

EN



Thali

AUTHENTIC INDIAN CUISINE

STARTERS

HARA BHARA KEBAB [V]

€4.50

(A WHOLESOME VEGETARIAN KEBAB MADE FROM MIX OF VARIOUS VEGETABLES, LIGHTLY SPICED AND DEEP-FRIED TO PERFECTION.)

ONION BHAJJI

€5.90

(CRISPY FRITTERS MADE FROM THINLY SLICED ONIONS, COATED IN A SEASONED GRAM FLOUR BATTER AND DEEP-FRIED TO PERFECTION.)

SAMOSAS [G]

€7.00

(GOLDEN-FRIED PASTRY FILLED WITH A SAVORY BLEND OF SPICED POTATOES, PEAS, AND HERBS. A CLASSIC INDIAN STREET SNACK WITH A CRISP BITE.)

PRAWNS BUTTER GARLIC [D]

€7.90

(SUCCULENT PRAWNS SAUTÉED IN A RICH BUTTER AND GARLIC SAUCE, FINISHED WITH A TOUCH OF HERBS AND SPICE FOR BOLD, AROMATIC FLAVOR.)

PRAWNS PAKORA

€8.90

(JUICY PRAWNS COATED IN A SPICED CHICKPEA FLOUR BATTER, DEEP-FRIED UNTIL CRUNCHY—AN IRRESISTIBLE SEAFOOD SNACK.)

CHICKEN PAKORA

€7.90

(TENDER CHICKEN PIECES MARINATED IN SPICES, DIPPED IN GRAM FLOUR BATTER, AND DEEP-FRIED FOR A CRISPY, FLAVORFUL BITE.)

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



TANDOORI STARTERS

Chicken Tikka [D] € 9.00

(BONELESS CHICKEN CHUNKS MARINATED IN YOGURT AND HOUSE SPICES, GRILLED IN THE TANDOOR FOR A SMOKY, CHARRED FLAVOR AND TENDER TEXTURE.)

Reshmi Malai Tikka [D] € 9.00

(SOFT, SUCCULENT CHICKEN MARINATED IN CREAM, CHEESE, AND MILD SPICES. DELICATELY GRILLED FOR A MELT-IN-THE-MOUTH EXPERIENCE. MILD AND CREAMY.)

Tikka Hariyali [D] € 9.00

(CHICKEN PIECES MARINATED IN A FRESH GREEN PASTE OF MINT, CORIANDER AND SPICES. A FRAGRANT AND HERBACEOUS GRILLED DELIGHT.)

Seekh Kebab

(MINCED LAMB BLENDED WITH AROMATIC SPICES, SKEWERED, AND TANDOOR-GRILLED TO PERFECTION. JUICY, FLAVORFUL, AND FIERY.) € 10.50

Tandoori Prawns [D] € 9.90

(PRAWNS MARINATED IN SPICED YOGURT AND GRILLED IN THE TANDOOR, OFFERING A SMOKY, CHARGILLED SEAFOOD INDULGENCE.)

Chicken Tandoori [D] € 9.90

(A CURATED SELECTION OF TANDOORI FAVORITES: ASSORTED KEBABS, TIKKA, AND GRILLED MEATS—PERFECT FOR SHARING AND SAMPLING THE BEST OF THE TANDOOR.)

Tandoori Platter [D] € 14.50

(A FLAVORFUL ASSORTMENT OF SEEKH KEBAB, CHICKEN TIKKA, TIKKA HARIYALI, TANDOORI WINGS, AND RESHMI MALAI TIKKA, SERVED WITH OUR SIGNATURE TANDOORI SAUCE AND FRESH LEMON WEDGES.)

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



VEG

DAL TADKA

€ 8.50

(YELLOW LENTILS COOKED TO CREAMY PERFECTION, TEMPERED WITH GARLIC, CUMIN, AND CHILI FOR A FLAVORFUL FINISH.)

BHINDI DO PYAZA [V]

€ 9.00

(TENDER OKRA SAUTÉED WITH CARAMELIZED ONIONS AND SPICES - A SIMPLE YET DELICIOUS VEGETABLE CURRY.)

BAIGAN BHARTA [V]

€ 9.00

(SMOKY MASHED EGGPLANT COOKED WITH TOMATOES, ONIONS, AND SPICES - A RUSTIC NORTH INDIAN FAVORITE.)

