

Soups, Salads & Apps

1. CHICKEN KA SHORBA • 5

Aromatic chicken flavor served with vegetable soup.

2. TOMATO SOUP • 5 🌶️

Fresh garden plum tomatoes homemade soup. All-time favorite garnished with roasted croutons.

3. HOT & SOUR SOUP • 5 🌶️

Add Chicken • 2 | Add Shrimp • 4

4. MAN CHOW SOUP • 5

Add Chicken • 2 | Add Shrimp • 4

5. TOSSED GREEN SALAD • 4 🌶️ 🌿

Mixed field greens with dressing. Add chicken 2, add shrimp 4.

6. PAKODA • 5 🌶️ 🌿

Assortment of batter fried mix vegetable.

7. SAMOSA • 4 🌶️ 🌿

North Indian famous snack, fine Triangle Pastries filled with potatoes, green peas and deep fried.

8. MIRCHI PAKODA • 5 🌶️ 🌶️ 🌶️ 🌶️ 🌿

Hot peppers dipped in batter and deep fried

9. PANEER PAKODA • 7 🌶️

Chunks of paneer dipped in batter & deep fried.

10. FRIED FISH • 12

Marinated fish coated with bread crumb and deep fried.

11. CRISPY CHILLI BABY CORN • 8 🌶️ 🌶️ 🌿

Crispy breaded baby corn tossed with onion and chillies in tangy mixture.

12. CAULIFLOWER CHILLI DRY • 8 🌶️ 🌶️ 🌿

Marinated florets of cauliflower tossed in spicy mixture.

13. PANEER CHILLI DRY • 10 🌶️ 🌶️

Marinated paneer tossed in spicy mixture



Street Food

14. PURANI DELHI KI PAPRI CHAT • 5 🌶️

A cool and refreshing combination of crisp semolina & wheat biscuit covered in chilled yoghurt, chutneys, ginger and hot spices.

15. KAKE DE GOL GAPPE • 5 🌶️ 🌿

Dedicated to famous gol gappe wala in Delhi, made with special Thumka masala.

16. AALO TIKKI CHAT • 5 🌶️ 🌿

Pan fried patties of mashed potatoes, served warm, topped with Garbanzo, tamarind and mint chutney.

17. BOMBAY BHEL • 5 🌶️ 🌿

Delicacy of Mumbai special bhel, puffed rice, crisp semolina, potatoes topped with tamarind and green chutney.

🌶️ **VEGETARIAN** 🌿 **VEGAN** 🌶️ **HOT**

WE SERVE HALAL FOOD

A service charge of 18% will be added to all parties of 5 or more



Tandoori Thumka

18. TANDOORI PANEER TIKKA • 14 🍴

Chunks of paneer mildly marinated in cashew nuts and cream serve with mint chutney.

19. CHICKEN TIKKA • 12

Marinated Chicken pieces prepared with tandoori spice.

20. TANDOORI CHICKEN

Full • 16 | Half • 10

India's foremost offering to world cuisine needs no introduction. Deriving its traditional deep color from chakundar (beetroot).

21. SEEKH KABOBS

Chicken • 14 | Lamb • 15

Ground Lamb or Chicken mixed with spices, skewered and cooked in tandoor.

22. ADRAKI CHAAMPEN • 14

Tender lamb chops marinated with fresh ginger and tandoori spices.

23. JHINGA LASSONI • 16

King prawn subtly spiced with garlic roasted in tandoor.

Garam Thumka

(VEG. MAIN COURSE)

24. PAANCH MIRCHI KA PANEER • 14 🍴

Juicy small cubes of cottage cheese cooked flavored with five mirchi (peppers) black peppers, white pepper, bell pepper, green and red chillies.

25. PANEER MAKHNI • 14 🍴

Juicy small cubes of cottage cheese cooked with cream and tomato gravy.

26. PANEER TIKKA MASALA • 14 🍴

Juicy small cubes of cottage cheese cooked with cream and tomato gravy.

27. PANEER BHURJI • 15 🍴

Grated paneer tossed with fresh onion/ tomato in Indian spice.

28. PANEER PASANDA • 15 🍴

Juicy small cubes of cottage cheese fried in almond and mango gravy.

29. MUTTER PANEER • 13 🍴

Small cubes of cottage cheese with green peas in spicy tomato gravy.

30. SAAG PANEER • 13 🍴

Delicately flavored fresh spinach cooked with chunks of homemade cottage cheese.

