





We recommend you eat with your hands and enjoy the process. When you eat with your hand you align yourself with ancient Indian practice. Your 5 fingers represent the 5 senses and when you touch your food these 5 elements work on your food, cleansing it of any negative vibes. It heightens the sensual connection to food. Moreover you will never burn your mouth as your brain has already processed its temperature and it also triggers the appropriate digestive juices and enzymes. Its called Vedic Style, its warm, its gentle its caressing, its love, and its sexy when you lick your fingers too, either you have it or you don't.

Sides

We need our sides first, hence it's up the menu. We know a few people who can complete their dinner on sides alone. And we believe pesto looks like chutney not other way around. South India introduced spices to the world.

• Papadam (1pc)	20
• Masala Rice Papadam (1pc)	30
• Sambhar	50
• Rassam	50
• Kodabale	50
• Banana Wafers	60
• Murku	60
• Ompudi	50
• Podi	20
• Curd (100 ml.)	40
• Plain Raita	50
• Beetroot Raita	70
• Pomegranate Raita	90
• Green/White Coconut Chutney	30
• Raw Mango chutney	30

Soups

Let's face it, India is a tropical country and we need soups that cool us and not the other way around. All soups here have a cooling effect.

• Pineapple Coconut Rassam	130
• Imli Rassam (Tamarind Soup)	110
• Spicy Kerala Tomato pepper Soup	110
• Add Chicken / Prawns	50 / 90

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Catch of the Day

Absolute fresh catch from our local fisher woman. Changes daily.
Check our blackboards and ask your waiter for assistance.

STYLES: Kerala Fry; Chettinad; Moiley; Ajadina

All Day Breakfast

A good breakfast fuels you up and gets you ready for the day.
Say good morning to your body.

• Poha with Veg Ghassi	150
• Nool Putu (Idiyappam) & Veg Stew (Steamed broken down pancake of Rice flour pressed string like, served with stew)	290
• Andhra Paneer Dosa	210
• Paneer Bhurji Uthappam	240
Masala Omlette / Bhurji - (paav 2pcs)	140
Egg Roast Masala	150
Prawn Laksa	370
Crab Omlette Curry	310
Andhra Chicken Dosa	230
Nool Putu (Idiappam) & Chicken Stew (Steamed broken down Pancake of Rice flour pressed into string like, served with stew)	340
Kheema in Coconut Curry	350
Pulled Chicken Uthappam (Shredded Chicken with southern spices served wrapped in a uttappam)	250

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Classic Combos

Food for the body is not enough. There must be food for the soul.

• Veg Stew & Fluffy Appams (1pc)	295
• Puttu & Kadala Curry (Traditional Kerala Black Chickpeas Curry with Steamed Rice flour & grated coconut)	275
• Uppittu & Veg Curry (Uppittu is semolina cooked like a porridge, goes well with our vegetable curry)	270
• Veg Theeyal & Rice (Roasted coconut, shallots gravy, bringing Kerala on a plate)	285
Mutton Stew & Fluffy Appams (1pc)	390
Uppittu & Chicken Curry (Uppittu is semolina cooked like a porridge, goes well with our Kori curry)	320
Egg Pulusu & Neer dosa (Tamarind, onions, chillies & jaggery is cooked together to make pulusu in Andhra style)	270
Fish Moilee & Desi rice (A Syrian Christian inspired stew with coconut milk, with spices tones down)	360
Chemmeen Theeyal & Rice (Roasted coconut, shallots gravy, bringing Kerala on a plate)	395
Kundapura Chicken & Neer Dosa (Mangalorean chicken curry, they say this was fit for kings)	370
Gongura Maas & Ragi Roti (Sorrel leaves contain protocatechuic acid which is a super body detox, cooked with lamb and Andhar spices)	450
Chepala Pulusu & Rice (Cooked in earthen clay pots this simple Andhra fish preparation goes well with the local rice)	360
Nalli Massam & Appam (Telangana specialty where the lamb is roasted before going in to the gravy)	430

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Starters

• Paneer Pepper Fry	270
• Mushroom / Paneer Ajadina (A Mangalorean specialty, also called as 'sukkha' in Mumbai, grated coconut and Kundapur masalas)	240/270
• Andhra Paneer Dry (A popular dish with Andhra chilies & spices)	270
• Chennai Kothu Paratha (Literally means minced parotta, veggies tossed with shredded Indian bread & spices)	220
• Paneer Kuzhambu Dry (A Tamil style preparation made with tamarind, urad & toor & veggies)	270
• Aloo Sukkah	170
• Beans Foogath	160
Crab Ajadina (A Mangalorean specialty, also called as in Mumbai, grated coconut and Kundapur Masalas)	425
Bombil Fry	210
Fish Fry (Surmai / Rawas) (Done to your choice of Tawa or Rawa Style)	390
Kane Rava Fry (Seasonal) (Lady fish marinated with red chilli & spices coated with semoline & deep fried)	450
Whole Pomfret Fry	850
Rawas & Kappa Vermicelli Cutlet (2 pc) (Rawas fish flakes with tapioca coated with vermicelli & deep fried)	280
Hot Butter Devilled Red Prawns	410
Kerala Style Prawns	410
Prawns Chili Coriander	410
Gun powder Squid Fry (Chemmeen Podi)	350
Clams Chili Coriander	290

