

CHAAT REKRI

SMALL PLATES

1	MINI PAPAD BASKET	V	2.5
2	MINI MASALA PAPAD BASKET	V	3
3	BHAAJI PAO FONDUE	V	5.5
	Mashed vegetables with grated cheese topping, served with croutons		
4	PYAAZ KE PAKORE	V	5
	Onions mixed with fenugreek leaves fried in a gram flour batter		
5	PUNJABI SAMOSA	V	4
	Pastry filled with peas & potatoes (Amritsari style)		
6	SAMOSA CHAAT	V	4.5
	Samosas on a bed of chole with yoghurt, tamarind & mint chutney		
7	LAMB SAMOSA		4.5
	Pastry stuffed with spiced lamb mince & onions		
8	LAMB SAMOSA CHAAT		5
	Lamb mince samosas with mango, mint & tamarind chutney		
9	PAAPDI CHAAT	V	5
	Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev & a blend of chutneys		
10	ALOO CORN TIKKI CHAAT	V	5
	Potato & sweetcorn patties served with chole, yoghurt, mint & tamarind chutney		
11	PANEER SIMLA MIRCH	V🔥GF	5.5
	Jalapenoes stuffed with minced paneer		
12	KURKURI BHINDI	V	4.5
	Thinly sliced okra fried in corn flour batter, sprinkled with chilli masala		
13	MASALA WEDGES	V🔥	4.5
	Potato wedges fried & tossed in chilli masala		
14	PAANI POORI	V	5
	Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots		
15	PINDI CHOLE KULCHE	V	6.5
	Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha		
16	KHEEMA KULCHA		6.5
	Kulcha topped with lamb mince, garnished with coriander & red onions		
17	CHILLI PANEER	V🔥	6.5
	Paneer cubes tossed in chilli masala		
18	IDLI SAMBAR	VGF	5.5
	Savoury rice cakes served with sambar & coconut chutney		

- V

Vegetarian dishes
- 🔥

Spicy dishes
- N

Dishes containing nuts
- GF

Gluten free

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

TANDOOR SE

SMALL PLATES

19	LAMB KI CHAAMPE	GF	9
	Lamb chops marinated overnight in spices & cooked in the tandoor, served with kachumber		
20	DILLI KE KABAB	GF	5.5
	Skewered minced lamb - Old recipe from the streets of Chandni Chowk		
21	MURG MALAAI TIKKA	N GF	5.5
	Chicken marinated in cream and ginger/garlic paste garnished with fresh coriander		
22	MURG TIRANGA TIKKA	GF	5.5
	Tricolour Chicken with mint & coriander marinade, cooked in the tandoor		
23	BULLET WINGS	🔥GF	5
	Chicken wings cooked in bullet powder		
24	MAHARAJA PRAWNS	GF	9.5
	As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven		
25	AJWAINI MACCHI	GF	9.5
	Salmon basted with carom seeds & cooked in the tandoor		
26	STUFFED MUSHROOMS	V GF	5.5
	Mushrooms stuffed with potato & cottage cheese mash with Indian herbs, cooked in the tandoor		

CURRIES

27	BHAI'S LAMB	🔥GF	10.5
	Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab		
28	LAMB SHANK NIHARI	🔥GF	10.5
	Hyderabadi style lamb shank stew		
29	KASHMIRI GOSHT (LAMB)	GF	9
	Lamb cooked with onion & tomato gravy medium spiced with saffron		
30	MURG MAKHNI	N GF	8.5
	Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream		
31	DHAABA MURG	GF	8.5
	A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab		
32	GOA JHEENG MASALA	🔥GF	9.5
	Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)		
33	PANEER MAKHNI	V N GF	8
	Paneer cooked in a mild gravy with Indian butter, garnished with cream		
34	MUTTER PANEER	V GF	8
	Paneer & green peas cooked in a medium spiced veg gravy		
35	MALAAI KOFTA	V N	7.5
	Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream		
36	SUBZIYON KA KHAZAANA	V🔥GF	6.5
	Assorted seasonal vegetables cooked with onion & tomato masala		
37	MAA KI DAAL	V GF	6.5
	Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour		
38	DAAL FRY	V GF	6.5
	Mixture of lentils cooked dhaba style		

THALI

TRADITIONAL SQUARE MEAL FOR 1 PERSON

39	VEGETARIAN THALI	V	17.5
	Choose any 1 of the following main dishes: - Chole - Subziyon Ka Khazaana Includes daal, rice, bread, raita, salad, mini papad & sweet of the day		
40	NON VEGETARIAN THALI		19.5
	Choose any 1 of the following main dishes: - Murg Makhani - Kashmiri Gosht (Lamb) Includes daal, rice, bread, raita, salad, mini papad & sweet of the day		