31. KOFTA NOOR JAHANI • 14 🍴

Mashed potatoes and Cheese rolled into balls, fried and cooked in thick creamy mild sauce.

32. BAIGAN BHARTA • 12 🍴🌿

Char grilled eggplant in spicy and tangy sauce.

33. MALAI METHI MUTTER • 13 🍴

Fenugreek leaves and green peas delicately cooked in thick creamy gravy

34. KAJU CURRY • 15 🍴

Lightly toss cashew nuts cooked in rich creamy sauce.

35. MIX VEGETABLE CURRY • 12 🍴

Combination of seasonal vegetables cooked in a thick sauce.

36. NAVRATAN KORMA • 12 🍴

Assortment of garden fresh carrots, peas, potatoes and bell peppers delicately cooked with dry fruits.

37. PALAK MAKKAI • 13 🍴

Finely chopped spinach and corn kernels prepared with garlic and tomatoes.

38. BHINDI MASALA • 12 🍴🌿

Lady finger (okra) Slowly stir cooked with onions, Tomatoes and Indian spices.

39. AALO GOBHI/

MUTTER/PALAK • 12 🍴🌿

Stir fried potatoes & cauliflower/ mutter/palak (spinach) cooked with ginger. Semi dry spicy dish.

40. AALO ZEERA • 11 🍴🌿🌿

Potatoes slowly stir fried ands cooked with cumin seeds, ginger and green chillies.

41. PUNJABI SAAG • 12 🍴

Fresh green mustard leaves cooked with distinct Punjabi spices.

42. DAL MAKHNI • 12 🍴

Thick black lentils flavored with tomatoes and cream, simmered overnight on the tandoor.

43. DAL TADKA • 10 🍴

Dal tempered with cumin, garlic and greens chillies.

44. DAL PALAK • 12 🍴

Chana dal cooked with spinach tempered with cumin, garlic and green chillies.

45. PINDI CHOLE • 12 🍴🌿

Chickpeas cooked in thick Punjabi sauce of mango powder and red chillies.

46. VEG MANCHURIAN • 12 🍴🌿

Fried Vegetables balls mixed with Manchurian sauce.

47. CAULIFLOWER

MANCHURIAN • 12 🌿

Crispy fried cauliflower florets mixed with Manchurian sauce.

48. STIR FRY VEGETABLES • 12 🌿

Chawal

[Rice and Noodles]

49. ZAFRANI PULAO • 4 🌶️

Saffron flavored basmati rice.

50. STEAMED RICE • 4 🌶️ 🌱

All-time favorite boiled rice.

51. MUTTER PULAO • 5 🌶️

Rice cooked with Green peas

52. JEERA RICE • 5

Traditional rice taste with unique touch of cumin.

53. HYDERABADI DUM BIRYANI

Basmati rice flavored with chef's special masala and 'Dum' cooked. Served with raita.

Veg • 12 | Egg • 12 | Chicken • 13 | Goat • 15

Lamb • 15 | Shrimp • 20

54. CHILLI GARLIC HAKKA NOODLES 🌶️

Veg • 9 | Egg • 12 | Paneer • 13 | Chicken • 12

Shrimp • 13 | Mix • 14

55. FRIED RICE/SHCEZWAN RICE/GARLIC FRIED RICE

Veg • 12 | Egg • 12 | Chicken • 13 | Shrimp • 20



Saath Saath Thumka

[Accompaniments and Bread]

56. PAPAD 🌱

Plain • 2 | Masala Papad • 3

57. RAITA • 4 🌶️

Please ask the server for cucumber, onion, tomato.

58. PLAIN YOGHURT • 3

Homemade yoghurt

59. INDIAN GREEN SALAD • 5 🌱

Onion, cucumber, tomato and lettuce.

60. NAAN • 3

Served plain or buttered

60. GARLIC NAAN • 3

Naan made with toppings of minced garlic cooked in clay oven.

61. TANDOORI ROTI/CHAPATI • 3 🌱

Unleavened wheat flour bread.

62. STUFFED KULCHA • 5

Your choice of filling.

Cheese, potato, cauliflower, paneer, onion

63. PESHAWARI NAAN • 5

Naan stuffed with rich dry fruits.

64. LACHHA PARATHA • 4

Layered tandoori paratha served with plain or mint flavored.



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Mastana Thumka

(NON-VEG. MAIN COURSE)

77. CHICKEN TIKKA MASALA • 14

Chicken tikka cooked in rich tomato gravy.