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Chicken Ajadina <i>(A Mangalorean specialty, also called as 'sukkha' in Mumbai, grated coconut and Kundapur masalas)</i>	270
Chicken Pepper Fry	290
Guntur Style Kozhi Vepudu <i>(Chicken cooked in a high flame made with cashew powder & pepper powder)</i>	290
Payyoli Chicken Fry <i>(From Northern Malabar coast of kerela with fennel, red chillies & other Kerala spices)</i>	290
Sri Lankan Chicken Lollipop	280
Mutton Ajadina <i>(A Mangalorean specialty, also called as 'sukkha' in Mumbai, grated coconut and Kundapur masalas)</i>	395
Kola Urundai Mutton Balls <i>(Mutton mince, gram dal, poppy seeds & Chettinad spices assembled & deep fried)</i>	390
Tamil Style Offal Dish <i>(Liver, kidneys & other lamb offals cooked on a tawa with Chettinad spices)</i>	320

Indian Breads

Idiyappam (2 pcs)	110
Appams (2 pcs)	110
Appam (1pc)	60
Neer Dosa (4 pcs)	110
Malabari Paratha	80
Pav (2 pcs)	30
Chapati (2 pcs)	40

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Mains

• Okra & Plantain Kari	250
• Mushroom Chettinad	290
• Mix Veg Ghassi	250
• Mix Veg Chettinad	250
• Avial	250
Egg Nadan Curry <i>(Roasted coconut & spices gives this curry from kerala a distinct flavor)</i>	190
Crab Nadan Masala	450
Chepala Iguru <i>(A telugu fish fried with kerala masalas)</i>	320
Kerala Karimeen Fry (Seasonal) <i>(Pearl spot fish fried with kerala masalas)</i>	950
Ghassi (Pomfret / Prawns / Surmai / Rawas)	420
Bommidayili Pulusu <i>(Generous amount of spice are used in this telugu fish curry preparation)</i>	290
Prawn Kuzhambu <i>(A Tamil broth made with tamarind, urad & toor & veggies)</i>	420
Royyala Iguru <i>(Prawns stir fried from east Andhar of caramalised onions & garam masala)</i>	420
Squid Curry	340
Chicken Chettinad	330
Mangalorean Chicken Ghee Roast	330
Kerala Chicken Roast	320
Chicken Salna	290
Kori Ghassi	300
Kongunadu Chicken <i>(Kongunadu was the seat of the erstwhile Cherai kings, fresh & spicy dich)</i>	310

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Thattukada Mutton Curry (The best food in the world are available on its streets, thattukada means a roadside joint inspired dish)	450
Mutton Nizami	450
Mutton Chettinad Curry	450

Rice

• Tamarind Rice	130
• Local Fat Rice	90
• Lemon Basmati Rice	170
• Steamed Basmati Rice	150
• Ghee Rice	180
• Coconut Rice	150
• Bisi Bele Bath	200
• Veg Hyderabad Biryani	260
• Veg Chettinad Biryani	280
Dindigul Mutton (Local Rice)	385
Nasi Goreng	270
Hyderabad Chicken Biryani	330
Chettinad Chicken Biryani	340
Hyderabad Prawns Biryani	410
Chettinad Prawn Biryani	410

Desserts

Paal Payasam	120
Malai Kulfi	140
Gulab Badam Kulfi	150
Kesar Pista Kulfi	140
Mango Kulfi	140
Millenium Kulfi	180
Falooda	180
Caramel Custard	140

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Hot Beverages

Filter Kaapi	70
Black Lemon Tea	50
Cinnamon Tea	70
Masala Chai	70

Cold Beverages

Buttermilk	80
Aamsul Kadhi	80
Bottled Water	70
Aerated Drinks	90
Diet Aerated Drinks	150
Fresh Lime Soda	120
Fresh Lime Water	90

Iced Teas & Mocktails

Lemon Iced Tea	150
Mango Iced Tea	150
Green Apple Iced Tea	150
Strawberry Iced Tea	150
Green Apple/Strawberry Fizz	150
Plain Lassi	150
Strawberry/ Mango Lassi	150

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