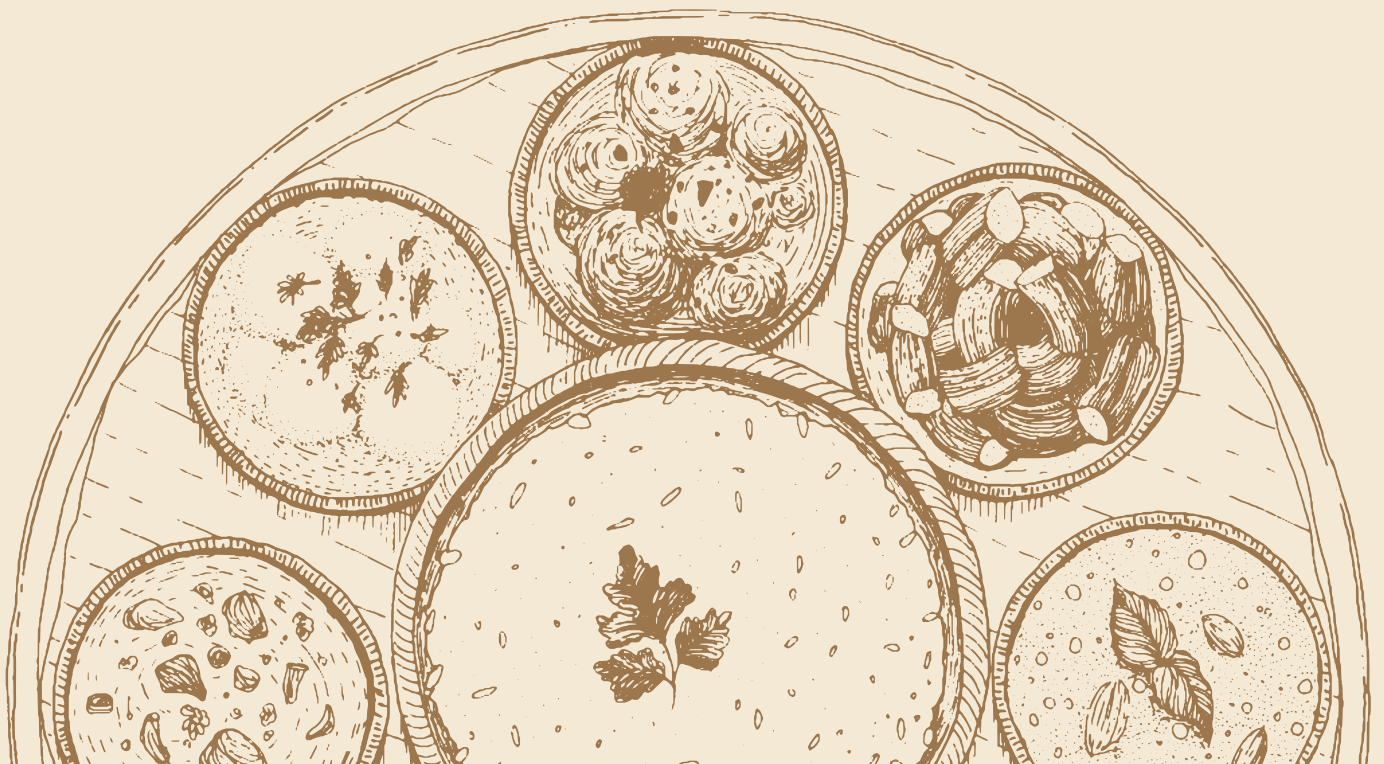
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