

## CHAAT REKRI SMALL PLATES

- 1 **MINI MASALA PAPAD BASKET** V 3.5
- 2 **BHAAJI PAV FONDUE** V DP 6.5  
Mashed mix vegetables with Indian spices served with diced pav
- 3 **MIXED PAKORAS** V GF 6.5  
A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour & Indian spices
- 4 **PUNJABI SAMOSA** V 4  
Pastry filled with peas & potatoes (Amritsari style)
- 5 **SAMOSA CHAAT** V DP 5.9  
Samosas on a bed of chole with yoghurt, tamarind & mint chutney
- 6 **CHICKEN PAKORAS** GF 🔥 7.5  
Chicken deep fried with gram flour & Indian spices
- 7 **LAMB SAMOSA** 4.9  
Pastry stuffed with spiced lamb mince & onions
- 8 **LAMB SAMOSA CHAAT** DP 6.9  
Lamb mince samosas with sweet yoghurt, mint & tamarind sauce
- 9 **PAAPDI CHAAT** V DP 5.9  
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 10 **ALOO CORN TIKKI CHAAT** V GF DP 6  
Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce
- 11 **DAHI BHALLE** V GF DP 4.5  
Deep-fried urad daal pakoras topped with sweet yoghurt, tamarind & chilli mint chutney
- 12 **KURKURI BHINDI** V GF 4.9  
Thinly sliced okra fried in corn flour and gram flour batter, sprinkled with chilli masala
- 13 **MASALA WEDGES** V 🔥 5.5  
Potato wedges fried & tossed in chilli masala
- 14 **PAANI POORI** V 5  
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 15 **PINDI CHOLE KULCHE** V 7.5  
Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha
- 16 **KHEEMA PAV** 🔥 6.5  
Pav served with lamb mince, garnished with coriander & red onions
- 17 **CHILLI PANEER** V GF DP 🔥 7.9  
Paneer cubes tossed in chilli masala
- 18 **VADA PAV** V 🔥 3.5  
Pao served with spicy potato vada, fried green chillies and chilli garlic powder
- 19 **KADHI PAKORA** V GF DP 4.5  
Punjabi khadi pakora served with steamed rice
- 20 **MINI MASALA IDLI SAMBAR** V GF 🔥 6.5  
Savoury rice cakes served with sambar & coconut chutne
- 21 **KALI-MIRI CALAMARI** GF 🔥 7.5  
Black pepper deep fried squid rings served with garlic chilli mayo dip

## TANDOOR SE SMALL PLATES

- 22 **LAMB KI CHAAMPE** GF DP 9  
Lamb chops marinated overnight in spices & cooked in the tandoor
- 23 **DILLI KE KABAB** GF 🔥 6  
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 24 **MURG MALAAI TIKKA** GF DP 5.9  
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 25 **MURG TIRANGA TIKKA** GF DP 6.5  
Tricolour Chicken with mint & coriander marinade, cooked in the tandoor
- 26 **SPICY PICKLED WINGS** GF DP 🔥 🔥 6  
Chicken wings cooked in Indian pickles
- 27 **MAHARAJA PRAWNS** GF DP 🔥 9.9  
As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven
- 28 **ACHARI MACCHI** GF DP 🔥 🔥 9  
Tilapia fish marinated with Indian pickles, cooked in the tandoor
- 29 **PANEER TIKKA** V GF DP 6  
Paneer marinated with yoghurt & Indian spices

## THALI TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 30 **VEGETARIAN THALI** 17.9  
Choose any 1 of the following main dishes:  
- Chole V DP 🔥  
- Subziyon Ka Khazaana V GF DP 🔥  
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day
- 31 **NON VEGETARIAN THALI** 19.9  
Choose any 1 of the following main dishes:  
- Murg Makhani GF DP 🔥  
- Saag Gosht (Lamb) GF DP 🔥  
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day

## BIRYANI (SERVED WITH RAITA OR CURRY SAUCE)

- 32 **HYDERABADI BIRYANI (LAMB)** GF DP 🔥 13.9  
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 33 **HYDERABADI BIRYANI (CHICKEN)** GF DP 🔥 12.9  
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 34 **PRAWN BIRYANI** GF DP 🔥 14.9  
Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 35 **SUBZI AUR PANEER KI BIRYANI** V GF DP 🔥 11.9  
Seasonal vegetables & diced paneer cooked with pulao rice & mint

- N Dishes containing nuts    V Vegetarian dishes  
GF Gluten free    🔥 Spicy dishes  
DP Dairy products

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](http://www.chaithali.com)

## CURRIES

- 36 **BHAI'S LAMB** GF DP 🔥 🔥 10.9  
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 37 **SAAG GOSHT (LAMB)** GF DP 🔥 9.9  
Tender pieces of boneless spring lamb cooked with saag
- 38 **LAMB CHOP MASALA** GF DP 🔥 10.9  
Tandoori lamb chops cooked in a thick spicy gravy
- 39 **MURG MAKHNI** N GF DP 9.9  
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 40 **DHAABA MURG** GF DP 🔥 9.5  
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 41 **GOA JHEENGA MASALA** GF DP 11.9  
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 42 **KERALA FISH CURRY** GF DP 🔥 🔥 11.9  
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 43 **PANEER MAKHNI** V N GF DP 8.9  
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 44 **PALAK PANEER** V GF DP 8.9  
Paneer cooked with spinach
- 45 **BANARASI KOFTA** V N DP 8.5  
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 46 **SUBZIYON KA KHAZAANA** V GF DP 🔥 8.9  
Assorted seasonal vegetables cooked with onion & tomato masala
- 47 **BAINGAN BHARTHA** V DP 🔥 8.9  
Roasted aubergine & green peas cooked in an onion, chilli & tomato sauce
- 48 **JEERA ALOO** V GF DP 7.9  
Potatoes cooked with cumin seeds
- 49 **MAA KI DAAL** V GF DP 8.9  
Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
- 50 **DAAL FRY** V GF DP 8.5  
Mixture of lentils cooked dhaba style

## ACCOMPANIMENTS

- 51 **STEAMED RICE** 3
- 52 **PULAO RICE** 3.5
- 53 **TANDOORI ROTI** 2.7
- 54 **PLAIN NAAN** 3.5
- 55 **BUTTERED NAAN** 4
- 56 **GARLIC NAAN** 4
- 57 **KULCHA** 4
- 58 **LACCHA PARANTHA** 4
- 59 **PLAIN YOGHURT** 1.5
- 60 **KACHUMBER RAITA** 2.5
- 61 **MIXED GREEN SALAD** 2.9
- 62 **ONION SALAD** 2.9

## DESSERTS

- 63 **KULFI** V N DP 3.5  
(MANGO / MALAAI / PISTA)  
Traditional Indian ice cream
- 64 **GAAJAR HALWA** V N DP 6  
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 65 **MANGO MOUSSE RASS MALAAI** V N DP 6.5  
Mango mousse flavoured with saffron & cardamom rass malaai served in a martini glass
- 66 **WHITE CHOCOLATE SAMOSAS** V N DP 6  
Pastry filled with white chocolate & cinnamon served with ice cream
- 67 **GULAB JAMUN** V N DP 6  
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 68 **CHOCOLATE BROWNIE** V N DP 6  
Served with ice cream
- 69 **MEETHA PAAN** 2.5  
Folded betel leaf with assorted sweet fillings (subject to availability)

A discretionary service charge of 12.5% will be added to your bill.

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

## 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

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.