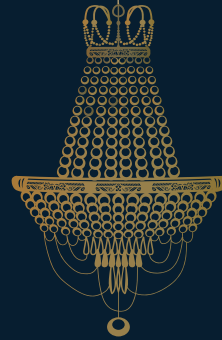
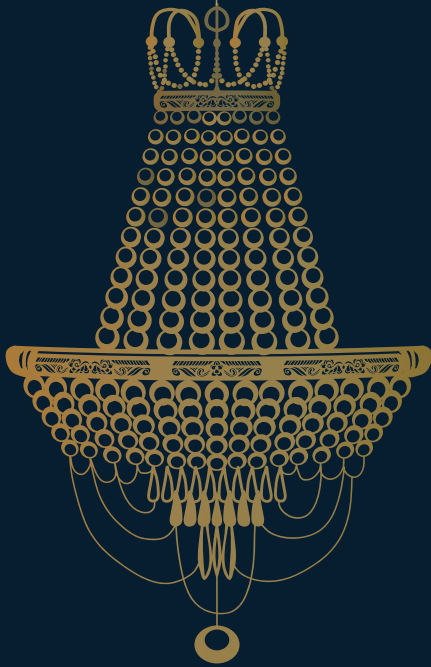
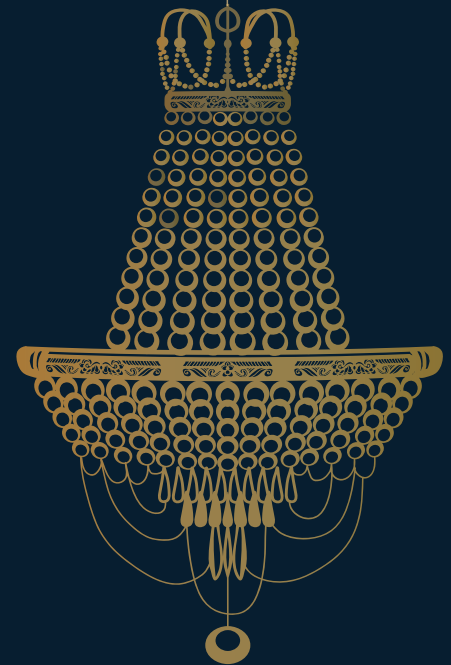


