



All dishes are served as soon as prepared

CHAAT REKRI SMALL PLATES

- 1 **MINI MASALA PAPAD BASKET** V 3.5
- 2 **BHAAJI PAO** V DP 6.5
Mashed mix vegetables with Indian spices served with bun (pao)
- 3 **MIXED PAKORAS** V GF 5.9
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 **LAMB SAMOSA** 4.9
Pastry stuffed with spiced lamb mince & onions
- 7 **LAMB SAMOSA CHAAT** DP 6.9
Lamb mince samosas with sweet yoghurt, mint & tamarind chutney
- 8 **PAAPDI CHAAT** V DP 5.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 9 **KURKURI BHINDI** V GF 5.9
Thinly sliced okra fried in corn flour and gram flour batter, sprinkled with chilli masala
- 10 **MASALA WEDGES** V GF 5.9
Potato wedges fried & tossed in chilli masala
- 11 **PAANI POORI** V 5
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 12 **PINDI CHOLE KULCHE** V 7.5
Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha
- 13 **KHEEMA KULCHA** 8.5
Kulcha topped with lamb mince, garnished with coriander & red onions
- 14 **CHILLI PANEER** V DP GF 7.9
Paneer cubes tossed in chilli masala
- 15 **TILAPIA** GF GF 9.9
Tilapia pan fried with Indian spices

TANDOOR SE SMALL PLATES

- 16 **LAMB KI CHAAMPE** GF DP 9.9
Lamb chops marinated overnight in spices & cooked in the tandoor, served with mixed salad
- 17 **DILLI KE KABAB** GF DP 5.9
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 18 **MURG MALAAI TIKKA** GF DP 6.5
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 19 **MURG TIRANGA TIKKA** GF DP 7.5
Tricolour Chicken with mint & coriander marinate, cooked in the tandoor
- 20 **MAHARAJA PRAWNS (2 pcs)** GF DP GF 9.9
As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven
- 21 **PANEER TIKKA** V GF DP 6
Paneer marinated with yoghurt & Indian spices

CURRIES

- 22 **BHAJI'S LAMB** GF DP GF 10.9
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 23 **SAAG (LAMB)** GF DP GF 9.9
Tender pieces of boneless spring lamb cooked with saag
- 24 **SAAG (CHICKEN)** GF DP GF 9.5
Tender pieces of boneless chicken cooked with saag
- 25 **MURG MAKHNI** N GF DP 9.9
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 26 **DHAABA MURG** GF DP 9.5
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 27 **MURG MUGHLAI** N DP 9.9
A rich Mughlai chicken qorma with cream based gravy packed with flavours of coconut, cashew nut paste and spices
- 28 **GOA JHEENGA MASALA** GF DP GF 12.9
King prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Fulham)
- 29 **KERALA FISH CURRY** GF DP GF 11.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 30 **BANARSI KOFTA** V N DP 8.9
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 31 **SUBZIYON KA KHAZAANA** V GF DP GF 8.9
Assorted seasonal vegetables cooked with onion & tomato masala
- 32 **JEERA ALOO** V GF DP 7.9
Potatoes cooked with cumin seeds
- 33 **MAA KI DAAL** V GF DP 8.9
Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
- 34 **DAAL FRY** V GF DP 8.5
Mixture of lentils cooked dhaba style
- 35 **BAINGAN BHARTHA** V GF DP GF 8.9
Roasted aubergine & green peas cooked in an onion, chilli & tomato sauce
- 36 **PANEER MAKHANI** V N GF DP 8.9
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 37 **PALAK PANEER** V GF DP 8.9
Paneer cooked with spinach
- 38 **SAAG ALOO** GF DP 8.9
Potatoes cooked in Indian spices with spinach

THALI TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 39 **VEGETARIAN THALI** 18.9
Choose any 1 of the following main dishes:
- Chole V DP
- Subziyon Ka Khazaana V GF DP GF
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day
- 40 **NON VEGETARIAN THALI** 19.9
Choose any 1 of the following main dishes:
- Murg Makhani N GF DP
- Saag Gosht (Lamb) GF DP GF
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day

