



Authentic Indian Thali in Kraków

Our restaurant carries this tradition from India to Krakow.
We serve Thali exactly as it is enjoyed in India: fresh,
abundant, colourful and full of love.

Every bowl is prepared with care.
Every spice tells a story.
Every plate carries a heritage.

Because a Thali is more than food – it is India, served in front
of you.

Tel: 571 027 886
Kraków, ul. Starowiślna 36
www.indianthali.pl

For groups of more than 4 people, a 10% service charge is added.





WEEK 1 LUNCH STYLE THALI

NOTE - SOUP AND PAPAD ARE COMPLIMENTARY WITH ALL LUNCH THALI

NON VEG THALI-

PLAIN RICE 100g
BABY NAAN 1pcs
DAL 100g
CHICKEN TIKKA 2PCS
MUNCHOW SOUP 150ml

CHOICES OF CURRY-
BUTTER CHICKEN 150g
CHICKEN KOLAPURI 150g
CHICKEN KORMA 150g

VEG THALI-

PLAIN RICE 100g
BABY NAAN 1pc
DAL 100g
PANEER TIKKA 2PCS
MUNCHOW SOUP 150ml

CHOICES OF CURRY-

VEG. KADHAI 150g
MATAR PANEER 150g
PANEER MAKHANI 150g

NOTE - FOR ANY ALLERGENS OR VEGAN OPTIONS ASK WITH YOUR FOOD SERVER



WEEK 2 - LUNCH STYLE THALI

NOTE- SOUP AND PAPAD ARE COMPLIMENTARY WITH ALL LUNCH THALI

NON VEG THALI-

PLAIN RICE 100g
BABY NAAN 1pcs
DAL 100ml
CHICKEN RESHMI TIKKA 2PCS
ZAFRANI SHORBA 150ml

CHOICE OF CURRY-

BUTTER CHICKEN 150g
CHICKEN MADRAS 150g
CHICKEN TIKKA MASALA 150g

VEGETERIAN THALI-

PLAIN RICE 100g
BABY NAAN 1pcs
DAL 100ml
ALOO GOBI DRY 100g
ZAFRANI SHORBA 150ml

CHOICE OF CURRY-

CHANA MASALA 150g
PALAK PANEER 150g
ALOO MATTAR 150g

NOTE - FOR ANY ALLERGENS AND VEGAN OPTIONS ASK WITH YOUR FOOD SERVER



WEEK 3 LUNCH STYLE THALI

NOTE- SOUP AND PAPAD ARE COMPLIMENTARY WITH ALL LUNCH THALI

NON VEG THALI-

**PLAIN RICE 100g
BABY NAAN 1pcs
DAL 100ml
CHICKEN WINGS 2PCS
SWEET CORN SOUP 150ml**

**CHOICE OF CURRY-
BUTTER CHICKEN 150g
CHICKEN HANDI 150g
CHICKEN SAAG 150g**

VEGETERIAN THALI-

**PLAIN RICE 100g
BABY NAAN 1pcs
DAL 100ml
ALOO ZEERA 100g
SWEET CORN SOUP 150ml**

**CHOICE OF CURRY-
PANEER HANDI 150g
MIX VEG KORMA 150g
MATAR PANEER 150g**

NOTE - FOR ANY ALLERGENS AND VEGAN OPTIONS ASK WITH YOUR FOOD SERVER



WEEK 4 LUNCH STYLE THALI

NOTE- SOUP AND PAPAD ARE COMPLIMENTARY WITH ALL LUNCH THALI

NON VEG THALI-

PLAIN RICE
BABY NAAN
DAL
CHICKEN PAHADI KEBAB 2 PCS
TOM YUM SOUP

CHOICE OF CURRY-
BUTTER CHICKEN
CHICKEN JALFREZI
CHICKEN HYDERABADI

VEGETERIAN THALI -

PLAIN RICE
BABY NAAN
DAL
DRY PANEER CHILLI
TOM YUM SOUP

CHOICE OF CURRY-
MIX VEG KOLAPURI
PANEER DO PYAJA
PALAK PANEER

NOTE- FOR ANY ALLERGENS OR VEGAN OPTION ASK YOUR FOOD SERVER

DAL

Daltadka – Slow-cooked yellow lentils, finished with a fragrant ghee tempering of aromatic spices. 28

Dal makhani – Rich, creamy black lentils and beans, slow-cooked with butter and cream. 33