ALOO MATTAR

€ 9.50

(POTATOES AND GREEN PEAS SIMMERED IN A MILDLY SPICED TOMATO GRAVY - COMFORTING AND CLASSIC.)

ALOO GOBI

€ 9.50

(A SEMI DRY CURRY OF POTATOES AND CAULIFLOWER COOKED WITH AROMATIC SPICES AND FRESH HERBS.)

DAL PALAK

€ 9.50

(CREAMY LENTILS COMBINED WITH FRESH SPINACH, TEMPERED WITH TRADITIONAL SPICES FOR A HEARTY DISH.)

CHANA MASALA

€ 9.50

(CHICKPEAS COOKED IN A TANGY AND MEDIUM SPICY TOMATO SAUCE - ROBUST AND FULL OF FLAVOR.)

CHANA PALAK

€ 10.50

(A NUTRITIOUS MIX OF CHICKPEAS AND SPINACH SIMMERED IN SPICED GRAVY- WHOLESOME AND TASTY)

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



VEG HANDI

€ 11.00

(STIR FRY SEASONAL FRESH VEGETABLES WITH SPICES, SEEDS AND CORIANDER)

VEG KORMA [D], [N]

€ 11.00

(A MILD AND CREAMY CURRY WITH MIXED VEGETABLES SIMMERED IN A BLEND OF NUTS, COCONUT MILK, CREAM, AND AROMATIC SPICES.)

PALAK PANEER [D]

€ 12.50

(PANEER CUBES (FRESH CHEESE MADE BASED ON THE TRADITIONAL INDIAN RECIPE) COOKED IN SPINACH, CREAM AND SPICES.)

MATAR PANEER [D]

€ 12.50

(PANEER AND GREEN PEAS SIMMERED IN A TOMATO-BASED CURRY WITH A DELICATE SPICE BALANCE.)

PANEER BUTTER MASALA [D]

€ 12.50

(SOFT PANEER COOKED IN A RICH TOMATO, CREAM, AND BUTTER SAUCE WITH MILD SPICES.)

MALAI KOFTA [D], [N]

€ 12.50

(VEG BALLS MADE WITH INDIAN CHEESE (PANEER) AND POTATOES COOKED IN FRESH KORMA SAUCE, COCONUT MILK, CREAM AND SPICES)

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



CHICKEN CURRY

CHICKEN JALFREZI

€ 12.50

(A VIBRANT STIR-FRY OF CHICKEN, BELL PEPPERS, ONIONS, AND TOMATOES IN A TANGY-SPICY SAUCE)

CHICKEN KORMA [D]

€ 12.50

(MILD AND CREAMY CURRY MADE WITH TENDER CHICKEN, CASHEW PASTE, AND AROMATIC SPICES. RICH AND COMFORTING.)

CHICKEN TIKKA MASALA

€ 12.50

(JUICY TANDOORI CHICKEN IN A SMOOTH, SPICED TOMATO CREAM SAUCE. A WORLDWIDE INDIAN FAVORITE..)

BUTTER CHICKEN [D]

€ 12.50

(PIECES OF BONELESS CHICKEN THIGH MARINATED AND BAKED IN TANDOOR CULMINATING IN A SAUCE OF FRESH TOMATO, BUTTER AND A SELECTION OF MILD SPICES.)

CHICKEN PALAK [D]

€ 12.50

(CHICKEN COOKED IN A THICK SPINACH-BASED GRAVY WITH INDIAN SPICES. A WHOLESOME AND FLAVORFUL DISH.)

CHILLY CHICKEN

€ 12.50

(CRISPY CHICKEN TOSSED IN A SPICY INDO-CHINESE SAUCE WITH GARLIC, PEPPERS, AND ONIONS. PERFECTLY BOLD AND FIERY.)

CHICKEN VINDALO [S]

€ 13.00

(SPICY CURRY WITH CHICKEN MARINATED IN VINEGAR, GARLIC, AND RED CHILIES. BOLD AND FIERY.)

MONGO CHICKEN [D], [N]

€ 13.00

(A SWEET AND SAVORY CURRY WITH TENDER CHICKEN SIMMERED IN A MANGO-INFUSED CREAMY SAUCE.)