BIRYANI (SERVED WITH RAITA OR CURRY SAUCE)

- 41 **HYDERABADI DUM BIRYANI (LAMB)** DP GF 13.9
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 42 **HYDERABADI DUM BIRYANI (CHICKEN)** DP GF 12.9
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 43 **PRAWN BIRYANI** DP GF 14.9
Prawns cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 44 **SUBZI AUR PANEER KI BIRYANI** V DP GF 11.9
Seasonal vegetables & diced paneer cooked with pulao rice & mint

ACCOMPANIMENTS

- 45 **STEAMED RICE** 3.5
- 46 **PULAO RICE** 4
- 47 **TANDOORI ROTI** 3
- 48 **PLAIN NAAN** 3.5
- 49 **BUTTERED NAAN** 4
- 50 **GARLIC NAAN** 4
- 51 **KULCHA** 4
- 52 **PESHAWRI NAAN** 4.5
- 53 **PLAIN YOGHURT** 2
- 54 **KACHUMBER RAITA** 3
- 55 **MIXED GREEN SALAD** 3.5
- 56 **ONION SALAD** 3.5

DESSERTS

- 57 **KULFI** V N DP 4.5
(MANGO / MALAAI / PISTA)
Traditional Indian ice cream
- 58 **GAAJAR HALWA** V N DP 6
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 59 **RASS MALAAI** V N DP 6.9
Flat cakes of curd cheese in sweetened thickened cardamom milk
- 60 **WHITE CHOCOLATE SAMOSAS** V N DP 6
Pastry filled with white chocolate & cinnamon served with ice cream
- 61 **GULAB JAMUN** V N DP 6
Tasty Indian sweet soaked in sugar syrup, served with ice cream

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

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

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

Drinks

SIGNATURE COCKTAILS - 9.9

CHAI THALI MARY

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

INCREDIBLE INDIA

Bacardi Carta Negra rum, Bacardi Carta Blanca rum, Malibu, Blue Curacao, Orange juice, Lychee juice, Pineapple juice, Cocunut syrup, Coconut powder & Pineapple garnish

GOAN BAY

Eristoff vodka, Passion liqueur, Watermelon juice, Passion fruit juice, Cranberry juice, Passion fruit & Watermelon garnish

SPICED MOJITO

Bacardi Oakheart spiced rum, Sugar syrup, Mint leaves, Lime wedges, Lemonade, Star anise & Mint sprig

MUMBAI MADNESS

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

ROYAL INDIAN

Champagne, Chambord, Cherry brandy & Cherry garnish

KHUSHBOO

Prosecco, St. Germain elderflower, Passion fruit liqueur & Strawberry garnish

STAR CHAITINI

Eristoff vodka, Passion fruit syrup, Passion fruit juice, Pineapple juice, Prosecco, Passion fruit garnish

ESPRESSO MARTINI

Grey Goose vodka & Coffee liqueur with a shot of Espresso

COOL KAKRI (CUCUMBER)

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

SIN FREE COCKTAILS - 4.9

PASSION INFUSION

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

NO HARM

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

FLAVOURED LASSI

Mango / Cardamom & Pistachio / Salted

SOFT DRINKS

FIZZY DRINKS

Coke / Diet Coke / Sprite
Ginger Beer / Red Bull

INDIAN DRINKS*

Thums Up / Limca 4.5
Masala Thums Up / Masala Limca 4.9
JUICES 3.5

Orange / Mango / Passion / Guava
Watermelon / Pomegranate / Lychee
Pineapple / Cloudy Apple / Cranberry

STILL WATER (750ml) 4.5
SPARKLING WATER (750ml) 4.5

*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

HOP HOUSE 13 (330ml Bottle) 5% 4.9

REKORDERLIG (500ml Bottle) 4% 5.9

BLUE MOON (330ml Bottle) 5.4% 4.9

FLYING DOG
EASY IPA (355ml Bottle) 5.5% 5

EMPRESS ALE (330ml Bottle) 4.5% 5

Please see our drinks menu for full list of beverages.

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.

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.