Dal palak – Lentils cooked with spinach and aromatic spices. 32

SIDES

Chana masala – Chickpeas in a tangy, spicy onion-tomato gravy. 26

Aloo jeera – Potatoes sautéed with cumin seeds and spices. 19

Aloo gobi – Classic curry of potatoes and cauliflower in a spiced gravy. 22

Mattar paneer – Paneer and green peas in a mild curry sauce. 28

Saag aloo – Potatoes cooked with spinach and fragrant spices. 22



TANDOOR

Chicken drumstick (tandoori) – Chicken drumsticks marinated in yogurt and spices, roasted in the tandoor. 40

Reshmi kebab – Tender chicken kebabs in a silky, creamy marinade, cooked in the tandoor. 42

Chicken tikka – Boneless chicken pieces marinated in yogurt and spices, grilled in the tandoor. 37

Chicken Pahadi kebab – Green herb-marinated chicken kebabs with mint and coriander, cooked in the tandoor. 42

Paneer tikka – Marinated paneer cubes and vegetables grilled in the tandoor. 37

RAITA

Mixveg raita – Yogurt mixed with finely chopped vegetables and mild spices. 16

Plain yogurt raita – Lightly seasoned plain yogurt served as a cooling side 10



RICE

Boiled rice (150 g)- cooked white basmati rice 9

Plain pulao rice (150 g)- Basmati rice lightly fried in butter. 13

Cumin rice (150 g)- Basmati rice with cumin seeds, fried in butter. 11

Mushroom pulao (150 g)- Basmati rice with mushrooms, fried in butter. 13

Vegetable pulao (150 g)- Basmati rice with mixed vegetables, fried in butter. 15

Do pyaza rice (150 g)- Basmati rice with sautéed onion, fried in butter. 15

BIRYANI

Chicken dum biryani – Layered basmati rice and chicken, slow-cooked together in dum style. 43

Lamb biryani – Fragrant basmati rice cooked with tender lamb and whole spices. 47

Mix veg biryani – Aromatic basmati rice cooked with a mix of seasonal vegetables and spices. 38

NAAN

Tandoori roti- Whole-meal flatbread baked in the tandoor, brushed with butter. 9

Plain naan- Soft wheat flour bread baked in the tandoor. 10

Butter naan- Classic tandoor-baked wheat naan brushed with butter. 12

Garlic naan- Wheat naan baked in the tandoor with butter and garlic. 12

Cheese naan- Wheat naan stuffed with cheddar and mozzarella cheese. 16

Aloo paratha- Soft, flatbread stuffed with spiced mashed potatoes. 19

Garlic & cheese naan- Wheat naan stuffed with cheddar and mozzarella, finished with garlic. 19

Laccha paratha - Flaky, multi-layered Indian flatbread, cooked with ghee until crisp and soft.

SMALL PLATES

Samosa – Crispy Indian pastry filled with a spicy vegetable stuffing. 18

Samosa chaat – Crushed samosa served with yogurt, chutneys and toppings, in classic street-food chaat style. 23

Onion bhaji – Sliced onions in a light batter, deep-fried until golden and crispy. 19

Chicken lollipop – Marinated chicken wings shaped like lollipops and deep-fried. 30

Chicken pakora – Bite-sized chicken pieces in a spiced batter, deep-fried 25

Poori bhaji – Fluffy deep-fried bread served with aromatic potato curry. 21

Masala papad – Crispy papad topped with finely chopped vegetables and spices. 7

Bread pakora – Bread stuffed with spiced potato filling, dipped in batter and deep-fried. 20



SOUPS

Manchow soup (veg / non-veg) – Spicy, thick Indo-Chinese soup with vegetables; available vegetarian or with chicken. 16,18

Sweet corn soup (veg / non-veg) – Mild, creamy sweet corn soup; available vegetarian or with chicken.

Chef's Creamy Chicken Soup – Smooth, creamy chicken soup with gentle seasoning. 21

SALADS

Green salad – Simple fresh salad made with seasonal vegetables. 12

Kachumber salad – Finely chopped cucumber, tomato and onion salad with lemon and spices. 18

MAIN COURSE NON VEG

Jalfrezi chicken – Semi-dry chicken curry with sautéed peppers and onions in a spicy sauce 37.

