



ALL DAY MENU

12.5% Service Charge Applies



BREAKFAST MENU

Weekdays: 06:30 AM - 10:00 AM

Weekends: 07:00 AM - 10:30 AM



CONTINENTAL BREAKFAST

■ FULL ENGLISH BREAKFAST £17

A classic British plate with crispy bacon, sausages, hash brown, eggs (fried, scrambled, or poached), baked beans, mushrooms, and grilled tomato.

■ THECHA OMELETTE £11.49

Three-egg masala omelette with tomatoes, onion, coriander, green chilli, and cheese. Served with toast and grilled tomato.

SOUTH INDIAN BREAKFAST

Served with Chutneys

✓ MASALA DOSA £11.49

A golden South Indian crepe filled with spiced potato masala.

✓ IDLY (3 PCS) £10

Soft, steamed rice cakes made from fermented batter.
– light, fluffy, and comforting.

✓ VEGETABLE UTTAPAM £10

A thick, soft South Indian pancake topped with onion, tomato, and carrot.



THECHA POORI BHAJI



MAHARASHTRIAN BREAKFAST

■ PAV BHAJI £10.99

Mumbai's street food staple: mashed spiced vegetables served with soft pav, onions, and coriander.

■ MISAL PAV £11.99

A spicy Maharashtrian curry made with sprouted lentils, served with soft pav and crunchy toppings.

✓ THECHA POORI BHAJI £12

Crisp pooris served with spicy potato bhaji and fiery Maharashtrian thecha.

✓ SABUDANA KHICHDI £10.49

Light and wholesome dish of tapioca pearls, peanuts, and potatoes, tempered with spices and lime.

✓ SABUDANA VADE (GF) £8.49

Golden, crunchy fritters made from tapioca, potato, and peanuts, mildly spiced and perfect for snacking.

■ THECHA POORI BHAJI AAMRAS £13.99

Pooris with spiced thecha potato bhaji and sweet mango pulp. A flavorful mix of heat and sweetness.

✓ TARI POHA £11.49

Flattened rice topped with spicy regional Tari gravy, fresh coriander, and crunchy sev – a Nagpur favorite.

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT
FOOD PREPARED HERE MAY
CONTAIN THESE INGREDIENTS:
MILK, EGGS, WHEAT, SOYBEAN,
PEANUTS, TREE NUTS, FISH
AND SHELLFISH

THECHA SIGNATURES | ठेचाचे खास पदार्थ

Vegetarian

- ♥ 🌱 **PANEER THECHA (GF)** **£12.49**
 Grilled paneer tossed in a fiery green chilli-garlic thecha – bold and flavour-packed.
- 🌱 **SABUDANA VADE (GF)** **£8.49**
 Crunchy tapioca, potato and peanut patties, mildly spiced with green chilli and ginger. Perfect for snacking.
- ♥ 🌱 **KOTHIMBIR VADI (GF)** **£11.99**
 Crispy fritters made with fresh coriander and spiced gram flour – a Maharashtrian favourite.
- 🌱 **ALU VADE (GF)** **£11.99**
 Colocasia leaves layered with a sweet-tangy spiced gram flour paste, steamed, then sliced and crisp-fried.

PANEER THECHA



KOTHIMBIR VADI



CHICKEN 65



Non-Vegetarian

- ♥ 🍗 **CHICKEN 65** **£12.49**
 South Indian-style fried chicken tossed with curry leaves, garlic, chilli and Hyderabadi flavours.
- 🍗 **BUTTER CHICKEN CHOPS (GF)** **£15.49**
 Tender chicken chops marinated in creamy butter chicken spices and grilled to perfection.
- 🍗 **SURMAI RAVA FRY** **£16.49**
 Kingfish (surmai) slices marinated in a fiery spice blend, coated in crisp semolina (rava), and shallow-fried to golden perfection.
- 🍗 **POMFRET FRY** **£24.99**
 Whole pomfret marinated in coastal spices, shallow-fried until crispy outside and tender inside. Served with lemon and onions.
- 🍗 **PRAWN/FISH KOLIWADA** **£17.99**
 A Mumbai-style deep-fried delicacy—prawns or fish marinated in a tangy, spiced batter, then fried till crispy and golden. Bold, zesty, and irresistibly crunchy.
- 🍗 **TANDOORI CHICKEN** **£14.49**
 Succulent chicken marinated in yogurt, herbs, and spices, then roasted in a traditional clay oven for a smoky, flavorful finish.

