

## CHAAT REKRI

SMALL PLATES

1	MINI MASALA PAPAD BASKET	V	3.5
2	BHAAJI PAO FONDUE	V DP	6.5
Mashed mix vegetables with Indian spices served with brioche croutons			
3	MIXED PAKORAS	V GF	6.5
A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour & Indian spices			
4	PUNJABI SAMOSA	V	4
Pastry filled with peas & potatoes (Amritsari style)			
5	SAMOSA CHAAT	V	5.9
Samosas on a bed of chole with yoghurt, tamarind & mint chutney			
6	LAMB SAMOSA		4.9
Pastry stuffed with spiced lamb mince & onions			
7	LAMB SAMOSA CHAAT	DP	6.9
Lamb mince samosas with sweet yoghurt, mint & tamarind chutney			
8	PAAPDI CHAAT	V DP	5.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce			
9	ALOO CORN TIKKI CHAAT	V GF DP	6
Potato & sweetcorn patties served with chole, yoghurt, mint & tamarind chutney			
10	PANEER SIMLA MIRCH	V GF DP	5.5
Jalapenoes stuffed with minced paneer			
11	KURKURI BHINDI	V GF	4.9
Thinly sliced okra fried in corn flour and gram flour batter, sprinkled with chilli masala			
12	MASALA WEDGES	V	5.5
Potato wedges fried & tossed in chilli masala			
13	PAANI POORI	V	5
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots			
14	PINDI CHOLE KULCHE	V	7.5
Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha			
15	KHEEMA KULCHA		8.5
Kulcha topped with lamb mince, garnished with coriander & red onions			
16	CHILLI PANEER	V GF DP	7.9
Paneer cubes tossed in chilli masala			
17	BREADED STUFFED MUSHROOMS	V GF DP	5.5
Mushrooms stuffed with potato & cottage cheese mash with Indian herbs, breaded & deep fried			
18	AMRITSARI MACCHI	GF	9
Tilapia deep fried with gram flour & Indian spices			
19	IDLI SAMBAR	V GF	5.9
Savoury rice cakes served with sambar & coconut chutney			

**N** Dishes containing nuts    **V** Vegetarian dishes  
**GF** Gluten free     Spicy dishes  
**DP** Dairy products

## TANDOOR SE

SMALL PLATES

20	LAMB KI CHAAMPE	GF DP	9
Lamb chops marinated overnight in spices & cooked in the tandoor, served with mixed salad			
21	DILLI KE KABAB	GF	6
Skewered minced lamb - Old recipe from the streets of Chandni Chowk			
22	MURG MALAAI TIKKA	GF DP	5.9
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander			
23	MURG TIRANGA TIKKA	GF DP	6.5
Tricolour Chicken with mint & coriander marinate, cooked in the tandoor			
24	SPICY PICKLED WINGS	GF DP	6
Chicken wings cooked in Indian pickles			
25	MAHARAJA PRAWNS	GF DP	9.9
As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven			
26	PANEER TIKKA	V GF DP	6
Paneer marinated with yoghurt & Indian spices			

## CURRIES

27	BHAI'S LAMB	GF DP	10.9
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab			
28	SAAG GOSHT (LAMB)	GF DP	9.9
Tender pieces of boneless spring lamb cooked with saag			
29	RARHA GOSHT (LAMB)	GF DP	10.9
Tender pieces of boneless spring lamb cooked with lamb mince			
30	MURG MAKHNI	N GF DP	9.9
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream			
31	DHAABA MURG	GF DP	9.5
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab			
32	GOA JHEENGA MASALA	GF DP	11.9
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)			
33	KERALA FISH CURRY	GF DP	11.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves			
34	PANEER MAKHNI	V N GF DP	8.9
Paneer cooked in a mild gravy with Indian butter, garnished with cream			
35	PALAK PANEER	V GF DP	8.9
Paneer cooked with spinach			
36	MALAAI KOFTA	V N DP	8.5
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream			
37	SUBZIYON KA KHAZAANA	V GF DP	8.9
Assorted seasonal vegetables cooked with onion & tomato masala			
38	BAINGAN BHARTHA	V GF DP	8.9
Roasted aubergine & green peas cooked in an onion, chilli & tomato sauce			
39	JEERA ALOO	V GF	7.9
Potatoes cooked with cumin seeds			
40	MAA KI DAAL	V GF DP	8.9
Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour			
41	DAAL FRY	V GF DP	8.5
Mixture of lentils cooked dhaba style			