BIRYANI

(SERVED WITH RAITA OR CURRY SAUCE)

41	HYDERABADI DUM BIRYANI (LAMB)	9.5
	Lamb cooked in spices then layered with rice & garnished with caramelised dried onions	
42	HYDERABADI DUM BIRYANI (CHICKEN)	9
	Chicken cooked in spices then layered with rice & garnished with caramelised dried onions	
43	SUBZI AUR PANEER KI BIRYANI	V8.5
	Seasonal vegetables & diced paneer cooked with pulao rice	

ACCOMPANIMENTS

44	STEAMED RICE	2.8
45	PULAO RICE	3
46	TANDOORI ROTI	2.5
47	PLAIN NAAN	2.5
48	BUTTERED NAAN	2.7
49	GARLIC NAAN	2.7
50	KULCHA	2.7
51	LACCHA PARANTHA	3
52	PLAIN YOGHURT	1.5
53	KACHUMBER RAITA	2.5
54	MIXED GREEN SALAD	2.5

DESSERTS

55	KULFI	3.5
	(MANGO / MALAAI / PISTA) Traditional Indian ice cream	
56	GAAJAR HALWA	5
	Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts	
57	MANGO MOUSSE RASS MALAAI	5.5
	Mango mousse flavoured with saffron & cardamom rass malaai served in a martini glass	
58	WHITE CHOCOLATE SAMOSAS	5.5
	Pastry filled with white chocolate and cinnamon served with ice cream	
59	GULAB JAMUN	5.5
	Tasty Indian sweet soaked in sugar syrup, served with ice cream	
60	MEETHA PAAN	2.5
	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

Drinks

SIGNATURE COCKTAILS - 8.5

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 and Pineapple garnish
MOSAMBI MARGARITA
Tequila, Cointreau, Mosambi juice,
Apple juice, Garnished with Orange zest
GOAN BAY
Vodka, Passion liqueur, Watermelon juice,
Passion fruit juice, Cranberry juice,
Passion fruit and Watermelon garnish
IPA PUNCH
Tanqueray, Lemon juice, Ginger syrup,
IPA beer, Lemon wedge and Ginger slit
CHAI SPICED MOJITO
Captain Morgan Spiced rum, Chai syrup,
Mint leaves, Lime wedges, Soda water,
Star anise and Mint sprig
MUMBAI MADNESS
Vodka, Bacardi, Gin, Tequila, Cointreau,
Cinnamon liqueur, Garnished with Cinnamon
stick and Mint sprig
HIMALAYAN SHARBAT
Bulleit Bourbon, Orange juice, Cherry brandy,
Garnished with Cherry and Cinnamon stick
ROYAL INDIAN
Moet & Chandon, Crème De Cassis,
Cherry brandy
KHUSHBOO
Prosecco, Elderflower & Passion fruit liqueur
STAR CHAITINI
Vodka, Passion fruit liqueur, Passion fruit juice,
Pineapple juice, Prosecco, Passion fruit garnish

SIN FREE COCKTAILS - 4.5

PASSION INFUSION
Watermelon juice, Passion & Cranberry juice,
Passion fruit whole
NO HARM
Lychee juice, Pomegranate juice, Ginger syrup,
Mint & Pomegranate garnish
FLAVOURED LASSI
Mango / Cardamom & Pistachio /
Rose water / Salted

SOFT DRINKS

FIZZY DRINKS	2.5
Coke / Diet Coke / Sprite	
Ginger Beer / Red Bull	
FENTIMANS	3.5
Rose Lemonade / Sparkling Lime & Jasmine	
INDIAN DRINKS*	3.5
Thums Up / Limca	
Masala Thums Up	4
JUICES	2.5
Orange / Mango / Passion / Guava	
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	4.9
Half Pint	2.9
COBRA (330ml Bottle) 5%	4.7
COBRA ZERO ALCOHOL FREE (330ml Bottle)	4
HOP HOUSE 13 (330ml Bottle) 5%	4.5
CORNISH PILSNER (330ml Bottle) 5.2%	4.5
REKORDERLIG (500ml Bottle) 4%	4.9
BLUE MOON (330ml Bottle) 5.4%	4.7
FLYING DOG	
EASY IPA (355ml Bottle) 4.7%	4.9
CHIEFTAIN IRISH	
PALE ALE (330ml Can) 5.5%	4.7
PERONI (330ml Bottle) 5.1%	4.9
ESTRELLA (330ml Bottle) 4.7%	4.9

Please see our drinks menu for full list of beverages.

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

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.

