

## APPETIZERS

<b>Assorted Papadum Basket (V)</b> fried papad and smoked tomato sauce	£3.45
<b>Peanut Masala (V)</b> onion, tomato, green chilli and chaat masala	£4.45
<b>Talli Gulgappa Shots (V)</b> crispy fried puffed ball, onion, potato and tamarind <i>(add vodka for £3)</i>	£5.95
<b>Rawa Fried Yam (V)</b> semolina, chilli, garam masala and tamarind chutney	£6.45
<b>Punjabi Samosa and Avocado chaat (V)</b> potato, yogurt, tamarind sauce and chilli	£6.45
<b>Crispy Kale chaat (V)</b> onion, tomato, potato, yogurt and tamarind	£6.45
<b>Momos (Veg/Chicken)</b> dumplings filled with minced vegetables/chicken	£6.45
<b>Chatpata Chicken Tikka Chaat</b> red onion, fresh coriander and tomato	£7.45
<b>Honey Glazed Szechuan Chicken</b> Szechuan pepper, soy sauce and garlic	£7.45
<b>Gunpowder Calamari</b> curry leaves, dried red chilli and black pepper	£9.45
<b>Chinese Bhel (V)</b> fried noodles, onion, tomato and green chilli	£7.45
<b>Talli Vegetarian Platter (V)</b> kidney beans patties, lentil fritters, paneer and mushroom	£14.99
<b>Talli Seafood Platter</b> scallop, squid, prawn and salmon	£19.99

## SOUPS & SALADS

<b>Southern Rasam Soup (V)</b> tomatoes, spices, herbs and curry leaves	£5.45
<b>Nagamese Lamb Stew</b> bamboo shoot, chilli and fermented ginger	£6.45
<b>Masala Beetroot Salad (V)</b> beetroot, pepper, walnut and feta cheese	£7.45
<b>Green Mango Salad (V)</b> raw mango, apple, lemon and chilli	£6.99
<b>Quinoa Salad with Prawn</b> crispy-fried puffed ball, sweet mango and lemon	£8.45

<b>Lucknowi Rajma Patties (V)</b> red kidney beans, cheese, nuts and mango chutney	£7.45
<b>Zaitooni Paneer and Pineapple Kebab (V)</b> cottage cheese, pineapple, yogurt and cumin powder	£8.45
<b>Tandoori Aloo Anarkali (V)</b> potato, cottage cheese, nuts and yogurt	£8.45
<b>Kaffir Lime and Lemongrass Chicken Tikka</b> yogurt and in-house spices. <i>(Kaffir Lime are fragrant leaves of the wild lime tree)</i>	£8.95
<b>Galinha Cafreal Chicken Wings</b> coriander and chilli <i>( Cafreal is a Portuguese-influenced dish popular in Goan cuisine)</i>	£8.45
<b>Lamb Seekh Kebab</b> minced lamb, in-house spices and coriander leaves	£9.45
<b>Prawn Balchao</b> malt vinegar and chilli powder	£10.45
<b>Rosemary Cheesy Malai Kebab</b> chicken, cashew nut, cream and cheese	£9.45
<b>Manipuri Sesame Chicken</b> chickpeas dip and black bread	£8.95
<b>Lamb Khorisa Asia</b> bamboo shoot, peanut sauce, tamarind and chilli <i>(Khorisa is an ethnic fermented bamboo shoot from Assam)</i>	£8.95
<b>Basil and Mint Tandoori Prawns</b> mint leaves, basil and yogurt	£13.45

## INDO - CHINESE

<b>Kolkata Chilli Paneer (V)</b> cottage cheese, soy sauce, chilli sauce and pepper	£6.45
<b>Basil Chilli Chicken</b> soy sauce, chilli sauce and pepper	£7.45
<b>Fish in Oyster Sauce</b> oyster sauce, chilli sauce and pepper	£7.45
<b>Fried Rice</b> Veg	£5.45
Chicken	£6.45