MUMBAI STREET EATS | मुंबई स्ट्रीट फूड

A TASTE OF MUMBAI'S BUSTLING STREETS

🍷 VADA PAV - MUMBAI BURGER £6.49

Spicy potato fritter in a soft bun with our signature chutneys - Mumbai's iconic street snack.

🍷 PUNJABI SAMOSAS £6.49

Crispy pastry filled with spiced potatoes and peas - a classic Indian favourite.

🍷 PAPDI CHAAT £7.49

Crispy wafers topped with yoghurt, fresh pomegranate, chutneys, and spiced potatoes - tangy and refreshing.

🍷 RAGDA PATTICE £11.49

Potato patties topped with yellow pea curry, chutneys, fresh pomegranate and crunchy garnishes.

🍷 SAMOSA CHAAT £10.49

Crispy samosas smashed and served with yellow peas, yoghurt, fresh pomegranate and chutneys.

🍷 BHEL PURI £7.49

A crunchy puffed rice salad tossed with tangy, sweet chutneys and fresh herbs.

🍷 MISAL PAV £11.99

Spicy sprouted lentil curry served with pav and crunchy toppings.

🍷 BOMBAY BUTTER BASH - PAV BHAJI £10.99

Mashed mixed vegetable curry loaded with butter served with buttery toasted buns - Mumbai's favourite, messy, indulgent, and impossible to resist!

🍷 KEEMA PAV £11.99

Spiced minced lamb (keema) slow-cooked with onions, tomatoes, and aromatic masalas, served with butter-toasted pav buns.

🍷 CHICKEN TIKKA NAANWRAP £12

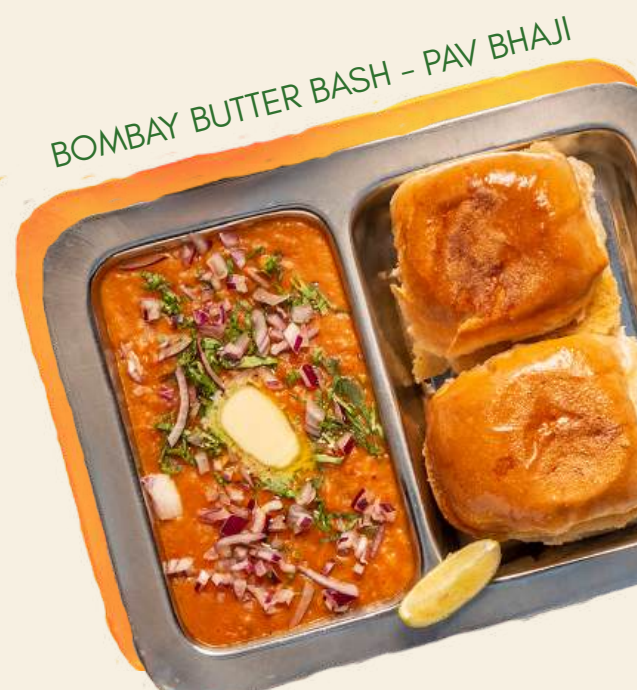
Soft naan bread filled with marinated chicken tikka, fresh salad and mint chutney. **Add Masala Fries for £3.50**

🍷 CHILLI PANEER NAANWRAP £12

Spiced paneer with peppers and onions wrapped in naan, finished with a chilli dressing. **Add Masala Fries for £3.50**

🍷 MASALA FRIES £5

Crispy fries tossed in a spiced masala seasoning, served with house chutney.



SOUTH INDIAN CLASSICS | दक्षिण भारतीय पारंपरिक पदार्थ

IDLY



- ✓ **IDLY (3 PCS)** £10
Steamed rice and lentil cakes, light and fluffy. Served with chutneys and sambar.

- **GHEE KARAM IDLY** £12
Mini idlis tossed in ghee and spicy Andhra-style karam podi.

- ✓ **SAMBAR IDLY** £12
Soft idlis soaked in piping hot tangy lentil sambar.

BHAJI DOSA



- ✓ **PLAIN DOSA** £10
Thin and crispy rice-lentil crepe served with chutneys and sambar.

- ✓ **MASALA DOSA** £12
Crispy dosa filled with a spiced mashed potato filling.

- ✓ **MYSORE MASALA DOSA** £12
Dosa smeared with red garlic chutney and stuffed with masala potatoes.

- ✓ **BHAJI DOSA** £11.99
Dosa filled with Mumbai-style mixed vegetable bhaji.

- ✓ **MASALA PESARATTU** £13.50
Green gram dosa stuffed with spiced potato masala.