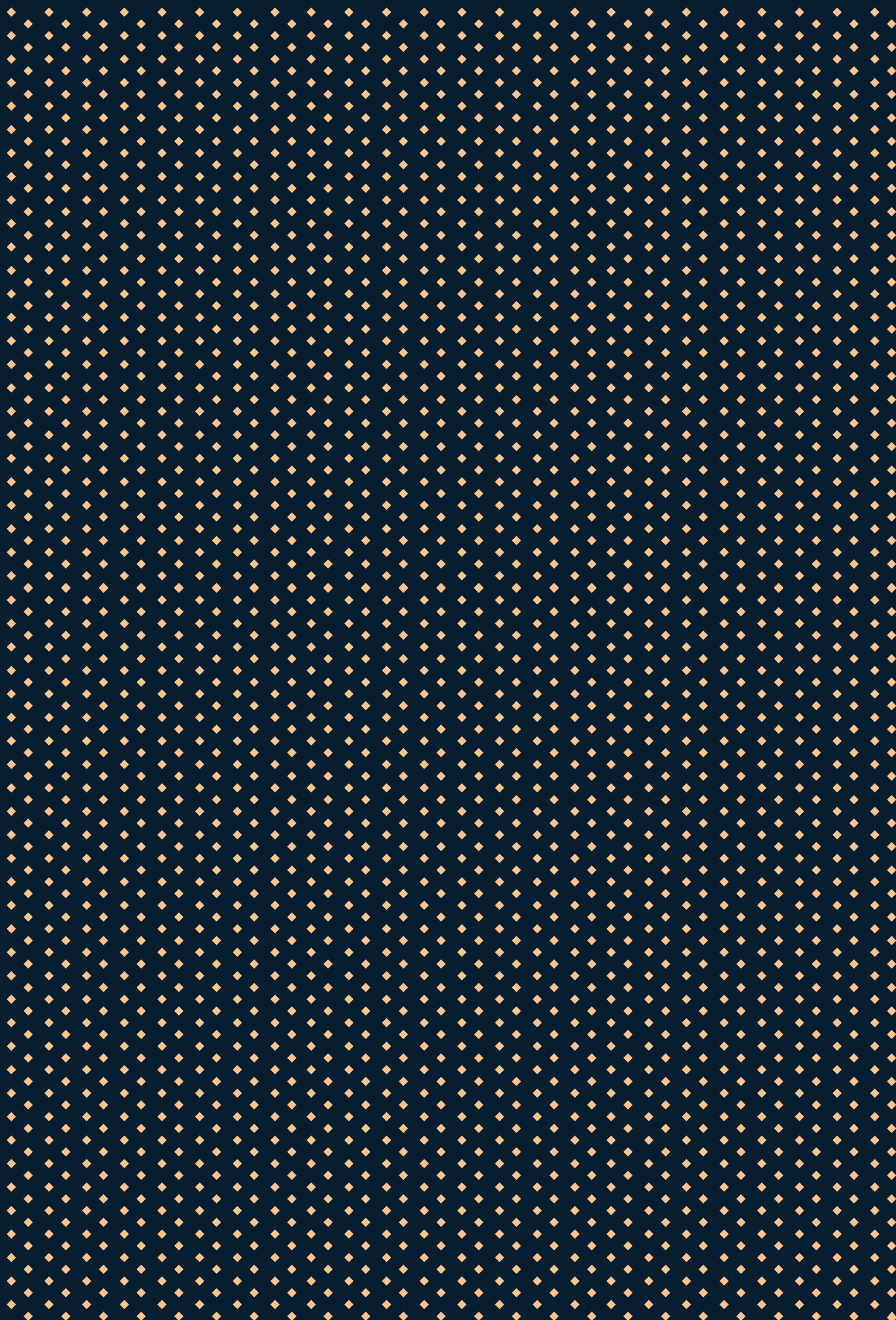