## MAIN COURSE

<b>Paneer Butter Masala (V)</b> cottage cheese, cream, tomato and butter	£10.95
<b>Arbi Kofta curry (V)</b> taro root, onion, nuts and cream	£11.45
<b>Murgh Tikka Makhani</b> chicken, tomato and nuts	£12.45
<b>Zaffrani Murgh Korma</b> chicken, saffron, onion and cream <i>(Zaffran means saffron)</i>	£12.45
<b>Patiala Da Lamb</b> red chilli, onion, tomato and in-house spices	£13.95
<b>Lamb Kadhai</b> pepper, onion, tomato and coriander	£13.95
<b>Northeast Duck Curry</b> ashgourd, onion and chilli	£15.45
<b>Kasundi Salmon with Steamed Broccoli</b> mustard, onion and green chilli	£15.45
<b>Kashmiri Lamb chops with Aloo Pitika</b> ginger, garlic, tomato, potato and mustard oil	£14.95
<b>Nilgiri Fish Masala</b> spinach, mint and coriander	£13.95
<b>Malai Paneer and Garlic Spinach Cannelloni (V)</b> cottage cheese, garlic, spinach and tomato	£12.95
<b>Grilled Fish with White Asparagus Sauce</b> turmeric and in-house spice	£15.95
<b>Allepey Prawns/Scallop Moilee</b> coconut, in-house spices and curry leaves. <i>(Moilee is a traditional curry of Kerala)</i>	£15.45

## BREAD & RICE

<b>Naan or Tandoori Roti (V)</b>	£2.95
<b>Garlic Naan / Peshwari Naan (V)</b>	£3.95
<b>Laccha Paratha / Talli Black Bread (V)</b>	£3.95
<b>Roomali Roti (V)</b>	£4.95
<b>Plain Rice (V)</b>	£3.45
<b>Jeera Rice (V)</b>	£4.45
<b>Green Peas Pulao (V)</b>	£4.95
<b>Parda Murgh Biryani</b> chicken, rice, mint, yogurt and whole spices	£13.45
<b>Lamb Biryani / Duck Biryani</b> lamb / duck, rice, mint, yogurt and whole spices	£15.45
<b>Aligarh Ki Tehari (V)</b> potato, cauliflower and rice	£11.45

## SIDE DISHES

<b>Sweet Potato Thoran (V)</b> coconut and dried red chilli	£5.95
<b>Lasuni Saag Burrata (V)</b> fresh spinach, garlic and cheese	£6.95
<b>Malabar Mushrooms (V)</b> black pepper, ginger, coconut and curry leaves	£6.45
<b>Mulukhia Dumpling with Yogurt Sauce (V)</b> gram flour and spices <i>(mulukhia is jute leaf, considered a vitamin-rich superfood )</i>	£6.95
<b>Matar Paneer (V)</b> green peas, cottage cheese and in-house spice	£6.95
<b>Hyderabadi Spiced Aubergine (V)</b> peanut,s coconut and garlic	£6.45
<b>Aloo Gobi Adraki (V)</b> potato, cauliflower and ginger	£5.45
<b>Saag Paneer (V)</b> spinach and cottage cheese	£6.95
<b>Dal Makhani (V)</b> black lentils, kidney beans and butter	£6.45
<b>Panch Phoran Dal Tadka (V)</b> lentils, fennel seeds, cumin seeds, nigella seeds, fenugreek seeds and mustard seeds	£5.45
<b>Keema Matar</b> minced lamb, green peas and in-house spices	£7.45

## DESSERTS

<b>Talli Sweet Spoon (V)</b> fusion of waffle, gulab jamun, rabri & carrot halwa.	£7.95
<b>Rice and Jaggery Pudding (V)</b>	£6.45
<b>Beetroot Halwa (V)</b>	£6.95
<b>Gulab Jamun (V)</b>	£6.95
<b>Angoori Rasmalai (V)</b>	£6.95



## DRINKS

<b>Mango Lassi</b>	£4.25
<b>Masala Chai with Parle-G</b>	£3.45

\*Any food allergies or dietary requirements please check with our staff

\*V - Vegetarian