THALI



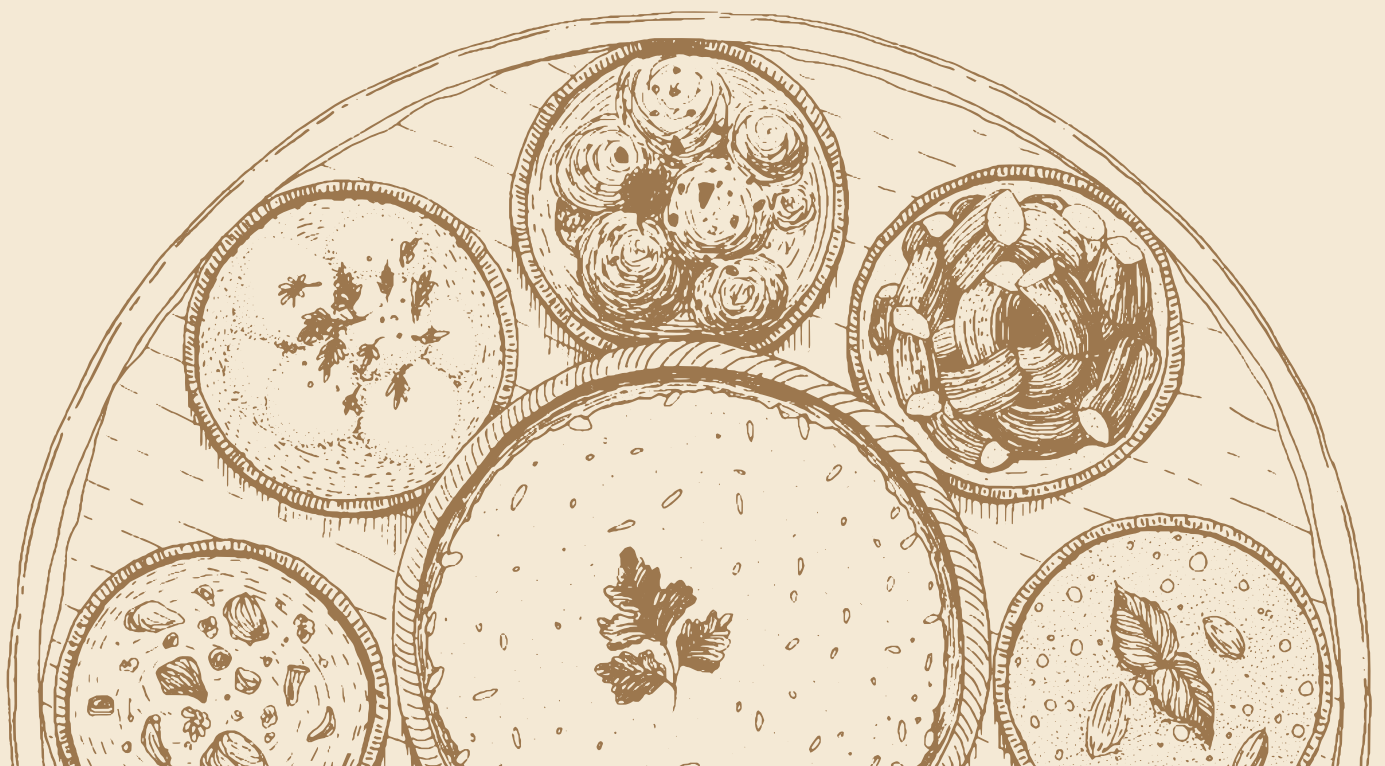
M E N U





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 flavors, every meal at Thaali is a celebration of Indian gastronomy, capturing the essence of India's food heritage.

