



Menu

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

61 Traditional Square Meal
VEGETARIAN THALI - 14.5

Choose any 1 of the following main dishes
- **CHOLE**
- **SUBZIYON KA KHAZAANA**
- **MALAAI KOFTA**

Includes daal, rice, bread, raita, salad, papad & sweet of the day

62 Traditional Square Meal
NON-VEGETARIAN THALI - 16.5

Choose any 1 of the following main dishes
- **MURG MAKHANI**
- **DHAABA MURG**
- **METHI LAMB**

Includes daal, rice, bread, raita, salad, papad & sweet of the day

V Vegetarian dishes

N Spicy dishes

N Dishes containing nuts

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

63
**Try our special
Bhai's Lamb - £10**
(on the bone)

Tender pieces of lamb in spicy gravy - A recipe passed down from our forefathers in Punjab...

Food

CHAAT REKRI

SMALL PLATES

- 1 **BHAAJI PAO FONDUE** **V** 5.5
Mashed vegetables with grated cheese topping, served with a brioche bun
- 2 **PYAAZ KE PAKORE** **V** 5
Onions mixed with fenugreek leaves fried in a gram flour batter
- 3 **PUNJABI SAMOSA** **V** 4
Pastry filled with peas & potatoes (Amritsari style)
- 4 **SAMOSA CHAAT** **V** 5
Samosas on a bed of chole with yoghurt, tamarind & mint chutney
- 5 **LAMB SAMOSA** 4.5
Pastry stuffed with spiced lamb mince & onions
- 6 **LAMB SAMOSA CHAAT** 5
Lamb mince samosas with mango, mint & tamarind chutney
- 7 **PAAPDI CHAAT** **V** 5
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev & a blend of chutneys
- 8 **ALOO CORN TIKKI CHAAT** **V** 5
Potato & sweetcorn patties served with chole, yoghurt, mint & tamarind chutney
- 9 **PANEER SIMLA MIRCH** **V** 5.5
Jalapenos stuffed with minced paneer
- 10 **PANEER BHURJEE PAO** **V** 5
Minced paneer & peas served with a brioche bun
- 11 **KURKURI BHINDI** **V** 4.5
Thinly sliced okra fried in corn flour batter, sprinkled with chilli masala
- 12 **MASALA WEDGES** **V** 3.5
Potato wedges fried & tossed in dry Chilli masala
- 13 **PAANI POORI** **V** 4.5
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 14 **UNDA BHURJEE PAO** 5
Bombay roadside scrambled egg masala served with buttered brioche bun
- 15 **UTTAPAM** **V** 5
South indian famous uttapam topped with onions, tomatoes, capsicum & coriander served with coconut chutney & sambar
- 16 **BULLET WINGS** 5
Chicken wings cooked in bullet powder
- 17 **PINDI CHOLE KULCHE** **V** 6.5
Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha
- 18 **JHEENGA KOLIWADA** 7
Breaded & deep-fried prawns served with a chilli mayo
- 19 **KHEEMA KULCHA** 6.5
Kulcha topped with lamb mince, garnished with coriander & red onions
- 20 **MINI PAPAD BASKET** 2.5
- 21 **MINI MASALA PAPAD BASKET** 3

All dishes are served as soon as they are prepared

TANDOOR SE

SMALL PLATES

- 22 **LAMB KI CHAAMPE** 9
Lamb chops marinated overnight in spices & cooked in the tandoor, served with kachumber
- 23 **PURAANI DILLI KE KABAB** 5.5
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 24 **MURG MALAAI TIKKA** **N** 5.5
Chicken marinated in cream and ginger/garlic paste garnished with fresh coriander
- 25 **MURG PAHAADI TIKKA** 5.5
Chicken with mint & coriander marinade, cooked in the tandoor
- 26 **MAHARAJA PRAWNS** 9.5
As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven
- 27 **AJWAINI MACCHI** 9.5
Salmon basted with carom seeds & cooked in the tandoor

CURRIES

- 28 **MURG MAKHNI** **N** 8
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 29 **DHAABA MURG (ON THE BONE)** 8
A delicious chicken curry until now only at the G.T.Road side dhabas of Punjab
- 30 **LAMB SHANK NIHARI** 10
Hyderabadi style lamb shank stew
- 31 **METHI LAMB** 9
Lamb cooked with fenugreek leaves & onion & tomato based gravy
- 32 **GOA JHEENGA MASALA** 9.5
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 33 **UNDA MASALA** 8
Half sliced boiled eggs on a bed of vine tomato & onion gravy
- 34 **MALAAI KOFTA** **V** **N** 6.5
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 35 **SUBZIYON KA KHAZAANA** **V** 6.5
Assorted seasonal vegetables cooked with onion & tomato masala
- 36 **MAA KI DAAL** **V** 6.5
Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
- 37 **DAAL FRY** **V** 6.5
Mixture of lentils cooked dhaba style