THALI

The Gateway to Authentic Indian Taste









Spoons up!

Embark on a gastronomic journey as we take you back in time to the culinary core of India. At Thaali, every dish served is steeped in culture and tradition. Our menu is a homage to the rich diversity of Indian cuisine, thoughtfully crafted using authentic recipes passed down through generations. From the aromatic spices to the soulful avors, every meal at Thaali is a celebration of Indian gastronomy, capturing the essence of India's food heritage.

We believe in the power of food to transcend time and bring people together. With more than a decade of experience in the hospitality industry, the creators of Thaali now bring the roots of India to Australia. It is the perfect place for those yearning for the comforting taste of home and the nostalgia of age-old family recipes. Each ingredient is chosen with care, and every plate is served to delight the palate.

Come, let's experience the regality of India together.

FROM THE STREETS

PAPRI CHAAT 14.90

A delightful mix of crispy papri, tangy tamarind chutney, and cooling yogurt, topped with spices and fresh herbs

GOL GAPPE (6PCS) 13.90

Also known as Pani Puri, these crispy hollow spheres are filled with spicy, tangy water and a mix of potatoes and chickpeas

VADA PAV (3PCS) 13.90

Mumbai's famous street food, spicy potato fritters sandwiched between soft pav bread, served with chutneys

PAV BHAJI 16.90

A spicy mashed vegetable curry served with buttered bread rolls, garnished with onions and lemon

SAMOSA (2PCS) 8.90

Crispy pastry filled with a spiced potato and pea mixture, served with mint and tamarind chutneys

SAMOSA CHAAT 15.90

Crushed samosas topped with chole, yogurt, chutneys, and spices for a burst of flavors and textures

VEG MOMO (6 PCS) 14.90

Steamed dumplings filled with a savory vegetable mix, served with spicy dipping sauce

CHICKEN MOMO (6 PCS) 14.90

Steamed dumplings filled with spiced chicken, served with a tangy and spicy dipping sauce

ALOO TIKKI CHAAT 15.90

Spiced potato patties topped with chole, yogurt, chutneys, and a sprinkle of chaat masala

DAHI BHALLA PAPRI CHAAT 15.90

Soft lentil dumplings in yogurt, garnished with papri, chutneys, and spices

KEEMA PAV 16.90

Spiced minced meat served with soft pav bread, a hearty and flavorful street food staple

PEANUT MASALA 9.90

A zesty and spicy snack of roasted peanuts mixed with onions, tomatoes, and fresh cilantro

MASALA PAPAD 9.90

Crispy papad topped with a mix of spiced onions, tomatoes, and fresh herbs





VEG ENTRÉE



PANEER TIKKA 18.90

Marinated paneer cubes grilled to perfection, served with mint chutney

HARYALI PANEER TIKKA 18.90

Paneer cubes marinated in a green herb sauce and grilled, offering a flavorful taste

BIRYANI ARANCINI 18.90

A fusion dish with biryani rice balls, crumbed and fried, served with a spiced sauce

ACHARI SOYA CHAAP 18.90

Soy sticks marinated in a tangy pickle spice mix and grilled

MALAI SOYA CHAAP 18.90

Creamy and mildly spiced soy sticks, grilled for a smoky flavor

MIX VEG PAKORA 18.90

Assorted vegetables dipped in gram flour batter and fried until crispy



NON-VEG ENTRÉE



AFGHANI MURG (6PCS) 19.90

Creamy and mildly spiced grilled chicken, marinated in a rich yogurt sauce

MURG TIKKA (6PCS) 19.90

Spiced chicken pieces grilled and served with a tangy mint chutney

MURG SEEKH KEBAB (6PCS) 19.90

Minced chicken kebabs infused with aromatic spices and grilled

KASTURI MURG TIKKA (6PCS) 19.90

Marinated chicken in a creamy cheese sauce, grilled to a golden brown

BHATTI KA JHINGA (8PCS) 22.90

Prawns marinated in spices and grilled in a clay oven

AMRITSARI MACCHI (6PCS) 19.90

Spiced and battered fish, deep-fried to a crispy golden brown

LAMB CUTLETS (4PCS) 24.90

Juicy lamb cutlets marinated in spices and grilled

LUCKNOWI SEEKH (6PCS) 19.90

Minced lamb skewers seasoned with traditional spices and grilled

SIGNATURE THAALIS

Hailing from the heart of the spiceland, our Signature Thalis celebrate the diverse flavors of India's culinary legacy.



