

Tanjore South Indian Restaurant

SOUTH INDIAN LUNCH THALI (MATHIA SAPPADU) FOR ONLY £8.00

What is a South Indian Lunch?

Traditional South Indian mid-day meal is a sumptuous feast where several dishes are prepared with care complimenting each other in taste, texture and aroma and served together (Thali) in a large metal plate (or banana leaf). It is a complete meal from starter to dessert. At Tanjore, we have created this authentic South Indian meal for you to enjoy for reasonable price.

HOW DOES IT WORK?

Customise your thali by choosing ONE each from the Starter, Curry, Bread and Dessert from below. We compliment this with a range of accompaniments to complete your Thali with 10 items.

Thali is served within 10 minutes of order.

STARTER	ONION PAKODA (V) Pakora made of onions mixed with gram flour, cumin, green chillies, coriander leaves ginger, curry leaves and ajwain. (OR) FISH IDICHATHU Fish marinated with house special spices, lime, cumin powder and curry leaves. Deep fried.
CURRY	AVIAL (V) Kerala special curry made of carrot, raw banana, drumstick, pumpkin and bell pepper cooked with roasted & blended cumin, green chillies, fennel seeds, onion and coconut. (OR) GINGER FISH CURRY Tilapia fillet cooked with onion, tomato, ginger, garlic, lemon juice, coconut milk.
BREAD	CHAPATHI (OR) DOSAI
DESSERT	PINEAPPLE KESARI Crushed wheat pudding made from roasted wheat, pineapple, milk, sugar and saffron. (OR) ICE CREAM
RICE	BOILED BASMATI RICE
ACCOMPANIMENTS	SAMBAR, RASAM, YOGURT, SALAD AND CHUTNEY.

Thali cannot be shared by two people.

All items are limited except rice.

Some of our dishes contain nuts or traces of nuts.

Some of the dishes are suitable for Vegans and Gluten free. Please ask a member of the staff.

If you have any allergies, please inform the staff.

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RASAM (V) 3.50

A tantalising light tangy soup made with tamarind.

MINI SAMBAR IDLI (V) (6 PIECES) 3.75

Bite sized idlis soaked in a bowl of sambar.

THAYIR VADAI (V) 3.75

Lentil donut fried and soaked in spicy yoghurt.

PODI DOSAI (V) 4.50

Dosai sprinkled with a special medley of crushed spices and herbs.

RAVA DOSAI (V) 4.50

Dosai textured with cream of wheat and spiced with blackpepper and cumins

LAMB MASALA DOSAI 4.95

Dosai stuffed with curried lamb pieces.

PLAIN UTHAPPAM (V) 4.00

Soft fluffy savoury pancakes.

POORI MASALA (V) 4.95

Puffed fried wheat bread served with potato masala.

DAL SOUP (V) 3.50

Lentil soup infused with lemon, ginger and coriander.

SAMBAR VADAI (V) 3.75

Lentil donut fried and soaked in sambar

PLAIN DOSAI (V) 4.25

MASALA DOSAI (V) 4.95

Dosai stuffed with seasoned potatoes, onions, tomatoes, peas, coriander leaves and spices

RAVA MASALA DOSAI (V) 4.95

Dosai textured with cream of wheat and spices & sprinkled with sautéed onions.

CHICKEN MASALA DOSAI 4.95

Dosai stuffed with curried chicken pieces.

ONION UTHAPPAM (V) 4.50

Topped with chopped onion and coriander leaves.

PLAIN IDLI (V) (2 PIECES) 4.50

Steamed rice and lentil cake.

BREAD, RICE & SUNDRIES

BASMATI RICE 2.00

SALAD 2.50

YOGURT 1.00

PAPADAM (2 PIECES) 2.00

Plain papadam served with mixed veg pickle.

SAMBAR 2.50

MIXED VEG. PICKLE 1.00

RAITA 1.75

MASALA PAPADAM (1 PIECE) 2.50

Papadam topped with chopped onion, tomato & herbs

KIDS MENU

KIDS' DOSA (V) 3.50

Thick soft dosa served with sambar and ketchup.

KIDS' IDLI (V) (6 PIECES) 3.50

Mini Idli served with sambar and ketchup

DESSERT

CARROT HALWA 3.95

Fresh grated carrots simmered in milk, jaggery and nuts.

GULAB JAMOON WITH ICE CREAM 3.95

Golden dumpling hand made with milk and dough soaked sugar syrup, rose water and saffron.

ICE CREAM 2.50

Vanilla, Chocolate, Strawberry ice cream.

HOME MADE KULFI 3.95

A delightful homemade traditional Indian ice cream made with saffron and pistachios.