BIRYANI

- 38 **HYDERABADI DUM BIRYANI (LAMB)** 9.5
Lamb cooked in spices then layered with rice & garnished with caramelised dried onions
- 39 **HYDERABADI DUM BIRYANI (CHICKEN)** 9
Chicken cooked in spices then layered with rice & garnished with caramelised dried onions
- 40 **CHICKEN BERRY PULAO** 8.5
Parsi chicken biryani with cranberries
- 41 **SUBZI AUR PANEER KI BIRYANI** **V** 7.5
Seasonal vegetables & diced paneer tossed with rice

ACCOMPANIMENTS

- 42 **STEAMED RICE** 2.8
- 43 **JEERA RICE** 3
- 44 **PULAO RICE** 3
- 45 **TANDOORI ROTI** 2.5
- 46 **PLAIN NAAN** 2.5
- 47 **BUTTERED NAAN** 2.5
- 48 **GARLIC NAAN** 2.5
- 49 **KULCHA** 2.5
- 50 **LACCHA PARANTHA** 3
- 51 **ROOMALI ROTI** 3.5
- 52 **PLAIN RAITA** 1.5
- 53 **KACHUMBER RAITA** 2
- 54 **ALOO RAITA** 2
- 55 **MIXED GREEN SALAD** 2.5

DESSERTS

- 56 **KULFI ON A STICK** (MANGO / MALAAI / PISTA) 3
Traditional Indian ice cream
- 57 **GAAJAR HALWA** 4.5
Grated carrots slow cooked in sweet milk, topped with Vanilla ice cream & chopped pistachio nuts
- 58 **MANGO MOUSSE RASS MALAAI** 5.5
Mango mousse flavoured with saffron & cardamom rass malaai served in a martini glass
- 59 **WHITE CHOCOLATE SAMOSAS** 4.5
Pastry filled with white chocolate, served with ice cream
- 60 **MEETHA PAAN** 2.5
Folded betel leaf with assorted sweet fillings

On the go - Lunch Menu

MON TO FRI - 12PM TO 3PM (LAST ORDERS 2:30PM)

- 1 **NATIONAL COLLEGE SANDWICH** **V** 4.8
Grilled with a unique chutney, boiled potatoes, tomatoes, onions, cucumber slices & cheese. A favourite at Linking Road in Bombay
- 2 **BHEL** **V** 4
Puffed rice with tomatoes, red onions & sev, tossed with a hint of lime, tamarind & Bombay chutney
- 3 **PANEER** **V** 6
- 4 **CHANA** **V** 6
- 5 **CHICKEN** 6.5
- 6 **LAMB MINCE** 6.5
- 7 **MASALA FRIES / WEDGES** **V** 3.5
- 8 **FRIES / WEDGES** **V** 3
- 9 **AAM AADMI OMELETE** 4.5
Tosted brioche bun topped with green chillis, cheese & two fried eggs - The real Kejriwal
- 10 **CHICKEN TIKKA SALAD** 4.5
- 11 **PANEER SALAD** 4.5
- 12 **VADA PAO** **V** 3.5
A Maharashtrian mashed potato batter fried snack served with a brioche bun
- 13 **SPICY BEAN BURGER** **V** 4.9
- 14 **VEGGIE BURGER** **V** 4.9
- 15 **BBQ BEAN BURGER** **V** 4.9
- 16 **CHICKEN TIKKA BURGER** 4.9
- 17 **MINCE LAMB BURGER** 4.9
All burgers are served with a slice of cheese, onions, lettuce, tomatoes & cucumber
- 18 **MINI THALI (VEG)** **V** 7.9
Vegetable curry, daal, mini popadom, rice or naan, salad
- 19 **MINI THALI (NON VEG)** 8.9
Chicken or lamb curry, daal, mini popadom, rice or naan, salad

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
Thums Up / Limca
Masala Thums Up
- JUICES** 2.5
Orange / Mango / Passion / Guava
Watermelon / Pomegranate / Lychee
Pineapple / Cloudy Apple / Cranberry
- STILL WATER (750ml)** 4.5
- SPARKLING WATER (750ml)** 4.5

BEER, CIDER & CRAFT BEER

- COBRA (DRAFT) 5%**
Pint 4.7
Half Pint 2.7
- COBRA (330ml Bottle) 5%** 4.5
- COBRA ZERO ALCOHOL FREE (330ml Bottle)** 3.5
- 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%** 4.5
- FLYING DOG EASY IPA (355ml Bottle) 4.7%** 4.5
- CHIEFTAIN IRISH PALE ALE (330ml Can) 5.5%** 4.5
- PERONI (330ml Bottle) 5.1%** 4.5
- ESTRELLA (330ml Bottle) 4.7%** 4.5

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...