VEG THAALI 34.90

A vegetarian feast with one paneer curry, one vegetable curry, one dal, one raita, one gol gappa, one salad, one dessert, rice, and naan.
(1 person 1 thaali)

NON-VEG THAALI 39.90

A complete meal with two chicken curries, one dal, one raita, one gol gappa, one salad, one dessert, rice, and naan.
(1 person 1 thaali)

MAHARAJA THAALI 59.90

A larger-than-life meal with one chicken curry, one goat curry, one vegetable curry, one dal, chicken tikka, one raita, two gol gappe, one salad, two Gulab jamun, rice, and naan
(max 2 people)





INDO CHINESE



CHOW MEIN VEG / EGG / CHICKEN 21.90

Stir-fried noodles with vegetables, with optional egg or chicken

SCHEZWAN CHOW MEIN VEG / EGG / CHICKEN 21.90

Spicy stir-fried noodles with a schezwan twist, with optional egg or chicken

FRIED RICE VEG / EGG / CHICKEN 21.90

Fried rice with mixed vegetables, with optional egg or chicken

MANCHURIAN VEG / GOBI 18.90

Fried vegetable balls or cauliflower tossed in a spicy and tangy sauce

CHILLI GOBI / CHICKEN 18.90 / 20.90

Fried cauliflower or chicken tossed with peppers and onions in a spicy sauce

PANEER 65 / CHICKEN 65 18.90 / 19.90

A spicy deep-fried appetizer with South Indian flavours

CHILLI PANEER 18.90

Paneer cubes sautéed with peppers and onions in a spicy sauce

HONEY CHILLI GOBI / CHICKEN 18.90 / 20.90

Fried cauliflower or chicken tossed in a homemade honey-spicy sauce with bell peppers

CHILLI MOMO VEG / CHICKEN 20.90

Steamed momos tossed in a spicy sauce

MOMO VEG / CHICKEN (6 P C S) 14.90

Steamed dumplings filled with a savory vegetable or chicken mix,
served with a tangy dipping sauce