- **JINI DOSA** £12.50
Mumbai street-style dosa stuffed with veggies, cheese, and Indo-Chinese sauces.

- **GHEE KARAM DOSA** £12
Dosa drizzled with ghee and fiery Andhra-style karam podi.

- ✓ **CHITTI PUNUGULU** £10
Crispy fritters made from fermented idli/dosa batter.

- ✓ **VEGETABLE UTTAPAM** £10
A thick, soft South Indian pancake topped with onion, tomato, and carrot.

MASALA DOSA



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SMALL PLATES

✓ **VEGETABLE MANCHURIAN**

Crispy veggie balls tossed in a tangy Indo-Chinese sauce.

■ **CHICKEN LOLLIPOPS (5 PIECES)**

Spicy, deep-fried chicken wings – a street food classic.

■ **CHILLI PANEER**

Paneer tossed in a spicy garlic-chilli sauce.

■ **BOMBAY WOK CHILLI CHICKEN**

Tender chicken bites wok-tossed with fiery green chilies, aromatic garlic, crunchy peppers, onions and soy based chef special sauce.

BAO BUNS

✓ **Tofu: Crispy tofu filling**

■ **Chicken: Spicy chicken filling (Extra +£1)**

■ **Beef: Umami beef filling (Extra +£2)**

£14.99

£14.99

£12.99

£12.99

£12



BOMBAY

— INDOCHINE CUISINE —

RICE AND NOODLES

FRIED RICE

£10.89

Wok-tossed rice with fresh basil and red chilli.

Choose any:

✓ **Mix Vegetables**

■ **Egg**

■ **Chicken (Extra +£1)**

■ **Prawn (Extra +£2)**

SCHEZWAN FRIED RICE

£12.49

Spicy Indo-Chinese rice with bold flavours.

Choose any:

✓ **Mix Vegetables**

■ **Egg**

■ **Chicken (Extra +£1)**

■ **Prawn (Extra +£2)**

HAKKA NOODLES

£11.49

Stir-fried noodles with mixed vegetables.

Choose any:

✓ **Mix Vegetables**

■ **Egg**

■ **Chicken (Extra +£1)**

■ **Prawn (Extra +£2)**

SCHEZWAN NOODLES

£12.49

Fiery noodles with a tangy chilli-garlic kick.

Choose any:

✓ **Mix Vegetables**

■ **Egg**

■ **Chicken (Extra +£1)**

■ **Prawn (Extra +£2)**



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CURRY CLUB | करी क्लब

(ALL CURRIES ARE GLUTEN FREE)

Vegetarian

- ✓ **DHABA DAL FRY** £8
Slow-cooked yellow lentils tempered with garlic, and cumin - comforting and hearty.
- **AKKHA MASOOR MARATHI STYLE** £10
Whole brown lentils slow-cooked in a rustic Maharashtrian masala,
- ✓ **CHANA MASALA** £10
Hearty chickpeas simmered in a tangy, spiced tomato-onion gravy, bursting with classic North Indian flavours.
- ✓ **THECHA BATATA BHAJI** £10
Spiced Maharashtrian-style potatoes tempered with turmeric and chillies.
- ✓ **BHARALI VANGI** £12.49
Baby aubergines stuffed with a rich roasted lentil, dry spices, coconut masala and slow-cooked.
- **PANEER BUTTER MASALA** £13.49
Creamy, spiced tomato-based curry with soft paneer cubes, rich in flavour and comfort.
- **THECHA BESAN BHENDI -VIDARBHA SPECIAL** £13.50
Fresh okra coated in spiced thecha and lightly roasted besan, then pan-fried for a crunchy, flavourful finish.

Non - Vegetarian

- **SAVJI EGG MASALA** £12.99
Boiled eggs simmered in a fiery, slow-cooked gravy infused with bold, aromatic Savji spices - a traditional dish known for its intense heat and depth of flavour from Maharashtra's Vidarbha region.
- **BUTTER CHICKEN** £14.99
A creamy, mildly spiced North Indian dish featuring tender chicken simmered in a buttery tomato gravy.
- **SAVJI LAMB SHANK - VIDARBHA SPECIAL** £22
Slow-cooked lamb shank in a fiery, aromatic Savji masala from Maharashtra's Vidarbha region. Rich, bold, and unapologetically spicy - a true carnivore's delight.



