



श्री स्वामिनारायणो विजयतेतराम्। The Unlimited Indian Thali

A traditional Gujarati Thali dining experience with unlimited servings!

Veggie & Vegan Food







🙆 Shree Swaminarayan Mandir Oldham **Copster Hill Rd** Oldham OL8 1QB

£) £15 Per Head U13s: £7 U4s: Free

Saturday 26th April 17:00 - 20:00



GET IN TOUCH TO BOOK



Paneer Butter Masala 🥯

A rich, creamy curry made with paneer (Indian cottage cheese) cooked in a tomato-based gravy, flavored with butter and spices.

Khichidi 📟

A traditional Gujarati dish made with rice, split moong lentils and ghee.

A lentil soup or stew made with a variety of lentils and tempered with mustard seeds, curry leaves, and other spices.

Masala Bhindi 👄

Indian dish made with okra (bhindi) sautéed with a blend of aromatic spices.

Mixed Veg Bhajiya 👄

Crispy fritters made from mixed vegetables coated in spiced gram flour batter and deep-fried

Rice 🚥

A staple in Gujarati and Indian cuisine

Salad 👄

A mixture of lettuce, cabbage, cucumber, carrots, peppers and tomatoes, sprinkled with traditional seasoning.

Chillies 📟

Fried green chillies.

Vegetable Pilau and Yoghurt Raita 👄

Basmati rice cooked with vegetables and fragranced with spices, served with a yoghurt raita.

Yoghurt Mint Chutney 🤤

A creamy and refreshing dip made from yoghurt blended with fresh mint and spices.

Farfar 📼

Colourful deep fried wheat flour shapes dusted with our spice blend.

Puri 📼

Deep-fried bread, made from unleavened whole-wheat flour

Roti 📼

Traditional whole wheat flatbread cooked on a tawa.

Chaas 📼

Yoghurt based drink with salt, cumin and coriander powder.

Gulab Jamun 👄

Soft, round, deep-fried milk-based sweets soaked in sugar syrup.





All items on the menu are vegetarian and made with Sattvic ingredients. We also offer **vegan** options for each item.