

# The Party Night Menu

1 MINI MASALA PAPAD BASKET  6 39 2 MIXED PAKORAS  6 6 69 A mixture of potatoes conions, baby spinach & coriander deep fried with gram flour & Indian spices 3 PUNJABI SAMOSA  6 69 Samosas on a bed of chole with yoghurt, tamarind & mint chutney 5 LAMB SAMOSA CHAAT  6 7 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
2 MIXED PAKORAS	CHAAT REKRI SMALL PLATES		CURF
2 MIXED PAKORAS	1 MINI MASALA PAPAD BASKET V VO	3.9	24 BHA
SAMOSA CHAAT OF SAMOSA CHAAT O		6.9	Tend
3 PUNIABI SAMOSA  \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$			
Pastry filled with peas & potatoes (Amritsari style)  4 SAMOSA CHAAT			
Samosas on a bed of chole with yoghurt, tamarind & mint chutney  5 LAMB SAMOSA		T.J	cooke
Samtosas on a ped of chole with yoghurt, tamarind & mint chutney  5 LAMB SAMOSA (1) 4.9 Pastry stuffed with spiced lamb mince & onions  6 LAMB SAMOSA CHAAT (1) 7.5 Lamb mince samosas with sweet yoghurt, mint & tamarind sauce  7 PAAPDI CHAAT (1) (2) 6.9 Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce  8 ALOO CORN TIKKI CHAAT (1) (1) (2) 5.5 Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala  9 KURKURI BHIND! (2) 5.5 Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala  10 PAANI POORI (1) (2) 5.5 Thinly sliced okra fried with mind ala (1) PAANI POORI (1) (2) 5.9 Potato wedges fried & tossed in chilli masala  11 PAANI POORI (1) (2) (2) 7.9 Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha  12 PINDI CHOLE KULCHE (1) (2) (2) 7.9 Paneer cubes tossed in chilli masala  14 KACHORI CHAAT (1) (2) (2) 6.9 Kachori on a bed of chole with sweet yoghurt, tamarind & mint chutney  15 CHILLI PANEER (2) (2) (2) (2) (3) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	4 SAMOSA CHAAT V D	6.9	26 SAA
S LAMB SAMOSA			cooke
Pastry stuffed with spiced lamb mince & onions  6 LAMB SAMOSA CHAAT  7  75 Lamb mince samosas with sweet yoghurt, mint & tamarind sauce  7 PAAPDI CHAAT  7  76 Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce  8 ALOO CORN TIKKI CHAAT  7  76 Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce  9 KURKURI BHINDI  76 Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce  9 KURKURI BHINDI  76 Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce  9 KURKURI BHINDI  76 Potato wedges fried in corn flour & gram flour batter, sprinkled with chilli masala  10 MASALA WEDGES  75 Potato wedges fried & tossed in chilli masala  10 PAANI POORI  76 Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha  12 PINDI CHOLE KULCHE  7  79 Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha  13 CHILLI PANEER  70  79 Paneer cubes tossed in chilli masala  14 KACHORI CHAAT  70  79 Paneer cubes tossed in chilli masala  15 CHILLI CHICKEN  79 Potato  79 Chicken tossed in chilli masala  16 LAMB KI CHAAMPE  79 Chicken tossed in chilli masala  17 CHILLI CHICKEN  79 Chicken tossed in chilli masala  18 DIRY  19 CHILLI CHICKEN  79 Chicken marinated overnight in spices & cooked in the tandoor  17 DILLI KE KABAB  79 Sewered minced lamb - Old recipe from the streets of Chandni Chowk  18 MURG MALAAI TIKKA  79 Pricolour Chicken with mint & coriander marinate, cooked in the tandoor  19 CHICKEN TIKKA  79 Posoya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor  20 SOYA CHOPS  79 As the name suggests, king prawns marinated in tablend of spices lightly cooked in the clay oven a helend of spices lightly cooked in the clay oven a helend of spices lightly cooked in the clay oven a helend of spices lightly cooked in the clay oven a helend of spices lightly cooked in the clay oven a helend of spices lightly cooked in the clay oven a helend of spices li		4.9	27 MUR
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Lamb mince samosas with sweet yognurt, mint & tamarind sauce  7 PAAPDI CHAAT  6 69 Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce  8 ALOO CORN TIKKI CHAAT  6 6 9 Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce  9 KURKURI BHINDI  6 5.5 Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala  10 MASALA WEDGES  2 5 59 Potato wedges fried & tossed in chilli masala  11 PAANI POORI  6 6 Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots  12 PINDI CHOLE KULCHE  6 6 7.9 Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha  13 CHILLI PANEER  6 9 6 8 8 9 Aneer cubes tossed in chilli masala  14 KACHORI CHAAT  6 9 6 9 6 9 6 9 6 9 6 9 6 9 6 9 6 9 6		7.5	