CHICKEN KADHAI

€ 13.50

(CHICKEN COOKED WITH ONIONS, BELL PEPPERS, AND CRUSHED SPICES IN A WOK-STYLE CURRY. SMOKY AND MEDIUM-SPICED.)

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



LAMB /MUTTON CURRY

LAMB ROGAN JOSH

€ 15.50

(LAMB STEW PREPARED WITH A VERY SPECIFIC MIXTURE OF SPICES THAT GIVES IT A SPECIAL AROMA AND FLAVOR.)

LAMB MASALA

€ 15.50

(JUICY LAMB PIECES COOKED IN A THICK, SPICED TOMATO AND ONION GRAVY, RICH WITH BOLD INDIAN FLAVORS AND AROMATIC MASALAS.)

LAMB VINDALO [S]

€ 15.50

(CHUNKS OF LAMB COOKED IN A SPICY CURRY WITH POTATOES, GINGER AND GARLIC)

LAMB CURRY

€ 15.50

(TENDER LAMB SLOW-COOKED IN A TRADITIONAL CURRY BASE WITH GINGER, GARLIC, AND WARMING SPICES FOR A DEEP, HEARTY FLAVOR.)

LAMB KORMA [D], [N]

€ 15.50

(PIECES OF LAMB COOKED IN A SAUCE BASED ON CASHEWS, CREME FRAICHE, SAFFRON AND MILD SPICES. IDEAL FOR THOSE DINERS WHO LIKE MILD FLAVORS.)

LAMB DO PYAZA

€ 15.50

(LAMB COOKED IN A SAUCE WITH ONION, GINGER, GARLIC, TOMATO AND INTENSE FLAVOR SPICES.)

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



FISH CURRY

FISH CURRY

(TENDER FISH FILLETS SIMMERED IN A TANGY, SPICED CURRY WITH TOMATO BASE – COASTAL FLAVOR AT ITS BEST.)

€ 12.50

FISH MASALA

(FISH COOKED IN A ROBUST ONION-TOMATO GRAVY WITH WARMING SPICES. BOLD, AROMATIC, AND SATISFYING.)

€ 12.50

FISH CHILLY

(CRISPY FISH TOSSED IN A SPICY INDO-CHINESE SAUCE WITH GARLIC, PEPPERS, AND ONIONS. A HOT FAVORITE.)

€ 13.00

PRAWNS MASALA

(JUICY PRAWNS COOKED IN A THICK, SPICY ONION-TOMATO MASALA. FULL OF FLAVOR AND PERFECTLY BALANCED.)

€ 13.50

PRAWNS DO PYAZA

(PRAWNS SAUTÉED WITH DOUBLE ONIONS, PEPPERS, AND MILD SPICES.)

€ 13.50

PRAWNS CURRY

(PRAWNS SIMMERED IN A MILDLY SPICED TOMATO CURRY SAUCE. COMFORTING AND AROMATIC.)

€ 13.50

PRAWNS KORMA [D]

(A LUXURIOUS PRAWN CURRY MADE WITH CREAM, COCONUT MILK AND FRAGRANT SPICES. MILD AND RICH.)

€ 13.50

PRAWNS VINDALO [S]

(A SPICY PRAWN CURRY MARINATED IN VINEGAR, GARLIC, AND RED CHILI – FIERY AND TANGY.)

€ 13.50

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



RICE

BASMATI RICE

(FRAGRANT, LONG-GRAIN BASMATI RICE STEAMED TO FLUFFY PERFECTION
- THE PERFECT ACCOMPANIMENT TO ANY CURRY.)

€ 4.00

PULAV RICE

(AROMATIC BASMATI RICE COOKED WITH MILD SPICES AND VEGETABLES,
DELIVERING SUBTLE FLAVOURS AND A LIGHT TEXTURE.)

€ 4.50

JEERA/CUMIN RICE

(STEAMED BASMATI RICE TEMPERED WITH CUMIN SEEDS,
OFFERING A FRAGRANT AND FLAVORFUL RICE.)

€ 4.50

VEG FRIED RICE [E]

(FRAGRANT RICE STIR-FRIED WITH MIXED VEGETABLES, EGG, SOY SAUCE,
AND SUBTLE INDIAN SPICES - A PERFECT INDO-CHINESE FUSION.)