78. BUTTER CHICKEN • 14

Marinated shred of chicken cooked in Buttery tomato sauce

79. CHICKEN CURRY • 14

Chunk of chicken delicately cooked with spicy curry.

80. CHICKEN CHETTINAD • 14

Chicken cooked in a hot sauce with a predominant flavors of pepper, aniseed and curry leaves.

81. CHICKEN METHI MASALA • 14

Tender cubes of chicken cooked with fenugreek leaves with ginger.

82. CHICKEN VINDALOO • 14

Traditionally cooked chicken with vinegar and potatoes, extremely hot.

83. KESAR ELAICHI CHICKEN • 14

Succulent pieces of chicken in a rich Lucknowi cashew nut and cream sauce with a dash of saffron

84. CHICKEN KADAI • 14

Tender chicken cooked slowly with ginger, tomato, onion, green chillies and fresh coriander.

85. CHICKEN JALFREZI • 14

Delicately chicken cooked with onion, bell pepper, and tomato in tomato sauce.

86. CHICKEN ACHARI • 14

Delicately chicken cooked with pickled flavorful curry.

87. CHICKEN 65 • 12

Popular Hyderabad Chicken cooked in spicy Tangy Sauce.

88. BANJARA CHICKEN • 14

Chicken cooked in authentic Banjara Style.

89. CHICKEN CHILLI (DRY/GRAVY) • 14

90. STIR FRY CHICKEN • 14

91. CHICKEN SWEET AND SOUR • 14

92. EGG CURRY • 12

Egg cooked with spicy gravy



Lamb and Goat

93. LAMB/GOAT CURRY • 16

Chunk of meat delicately cooked with spicy curry.

94. LAMB/GOAT CHETTINAD MASALA • 16

Goat cooked in a hot sauce with predominant flavor of pepper, aniseed and curry leaves.

95. LAMB/GOAT VINDALOO • 16

Traditionally cooked meat with vinegar and potatoes, extremely hot.

96. LAMB/GOAT KADAI MASALA • 16

Tender meat cooked slowly with ginger, tomato, onion, green chillies and fresh coriander.

97. LAMB/GOAT ACHARI MASALA • 16

Delicately meat cooked with pickled flavorful curry.

98. LAMB/GOAT KASHMIRI ROGANJOSH • 16

Meat cooked in hot flavored with cardamom and cloves.

99. LAMB/GOAT BANJARA • 16

Meat cooked in authentic banjara style.

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Seafood

100. MADRAS CURRY 🌶️

SHRIMP • 18 | FISH • 16

Cooked with south Indian spices flavored with coconut.

101. KONKAN MASALA

SHRIMP • 18 | FISH • 16

Gently simmered in tickling sauce with goan spices.

102. BANGALI CURRY

SHRIMP • 18 | FISH • 16

Pan grilled on a bed of bengali style sauce,
cooked with five seed spices.
(mustard seeds, aniseed, fenugreek seeds,
coriander seeds and onion seeds)

103. SHRIMP CHILLI GARLIC • 16



Chalte Chalte Sweet Thumka

66. KHEER • 5

Fragrant rice cooked with sweetened
milk, raisins and almonds.

67. GULAB JAMUN • 5

All-time favorite dessert, refined
golf ball size dessert.

69. RASMALAI • 5

Yummy dessert made from milk
and condensed milk.

70. THUMKA'S SPECIAL KULFI (MANGO/PISTA) • 6

Rich Indian cream.



Beverages of Thumka

71. FRESH LEMON SODA • 3

Summer delight smooth and refreshing drink made from
fresh lemon juice with chilled soda.

72. LASSI • 4

Yoghurt drink flavored of your choice
salted/sweet/masala/mango.

73. MANGO SHAKE • 4

Thick mango drink made from milk
delicately blend together.

74. SOFT DRINKS • 2

We Proudly Serve Coca-Cola Products.

75. COFFEE/MASALA CHAI • 3

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Rajwadi Thali

Discover the Flavour of
Traditional Rajasthani and Gujarati
Specialities

Enjoy unlimited happiness with unlimited food
Dinner only



Special Menu

Items May Vary Everyday

Ringna no Hollo

Undhiyu

Kathiyawadi Masala Khichdi

Bajri Rotla

Turiya Sambhariya

Khichiyu

Fada Ni Khichdi

Adadiya Pak

Gol Papdi

Doodh Pak

Jalebi,

Bhareli Dungri

and much more...

Served on Rotational Basis • Jain preparations also available