



All dishes are served as soon as prepared

### CHAAT REKRI

1	MINI MASALA PAPAD BASKET	V VG	3.9
2	MIXED PAKORAS	V GF VG	6.9
A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour & Indian spices			
3	PUNJABI SAMOSA	V DP	4.5
Pastry filled with peas & potatoes (Amritsari style)			
4	SAMOSA CHAAT	V DP	6.9
Samosas on a bed of chole with yoghurt, tamarind & mint chutney			
5	LAMB SAMOSA	DP	4.9
Pastry stuffed with spiced lamb mince & onions			
6	LAMB SAMOSA CHAAT	DP	7.5
Lamb mince samosas with sweet yoghurt, mint & tamarind sauce			
7	PAAPDI CHAAT	V DP	6.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce			
8	ALOO CORN TIKKI CHAAT	V GF DP	6.9
Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce			
9	KURKURI BHINDI	V GF	5.5
Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala			
10	MASALA WEDGES	V	5.9
Potato wedges fried & tossed in chilli masala			
11	PAANI POORI	V	6
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots			
12	PINDI CHOLE KULCHE	V DP	7.9
Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha			
13	CHILLI PANEER	V DP	8.9
Paneer cubes tossed in chilli masala			
14	KACHORI CHAAT	V DP	6.9
Kachori on a bed of chole with sweet yoghurt, tamarind & mint chutney			
15	CHILLI CHICKEN		9.9
Chicken tossed in chilli masala			

### TANDOOR SE

16	LAMB KI CHAAMPE	GF DP M	9.9
Lamb chops marinated overnight in spices & cooked in the tandoor			
17	DILLI KE KABAB	GF	6.9
Skewered minced lamb - Old recipe from the streets of Chandni Chowk			
18	MURG MALAAI TIKKA	GF DP M	6.9
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander			
19	CHICKEN TIKKA	GF DP M	6.9
Tricolour Chicken with mint & coriander marinate, cooked in the tandoor			
20	SOYA CHOPS	GF M VG	7.9
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney			
21	MAHARAJA PRAWNS (2pcs)	GF DP M C	9.9
As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven			
22	ACHARI MACCHI	GF DP M F	9.9
Tilapia fish marinated with Indian pickles, cooked in the tandoor			
23	PANEER TIKKA	V GF DP	8.9
Paneer marinated with yoghurt & Indian spices			

### CURRIES

24	BHAI'S LAMB	GF	11.9
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab			
25	SAAG CHICKEN	GF DP	9.9
Tender pieces of boneless chicken cooked with saag			
26	SAAG LAMB	GF DP	10.9
Tender pieces of boneless spring lamb cooked with saag			
27	MURG MAKHNI	N GF DP M	10.9
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream			
28	DHAABA MURG	GF	10.5
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab			
29	GOA JHEENGA MASALA	GF DP C	12.9
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)			
30	KERALA FISH CURRY	GF DP F	12.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves			
31	PANEER MAKHNI	V N GF DP	9.9
Paneer cooked in a mild gravy with Indian butter, garnished with cream			
32	PALAK PANEER / ALOO	V GF DP	9.9
Paneer or baby potatoes cooked with spinach			
33	BANARASI KOFTA	V DP	8.9
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream			
34	JEERA ALOO	V GF DP	7.9
Potatoes cooked with cumin seeds			
35	ALOO GOBI MUTTER	V DP	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 slow cooked for 12 hours to enhance the flavour			
37	DAAL FRY	V GF DP	8.9
Mixture of lentils cooked dhaba style			

### BIRYANI

38	SUBZI AUR PANEER KI BIRYANI	V GF DP	12.9
Seasonal vegetables & diced paneer cooked with pulao rice & mint			
39	HYDERABADI BIRYANI (CHICKEN)	GF DP	13.9
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint			
40	HYDERABADI BIRYANI (LAMB)	GF DP	14.9
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint			
41	PRAWN BIRYANI	GF DP C	15.9
Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint			

### ACCOMPANIMENTS

42	STEAMED RICE	VG	3
43	PULAO RICE	VG	3.5
44	TANDOORI ROTI	VG	2.7
45	PLAIN NAAN	V DP	3.5
46	BUTTERED NAAN	V DP	4
47	GARLIC NAAN	V DP	4
48	KULCHA	V DP	4
49	PLAIN YOGHURT	V DP	1.5
50	KACHUMBER RAITA	V DP	2.5
51	MIXED GREEN SALAD	VG	2.9
52	ONION SALAD	VG	2.9

### DESSERTS

53	KULFI	V N DP	3.5
(MANGO / MALAAI / PISTA) Traditional Indian ice cream			
54	SHAHI MATKA KULFI	V N DP	6.9
A royal treat! Special blend of finest dairy kulfi made using rabdi (concentrated milk), topped with saffron, almond and pistachio			
55	GAAJAR HALWA	V N DP	6.9
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts			
56	RASS MALAAI (2pcs)	V N DP	6.9
rass malaai served in a martini glass			
57	GULAB JAMUN		6.9
Tasty Indian sweet soaked in sugar syrup, served with ice cream			
58	MEETHA PAAN	V N DP	3
Folded betel leaf with assorted sweet fillings (subject to availability)			

## Drinks

### 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	3.5
Coke / Diet Coke / Coke Zero / Sprite	
Ginger Beer / Red Bull	
INDIAN DRINKS*	
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

**SELFIE & SHARE**

To win a complimentary meal for 2 at Chai Thali

- 1 TAKE A SELFIE...  
at Chai Thali (or a pic of your meal)
- 2 SHARE...  
your pic on Instagram using #MyChaiThali
- 3 TAG & FOLLOW...  
@chaithalirestaurant

## 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.

- C Crustacean

DP Dairy products

F Fish

GF Gluten free

N Nuts
- M Mustard

V Vegetarian

VG Vegan

Spicy

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.