



Thira

South Indian Restaurant

BLACKBURN

Thira Restaurant
32 Darwen Street
Blackburn
BB2 2BY
01254 485641

BOLTON

Thira Restaurant
69 Worsley Road
Farnworth
Bolton BL4 9LU
01204 773533

Authentic Kerala Cuisine

(V) = Vegetarian
Prices include VAT.

December 2022 prices supercede previous.

Pre-Meal

- 01. Pappadam Set** Plain pappadams served with a chutney tray. (V) £3.00

Soups

- 02. Rasam** Hot and sour soup with lentils and tomato. (V) £4.00
- 03. Sea Food Soup** An Arabian Sea combination of sea food specials. £5.50

Starters

- 04. Medu Vada** Mashed white lentils fried in doughnut-shaped dumplings. Served with sambar and coconut chutney. (V) £4.50
- 05. Mirchi Paneer** Indian cottage cheese tossed with spicy tomato sauce and bell peppers. (V) £6.00
- 06. Parippu Vada** Crispy fried Bengal gram dumplings flavoured with shallots and curry leaves. Served with coconut chutney. (V) £4.50
- 07. Onion Bhaji** Spiced and crispy deep-fried onions with gram flour. (V) £4.00
- 08. Koonu Pepper Fry** Fried mushroom tossed with black pepper. (V) £5.50
- 09. Grilled King Fish** King fish steak marinated with Kerala spices and grilled on a griddle. £7.00
- 10. Kerala Prawn Fry** Prawns marinated in a special masala and deep-fried. £7.00
- 11. Squid Pepper Fry** Squid rings marinated with black pepper and deep-fried. £7.00
- 12. Kallummakkaya Varuthathu** Mussels marinated with Kerala spices and deep-fried. £7.00
- 13. Prawn Puri** Kerala prawn masala topped on a puri. £7.50
- 14. Thira Special Scallop** Seared scallops in chef's special coconut sauce. £9.50
- 15. Chicken 65** Boneless pieces of chicken marinated in homemade masala and deep-fried. £6.00
- 16. Zafrani Murgh Malai Tikka** Chunks of chicken marinated in a mild saffron-flavoured yoghurt and mustard paste, cooked in a clay oven. £6.00
- 17. Chicken Tikka** Chunks of chicken marinated in Indian spices and yoghurt, cooked in a clay oven. £6.00
- 18. Kerala Kozhi Roast** Boneless chicken marinated with Kerala spices, tossed in dry masala. £6.50
- 19. Chilli Chicken** Deep-fried chicken cubes tossed with spicy masala and bell peppers. £6.50
- 20. Aattirachi Varattiyathu** Boneless diced lamb sautéed with crushed ginger garlic and shallots. £7.50
- 21. Ginger Lamb Chops** Lamb chops marinated with ginger, yoghurt and aromatic spices, cooked in a clay oven and served with green chutney. £7.00
- 22. Naadan Beef** Boneless diced beef cooked with authentic Kerala spices and tossed with curry leaves and coconut slivers. One of the most popular dishes in Kerala. £7.50
- 23. Seekh Kebab** Minced lamb marinated with green chilli, coriander and cumin. Grilled in a clay oven. £6.50



Main Courses

FROM THE FARMER (✓)

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| 24. Avial Mixed fresh vegetables cooked with green chilli, shallots and coconut, tempered with fresh curry leaves. | £8.50 |
| 25. Vendakkaya Masala Okra cooked with onion and tomato masala. | £8.50 |
| 26. Paneer Butter Masala Indian cottage cheese cooked with rich tomato sauce and butter. | £9.00 |
| 27. Pachakkari Korma Vegetables cooked with cashew and coconut sauce. | £8.50 |
| 28. Vazhuthananga Curry Aubergine cooked with spicy roasted masala. | £8.50 |
| 29. Tadka Dhal Lentils cooked with garlic and tomato, tempered with cumin seeds and whole red chillies. | £7.50 |
| 30. Koonu Theeyal Mushrooms cooked in roasted coconut paste. | £8.50 |

FROM THE BUTCHER

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| 31. Naadan Kozhi Curry Chicken and potato cooked with onion potato, tomato and coconut milk. Tempered with mustard seeds and curry leaves. | £10.50 |
| 32. Chicken Tikka Masala Boneless Chicken Tikka cooked in rich tomato based sauce with onion, ginger and coriander leaves. | £10.50 |
| 33. Kozhi Kurumulaku Masala Boneless chicken cooked in onion, tomato masala with black pepper. | £10.50 |
| 34. Saag Chicken Boneless chicken cooked with spinach, garlic, ginger and butter. | £10.50 |
| 35. Chicken Tikka Jalfrezi Boneless chicken cooked in sweet and sour tomato sauce with onion and peppers. | £10.50 |
| 36. Varutharacha Kozhi Curry Boneless chicken pieces cooked in roasted coconut based sauce with ginger, garlic, and garam masala. An authentic Kerala chicken curry. | £10.50 |
| 37. Thalassery Kozhi Korma This is a famous Malabar dish. A lovely coconut cashew-based thick gravy coats the succulent pieces of chicken. | £10.50 |
| 38. Butter Chicken Pulled tandoori chicken cooked in a rich tomato sauce. | £10.50 |
| 39. Erachi Mappas A speciality of central Kerala. Lamb cooked with onion, tomatoes and coconut milk. | £11.50 |
| 40. Lamb Rogan Josh Boneless pieces of lamb cooked in a tomato-based sauce with yoghurt and dried ginger. Flavoured with nutmeg. | £11.50 |
| 41. Niligiri Lamb Korma Lamb cooked with cashew nuts, coriander and coconut paste. | £11.50 |
| 42. Stew Lamb / chicken of your choice cooked with carrots, potatoes and coconut milk. | £11.50 |
| 43. Beef Varutharachathu Diced boneless beef cooked with spicy onion tomato masala and roasted coconut paste. Tempered with mustard seeds and curry leaves. | £11.50 |