VEG MAINS



DAL MAKHANI 20.90

Rich and creamy black lentils cooked with butter and spices

DAL YELLOW TADKA 20.90

Yellow lentils tempered with aromatic spices

PALAK PANEER 20.90

Paneer cubes cooked in a spiced spinach gravy

PANEER TIKKA MASALA 20.90

Grilled paneer in a creamy tomato sauce

SHAHI PANEER 20.90

Paneer cubes in a rich and creamy tomato-based gravy with nuts

PANEER LABABDAR 20.90

Paneer cooked in a creamy and mildly spiced tomato sauce

PANEER KAJU CURRY 20.90

Paneer and cashews in a rich and creamy gravy

PANEER KHURCHAN DELHI STYLE 20.90

Sliced paneer in a spicy and tangy tomato-based sauce

KADHAI PANEER 20.90

Paneer cooked with bell peppers and onions in a spicy tomato gravy

PANEER MAKHANI 2 0 . 9 0

Butter paneer in a creamy tomato sauce

PANEER METHI MATAR MALAI 2 0 . 9 0

Paneer cooked with fresh fenugreek leaves and green peas in a rich spiced gravy

PANEER KAALI MIRCHI 2 0 . 9 0

Paneer cooked with black pepper and spices in a creamy gravy

PANEER DO PYAZA 2 0 . 9 0

Paneer cooked with onions and spices

MALAI KOFTA 2 0 . 9 0

Soft paneer and vegetable dumplings in a creamy tomato sauce

TAWA MASALA CHAAP 2 0 . 9 0

Spiced soya chaap cooked on a griddle with aromatic spices

SARSON DA SAAG 2 0 . 9 0

Traditional Punjabi dish of mustard greens cooked with spices

BHINDI DO PYAZA 2 0 . 9 0

Okra cooked with onions and spices

AALOO GOBI 2 0 . 9 0

Potatoes and cauliflower cooked with spices

PUNJABI CHOLE 2 0 . 9 0

Spiced chickpeas cooked in a rich gravy

MIX VEG MASALA 2 0 . 9 0

Mixed vegetables cooked in a spiced tomato gravy



NON-VEG MAINS



MURG MAKHANI 22.90

Inspired by the iconic butter chicken born in the streets of Delhi

MURG KADHAI 22.90

Chicken cooked with bell peppers and onions in a spicy tomato gravy

MURG RARRA 22.90

Chicken cooked with spiced minced meat in a rich gravy

MURG SAAG WALA 22.90

Chicken cooked with spinach and spices

MURG HANDI 22.90

Chicken cooked in a traditional pot with aromatic spices

MURG KORMA 22.90

A rich and creamy chicken curry with nuts and spices

MURG AFGHANI 22.90

Creamy, mildly spiced chicken cooked in a yogurt-based sauce

MASALA MURG 22.90

Spicy chicken curry with a thick masala gravy

MURG KHURCHAN DELHI STYLE 22.90

Small Chicken Pieces in a spicy and tangy tomato-based sauce

MURG LABABDAR 22.90

Chicken in a creamy tomato sauce with a hint of sweetness

CHETTINAD MURG 22.90

A spicy chicken curry from South India with a blend of aromatic spices

MURG KAALI MIRCH 22.90

Chicken cooked with black pepper and spices



MURG SEEKH MASALA 2 4 . 9 0

Grilled chicken seekh kebabs in a rich masala sauce

TANDOORI MURG MASALE WALA 2 4 . 9 0

Tandoori chicken cooked in a spiced gravy

MURG TIKKA MASALA 2 2 . 9 0

Grilled chicken tikka pieces cooked with sliced capsicum and onions in tomato gravy

PURAN SINGH DI DHABA MURG CURRY 2 2 . 9 0

Traditional dhaba-style chicken curry

MURG METHI 2 2 . 9 0

Chicken cooked with fenugreek leaves and spices

MURG VINDALOO 2 2 . 9 0

Chicken cooked in a spicy tangy Goan curry with ginger, garlic, and spices

GOAT RARA 2 4 . 9 0

Goat meat cooked with spiced minced meat in a rich gravy

GOAT ROGAN JOSH 2 4 . 9 0

Goat meat cooked in a rich, aromatic gravy seasoned with traditional spices

LAHORI GOAT CURRY 2 4 . 9 0

A flavorful goat curry with traditional Lahori spices

SUKHA GOAT 2 4 . 9 0

Dry spiced goat meat with aromatic spices

GOAT VINDALOO 2 4 . 9 0

Goat cooked in a spicy, tangy Goan curry with ginger, garlic, and spices

NAARIYAL FISH CURRY 2 2 . 9 0

Fish cooked in a coconut-based curry

MALABARI PRAWNS 2 2 . 9 0

Prawns cooked in a traditional Malabari coconut curry

MIX GRILL PLATTER 4 9 . 9 0

Afghani Chicken Tikka, Lamb Seekh Kebab & Amritsari Fish, served with garlic naan, mint chutney, salad and lemon. A perfect selection of our most-loved tandoori specialties.



KIDS MENU



CHIPS WITH NUGGETS (5PCS) 12.00

Crispy chicken nuggets served with a side of fries

KIDS BUTTER CHICKEN & NAAN 15.00

Mild butter chicken served with naan bread

KIDS SHAHI PANEER & NAAN 15.00

Mild paneer curry served with naan bread

NAAN NUTELLA (NUTELLANAAN) 8.00

Naan bread spread with Nutella, a sweet treat for kids





RICE / BIRYANI



STEAMED BASMATI RICE 8 . 9 0

Fluffy and fragrant steamed basmati rice

SAFFRON RICE 8 . 9 0

Aromatic rice infused with saffron

JEERA RICE 8 . 9 0

Basmati rice cooked with cumin seeds

COCONUT RICE 8 . 9 0

Aromatic rice cooked with coconut

SUBZ BIRYANI 1 8 . 9 0

Vegetable biryani cooked with aromatic spices

MURG DUMB BIRYANI 2 0 . 9 0

Chicken biryani cooked in a traditional dum style with spices

GOAT BIRYANI NOOR E TAJ 2 2 . 9 0

Rich and flavorful goat biryani cooked with aromatic spices





BREADS



TANDOORI ROTI 4 . 5 0

Whole wheat flatbread cooked in a tandoor

MISSI ROTI 5 . 9 0

Spiced gram flour flatbread

LACHHA PARATHA 5 . 5 0

Layered whole wheat flatbread

PUDINA PARATHA 5 . 9 0

Whole wheat flatbread with fresh mint, add burrata for a creamy finish!