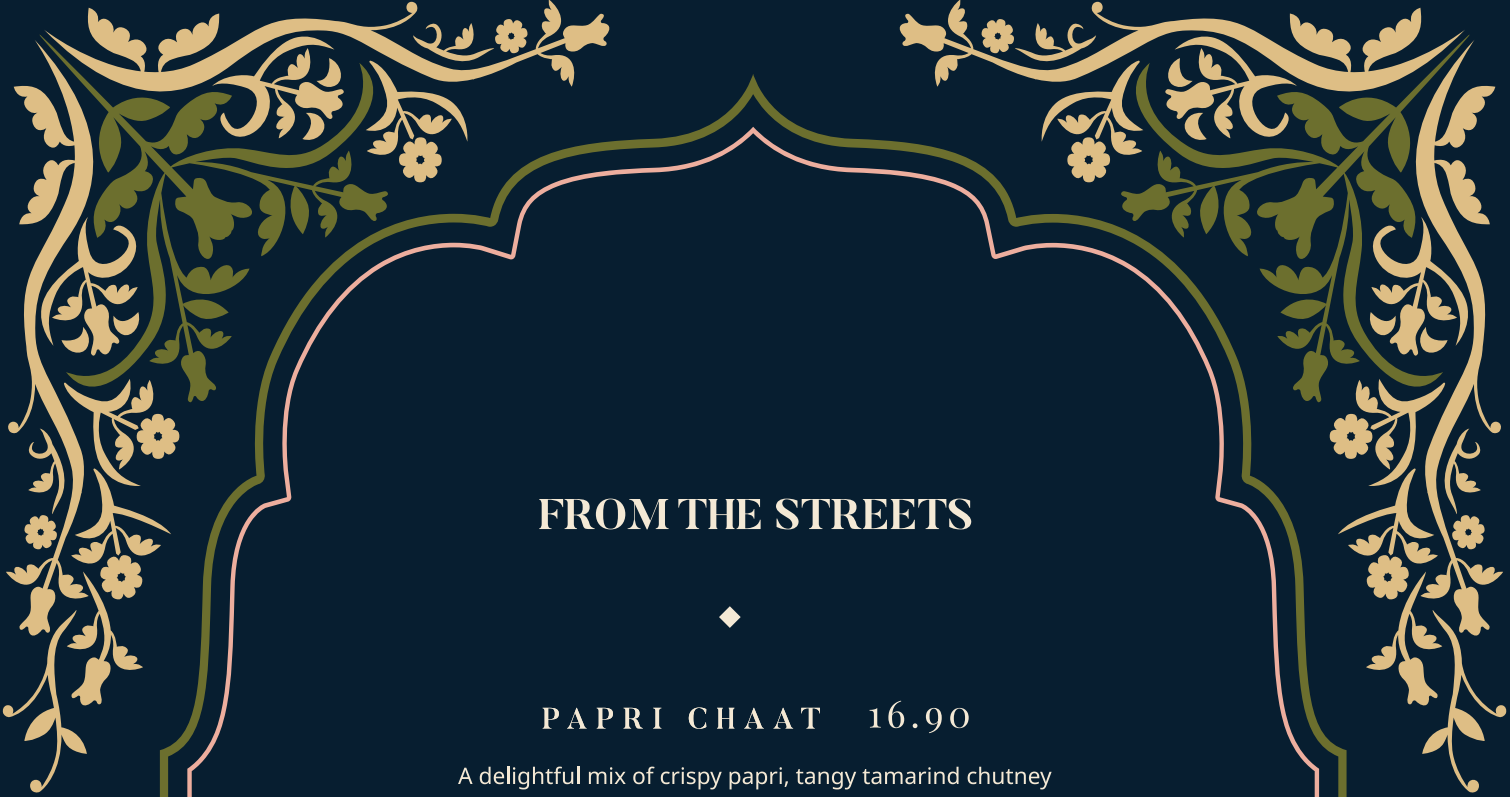
We believe in the power of food to transcend time and bring people together. With more than a decade of experience in the hospitality industry, the creators of Thaali now bring the roots of India to Australia. It is the perfect place for those yearning for the comforting taste of home and the nostalgia 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.

Donot forgot to take picture & tag us.

We do cater corporate events, catering, birthdays & other events.





FROM THE STREETS



PAPRI CHAAT 16.90

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

GOL GAPPE (6 PCS) 14.90

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

VADA PAV (3 PCS) 15.90

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

PAV BHAJI 17.90

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

SAMOSA (2 PCS) 9.90

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

SAMOSA CHAAT 16.90

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



VEG MOMOS (6 PCS) 15.90

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

CHICKEN MOMOS (6 PCS) 15.90

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

AALOO TIKKI CHAAT 16.90

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

DAHI BHALLA PAPRI CHAAT 16.90

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

KEEMA PAV 17.90

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

PEANUT MASALA 10.90

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 19.90

Marinated paneer cubes grilled to perfection served with mint chutney

HARYALI PANEER TIKKA 19.90

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

BIRYANI ARANCINI 19.90

A fusion dish with biryani rice balls, crumbed and fried, served with a creamy onion gravy

ACHARI SOYA CHAAP 19.90

Soy sticks marinated in a tangy pickle spice mix and grilled

MALAI SOYA CHAAP 19.90

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

MIX VEG PAKORA 19.90

Assorted vegetables dipped in gram flour batter and fried until crispy

CHILLI GOBI 19.90

Fried cauliflower tossed in a spicy and tangy sauce.

CHILLI PANEER 19.90

Paneer cubes sautéed with peppers and onions in a spicy sauce.