Allergy Advice

In compliance with food labelling regulations, customers are advised to let staff know prior to ordering if any food may cause an allergic reaction. If you would like to know the full list of ingredients used in a particular dish from the menu, our Manager will be happy to assist you.

FROM THE FISHERMAN

- 44. Kerala Fish Curry** King fish cooked with coconut milk, onion, tomato sauce and Kerala cocum. **£11.50**
- 45. Moilee** King fish / prawn of your choice cooked with garlic, green chilli and coconut milk. Goes well with Appam and steamed rice. **£11.50**
- 46. Prawn Mango Curry** King prawn cooked with raw mango, coconut milk and green chilli. **£11.50**
- 47. Meen Alleppey** King fish in a moderately-spiced gravy of coconut and raw mangoes. Alleppey is a district of Kerala which is famous for its backwaters. **£11.50**
- 48. Sea Bass Pollichathu** Sea bass marinated with local spices, wrapped in banana leaf and grilled. **£11.50**
- 49. Kerala Prawn Masala** King prawn cooked in a thick Kerala-style onion tomato masala. **£11.50**
- 50. Fish Chuttathu** Grilled fish in a spicy onion tomato masala. **£11.50**
- 51. Konchu Roast** King prawn tossed with Kerala-style spicy masala. **£11.50**
- 52. Kappayum Meenum** Tapioca cooked with coconut, shallots, green chilli and cumin seeds (served with the Kerala Fish Curry, no.44). **£14.50**

Dosas (V)

- 53. Masala Dosa** Crispy pancake made of rice and lentil flour with slightly spiced potato fillings. Served with sambar and coconut chutney. **£7.50**
- 54. Ghee Roast Dosa** Crispy pancake made of rice and lentil flour with pure ghee. **£6.00**
- 55. Thattu Dosa** Small round pancakes made with rice and lentils. Served with sambar and coconut chutney. A famous street food in Kerala. *Extra sambar £1.00 and chutney: 50p* **£6.00**

Side Dishes

- 56. Thoran** Finely chopped beans / carrot / cabbage of your choice tossed with grated coconut and shallots. (V) **£5.00**
- 57. Koonu Mezhukkupuratti** Mushrooms tossed with onion and green chilli. (V) **£6.00**
- 58. Kizhangu Ularthiyathu** Cooked potatoes tossed with onion and curry leaves. (V) **£5.00**
- 59. Crab Thoran** Fresh Crab meat cooked with grated coconut, shallots and green chilli. **£9.50**
- 60. Green Salad** (V) **£3.00**
- 61. Chips** (V) **£3.00**
- 62. Pickle** (V) **£1.50**



Rice (✓)

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| 63. Steam Rice Steamed plain Basmati rice. | £2.50 |
| 64. Naadan Rice Boiled traditional Kerala rice. | £2.50 |
| 65. Pulao Rice Basmati rice cooked with aromatic Indian spices. | £3.00 |
| 66. Lemon Rice Basmati rice cooked with lemon and cashew, tempered with curry leaves and mustard seeds. | £3.00 |
| 67. Coconut Rice Basmati rice cooked with grated coconut, tempered with curry leaves and mustard seeds. | £3.00 |
| 68. Mushroom Pulao Rice Basmati rice cooked with cumin seeds and sliced mushrooms. | £3.25 |

Biryanies

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| 69. Kozhikkodan Chicken Biryani Flavoured rice cooked with chicken in a delicate blend of herbs and spices. | £10.50 |
| 70. Lamb Biryani Flavoured rice cooked with lamb in a delicate blend of herbs and spices. | £11.50 |
| 71. Prawn Biryani Flavoured rice cooked with prawns in a delicate blend of herbs and spices. | £11.50 |
| 72. Veg Biryani Flavoured rice cooked with vegetables in a delicate blend of herbs and spices. (✓) | £8.50 |

Breads

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| 73. Appam Two soft centred pancakes with crispy edges, pre-fermented with yeast and coconut milk cooked in a special pan. | £3.00 |
| 74. Kerala Paratha Soft layered and flaky bread made from plain flour and cooked on a griddle. | £2.00 |
| 75. Chappathi Two pieces of round, flat bread made of wheat flour, cooked on a griddle. | £2.00 |
| 76. Plain Naan | £2.00 |
| 77. Garlic Naan | £2.50 |
| 78. Peshwari Naan | £3.00 |
| 79. Poori Two pieces of deep-fried puffed wheat flour bread. | £3.00 |
| 80. Tandoori Roti | £1.50 |

Desserts

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| Ice Cream Vanilla / Strawberry / Chocolate | £3.00 | Ghajar Halwa | £3.00 |
| Kulfi Mango / Pistachio / Malai | £3.00 | Gulab Jamun | £3.00 |
| Kesari | £3.00 | Paayasam | £3.00 |

