



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	7.5
Pastry stuffed with spiced lamb mince & onions			
6	LAMB SAMOSA CHAAT	DP	6.9
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.