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SALOO CORN TIKKI CHAAT			
8 ALOO CORN TIKKI CHAAT			Praw
Folatio & sweetchin pattle served with chole, yoghurt, mint & tamarind sauce  9 KURKURI BHINDI (1)		6.9	gravy
yognut, min & taniant sauce  9 KURKURI BHINDI			
Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala  10 MASALA WEDGES  59 Potato wedges fried & tossed in chilli masala  11 PAANI POORI  6 Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots  12 PINDI CHOLE KULCHE  6  79 Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha  13 CHILLI PANEER  79 Paneer cubes tossed in chilli masala  14 KACHORI CHAAT  6  79 Chicken tossed in chilli masala  15 CHILLI CHICKEN  99 Chicken tossed in chilli masala  16 LAMB KI CHAAMPE  79 Lamb chops marinated overnight in spices & cooked in the tandoor  17 DILLI KE KABAB  79 Skewered minced lamb - Old recipe from the streets of Chandni Chowk  18 MURG MALAAI TIKKA  79 CHICKEN TIKKA  79 Soya chops marinated in cream & ginger/garlic paste garnished with fresh coriander marinate, cooked in the tandoor  20 SOYA CHOPS  79 Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney  21 MAHARAJA PRAWNS (2pcs)  79 Tilapia fish marinated with lndian pickles, cooked in the tandoor  22 PANEER TIKKA  79 Tilapia fish marinated with lndian pickles, cooked in the tandoor  23 PANEER TIKKA  79 Taneer marinated with yoghurt & Indian spices		5 5	with
flour batter, sprinkled with chilli masala  10 MASALA WEDGES Potato wedges fried & tossed in chilli masala  11 PAANI POORI PANI POORI PINDI CHOLE KULCHE Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha  12 PINDI CHOLE KULCHE Paneer cubes tossed in chilli masala  13 CHILLI PANEER Paneer cubes tossed in chilli masala  14 KACHORI CHAAT Paneer cubes tossed in chilli masala  15 CHILLI CHICKEN Chicken tossed in chilli masala  16 LAMB KI CHAAMPE Chicken tossed in chilli masala  17 CHILLI CHICKEN Chicken tossed in chilli masala  18 DANA BIACK BIRY  TANDOOR SE SMALL PLATES  16 LAMB KI CHAAMPE Potat Cooked in the tandoor  17 DILLI KE KABAB Paneer Cooked in the tandoor  18 MURG MALAAI TIKKA PANE PANE PANE PANE PANE PANE PANE PAN		5.5	& cui
NASALA WEDGES 19 Potato wedges fried & tossed in chilli masala  11 PAANI POORI 6 Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots  12 PINDI CHOLE KULCHE 19 19 7.9 Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha  13 CHILLI PANEER 19 19 8.9 Paneer cubes tossed in chilli masala  14 KACHORI CHAAT 19 19 6.9 Kachori on a bed of chole with sweet yoghurt, tamarind & mint chutney  15 CHILLI CHICKEN 19 9.9 Chicken tossed in chilli masala  16 LAMB KI CHAAMPE 19 19 19 9.9 Lamb chops marinated overnight in spices & cooked in the tandoor  17 DILLI KE KABAB 19 10 6.9 Skewered minced lamb - Old recipe from the streets of Chandni Chowk 18 MURG MALAAI TIKKA 19 10 6.9 Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander 19 CHICKEN TIKKA 19 10 6.9 Tricolour Chicken with mint & coriander marinate, cooked in the tandoor  20 SOYA CHOPS 19 10 19 10 19 10 19 10 19 19 19 19 19 19 19 19 19 19 19 19 19	flour batter, sprinkled with chilli masala		
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots  12 PINDI CHOLE KULCHE		5.9	India
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots  12 PINDI CHOLE KULCHE	and the same of th	6	32 PALA
served with sweet & sour tamarind water shots  1P PINDI CHOLE KULCHE		•	
PINDI CHOLE KULCHE W	served with sweet & sour tamarind water shots		
gravy accompanied with Amritsari kulcha  13 CHILLI PANEER		7.9	in a s
Paneer cubes tossed in chilli masala  14 KACHORI CHAAT  15 CHILLI PANEER  16 LAMB KI CHAAMPE  17 Chicken tossed in chilli masala  18 CHILLI CHICKEN  19 Chicken tossed in chilli masala  19 CHICKEN  10 Chicken damper cip in the streets of Chandni Chowk  10 Chicken marinated overnight in spices & cooked in the tandoor  17 DILLI KE KABAB  18 MURG MALAAI TIKKA  19 Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander  19 CHICKEN TIKKA  10 Chicken with mint & coriander marinate, cooked in the tandoor  20 SOYA CHOPS  21 MAHARAJA PRAWNS (2pcs)  22 ACHARI MACCHI  23 PANEER TIKKA  26 D C CARANT SIGNAM SULL PLATES  38 SUBZ Seass  29 PANEER TIKKA  29 PANEER TIKKA  20 D C COOKE  40 HYDI  40 HYDI  41 PRAN  42 PANEER TIKKA  43 D C C C C C C C C C C C C C C C C C C			34 JEER