Rogan josh – Aromatic lamb curry cooked with Kashmiri spices. 40

Hyderabadi chicken – Chicken cooked in a green, herb-based gravy with mint and coriander. 37

Chicken Kolhapuri – Spicy chicken curry in bold Kolhapuri style. 37

Chicken Handi – Chicken simmered in a rich, creamy gravy, cooked in a handi pot. 37

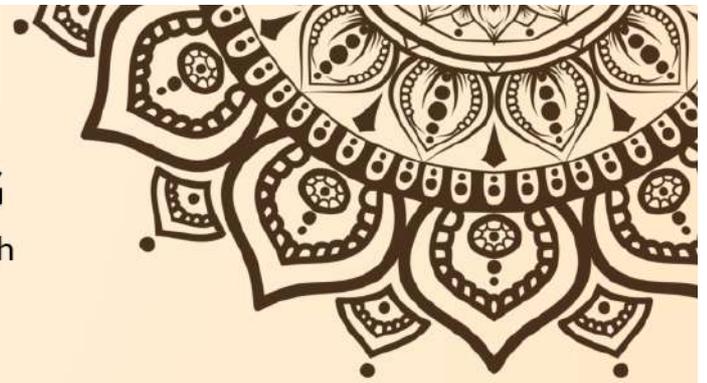
Chicken Kadhai – Chicken cooked with peppers, onions and kadhai spices in a medium-spicy gravy. 37

Butter chicken – Classic creamy curry with grilled chicken pieces in a buttery tomato sauce. 37

Chicken korma – Mild, creamy chicken curry with a hint of nuts and cream 37

Chicken madras – South Indian-style chicken curry with coconut and warming spices. 37

Chicken tikka masala – Grilled chicken tikka pieces in a thick, creamy tomato gravy. 37



MAIN COURSE – VEG

Mix veg Kolhapuri (spicy) – Spicy mixed vegetable curry in traditional Kolhapuri style. 33

Mix veg Handi – Mixed vegetables simmered in a rich, creamy gravy, cooked in a handi pot. 33

Veg Kadhai (medium spicy) – Stir-fried vegetables cooked in a flavorful kadhai masala gravy. 37

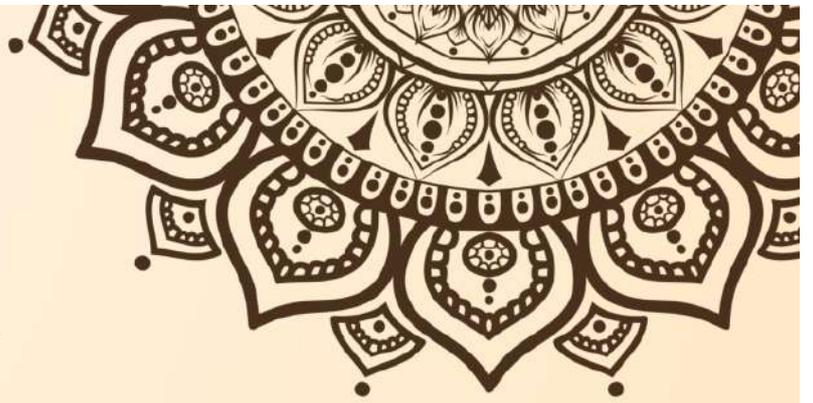
Butter paneer – Soft paneer cubes in a buttery, tomato-based gravy. 37

Korma paneer – Mild, creamy paneer curry in a nut-based sauce. 37

DESSERT

Rasmalai – Soft cheese patties served in sweet, cardamom-flavoured milk syrup 22.

Pistachio kulfi - Creamy Indian pistachio ice cream with cardamom and slow-cooked milk 22



CHOOSE YOUR OWN THALI SET

SET I

- VEG. SET - 129
- STARTER- GOBHI MANCHURIAN AND SAMOSA CURRY – GUEST CAN
- CHOOSE 2 CURRY FROM THE MENU SIDES –PAPAD, PULAO RICE,
- BABY NAAN, ALOO MATAR OR MATAR PANEER, PLAIN YOGURT, PICKLE, KACHUMBER SALAD DESERT - PISTACHIO KULFI
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SET II

- NON- VEG SET- 149
- STARTER- TANGRI KEBAB 2PCS, CHICKEN RESHMI KEBAB 2PCS CURRY- GUEST CAN
 - CHOOSE 2 CURRY FROM THE MENU SIDES- PAPAD, PULAO RICE, BABY NAAN, SAAG ALOO
 - OR ALOO JEERA, PLAIN YOGURT, PICKLE, CUCHUMBER SALAD
 - DESERT- PISTACHIO KULFI
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