

















































All dishes are served as soon as prepared

## CHAAT REKRI SMALL PLATES































































- 1 MINI MASALA PAPAD BASKET   3.5
- 2 BHAAJI PAV FONDUE   7.5  
Mashed mix vegetables with Indian spices served with diced pav
- 3 MIXED PAKORAS    6.9  
A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour & Indian spices
- 4 PUNJABI SAMOSA   4  
Pastry filled with peas & potatoes (Amritsari style)
- 5 SAMOSA CHAAT   6.9  
Samosas on a bed of chole with yoghurt, tamarind & mint chutney
- 6 KACHORI CHAAT   6.9  
Kachori on a bed of chole with sweet yoghurt, tamarind & mint chutney
- 7 LAMB SAMOSA  4.9  
Pastry stuffed with spiced lamb mince & onions
- 8 LAMB SAMOSA CHAAT  7.5  
Lamb mince samosas with sweet yoghurt, mint & tamarind sauce
- 9 PAAPDI CHAAT   6.9  
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 10 ALOO CORN TIKKI CHAAT    6.9  
Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce
- 11 KURKURI BHINDI   4.9  
Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala
- 12 MASALA WEDGES   5.9  
Potato wedges fried & tossed in chilli masala
- 13 PAANI POORI   6  
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 14 PINDI CHOLE KULCHE   7.9  
Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha
- 15 KHEEMA PAV   6.5  
Pav served with lamb mince, garnished with coriander & red onions
- 16 CHILLI PANEER    8.9  
Paneer cubes tossed in chilli masala
- 17 VADA PAV    4.5  
Pav served with spicy potato vada, fried green chillies and chilli garlic chutney
- 18 CHILLI CHICKEN   9.9  
Chicken tossed in chilli masala

## TANDOOR SE SMALL PLATES

- 19 LAMB KI CHAAMPE    9.9  
Lamb chops marinated overnight in spices & cooked in the tandoor
- 20 DILLI KE KABAB  6.9  
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 21 MURG MALAAI TIKKA    6.9  
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 22 MURG TIRANGA TIKKA    6.9  
Tricolour Chicken with mint & coriander marinate, cooked in the tandoor
- 23 SOYA CHOPS    7.9  
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney
- 24 MAHARAJA PRAWNS (2pcs)      9.9  
As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven

- 25 ACHARI MACCHI      9.9  
Tilapia fish marinated with Indian pickles, cooked in the tandoor
- 26 PANEER TIKKA    8.9  
Paneer marinated with yoghurt & Indian spices

## CURRIES







- 27 BHAI'S LAMB    11.9  
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 28 SAAG CHICKEN    9.9  
Tender pieces of boneless chicken cooked with saag
- 29 SAAG LAMB   10.9  
Tender pieces of boneless spring lamb cooked with saag
- 30 LAMB CHOP MASALA    11.9  
Tandoori lamb chops cooked in a thick spicy gravy
- 31 KHEEMA MUTTER    10.9  
Lamb mince & peas cooked in an onion, chilli and tomato sauce
- 32 MURG MAKHNI     10.9  
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 33 DHAABA MURG   10.5  
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 34 GOA JHEENGA MASALA    12.9  
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 35 KERALA FISH CURRY      12.9  
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 36 PANEER MAKHNI     9.9  
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 37 PALAK PANEER / ALOO    9.9  
Paneer or baby potatoes cooked with spinach
- 38 BANARASI KOFTA   8.9  
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 39 SUBZIYON KA KHAZAANA      8.9  
Assorted seasonal vegetables cooked with onion & tomato masala
- 40 BHINDI MASALA    9.9  
Okra cooked in an onion, chilli and tomato sauce
- 41 ALOO KARELA    9.9  
Potatoes and Bitter Gourd cooked in an onion, chilli and tomato sauce
- 42 JEERA ALOO    7.9  
Potatoes cooked with cumin seeds
- 43 ALOO GOBI MUTTER      8.9  
Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 44 MAA KI DAAL    9.9  
Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
- 45 DAAL FRY    8.9  
Mixture of lentils cooked dhaba style

## SELFIE & SHARE











To win a complimentary meal for 2 at Chai Thali

- 1 TAKE A SELFIE...   
at Chai Thali (or a pic of your meal)
- 2 SHARE...   
your pic on Instagram using #MyChaiThali
- 3 TAG & FOLLOW...   
@chaithalirestaurant



















## THALI TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 46 VEGETARIAN THALI 19.9  
Choose any 1 of the following main dishes:  
- Chole     
- Subziyon Ka Khazaana      
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day
- 47 NON VEGETARIAN THALI 21.9  
Choose any 1 of the following main dishes:  
- Murg Makhni      
- Saag Chicken or Lamb     
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day



















## BIRYANI (SERVED WITH RAITA OR CURRY SAUCE)

- 48 HYDERABADI BIRYANI (LAMB)    14.9  
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 49 HYDERABADI BIRYANI (CHICKEN)    13.9  
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 50 PRAWN BIRYANI     15.9  
Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 51 SUBZI AUR PANEER KI BIRYANI      12.9  
Seasonal vegetables & diced paneer cooked with pulao rice & mint

