



All dishes are served as soon as prepared

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
- Potato, onions & spinach fried in a gram flour batter
- 4

MIXED PAKORAS

V

5
- A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour and Indian spices
- 5

PUNJABI SAMOSA

V

4
- Pastry filled with peas & potatoes (Amritsari style)
- 6

SAMOSA CHAAT

V

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

5.5
- Lamb mince samosas with mango, mint & tamarind chutney
- 9

PAAPDI CHAAT

V

5.5
- Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev & a blend of chutneys
- 10

ALOO CORN TIKKI CHAAT

V

5.5
- Potato & sweetcorn patties served with chole, yoghurt, mint & tamarind chutney
- 11

PANEER SIMLA MIRCH

V

GF

5.5
- Jalapenos 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

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

V

GF

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 marinate, cooked in the tandoor
- 23

KALI MIRI CHICKEN TIKKA

GF

5.5
- Chicken marinated in cashew nut cream, sesame seeds and crushed black pepper cooked in a clay oven
- 24

SPICY BULLET WINGS

GF

5.5
- Chicken wings cooked in bullet powder
- 25

MAHARAJA PRAWNS

GF

9.5
- As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven
- 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

SAAG GOSHT (LAMB)

GF

9.5
- Tender pieces of boneless spring lamb cooked with saag
- 29

RARHA GOSHT (LAMB)

GF

10.5
- Tender pieces of boneless spring lamb cooked with lamb mince
- 30

MURG MAKHNI

N

GF

8.9
- Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 31

DHAABA MURG

GF

8.9
- A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 32

GOA JHEenga 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

8.5
- Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 34

PALAK PANEER

V

GF

8.5
- Paneer cooked with spinach
- 35

MALAAI KOFTA

V

N

8
- Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 36

SUBZIYON KA KHAZAANA

V

GF

7.5
- Assorted seasonal vegetables cooked with onion & tomato masala
- 37

JEERA ALOO

V

GF

6.5
- Potatoes cooked with cumin seeds
- 38

MAA KI DAAL

V

GF

6.9
- Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
- 39

DAAL FRY

V

GF

6.9
- Mixture of lentils cooked dhaba style

THALI

TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 40

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
- 41

NON VEGETARIAN THALI

19.5
- Choose any 1 of the following main dishes:
- Murg Makhani
- Saag Gosht (Lamb)
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day
- ## BIRYANI
- (SERVED WITH RAITA OR CURRY SAUCE)
- 42

HYDERABADI DUM BIRYANI (LAMB)

11.9
- Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 43

HYDERABADI DUM BIRYANI (CHICKEN)

11.9
- Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 44

PRAWN BIRYANI

12.9
- Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 45

SUBZI AUR PANEER KI BIRYANI

V

10.9
- Seasonal vegetables & diced paneer cooked with pulao rice & mint

ACCOMPANIMENTS

46

STEAMED RICE

3

47

PULAO RICE

3.5

48

TANDOORI ROTI

2.5

49

PLAIN NAAN

3

50

BUTTERED NAAN

3.2

51

GARLIC NAAN

3.5

52

KULCHA

3.5

53

LACCHA PARANTHA

3.5

54

PLAIN YOGHURT

1.5

55

KACHUMBER RAITA

2.5

56

MIXED GREEN SALAD

2.5

57

ONION SALAD

2.5

DESSERTS

58

KULFI

(MANGO / MALAAI / PISTA)

3.5

Traditional Indian ice cream

59

GAAJAR HALWA

5.5

Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts

60

MANGO MOUSSE RASS MALAAI

5.5

Mango mousse flavoured with saffron & cardamom rass malaai served in a martini glass

61

WHITE CHOCOLATE SAMOSAS

5.5

Pastry filled with white chocolate and cinnamon served with ice cream

62

GULAB JAMUN

5.5

Tasty Indian sweet soaked in sugar syrup, served with ice cream

63

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

Drinks

SIGNATURE COCKTAILS - 9.5

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

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 - 4.9

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 / Salted

SOFT DRINKS

FIZZY DRINKS

Coke / Diet Coke / Sprite
Ginger Beer / Red Bull

INDIAN DRINKS*

Thums Up / Limca
Masala Thums Up

JUICES

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

STILL WATER (750ml)

SPARKLING WATER (750ml)

*subject to availability

BEER, CIDER & CRAFT BEER

COBRA (DRAFT) 5%

Pint
Half Pint

COBRA (330ml Bottle) 5%

COBRA ZERO ALCOHOL FREE (330ml Bottle)

HOP HOUSE 13 (330ml Bottle) 5%

CORNISH PILSNER (330ml Bottle) 5.2%

REKORDERLIG (500ml Bottle) 4%

BLUE MOON (330ml Bottle) 5.4%

FLYING DOG

EASY IPA (355ml Bottle) 4.7%

PERONI (330ml Bottle) 5.1%

ESTRELLA (330ml Bottle) 4.7%

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.