NON-VEG ENTRÉE



AFGHANI CHICKEN (6 PCS) 21.99

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

CHICKEN TIKKA (6 PCS) 21.99

Spiced chicken pieces grilled and served with a tangy mint chutney

CHICKEN SEEKH KEBAB (4 PCS) 21.99

Minced chicken kebabs infused with aromatic spices and grilled

KASTOORI CHICKEN TIKKA (6 PCS) 21.99

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

BHATTIKA PRAWNS (8 PCS) 24.90

Prawns marinated in spices and grilled in a clay oven.

AMRITSARI FISH 21.99

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

LAMB CUTLETS (4 PCS) 28.90

Juicy lamb cutlets marinated in spices and grilled.

LUCKNOWI SEEKH (6 PCS) 21.99

Minced lamb skewers seasoned with traditional spices and grilled.

SIGNATURE THAALIS

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



VEG THAALI 37.90

(Individually served for one person)

A vegetarian feast with one paneer curry, one vegetable curry, one dal, one raita, one gol gappa, one salad, one dessert, rice, and naan.

NON-VEG THAALI 39.90

(Individually served for one person)

A complete meal with two chicken curries, one dal, one raita, one gol gappa, one salad, one dessert, rice, and naan.

MAHARAJA THAALI 59.90

(Ideal for sharing between two guests.)

A larger-than-life meal with one chicken curry, one lamb/goat curry, one vegetable curry, one dal, chicken tikka, one raita, two gol gappe, one salad, two Gulab jamun, rice, and naan.

NOTE:

Thaali is offered during specific hours. We request you to please check with our friendly staff to see if it is available.





INDO CHINESE



CHOWMEIN VEG / EGG / CHICKEN 21.90

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

SCHEZWAN CHOWMEIN VEG / EGG / CHICKEN 21.90

Spicy stir-fried noodles with a schetzwan 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 21.90

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

CHILLI CHICKEN / GOBI 21.90

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

CHICKEN 65 / PANEER 65 21.90

A spicy deep-fried appetizer with South Indian flavours

CHILLI PANEER 21.90

Paneer cubes sautéed with peppers and onions in a spicy sauce

HONEY CHILLI CHICKEN / GOBI 21.90

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

CHILLI MOMO (8 PCS) 21.90

Steamed Momo tossed in a spicy sauce

MOMO VEG / CHICKEN (6 PCS) 15.90

Steamed dumplings filled with a savory vegetable or chicken mix, served with a spicy tomato sauce