## ACCOMPANIMENTS

- 52 STEAMED RICE  3
- 53 PULAO RICE  3.5
- 54 TANDOORI ROTI  2.7
- 55 PLAIN NAAN   3.5
- 56 BUTTERED NAAN   4
- 57 GARLIC NAAN   4
- 58 PESHWARI NAAN    4.9
- 59 KULCHA   4
- 60 LACCHA PARANTHA   4
- 61 PLAIN YOGHURT   1.9
- 62 KACHUMBER RAITA   2.9
- 63 MIXED GREEN SALAD  2.9
- 64 ONION SALAD  2.9

## DESSERTS

- 65 KULFI    3.5  
(MANGO / MALAAI / PISTA)  
Traditional Indian ice cream
- 66 SHAHI MATKA KULFI    6.9  
A royal treat! Special blend of finest dairy kulfi made using rabdi (concentrated milk), topped with saffron, almond and pistachio
- 67 GAAJAR HALWA    6.9  
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 68 RASS MALAAI    6.9  
rass malaai flavoured with saffron & cardamom served in a martini glass
- 69 SWEET SAMOSAS    6.9  
Pastry filled with a mix of cinnamon & white chocolate, served with ice cream
- 70 GULAB JAMUN    6.9  
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 71 MEETHA PAAN \*Subject to availability 3  
Folded betel leaf with assorted sweet fillings

From the chaotic streets of Old Delhi to the bustling metropolis of Mumbai and on south to the glittering seashores of Kerala, we scoured the sub-continent to bring you the very best of India's street food. Rooted in tradition, bursting with aromatic spices and brought to you with a contemporary twist, Chai Thali is a nation of street food all in one place.

[www.chaithali.com](http://www.chaithali.com)

## Drinks

### SIGNATURE COCKTAILS - 10.9

- CHAI THALI OLD FASHIONED**  
Famous Grouse, Southern comfort, Guava juice, Pineapple juice, Tabasco, Angostura bitters, Chat masala, Salted glass rim, Chilli garnish
- INCREDIBLE INDIA**  
Captain Morgan dark rum, Malibu, coconut water & lime
- SPICED MOJITO**  
Captain Morgan Spiced rum, Sugar syrup, Mint leaves, Lime wedges, Soda Water & Mint sprig
- MUMBAI MADNESS**  
Vodka, Bacardi, Gin, Tequila, Cointreau, Cinnamon syrup, Coke, Garnished with Cinnamon stick & Mint spring
- KHUSHBOO**  
Prosecco, Elderflower, Passion fruit liqueur & Strawberry garnish
- STAR CHAITINI**  
Vodka, Passoa, Passion fruit juice, Pineapple juice, Prosecco, Passion fruit garnish
- ESPRESSO MARTINI**  
Vodka & Coffee liqueur with a shot of Espresso
- LYCHEE MARTINI**  
Smirnoff vodka, kwai lychee liqueur, Lychee Puree, lychee juice & lime
- COOL KAKRI (CUCUMBER)**  
Gin, lime, mint, cucumber slices & tonic water
- PINA COLADA**  
White rum, pineapple juice, single cream, coconut syrup, pineapple garnish

Classic cocktails available on request.

### SIN FREE COCKTAILS - 5.9

- PASSION INFUSION**  
Watermelon juice, Passion & Cranberry juice, Passion fruit seeds & Mint garnish
- NO HARM**  
Lychee juice, Pomegranate juice, Ginger syrup, with Pomegranate & Ginger garnish
- MIRCHI AMAROOD**  
Guava juice, Tabasco, Lime & Chaat masala
- VIRGIN MOJITO**  
Classic / Strawberry / Passion fruit - Lime, Mint, Sugar syrup, Lemonade, Crushed ice
- VIRGIN COLADA**  
Pineapple juice, single cream, coconut syrup, pineapple garnish
- LYCHEE MOCKTINI**  
Lychee purée, Elderflower cordial, Lemon juice, Mint, Lychee Juice
- FLAVOURED LASSI**  
Mango / Cardamom & Pistachio



### SOFT DRINKS

- FIZZY DRINKS** 3.5  
Coke / Diet Coke / Coke Zero / Sprite  
Ginger Beer / Red Bull
- INDIAN DRINKS\***  
Thums Up / Limca 4  
Masala Thums Up / Masala Limca 5.5
- JUICES** 3.5  
Orange / Mango / Passion  
Watermelon / Lychee  
Pineapple / Cranberry
- STILL WATER (750ml)** 5
- SPARKLING WATER (750ml)** 5

\*subject to availability

### BEER, CIDER & CRAFT BEER

- COBRA (DRAFT) 5%**  
Pint 5  
Half Pint 3.5
- COBRA (330ml Bottle) 5%** 5
- COBRA ZERO ALCOHOL FREE (330ml Bottle)** 5
- PERONI (330ml Bottle) 5.1%** 5
- CORONA (330ml Bottle) 4.5%** 5
- REKORDERLIG (strawberry & lime) (500ml Bottle) 4%** 6.5

Please see our drinks menu for full list of beverages.

A discretionary service charge of 12.5% will be added to your bill.

Some of the dishes on our menu may contain nuts and other allergens. Please ask a member of staff for more information.

- |  |  |
|--|--|
|  Crustacean     |  Mustard    |
|  Dairy products |  Vegetarian |
|  Fish           |  Vegan      |
|  Gluten free    |  Spicy      |
|  Nuts           |  |

Why not try our  
**Kadak Chai - £3**

A perfect blend of spices brewed with tea leaves and milk. Aromatic flavours of cinnamon, star anise and cloves. Served with traditional Indian biscuits.