KOLHAPURI AND MUMBAI SPECIALS | कोल्हापुरी आणि मुंबई स्पेशल्स



- ✓ **KOLHAPURI USAL** £9.99
Kolhapuri Usal is a spicy, flavourful Maharashtrian sprouted bean curry, typically made with moth beans, aromatic spices, and coconut. Goes well with roti or rice.
- ♥ ■ **KOLHAPURI CHICKEN RASSA** £14.99
A fiery, flavorful curry from Maharashtra, made with tender chicken simmered in a bold, aromatic gravy of roasted spices, coconut, and red chillies - a true celebration of spice and tradition.
- ♥ ■ **KOLHAPURI MUTTON RASSA** £18.49
A rich and spicy Maharashtrian curry made with succulent pieces of mutton slow-cooked in a robust, deeply aromatic gravy of roasted coconut, onions, and a signature blend of Kolhapuri spices - bold, earthy, and full of heat.
- **PRAWN GASSI** £15.99
Originates from Mangalorean cuisine on India's southwest coast. It became popular in Mumbai through the city's diverse coastal communities and love for seafood.

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ACCOMPANIMENTS | इत्यादि

- **PLAIN NAAN** **£3.49**
Soft, pillowy flatbread cooked in the tandoor.
- **BUTTER NAAN** **£3.99**
Classic naan brushed with melted butter – warm, rich, and melt-in-your-mouth.
- **GARLIC NAAN** **£4.49**
Fresh buttered naan with Garlic – rich, flavourful, and mouth watering.
- ✓ **STEAM RICE (GF)** **£4.99**
Fluffy long-grain basmati rice, simply steamed – light, aromatic, and essential.
- ✓ **ZEERA RICE (GF)** **£5.49**
Basmati rice tempered with roasted cumin seeds – subtle, earthy, and full of flavour.
- ✓ **POORI (3 PCS)** **£5.99**
Deep-fried, golden puffed bread made with wheat or all-purpose flour – light, airy, and perfect for scooping up curries.
- ✓ **MALWANI VADA (2 PCS)** **£6.49**
Fluffy, deep-fried bread made with multigrain flour and coastal spices
- ✓ **RICE BHAKRI (1 PC)** **£3.25**
A soft, hand-patted flatbread made from rice flour, cooked on a hot griddle for a light, rustic accompaniment.

DUM BIRYANIS | दम बिर्याणी

- **PANEER BIRYANI** **£14.99**
Tender paneer slow-cooked with basmati rice, herbs & spices.
- **CHICKEN 65 BIRYANI** **£17.99**
Fiery South Indian biryani layered with crispy, spiced Chicken 65 and topped with a boiled egg.
- **CHICKEN DUM BIRYANI** **£15.99**
Fragrant basmati rice layered with spiced chicken, slow-cooked on dum for deep flavour and tender bites – rich, aromatic, and made the traditional way.
- **TANDOORI CHICKEN BIRYANI** **£17.99**
Fragrant basmati rice layered with spiced tandoori chicken, slow-cooked with herbs, caramelized onions, and aromatic whole spices.
- **MUTTON BIRYANI** **£18.99**
Tender pieces of mutton simmered with saffron-infused basmati rice, fresh herbs, and a rich blend of traditional spices, cooked to perfection.

DESSERTS | गोडधोड

- ✓ **VEGAN PECAN NUT CHOCOLATE BROWNIE** **£7**
Rich, fudgy, dairy-free brownie served warm – indulgence without compromise.
- **SELECTION OF ICE CREAM OR SORBET** **£6.5**
Choose from our rotating selection of classic ice creams or refreshing seasonal sorbets.
- **AAMRAS** **£6.5**
Thick, sweet mango pulp served as a refreshing Indian mango treat.
- **RASMALAI** **£7**
Soft paneer dumplings soaked in saffron and cardamom-infused milk – light, creamy, and elegant.
- **GULAB JAMUN (Add Ice Cream for £1)** **£7**
Warm, syrup-soaked milk dumplings paired with a scoop of vanilla ice cream – a timeless favourite.
- **GAJAR HALWA WITH ICE CREAM** **£6.5**
Slow-cooked carrot pudding with cardamom and nuts, served warm with ice cream – comfort in every bite.

CONDIMENTS |

चटणी आणि मसाले

- IN HOUSE CHUTNEYS **£1.49**
 - ✓ MANGO CHUTNEY
 - ✓ MIRCHI CHA THECHA
 - ✓ CORIANDER CHUTNEY
- **RAITA** **£1.99**
- ✓ **KACHUMBER SALAD** **£2.49**
- ✓ **PAPADUMS** **£4.99**



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THALI MENU | थाळी मेनू

ONE PLATE.
MANY STORIES.
PURE MAHARASHTRA.