VEG MAINS



DAL MAKHANI 23.90

Rich and creamy black lentils cooked with butter and spices

DAL YELLOW TADKA 23.90

Yellow lentils tempered with aromatic spices

PALAK BURRATA 26.90

Fresh burrata paired with smooth, spiced palak for a rich fusion dish

PANEER TIKKA MASALA 23.90

Paneer in a tomato gravy with capsicum and onions

SHAHI PANEER 23.90

Creamy paneer simmered in a rich cashew gravy with delicate Mughlai

PANEER LABABDAR 23.90

Paneer cooked in a creamy and mildly spiced tomato sauce

PANEER KAJU CURRY 23.90

Paneer and cashews in a rich and creamy gravy

PANEER KHURCHAN DELHI STYLE 23.90

Shredded paneer in a spicy and tangy tomato-based sauce

PALAK PANEER 23.90

Paneer cubes cooked in a spiced spinach gravy

KADHAI PANEER 23.90

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

PANEER MAKHANI 23.90

Butter paneer in a creamy tomato sauce

PANEER METHI MATAR MALAI 23.90

A rich paneer, fenugreek and pea curry finished with creamy base

PANEER KALI MIRCH 23.90

Paneer cooked with black pepper and spices in a creamy gravy

MALAI KOFTA 23.90

Soft paneer and vegetable dumplings in a creamy tomato sauce

PANEER DO PIAZZA 23.90

Paneer cooked with onions and spices

TAWA MASALA CHAMP 23.90

Spiced soya champ cooked on a griddle with aromatic spices

SARSON DA SAAG 23.90

Traditional Punjabi dish of mustard greens cooked with spices

BHINDI DO PIAZZA 23.90

Okra cooked with onions and spices

ALOO GOBI 23.90

Potatoes and cauliflower cooked with spices

PUNJABI CHOLE 23.90

Spiced chickpeas cooked in a rich gravy

MIX VEG MASALA 23.90

Mixed vegetables cooked in a spiced tomato gravy





NON VEG MAINS



BUTTER CHICKEN 24.90

Authentic Delhi-style butter chicken simmered in a rich, creamy tomato gravy.

CHICKEN KADHAI 24.90

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

CHICKEN RARRA 24.90

Chicken cooked with spiced minced meat in a rich gravy

CHICKEN SAAGWALA 24.90

Chicken cooked with spinach and spices

CHICKEN HANDI 24.90

Chicken cooked in a traditional pot with aromatic spices

CHICKEN KORMA 24.90

A rich and creamy chicken curry with nuts and spices

CHICKEN AFGHANI 24.90

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

MASALA CHICKEN 24.90

Spicy chicken curry with a thick masala gravy

CHICKEN KHURCHAN DELHI STYLE 24.90

Chopped Chicken in a spicy and tangy tomato-based sauce

CHICKEN LABABDAR 24.90

Chicken in a creamy tomato sauce with a hint of sweetness

CHETTINAD CHICKEN 24.90

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



CHICKEN SEEKH MASALA 25.90

Grilled chicken seekh kebabs in a rich masala sauce

CHICKEN TIKKA MAKHANI MASALA 24.90

Grilled chicken tikka pieces in a creamy tomato sauce

PURAN SINGH DHABA CHICKEN CURRY 24.90

Traditional dhaba-style chicken curry

CHICKEN METHI 24.90

Chicken cooked with fenugreek leaves and spices

LAMB / GOAT RARRA 25.90

Lamb / Goat meat cooked with spices minced meat in a rich gravy

LAMB / GOAT ROGANJOSH 25.90

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

LAHORI LAMB / GOAT CURRY 25.90

A flavourful Lamb / goat curry with traditional Lahori spices

SUKHA LAMB / GOAT 25.90

Dry Spices Lamb / goat meat with aromatic spices

LAMB / GOAT VINDALOO 25.90

Slow-cooked goat / Lamb in tangy, spicy Goan vindaloo curry, rich with garlic, chillies, and warm spices

COCONUT FISH CURRY 25.90

Fish cooked in a coconut-based curry

MALABARI PRAWNS 25.90

Prawns cooked in a traditional Malabari coconut curry

CHICKEN JALFREZI 24.90

Spicy and tangy stir-fried chicken with vegetables in a tomato-based sauce

CHICKEN KAALI MIRCH 24.90

Chicken cooked with black pepper and spices in a creamy gravy

MIX GRILL PLATTER 49.90

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 15

Crispy chicken nuggets served with a side of fries

KIDS BUTTER CHICKEN WITH NAAN 15

Mild butter chicken served with naan bread

KIDS SHAHI PANEER WITH NAAN 15

Mild paneer curry served with naan bread

NAAN TELLA (NUTELLA NAAN) 9

Naan bread spread with Nutella, a sweet treat for kids





RICE / BIRYANI



STEAMED BASMATI RICE 5.90

Fluffy and fragrant steamed basmati rice

SAFFRON RICE 8.90

Aromatic rice infused with saffron

JEERA RICE 8.90

Basmati rice cooked with cumin seeds

COCONUT RICE 8.90

Aromatic rice cooked with coconut

SUBZ BIRYANI 19.90

Vegetable biryani cooked with aromatic spices

CHICKEN DUM BIRYANI 22.90

Chicken biryani cooked in a traditional dum style with spices

LAMB / GOAT BIRYANI NOORE TAJ 24.90

Rich and flavorful goat biryani cooked with aromatic spices

PRAWN BIRYANI 24.90

Fragrant basmati rice cooked with juicy prawns, layered with aromatic spices and slow cooked to perfection