Paneer cubes tossed in chilli masala  14 KACHORI CHAAT  Kachori on a bed of chole with sweet yoghurt, tamarind & mint chutney  15 CHILLI CHICKEN  Chicken tossed in chilli masala  17 DAA  Mixtu  BIR Y  TANDOOR SE SMALL PLATES  16 LAMB KI CHAAMPE 19 19 10 9.9  Lamb chops marinated overnight in spices & cooked in the tandoor  17 DILLI KE KABAB 19 6.9  Skewered minced lamb - Old recipe from the streets of Chandni Chowk  18 MURG MALAAI TIKKA 19 19 10 6.9  Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander  19 CHICKEN TIKKA 19 10 6.9  Tricolour Chicken with mint & coriander marinate, cooked in the tandoor  20 SOYA CHOPS 19 10 6.9  As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven  22 ACHARI MACCHI 19 10 10 10 10 10 10 10 10 10 10 10 10 10		8.9	
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tamarind & mint chutney  15 CHILLI CHICKEN Chicken tossed in chilli masala  TANDOOR SE SMALL PLATES  16 LAMB KI CHAAMPE		6.9	onion
Slow Chicken tossed in chilli masala  TANDOOR SE SMALL PLATES  16 LAMB KI CHAAMPE			
TANDOOR SE SMALL PLATES  16 LAMB KI CHAAMPE 1		9.9	slow
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16 LAMB KI CHAAMPE 19 19 10 9.9  Lamb chops marinated overnight in spices & cooked in the tandoor  17 DILLI KE KABAB 19 6.9  Skewered minced lamb - Old recipe from the streets of Chandni Chowk  18 MURG MALAAI TIKKA 19 19 10 6.9  Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander  19 CHICKEN TIKKA 19 19 10 6.9  Tricolour Chicken with mint & coriander marinate, cooked in the tandoor  20 SOYA CHOPS 19 10 10 10 10 10 10 10 10 10 10 10 10 10			BIRY
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Lamb chops marinated overnight in spices & cooked in the tandoor  17 DILLI KE KABAB  65  6.9  with Skewered minced lamb - Old recipe from the streets of Chandni Chowk  18 MURG MALAAI TIKKA  65	16 LAMB KI CHAAMPE @ D M	9.9	cooke
17 DILLI KE KABAB	Lamb chops marinated overnight in spices &		39 HYDI
Skewered minced lamb - Old recipe from the streets of Chandni Chowk  18 MURG MALAAI TIKKA  6		6.0	
18 MURG MALAAI TIKKA		0.5	dried
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander  19 CHICKEN TIKKA			40 HYDI
paste garnished with fresh coriander  19 CHICKEN TIKKA 1 1 1 1		6.9	
Tricolour Chicken with mint & coriander marinate, cooked in the tandoor  20 SOYA CHOPS I			dried
marinate, cooked in the tandoor  20 SOYA CHOPS		6.9	41 PRAV
20 SOYA CHOPS			with
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney  21 MAHARAJA PRAWNS (2pcs)  99  As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven  22 ACHARI MACCHI  99  Tilapia fish marinated with Indian pickles, cooked in the tandoor  23 PANEER TIKKA  99  Paneer marinated with yoghurt & Indian spices  ACCC  42 STEA  43 PULA  44 TANI  45 PLAI  46 BUTT  46 BUTT  47 GAR  48 KULO  49 PLAI		7.9	dried
with a fresh herb chutney  21 MAHARAJA PRAWNS (2pcs)  9.9  43 PULA As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven  22 ACHARI MACCHI  9  9.9  45 PLAI Tilapia fish marinated with Indian pickles, cooked in the tandoor  23 PANEER TIKKA  9  9  48 KULO Paneer marinated with yoghurt & Indian spices	Soya chops marinated in Kashmiri chilli, garlic		ACC
21 MAHARAJA PRAWNS (2pcs) 6			42 STEA
a blend of spices lightly cooked in the clay oven  22 ACHARI MACCHI	and the second s	9.9	43 PULA
22 ACHARI MACCHI 6 PLAI Tilapia fish marinated with Indian pickles, cooked in the tandoor  23 PANEER TIKKA V 6 PLAI Paneer marinated with yoghurt & Indian spices  45 PLAI 46 BUTT 47 GAR 48 KULC	As the name suggests, king prawns marinated in		44 TANI
Tilapia fish marinated with Indian pickles, cooked in the tandoor  23 PANEER TIKKA (V (G (D)) Paneer marinated with yoghurt & Indian spices  46 BUTT 47 GAR 48 KULO 48 PLAI		99	45 PLAI
Paneer marinated with yoghurt & Indian spices  8.9  Pales Marinated With Yoghurt & Indian spices  PLAI	Tilapia fish marinated with Indian pickles,	5.5	46 BUTT
Paneer marinated with yoghurt & Indian spices  49 PLAI		0.0	47 GAR
49 PLAI		8.9	48 KULO
// TA TT 1 A	, -0		49 PLAI

