



ITS

THE CHA

BAR & RESTAURANT



- Vegan
- Vegetarian
- Non-Vegetarian

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



FULL ENGLISH BREAKFAST



# 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.

# 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.



## 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.

CHICKEN 65



# MUMBAI STREET EATS | मुंबई स्ट्रीट फूड

## A TASTE OF MUMBAI'S BUSTLING STREETS

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

### ● VADA PAV - MUMBAI BURGER £6.49

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

VADA PAV - MUMBAI BURGER



### ● PUNJABI SAMOSAS £6.49

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

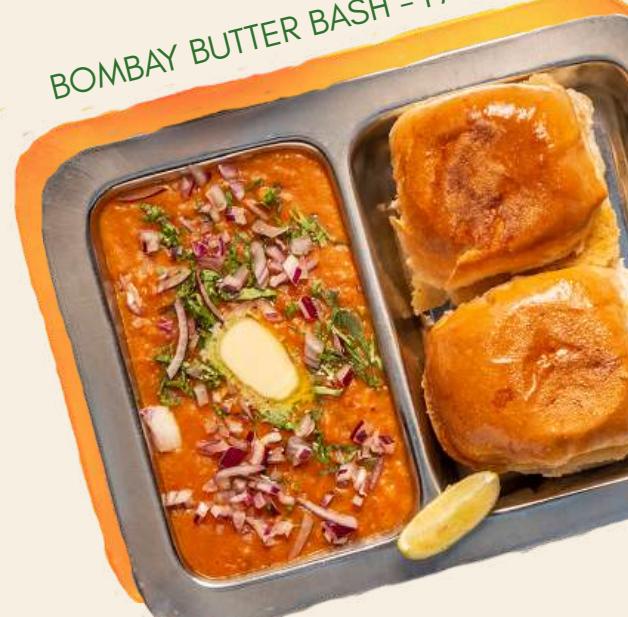
PUNJABI SAMOSA



### ● PAPDI CHAAT £7.49

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

BOMBAY BUTTER BASH - PAV BHAJI



### ● RAGDA PATTICE £11.49

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

BOMBAY BUTTER BASH - PAV BHAJI

### ● SAMOSA CHAAT £10.49

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

BOMBAY BUTTER BASH - PAV BHAJI

### ● BHEL PURI £7.49

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

BOMBAY BUTTER BASH - PAV BHAJI

### ● MISAL PAV £11.99

Spicy sprouted lentil curry served with pav and crunchy toppings.

BOMBAY BUTTER BASH - PAV BHAJI

BOMBAY BUTTER BASH - PAV BHAJI

### ● 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!

BOMBAY BUTTER BASH - PAV BHAJI

BOMBAY BUTTER BASH - PAV BHAJI

### ● KEEMA PAV £11.99

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

BOMBAY BUTTER BASH - PAV BHAJI

BOMBAY BUTTER BASH - PAV BHAJI

### ● CHICKEN TIKKA NAANWRAP £12

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

BOMBAY BUTTER BASH - PAV BHAJI

BOMBAY BUTTER BASH - PAV BHAJI

### ● CHILLI PANEER NAANWRAP £12

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

BOMBAY BUTTER BASH - PAV BHAJI

BOMBAY BUTTER BASH - PAV BHAJI

### ● 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.

### ✓ 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.

£14.99

## CHICKEN LOLLIPOPS (5 PIECES)

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

£14.99

## CHILLI PANEER

Paneer tossed in a spicy garlic-chilli sauce.

£12.99

## BOMBAY WOK CHILLI CHICKEN

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

£12.99

## BAO BUNS

ⓧ **Tofu:** Crispy tofu filling

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

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

£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

Slow-cooked yellow lentils tempered with garlic, and cumin – comforting and hearty.

£8

### ● AKKHA MASOOR MARATHI STYLE

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

£10

### ✓ 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 chilies.

### ✓ 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

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 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.

### ● 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 chilies – a true celebration of spice and tradition.

### ● 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.

### FOOD ALLERGY NOTICE

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CONTAIN THESE INGREDIENTS:  
MILK, EGGS, WHEAT, SOYBEAN,  
PEANUTS, TREE NUTS, FISH  
AND SHELLFISH

# ACCOMPANIMENTS | इत्यादि

▢ PLAIN NAAN	£3.49
Soft, pillow-y 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 Thalis 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.



## 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 chilies.

#### **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 chilies.

#### **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**

मर्जी 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.

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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 सुरु 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.**

