

CHAAT REKRI

SMALL PLATES

1	MINI PAPAD BASKET		2.5
2	MINI MASALA PAPAD BASKET		3
3	BHAAJI PAO FONDUE		5.5
	Mashed mix vegetables with Indian spices served with brioche croutons		
4	MIXED PAKORAS		5
	A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour & Indian spices		
5	PUNJABI SAMOSA		4
	Pastry filled with peas & potatoes (Amritsari style)		
6	SAMOSA CHAAT		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 sweet yoghurt, mint & tamarind chutney		
9	PAAPDI CHAAT		5.5
	Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce		
10	ALOO CORN TIKKI CHAAT		5.5
	Potato & sweetcorn patties served with chole, yoghurt, mint & tamarind chutney		
11	PANEER SIMLA MIRCH		5.5
	Jalapenoes stuffed with minced paneer		
12	KURKURI BHINDI		4.5
	Thinly sliced okra fried in corn flour and gram flour batter, sprinkled with chilli masala		
13	MASALA WEDGES		5
	Potato wedges fried & tossed in chilli masala		
14	PAANI POORI		5
	Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots		
15	PINDI CHOLE KULCHE		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		6.5
	Paneer cubes tossed in chilli masala		
18	IDLI SAMBAR		5.5
	Savoury rice cakes served with sambar & coconut chutney		
19	BREADED STUFFED MUSHROOMS		5.5
	Mushrooms stuffed with potato & cottage cheese mash with Indian herbs, breaded & deep fried		
20	AMRITSARI MACCHI		9
	Tilapia deep fried with gram flour & Indian spices		

- Vegetarian dishes
- Spicy dishes
- Dishes containing nuts
- 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

21	LAMB KI CHAAMPE		9
	Lamb chops marinated overnight in spices & cooked in the tandoor, served with mixed salad		
22	DILLI KE KABAB		5.5
	Skewered minced lamb - Old recipe from the streets of Chandni Chowk		
23	MURG MALAAI TIKKA		5.5
	Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander		
24	MURG TIRANGA TIKKA		5.5
	Tricolour Chicken with mint & coriander marinate, cooked in the tandoor		
25	KALI MIRI CHICKEN TIKKA		5.5
	Chicken marinated in cashew nut cream, sesame seeds & crushed black pepper cooked in a clay oven		
26	SPICY BULLET WINGS		5.5
	Chicken wings cooked in bullet powder		
27	MAHARAJA PRAWNS		9.5
	As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven		

CURRIES

28	BHAI'S LAMB		10.5
	Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab		
29	SAAG GOSHT (LAMB)		9.5
	Tender pieces of boneless spring lamb cooked with saag		
30	RARHA GOSHT (LAMB)		10.5
	Tender pieces of boneless spring lamb cooked with lamb mince		
31	MURG MAKHNI		8.9
	Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream		
32	DHAABA MURG		8.9
	A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab		
33	GOA JHEenga MASALA		9.5
	Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)		
34	SEAFOOD KHAZAANA		12.5
	A medley of seafood (prawns, squids, mussels, clams) cooked in a thick onion and tomato gravy		
35	PANEER MAKHNI		8.5
	Paneer cooked in a mild gravy with Indian butter, garnished with cream		
36	PALAK PANEER		8.5
	Paneer cooked with spinach		
37	MALAAI KOFTA		8
	Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream		
38	SUBZIYON KA KHAZAANA		7.5
	Assorted seasonal vegetables cooked with onion & tomato masala		
39	BAINGAN BHARTHA		8
	Roasted aubergine and green peas cooked in an onion, chilli & tomato sauce		
40	JEERA ALOO		6.5
	Potatoes cooked with cumin seeds		
41	MAA KI DAAL		6.9
	Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour		
42	DAAL FRY		6.9
	Mixture of lentils cooked dhaba style		

THALI

TRADITIONAL SQUARE MEAL FOR 1 PERSON

43	VEGETARIAN THALI		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		
44	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		

BIR YANI

(SERVED WITH RAITA OR CURRY SAUCE)

45	HYDERABADI DUM BIRYANI (LAMB)		11.9
	Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint		
46	HYDERABADI DUM BIRYANI (CHICKEN)		11.9
	Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint		
47	PRAWN BIRYANI		12.9
	Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint		
48	SUBZI AUR PANEER KI BIRYANI		10.9
	Seasonal vegetables & diced paneer cooked with pulao rice & mint		

ACCOMPANIMENTS

49	STEAMED RICE		3
50	PULAO RICE		3.5
51	TANDOORI ROTI		2.5
52	PLAIN NAAN		3
53	BUTTERED NAAN		3.2
54	GARLIC NAAN		3.5
55	KULCHA		3.5
56	LACCHA PARANTHA		3.5
57	PLAIN YOGHURT		1.5
58	KACHUMBER RAITA		2.5
59	MIXED GREEN SALAD		2.5
60	ONION SALAD		2.5

DESSERTS

61	KULFI		3.5
	(MANGO / MALAAI / PISTA) Traditional Indian ice cream		
62	GAAJAR HALWA		5.5
	Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts		
63	MANGO MOUSSE RASS MALAAI		5.5
	Mango mousse flavoured with saffron & cardamom rass malaai served in a martini glass		
64	WHITE CHOCOLATE SAMOSAS		5.5
	Pastry filled with white chocolate & cinnamon served with ice cream		
65	GULAB JAMUN		5.5
	Tasty Indian sweet soaked in sugar syrup, served with ice cream		
66	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 & Pineapple garnish	
MOSAMBI MARGARITA	
Tequila, Cointreau, Mosambi juice, Apple juice, Garnished with Orange slice	
GOAN BAY	
Vodka, Passion liqueur, Watermelon juice, Passion fruit juice, Cranberry juice, Passion fruit & Watermelon garnish	
SPICED MOJITO	
Captain Morgan Spiced rum, Mint leaves, Lime wedges, Soda water, Star anise & Mint sprig	
MUMBAI MADNESS	
Vodka, Bacardi, Gin, Tequila, Cointreau, Cinnamon liqueur, Garnished with Cinnamon stick & Mint sprig	
HIMALAYAN SHARBAT	
Bulleit Bourbon, Orange juice, Cherry brandy, Garnished with Orange slice	
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 seeds & Mint garnish	
NO HARM	
Lychee juice, Pomegranate juice, Ginger syrup, Mint Pomegranate garnish	
FLAVOURED LASSI	
Mango / Cardamom & Pistachio / Salted	

SOFT DRINKS

FIZZY DRINKS	3
Coke / Diet Coke / Sprite Ginger Beer / Red Bull	
INDIAN DRINKS*	
Thums Up / Limca	3.5
Masala Thums Up / Masala Limca	4
JUICES	3
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) 5.5%	4.9
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.

