

Thali menu

at Darjeeling Express

Thali is an Indian style tasting menu. The thali has a combination of dishes that are all meant to be eaten together. The contrasting flavours and spices of the dishes work together like a symphony and is the best way to enjoy your Darjeeling Express experience.

£55 per person

Please select one main from the following:

MURGH 🍗 🍗

Methi Chicken, the dried fenugreek leaves give the rich tomato based gravy a wonderful flavor (dairy)

PRAWN MALAIKARI

Traditional Bengali dish where the base is coconut milk (dairy, crustaceans)

TAMATAR GOSHT 🍗 🍗

Slow cooked lamb in fragrant spices in a tomato base (almonds)

BADAAMI BAINGAN Ve

Aubergine with coconut, almond and peanut base with tamarind (almonds, peanuts)

SHAHI PANEER V

Indian cheese in a rich coconut cream and tomato gravy (dairy & cashew nuts)

Each main is served with:

PEAS PULAO Ve

Rice cooked with green peas

KALA CHANNA 🍗 Ve

Black chickpeas, cooked with chillies & ginger

PURI Ve

Fried puffed Indian bread (gluten)

TAMARIND DAL 🍗 Ve

Slow cooked tangy & spicy lentils tempered with garlic, dried red chillies, cumin and curry leaves

BEETROOT RAITA V

Spiced yogurt with raw grated British beetroot (dairy)

ALOO DAM 🍗 🍗 🍗 Ve

Spicy & tangy potatoes garnish with fresh coriander

TAMATAR CHUTNEY Ve

Sweet and spicy tomato chutney

POPPADOM Ve

Crisp thin lentils based fried wafers (contains mustard,)

KACHUMBER SALAD Ve

Cucumber, tomato, onion & pomegranate salad with lemon & green chillies

DESSERTS

BHAPA DOI V

Steamed Bengali yogurt (contains dairy)

KHOOBANI KA MEETHA Ve*

Stewed hunza apricots with pistachios & with cream* (dairy, nuts *coconut cream for vegan option)