BREADS



BUTTER NAAN 4.90

Soft naan brushed with butter

PLAIN NAAN 4.50

Soft flatbread cooked in tandoor

TANDOORI ROTI 4.50

Whole wheat flatbread cooked in a tandoor

GARLIC NAAN 5.90

Naan topped with garlic

CHILLI NAAN | W BURRATA 5.90 | 11.90

Naan with green chillies for a spicy kick, add burrata for a creamy soothing finish

JALAPENO NAAN WITH BURRATA 12.90

Naan with jalapenos topped with burrata cheese to cool down the spicy kick

CHEESE GARLIC NAAN 8.90

Naan stuffed with cheese and garlic

KEEMA NAAN WITH BURRATA 9.90 | 15.90

Naan stuffed with spiced minced meat, add burrata for a creamy finish!

MISSI ROTI 5.90

Spiced gram flour flatbread

LACHHA PARANTHA 6.50

Layered whole wheat flatbread

PUDINA PARANTHA 5.90

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

CHEESE AND SPINACH NAAN WITH BURRATA 15.90

Warm spinach, cheese naan and sprinkled with crushed pistachios
crowned with creamy burrata

KALONJI NAAN 5.90

Naan topped with nigella seeds

KASHMIRI NAAN 9.90

Sweet naan stuffed with dry fruits and nuts

RAITA / SALAD



BOONDI RAITA 5

Yogurt mixed with spiced boondi (crispy gram flour puffs)

KACHUMBER RAITA 5

Yogurt mixed with finely chopped cucumbers tomatoes and onions

PINEAPPLE RAITA 5

Yogurt mixed with sweet pineapple pieces

MATKI DAHI 5

Simple and refreshing yogurt

ONION SALAD 6

Sliced onions with a sprinkle of spices

KACHUMBER SALAD 7

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

PUNJABI SALAD 8

A mix of fresh vegetables with a tangy dressing

MANGO CHUTNEY 3

MIX PICKLE 3

PAPAD WITH CHUTNEY 6

DESSERT



GULAB JAMUN (2 PCS) 8.90

Soft, spongy milk solids dumplings soaked in a fragrant sugar syrup infused with cardamom and rose water

MANGO KULFI 9.90

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

SHAHITUKDA 14.90

Rich fried bread dessert soaked in saffron syrup and topped with creamy Rabri

RABRI KULFI 11.90

Traditional Indian ice-cream served with thick, sweetened Rabri

CATERING MENU



FAMILY-STYLE DISHES

SERVE 5

FAMILY BIRYANI 80

(Veg/Chicken/Lamb/Goat)

FAMILY FRIED RICE 80

(Veg/Chicken/Egg)

FAMILY CHOWMEIN 80

(Veg/Chicken/Lamb/Goat)



INDIVIDUAL ITEMS



BIRYANI (1Kg) 29.90

VEG CURRY (1kg) 36.90

CHICKEN CURRY (1Kg) 38.90

LAMB/GOAT CURRY (1Kg) 42.90



CATERING PACKAGES

(Minimum 25 People)



BRONZE PACKAGE 39.90/PERSON

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

SILVER PACKAGE 44.90/PERSON

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

GOLD PACKAGE - 49.90/PERSON

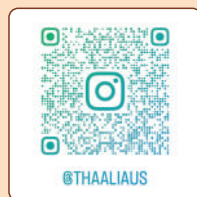
Includes: 2 veg entrees, 2 non-veg entrees, 1 veg curry, 2 non-veg curries, 1 daal, naan, rice, and raita

We also specialise in catering for corporate lunches, birthday celebrations and kitty parties bringing our signature dishes directly to your event with seamless service and exceptional quality.

THAALI

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

FOLLOW US ON



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