PLAIN NAAN 4 . 5 0

Soft flatbread cooked in tandoor

BUTTER NAAN 4 . 9 0

Soft naan brushed with butter

CHILLI NAAN 5 . 9 0

Naan with green chilies for a spicy kick

GARLIC NAAN 5 . 9 0

Naan topped with garlic

CHEESE NAAN 8 . 0 0

Naan stuffed with cheese

CHEESE GARLIC NAAN 8 . 9 0

Naan stuffed with cheese and garlic

CHEESE & SPINACH NAAN 8 . 0 0

Naan stuffed with cheese and spinach

KALONJI NAAN 8 . 9 0

Naan topped with nigella seeds

KEEMA NAAN 8 . 9 0

Naan stuffed with spiced minced meat

RAITA / SALAD



BOONDI RAITA 5 . 0 0

Yogurt mixed with spiced boondi (crispy gram flour puffs)

KACHUMBER RAITA 5 . 0 0

Yogurt mixed with finely chopped cucumbers, tomatoes, and onions

PINEAPPLE RAITA 5 . 0 0

Yogurt mixed with sweet pineapple pieces

MATKI DAHI 5 . 0 0

Simple and refreshing yogurt

ONION SALAD 6 . 0 0

Sliced onions with a sprinkle of spices

KACHUMBER SALAD 7 . 0 0

Finely chopped cucumbers, tomatoes, and onions with lemon and spices

PUNJABI SALAD 8 . 0 0

A mix of fresh vegetables with a tangy dressing

MANGO CHUTNEY 3 . 0 0

MIX PICKLE 3 . 0 0

PAPAD WITH CHUTNEY 6 . 0 0

DESSERT



GULAB JAMUN (2PCS) 8 . 9 0

Spongy milk dumplings soaked in sugar syrup infused with cardamom and rose water

MANGO KULFI 9 . 9 0

Traditional Indian ice cream made with milk and mango puree, offering a creamy treat

RABRI KULFI 11 . 9 0

Traditional Indian ice-cream served with thick, sweetened Rabri

FAMILY-STYLE DISHES

(SERVE 5)

FAMILY BIRYANI 75.00

Veg / Chicken / Goat

FAMILY FRIED RICE 75.00

Veg / Chicken / Goat

FAMILY CHOW MEIN 75.00

Veg / Chicken / Goat



INDIVIDUAL ITEMS

BIRYANI (1KG) 25.90

VEG CURRY (1KG) 34.90

CHICKEN CURRY (1KG) 36.90

GOAT CURRY (1KG) 39.90



CATERING PACKAGES

(MINIMUM 25 PEOPLE)

BRONZE PACKAGE 34.90 / PERSON

Includes: 2 entrees, 1 veg curry, 1 non-veg curry, naan, rice, and raita

SILVER PACKAGE 39.90 / PERSON

Includes: 1 veg entrée, 2 non-veg entrees, 1 veg curry, 1 non-veg curry, 1 daal, naan, rice, and raita

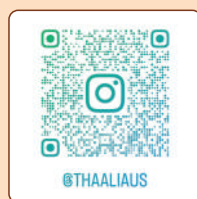
GOLD PACKAGE 44.90 / PERSON

Includes: 2 veg entrees, 2 non-veg entrees, 1 veg curry, 2 non-veg curries, 1 daal, naan, rice, and raita

THAALI

T H A A L I . C O M . A U

FOLLOW US ON



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