At Thecha, our Thalís are a celebration of true Maharashtrian comfort—spicy, soulful, and cooked with no shortcuts.

Each thali is a complete experience, bringing together bold regional curries, traditional sides, and the unmistakable heat of our signature thecha.

From fiery Savji-style curries of Nagpur to the deep, coconut-laced gravies of Kolhapur, every dish is built on authentic spice blends and age-old recipes passed down through generations.



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PRE -BOOK YOUR THALIS

VEG THALI

शाकाहारी थाळी £25

KOTHIMBIR VADI

Crispy fritters made with fresh coriander and spiced gram flour – a Maharashtrian favourite.

AKKHA MASOOR DAL

Whole brown lentils slow-cooked in a rustic Maharashtrian masala.

BHARALI VANGI

Baby brinjals stuffed with spiced peanut-coconut masala, slow-cooked till tender – rich, nutty, and bursting with flavour.

THECHA BATATA BHAJI

Spiced Maharashtrian-style potatoes tempered with turmeric and chillies.

MALWANI VADA

Fluffy, fried rice-flour vade made to perfection – perfect with our spicy chicken or vegetarian curries.

RICE BHAKRI

A soft, hand-patted flatbread made from rice flour, cooked on a hot griddle for a light, rustic accompaniment.

STEAM RICE

Fluffy, long-grain rice steamed to perfection – light, aromatic, and a classic base.

KACHUMBER SALAD

A fresh, crunchy mix of cucumber, onion, and tomato tossed in lime and chaat masala – cool, zesty, and refreshing.

BOONDI RAITA

Cool, creamy yogurt blended with crisp, spiced boondi and a touch of roasted cumin.

MIRCHI CHA THECHA

A fiery blend of crushed green chillies, garlic, and peanuts – bold, rustic, and made to wake up your palate.

NON VEG (MEAT) THALI

मांसाहारी थाळी

CHOOSE

CHICKEN £32

MUTTON £35

CHICKEN PAKODA

Crispy, spiced chicken fritters made with a light gram-flour batter.

KOLHAPURI TAMBDA RASSA

Creamy yellow lentils simmered with spices and finished with a fragrant tempering of ghee, cumin, garlic, and red chillies.

KOLHAPURI PANDHRA RASSA

A fiery, aromatic broth from Kolhapur, simmered with bold spices and coconut, served with tender meat and a flavorful side rassa

KOLHAPURI CHICKEN/MUTTON

a spicy, bold Maharashtrian dish made with a fiery blend of roasted spices and coconut for rich, authentic flavor.

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SEAFOOD THALI

मच्छी थाळी £40

PRAWN / FISH KOLIWADA

Crispy, deep-fried fish or prawns marinated in bold Koli-style spices – crunchy, tangy, and full of flavour.

SURMAI RAVA FRY

Kingfish (surmai) fillets marinated in a fiery spice blend, coated in crisp semolina (rava), and shallow-fried to golden perfection—a bold coastal classic with a sizzling kick.

AKKHA MASOOR DAL

Whole brown lentils slow-cooked in a rustic Maharashtrian masala.

PRAWN GASSI

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MAKHANI THALI
AVAILABLE
ON REQUEST!
£30 PP

ALL THE ABOVE THALIS ARE SERVED WITH:

PAPADUMS

SOLKADHI

MEETHA PAAN

DESSERT OF THE DAY

Thalis are intended for individual consumption and are not to be shared. If a thali is shared, an additional charge of £15 will apply.



IT ALL STARTED WITH THECHA

सगळी गोष्ट सुरू झाली ठेच्यापासून

THECHA ISN'T JUST A CONDIMENT — IT'S A FLAVOUR BOMB STRAIGHT FROM THE HEART OF MAHARASHTRA!

Think sizzling green chilies, punchy garlic, and just the right amount of salt, all smashed together the old-school way with a mortar and pestle. Add a dash of oil, a sprinkle of cumin, maybe a handful of roasted peanuts — and boom! You've got yourself a spicy sidekick with serious attitude.

In most Maharashtrian homes, especially in the countryside, Thecha is more than food — it's a tradition. And what's the perfect partner to tame that fiery kick?

Say hello to Jowar Bhakri — a hearty, earthy flatbread made from jowar (sorghum) flour. It's gluten-free, full of fiber, and has that slightly coarse texture that just gets Thecha.

Together, Thecha and Jowar Bhakri are the ultimate power couple — bold, nourishing, and unapologetically rustic.

It's comfort food with a kick and a proud symbol of Maharashtrian culinary roots.