## THALI

TRADITIONAL SQUARE MEAL FOR 1 PERSON

42	VEGETARIAN THALI		17.9
Choose any 1 of the following main dishes: - Chole <b>V</b> - Subziyon Ka Khazaana <b>V GF DP</b> Includes daal, rice, bread, raita, salad, mini papad & sweet of the day			
43	NON VEGETARIAN THALI		19.9
Choose any 1 of the following main dishes: - Murg Makhani <b>N GF</b> - Saag Gosht (Lamb) <b>GF DP</b> Includes daal, rice, bread, raita, salad, mini papad & sweet of the day			
<b>BIRYANI</b> (SERVED WITH RAITA OR CURRY SAUCE)			
44	HYDERABADI DUM BIRYANI (LAMB)	DP	13.9
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint			
45	HYDERABADI DUM BIRYANI (CHICKEN)	DP	12.9
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint			
46	PRAWN BIRYANI	DP	14.9
Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint			
47	SUBZI AUR PANEER KI BIRYANI	V DP	11.9
Seasonal vegetables & diced paneer cooked with pulao rice & mint			

## ACCOMPANIMENTS

48	STEAMED RICE		3
49	PULAO RICE		3.5
50	TANDOORI ROTI		2.7
51	PLAIN NAAN		3.5
52	BUTTERED NAAN		4
53	GARLIC NAAN		4
54	KULCHA		4
55	LACCHA PARANTHA		4
56	PLAIN YOGHURT		1.5
57	KACHUMBER RAITA		2.5
58	MIXED GREEN SALAD		2.9
59	ONION SALAD		2.9

## DESSERTS

60	KULFI	V N DP	4.5
(MANGO / MALAAI / PISTA) Traditional Indian ice cream			
61	GAAJAR HALWA	V N DP	6
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts			
62	MANGO MOUSSE RASS MALAAI	V N DP	6.5
Mango mousse flavoured with saffron & cardamom rass malaai served in a martini glass			
63	WHITE CHOCOLATE SAMOSAS	V N DP	6
Pastry filled with white chocolate & cinnamon served with ice cream			
64	GULAB JAMUN	V N DP	6
Tasty Indian sweet soaked in sugar syrup, served with ice cream			
65	MEETHA PAAN		2.5
Folded betel leaf with assorted sweet fillings (subject to availability)			

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 - 9.9

#### CHAI THALI MARY

Famous Grouse, Southern comfort, Guava juice, Pineapple juice, Tabasco, Angostura bitters, Chat masala, Salted glass rim, Chilli garnish

#### INCREDIBLE INDIA

Captain Morgan dark rum, Bacardi, Malibu, Blue Curacao, Orange juice, Lychee juice, Pineapple juice, Coconut powder & Pineapple garnish

#### GOAN BAY

Vodka, Passion liqueur, Watermelon juice, Passion fruit juice, Cranberry juice, Passion fruit & Watermelon garnish

#### SPICED MOJITO

Captain Morgan Spiced rum, Sugar syrup, Mint leaves, Lime wedges, Lemonade, Star anise & Mint sprig

#### MUMBAI MADNESS

Vodka, Bacardi, Gin, Tequila, Cointreau, Cinnamon syrup, Garnished with Cinnamon stick & Mint spring

#### ROYAL INDIAN

Moet & Chandon, Crème De Cassis, Cherry brandy & Cherry garnish

#### KHUSHBOO

Prosecco, Elderflower, Passion fruit liqueur & Strawberry garnish

#### STAR CHAITINI

Vodka, Passion fruit syrup, Passion fruit juice, Pineapple juice, Prosecco, Passion fruit garnish

#### ESPRESSO MARTINI

Vodka & Coffee liqueur with a shot of Espresso

#### COOL KAKRI (CUCUMBER)

Gin, lime, mint, cucumber slices & cucumber tonic water

### SIN FREE COCKTAILS - 4.9

#### PASSION INFUSION

Watermelon juice, Passion & Cranberry juice, Passion seeds & Mint garnish

#### NO HARM

Lychee juice, Pomegranate juice, Ginger syrup, with Pomegranate & Ginger garnish

#### FLAVOURED LASSI

Mango / Cardamom & Pistachio / Salted

## 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



### SOFT DRINKS

#### FIZZY DRINKS

Coke / Diet Coke / Sprite  
Ginger Beer / Red Bull

#### INDIAN DRINKS\*

Thums Up / Limca 4.2  
Masala Thums Up / Masala Limca 4.9

#### JUICES

Orange / Mango / Passion / Guava 3.5  
Watermelon / Pomegranate / Lychee  
Pineapple / Cloudy Apple / Cranberry

STILL WATER (750ml) 4.5

SPARKLING WATER (750ml) 4.5

\*subject to availability

### BEER, CIDER & CRAFT BEER

#### COBRA (DRAFT) 5%

Pint 5  
Half Pint 3

COBRA (330ml Bottle) 5% 4.8

COBRA ZERO ALCOHOL FREE (330ml Bottle) 4.5

HOP HOUSE 13 (330ml Bottle) 5% 4.9

CORNISH PILSNER (330ml Bottle) 5.2% 4.9

REKORDERLIG (500ml Bottle) 4% 5.9

BLUE MOON (330ml Bottle) 5.4% 4.9

FLYING DOG  
EASY IPA (355ml Bottle) 5.5% 5

PERONI (330ml Bottle) 5.1% 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.

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.