

RESTAURANT WEEK

MENU

Specialty Cocktails ***[Not included in the lunch and dinner price]***

THANAL OLD FASHION USING JIM BEAM BLACK BOURBON **\$16**

THANAL CARE USING ROKU GIN **\$16**

Lunch worth \$30 for **\$20** **(3 Courses)**

Appetizer (Choose one)

VEG SAMOSA----- v

Crispy triangular wheat dough pouches filled with potatoes, onion, peas, and spices.

MULLIGATAWNY SOUP (V.GF)

Whole Coriander, curry leaves, toor dal, mixed with indian spices.

KALE & SPINACH CHAT(Veg)

Crispy spinach and kale leaves coated with gram flour batter and deep fried in the oil

CHICKEN 65

Crisp and spicy chicken fritters toasted with red chili and curry leaves

PODI IDLY (V.GF)

Idly, onion, red chilli, and curry leaves sautéed in ghee

COUNTRY CHCIKEN SOUP(GF)

Thin soup made with intense flavor of organic country chicken with southern spices.

Main Course (Choose one)

TIKKA MASALA(GF)

Very tender and slow cooked (**Chicken/ Paneer/ Tofu**) in a sauce made of tomatoes, onion, red chillies, fenugreek and cream.

MALAI KOFTA

Aromatic Indian cheese potato ball cooked in tomato based gravy.

MALABAR FISH CURRY (GF)

Swai Fish cooked in coconut milk with Indian spices.

VINDALO(GF)

Very tender and slow cooked (**Lamb/ Chicken /Tofu**) in a sauce made of tomatoes, onion, red chillies, fenugreek and cream.

MUSHROOM MUTTER MASALA (GF)

Mushrooms, Peas in creamy Spiced Tomato sauce and garnished with coriander & five spices

Bread or Rice (Choose one)

GARLIC NAAN

PLAIN NAAN

BUTTER NAAN

TANDOORI WHOLE WHEAT ROTI

BASMATI RICE

Dessert (Choose one)

GULAB JAMUN

RASMALAI

Dinner worth \$60 for \$40 (4 Courses)

Soups (Choose one)

BASIL RASAM (V,GF)

Tomato, basli, indian pepper corns cooked with fresh indian species

COUNTRY CHICKEN SOUP (Non veg)

Country Chicken cooked with pepper, turmeric and Indian spices

MULLIGATAWNY SOUP (V.GF)

Whole Coriander, curry leaves, toor dal, mixed with indian spices

Appetizer (Choose one)

VEG SAMOSA----- v

Crispy triangular wheat dough pouches filled with potatoes, onion, peas, and spices.

ONION SPINACH PAKORA(Veg)

Crispy fired Onion and Spinach with gram flour served with Coconut Chutney.

CHEESE NAAN(Veg)

Naan bread filled with shredded mozzarella Cheese

KALE & SPINACH CHAT(Veg)

Crispy spinach and kale leaves coated with gram flour batter and deep fried in the oil

GOBI MANCHURIAN(Veg)

Battered Cauliflower cooked with indo chinese sauce.

SPICED CRAB NAAN(Non-Veg)

Naan bread filled with coriander spiced crab meat

PODI IDLY (V.GF)

Idly, onion, red chilli, and curry leaves sautéed in ghee

CHICKEN 65

Crisp and spicy chicken fritters toasted with red chili and curry leaves

SHRIMP PEPPER FRY (Non-Veg)

Shrimp tempered with black pepper and curry leaves

FISH 65(Non-Veg)

Battered & Fried fish in ginger garlic and chili

Entree(Choose one)

MUSHROOM MUTTER MASALA (GF)

Mushrooms, Peas in creamy Spiced Tomato sauce and garnished with coriander & five spices

PANEER MAKHNI(Veg)

Cottage cheese cubes with reduced creamy gravy of tomatoes and garam masala.

LAMB CURRY(NonVeg)

Lamb cooked in an Indian spiced curry and masala

SOUTH INDIAN STYLE FISH CURRY(NonVeg)

Fresh Fish cooked with Tamarind base, coconut milk and tomato in south indian style

ANJEER KOFTA (Veg)

Indian Cottage cheese and Potatoes mix cooked with rich onion tomato gravy .

ALOO MUTTER MASALA(Veg)

Potato and peas in creamy spiced tomato sauce and garnished with coriander and panch phoron

TIKKA MASALA(GF)

Very tender and slow cooked (Chicken/ Paneer/ Tofu) in a sauce made of tomatoes, onion, red chillies, fenugreek and cream.

KADAI PANEER/ TOFU(Veg)

Paneer/Tofu cubes stir fried with bell peppers in rich tomato gravy.

SAAG (CHANNA/ CHICKEN)

Chick peas / Chicken cooked in spinach based gravy

CHETTINADU GOAT CURRY (Non Veg)

Baby goat cubes simmered with our special mix of poppy seeds and coconut.

BUTTER CHICKEN

Smoked chicken in rich buttery tomato sauce

Dessert (Choose one)

HOT GULAB JAMUN w/ COLD ICE CREAM

RICE KHEER w/BLUEBERRY COMPOTE

CHOCOLATE CAKE w/ ICE CREAM

Bread or Rice (Choose one)

GARLIC NAAN

PLAIN NAAN

BUTTER NAAN

TANDOORI WHOLE WHEAT ROTI

BASMATI RICE