



All dishes are served as soon as prepared

CHAAT REKRI SMALL PLATES

- 1 **MINI MASALA PAPAD BASKET** V GF VG 4.9
- 2 **MIXED PAKORAS** V GF VG 7.9
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 7.9
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 7.9
Lamb mince samosas with sweet yoghurt, mint & tamarind sauce
- 7 **PAAPDI CHAAT** V DP 7.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 8 **ALOO CORN TIKKI CHAAT** V GF DP 8.9
Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce
- 9 **KURKURI BHINDI** V GF 6.9
Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala
- 10 **PAANI POORI** V 6.9
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 11 **CHILLI PANEER** V DP 9.9
Paneer cubes tossed in chilli masala
- 12 **CHILLI CHICKEN** 10.9
Chicken tossed in chilli masala

TANDOOR SE SMALL PLATES

- 13 **LAMB KI CHAAMPE** GF DP M 11.9
Lamb chops marinated overnight in spices & cooked in the tandoor
- 14 **DILLI KE KABAB** GF 8.9
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 15 **MURG MALAAI TIKKA** GF DP M 8.9
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 16 **CHICKEN TIKKA** GF DP M 8.9
Chicken with mint & coriander marinate, cooked in the tandoor
- 17 **SOYA CHOPS** GF M VG 8.9
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney
- 18 **PANEER TIKKA** V GF DP 9.9
Paneer marinated with yoghurt & Indian spices

CHAI THALI VODKA PANI POORI 11.9

Mouth watering wheat puffs filled with masala potatoes served with sweet & sour vodka tamarind water shots

CURRIES

- 19 **BHAIS LAMB** GF 12.9
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 20 **MURG MAKHNI** N GF DP M 11.9
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 21 **DHAABA MURG** GF 11.9
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 22 **GOA JHEENGA MASALA** GF DP C 13.9
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 23 **KERALA FISH CURRY** GF DP F 13.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 24 **PANEER MAKHNI** V N GF DP 10.9
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 25 **JEERA ALOO** V GF DP 8.9
Potatoes cooked with cumin seeds
- 26 **ALOO GOBI MUTTER** V DP 9.9
Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 27 **MAA KI DAAL** V GF DP 9.9
Black gram lentils & kidney beans slow cooked to enhance the flavour
- 28 **DAAL FRY** V GF DP 9.9
Mixture of lentils cooked dhaba style

BIRYANIS (SERVED WITH RAITA OR CURRY SAUCE)

- 29 **SUBZI AUR PANEER** V GF DP 12.9
Seasonal vegetables & diced paneer cooked with pulao rice & mint
- 30 **HYDERABADI CHICKEN** GF DP 13.9
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 31 **HYDERABADI LAMB** GF DP 14.9
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 32 **HYDERABADI PRAWN** GF DP C 15.9
Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint

ACCOMPANIMENTS

- 33 **STEAMED RICE** VG 3.5
- 34 **PULAO RICE** VG 3.9
- 35 **TANDOORI ROTI** VG 3
- 36 **PLAIN NAAN** V DP 3.5
- 37 **BUTTERED NAAN** V DP 4
- 38 **GARLIC NAAN** V DP 4
- 39 **PLAIN YOGHURT** V DP 2.5
- 40 **KACHUMBER RAITA** V DP 3.5
- 41 **MIXED GREEN SALAD** VG 3.5
- 42 **ONION SALAD** VG 3.5

The Party Night Menu

DESSERTS

- 43 **KULFI** V N DP 3.9
(MANGO / MALAAI / PISTA)
Traditional Indian ice cream
- 44 **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
- 45 **GAAJAR HALWA** V N DP 6.9
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 46 **RASS MALAAI** V N DP 6.9
rass malaai flavoured with saffron & cardamom served in a martini glass
- 47 **SWEET SAMOSAS** V N DP 6.9
Pastry filled with a mix of cinnamon & white chocolate, served with ice cream
- 48 **GULAB JAMUN** V N DP 6.9
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 49 **MEETHA PAAN** *Subject to availability 3.9
Folded betel leaf with assorted sweet fillings

Drinks

SIGNATURE COCKTAILS - 11.9

COCKTAIL PACKAGE ANY 5 FOR 50

CHAI THALI OLD FASHIONED

Famous Grouse, Southern comfort, Guava juice, Pineapple juice, Tabasco, Angostura bitters, Chat masala, Salted glass rim, Chilli garnish

INCREDIBLE INDIA

Dark rum, Bacardi, Malibu, Pineapple juice, Lychee juice, Coconut powder, Blue Curacao, Pineapple garnish

ROSE NIMBU PANI

Five Rivers Indian white spiced rum, lime, rose syrup, soda water

MUMBAI MADNESS

Vodka, Bacardi, Gin, Tequila, Cointreau, Cinnamon syrup, Coke, Garnished with Cinnamon stick & Mint spring

KHUSHBOO

Prosecco, Elderflower, Passion fruit liqueur & Strawberry garnish

STAR CHAITINI

Vodka, Passoa, Passion fruit juice, Pineapple juice, Prosecco, Passion fruit garnish

ESPRESSO MARTINI

Vodka & Coffee liqueur with a shot of Espresso

LYCHEE MARTINI

Smirnoff vodka, kwai lychee liqueur, Lychee Puree, lychee juice & lime

COOL KAKRI (CUCUMBER)

Gin, lime, mint, cucumber slices & 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 - 6.9

PASSION INFUSION

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

NO HARM

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

MIRCHI AMAROOD

Guava juice, Tabasco, Lime & Chaat masala

VIRGIN COLADA

Pineapple juice, single cream, coconut syrup, pineapple garnish

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
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 6

Half Pint 3.5

COBRA (330ml Bottle) 5% 5

COBRA ZERO ALCOHOL FREE (330ml Bottle) 5

PERONI (330ml Bottle) 5.1% 5

CORONA (330ml Bottle) 4.5% 5

REKORDERLIG (500ml Bottle) 4% 6.9

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 Cashew/Pistachio
- 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.