C	URRIES	
24	BHAI'S LAMB @ 🌌 💆	11.9
	Tender pieces of spring lamb in a spicy gravy -	Α
	recipe passed down from our forefathers in Pur	•
25	SAAG CHICKEN @ @ 2000 Tender pieces of boneless chicken	9.9
	cooked with saag	
26	SAAG LAMB 📵 📭 📂	10.9
	Tender pieces of boneless spring lamb	
27	cooked with saag  MURG MAKHNI (N G3 DP M	10.9
21	Tandoori chicken tikka slow cooked in	10.5
	a mild gravy with indian butter,	
20	garnished with cream	10.5
28	DHAABA MURG	10.5
	the G.T.Road side dhabas of Punjab	
29	GOA JHEENGA MASALA @ D C	12.9
	Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town	
30	KERALA FISH CURRY 6 0 0 5	12.9
	Tilapia fish cooked in tomato and onion gravy	
	with coconut milk, tamarind, mustard seeds	
21	& curry leaves	9.9
)I	PANEER MAKHNI (V) (N) (G) (D) Paneer cooked in a mild gravy with	9.9
	Indian butter, garnished with cream	
32	PALAK PANEER / ALOO 🕡 🙃 📭	9.9
22	Paneer or baby potatoes cooked with spinach	
33	BANARASI KOFTA	8.9
	in a smooth gravy laced with cream	
34	JEERA ALOO V G DP	7.9
	Potatoes cooked with cumin seeds	
35	ALOO GOBI MUTTER V DP 25 25	8.9
	Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce	
36	MAA KI DAAL (V GF DP)	9.9
	Black gram lentils, chana daal & kidney beans	
27	slow cooked for 12 hours to enhance the flavour	
31	DAAL FRY (V GF) DF Mixture of lentils cooked dhaba style	8.9
ъ.	•	
	RYANI (SERVED WITH RAITA OR CURRY SAUCE)	
38	SUBZI AUR PANEER KI BIR YANI V @ DP 🐸	12.9
	Seasonal vegetables & diced paneer cooked with pulao rice & mint	
39	HYDERABADI BIRYANI (CHICKEN) @ D 💯	13.9
	Chicken cooked in spices then layered	
	with rice, garnished with caramelised dried onions & mint	
40	HYDERABADI BIRYANI (LAMB) @ 00 200	14.9
	Lamb cooked in spices then layered	
	with rice, garnished with caramelised	
41	dried onions & mint PRAWN BIRYANI 63 07 C 25	15.9
	Prawn cooked in spices then layered	15.5
	with rice, garnished with caramelised	
	dried onions & mint	
A	CCOMPANIMENTS	
42	STEAMED RICE VG	3
43	PULAO RICE Vo	3.5
44	TANDOORI ROTI 🔞	2.7
	PLAIN NAAN (V DP	3.5
46	BUTTERED NAAN (V D)	4
47	GARLIC NAAN V D	4
	KULCHA V 09	4
49	PLAIN YOGHURT (V) (D)	1.5
-	1 L/ (iii 1 Colloit 1 Colloit 1	
50	KACHUMBER RAITA V D	2.5
7-		2.5 2.9

