

THYME CHILLIES

AUTHENTIC INDIAN CUISINE | EST. 2015

DIWALI NIGHT SPECIAL

PRE-STARTER

POPADUM

(Papdums sprinkled with chat masala and served with onions, mango, and mint chutney)

STARTER

HARIYALI TIKKA

(Chicken Tikka pieces marinated in hung curd and spices)

SHEEKH KEBAB

(Lamb mince marinated with onion, garlic, and spices cooked in tandoor)

CHILLI GOBHI

(Cauliflower Florets that are deep fried and then coated in spicy and slightly sweet and sour sauce)

MAINS

MURG DO-PYAZA

(Indian dish that features chicken cooked in a rich onion gravy)

RAILWAY LAMBS

(Tender lamb cooked with aromatic spices, onions, tomatoes and fresh herbs)

RAJMA

(Tender kidney beans slow-cooked in a rich, spiced tomato masala for a hearty, comforting flavour)

MUTTER MUSHROOM

(Juicy mushrooms and tender green peas simmered in a rich, aromatic tomato masala, bursting with flavour)

PLAIN RICE & GARLIC NAAN

DESSERT

BOONDI K LADOO

(Golden, sweet and melt-in-the-mouth ladoos made from delicate boondi, infused with fragrant cardamom)

Allergies

Should you have any food allergies please make our staff aware when ordering.