€ 7.50

CHICKEN FRIED RICE [E]

(WOK-TOSSED RICE WITH TENDER CHICKEN, EGG, SOY SAUCE,
AND VIBRANT SPICES - A FLAVORFUL INDO-CHINESE CLASSIC.)

€ 8.50

PRAWNS FRIED RICE [E]

(SAVORY FRIED RICE COOKED WITH SUCCULENT PRAWNS, EGG, SOY SAUCE,
AND AROMATIC SPICES FOR A DELIGHTFUL SEAFOOD TWIST.)

€ 8.50

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



BREADS

ROTI [G]

€ 3.00

(TRADITIONAL WHOLE WHEAT FLATBREAD, SOFT AND LIGHTLY TOASTED
- A STAPLE WITH EVERY INDIAN MEAL)

NAAN [G]

€ 3.50

(CLASSIC TANDOOR-BAKED LEAVENED BREAD WITH A SOFT,
FLUFFY CENTER AND CRISP EDGES.)

BUTTER NAAN [G], [D]

€ 4.00

(FLUFFY NAAN BRUSHED WITH MELTED BUTTER FOR A RICH AND INDULGENT FLAVOR.)

GARLIC NAAN [G],

€ 4.50

(TANDOOR-ROASTED NAAN TOPPED WITH FRESH GARLIC AND HERBS
- AROMATIC AND FLAVORFUL.)

CHEESE NAAN [G], [D]

€ 4.50

(STUFFED WITH GOOEY MELTED CHEESE AND BAKED IN THE TANDOOR.
- A CHEESY TWIST ON A CLASSIC.)

PESHWARI NAAN [G], [N]

€ 5.50

(SWEET AND NUTTY NAAN FILLED WITH DRIED FRUITS AND CRUSHED NUTS
- PERFECT AS A UNIQUE SIDE OR DESSERT-STYLE BREAD.)

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



BIRYANI'S

VEG BIRYANI [N]

€ 13.00

(FRAGRANT BASMATI RICE LAYERED WITH GARDEN-FRESH VEGETABLES, INFUSED WITH WHOLE INDIAN SPICES, THEN SLOW-COOKED TO PERFECTION. SERVED WITH COOLING RAITA FOR A WHOLESOME VEGETARIAN DELIGHT.)

CHICKEN TIKKA BIRYANI [N]

€ 14.50

(JUICY, MARINATED CHICKEN TIKKA PIECES GRILLED TO PERFECTION AND LAYERED WITH FRAGRANT BASMATI RICE AND A BLEND OF AROMATIC INDIAN SPICES. SERVED WITH COOLING RAITA, THIS BIRYANI OFFERS A PERFECT BALANCE OF SMOKY, TENDER CHICKEN AND REFRESHING FLAVORS.)

PRAWNS BIRYANI [N]

€ 14.50

(DELICATE PRAWNS MARINATED AND COOKED WITH FRAGRANT RICE, INFUSED WITH FRESH HERBS, AND A HINT OF TANGY SPICES. A COASTAL FAVORITE THAT OFFERS A PERFECT BALANCE OF SEA FLAVORS AND SPICE.)

LAMB BIRYANI [N]

€ 17.00

(TENDER LAMB PIECES SLOW-COOKED WITH FRAGRANT BASMATI RICE, AND A BLEND OF WHOLE SPICES, CREATING A RICH AND HEARTY BIRYANI THAT MELTS IN YOUR MOUTH. SERVED WITH COOLING RAITA FOR THE PERFECT FINISH.)

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



Thali's

VEG THALI [G], [D]

€ 22.50

(A COMPLETE VEGETARIAN FEAST WITH THREE SEASONAL VEG CURRIES, NAAN, BASMATI RICE, RAITA, PICKLE, PAPAD, AND A REFRESHING MANGO LASSI. TRADITIONAL, WHOLESOME, AND SATISFYING.)

NON-VEG THALI [G], [D]

€ 25.00

(A HEARTY INDIAN PLATTER WITH THREE FLAVORFUL NON-VEG CURRIES, NAAN, BASMATI RICE, RAITA, PICKLE, PAPAD, AND MANGO LASSI. RICH, ROBUST, AND DEEPLY COMFORTING.)