# DESSERTS

53 KULFI V N DP (MANGO / MALAAI / PISTA) Traditional Indian ice cream	3.5
54 SHAHI MATKA KULFI (V) (N) (D)  A royal treat! Special blend of finest dairy kulfi made using rabdi (concentrated not topped with saffron, almond and pistachio	6.9 nilk),
55 GAAJAR HALWA (V) (N) (D) Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts	6.9
56 RASS MALAAI (2pcs) V N P rass malaai served in a martini glass	6.9
57 GULAB JAMUN  Tasty Indian sweet soaked in sugar syrup, served with ice cream	6.9
58 MEETHA PAAN (V) (N) (D) Folded betel leaf with assorted sweet fillings (subject to availability)	3



## SIGNATURE COCKTAILS - 10.9

# COCKTAIL PACKAGE ANY 10 COCKTAILS FOR 99

#### CHAI THALI OLD FASHIONED

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

#### 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

#### 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

#### LYCHEE MARTINI

Vodka, lychee purée, lychee juice

#### COOL KAKRI (CUCUMBER)

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

#### PINA COLADA

White rum, pineapple juice, single cream, coconut syrup, pineapple garnish

Classic cocktails available on request.

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

## SIN FREE COCKTAILS - 5.9

#### PASSION INFUSION

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

#### NO HARM

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

#### VIRGIN MOJITO

Lime, Mint, Sugar syrup, Lemonade, Crushed ice

#### VIRGIN COLADA

Pineapple juice, single cream, coconut syrup, pineapple garnish

#### STRAWBERRY MOJITO

Lime, Mint, Fresh strawberry, Strawberry purée, Lemonade, Crushed ice

#### LYCHEE MOCKTINI

Lychee purée, Elderflower cordial, Lemon juice, Mint, Lychee Juice

#### FLAVOURED LASSI

Mango / Cardamom & Pistachio

### SOFT DRINKS

FIZZY DRINKS Coke / Diet Coke / Coke Zero / Sprite Ginger Beer / Red Bull INDIAN DRINKS*	3.5
Thums Up / Limca	4
Masala Thums Up / Masala Limca	5.5
JUICES	3.5
Orange / Mango / Passion	
Watermelon / Lychee	
Pineapple / Cranberry	
STILL WATER (750ml)	5
SPARKLING WATER (750ml)	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
PERONI (330ml Bottle) 5.1%	5
CORONA (330ml Bottle) 4.5%	5
REKORDERLIG (strawberry & lime) (500ml Bottle) 4%	5.9



# Drink Packages 🕮

# KING KHAN PACKAGE - 250 ANY 2 BOTTLES -

SMIRNOFF / GORDONS GIN
JAMESON / MORGAN SPICED RUM
INC. MIXERS (NO RED BULL)

# BIG B PACKAGE - 295

#### ANY 2 BOTTLES -

BELVERDERE / GREY GOOSE / TANQUERAY NO.10 JACK DANIELS / GLENFIDDICH / GLENMORANGIE INC. MIXERS (NO RED BULL)

### 8 SHOTS - 36

TEQUILA / ROSE TEQUILA SAMBUCA / APPLE SOURZ

## 8 SHOTS - 50

JAGERBOMB

Please see our drinks menu for full list of beverages.

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

- © Crustacean
- Dairy products
- Fish
- Gluten free
- Nuts

Mustard
V Vegetarian
V Vegan

Spicy

Why not try ou

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.