COMBO THALI [G], [D]

€ 30.00

(A GENEROUS THALI DESIGNED FOR TWO TO SHARE, FEATURING 2 VEGETARIAN AND 2 NON-VEGETARIAN CURRIES, BASMATI AND PULAO RICE, NAAN, RAITA, PICKLE, PAPAD, AND TWO MANGO LASSIS. A COMPLETE FEAST WITH SOMETHING FOR EVERYONE.)

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH



DESSERTS

MANGO LASSI

€ 4.50

(A CHILLED, CREAMY YOGURT DRINK BLENDED WITH MANGO PULP – SWEET, SMOOTH, AND REFRESHING.)

GULAB JAMUN

€ 4.00

(SOFT MILK DUMPLINGS SOAKED IN ROSE-SCENTED SUGAR SYRUP – A CLASSIC INDIAN DESSERT, RICH AND INDULGENT.)

EXTRAS

PICKLE [S]

€ 1.50

(SPICY AND TANGY INDIAN-STYLE PICKLE – THE PERFECT PUNCH OF FLAVOR ON THE SIDE.)

MINT SAUCE [D]

€ 1.50

(COOL AND REFRESHING YOGURT-BASED MINT CHUTNEY – A CLASSIC DIP FOR TANDOORI AND FRIED ITEMS.)

MANGO SAUCE

€ 1.50

(SWEET AND FRUITY MANGO CHUTNEY – A FLAVORFUL CONTRAST TO SPICY DISHES.)

PLAIN YOGURT [D]

€ 2.00

(COOL, CREAMY YOGURT – BALANCES THE HEAT AND COMPLEMENTS ANY MEAL.)

EXTRA TAPA

€ 2.00

PAPAD

€ 2.50

(CRISPY LENTIL WAFER – A CRUNCHY AND SAVORY SIDE.)

RAITA [D]

€ 2.50

(CREAMY YOGURT MIXED WITH CUCUMBER, TOMATO, HERBS AND SPICES – A COOLING SIDE TO TEMPER SPICY BITES.)

ALLERGEN & DIETARY

[V] - VEGAN, [S] - SPICY, [D] - DAIRY, [G] - GLUTEN, [N] - CONTAINS NUTS, [E] - CONTAINS EGGS, [F] - CONTAINS FISH

BEERS



KINGFISHER BEER	€ 3.80
COBRA BEER	€ 3.80
ALHAMBRA 1925 BOTELLA	€ 3.50
CERVEZA SIN GLUTEN	€ 3.50
MAHOU 0.0%	€ 3.20
VERMOUTH	€ 3.50
ALHAMBRA ESPECIAL BARRIL	€ 3.00
ALHAMBRA ESPECIAL BOTELLA	€ 3.00
RADLER	€ 3.00

SPIRITS

RED LABLE	€ 5.50
BLACK LABLE	€ 6.50
JACK DANIELS	€ 6.50
BARCARDI RUM	€ 6.50
BARCELO	€ 6.50
VODKA ABSOLUT	€ 6.50
GIN AND TONIC	€ 6.50

DRINKS

Agua normal / Water	€ 2.50	Coca-Cola	€ 3.00
Fanta	€ 3.00	Sprite	€ 3.00
Coca-Cola Zero	€ 3.00	Vino sin alcohol	€ 3.00
Zumo de melocotón	€ 2.80	Zumo de piña	€ 2.80
Acuarious limon	€ 3.00	Nestea	€ 3.20
Acuarious naranja	€ 3.00	Nestea Maracuyá	€ 3.20
Agua con gas / Sparkling Water	€ 3.00		
Agua Grande / Water Big Bottle	€ 4.80		

WINES

Tinto de verano	€ 3.00
Ribera copa / Red Wine	€ 3.70
Rioja copa / Red Wine	€ 3.70
Verdejo copa / White Wine	€ 3.70
Vino Indio Rojo copa	€ 3.70
Vino Indio Sauvignon Blanc copa	€ 3.70
Ribera botella	€ 19.00
Rioja botella	€ 19.00
Verdejo botella	€ 19.50
Vino Indio Rojo botella / Sula Red Wine	€ 19.50
Vino Indio Sauvignon Blanc botella	€ 19.50



Thank You for Dining at THALI

At THALI, every meal is a celebration of flavours, tradition, and togetherness. We hope our thali brought you comfort, joy and the taste of home.

PLEASE VISIT US AGAIN!

" A Thali is where every flavor has a place."

-THALI