














































CHAAT REKRI SMALL PLATES


























































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

TANDOOR SE SMALL PLATES










- 19 **LAMB KI CHAAMPE**   9
Lamb chops marinated overnight in spices & cooked in the tandoor
- 20 **DILLI KE KABAB**   6
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 21 **MURG MALAAI TIKKA**   5
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 22 **MURG TIRANGA TIKKA**   6.5
Tricolour Chicken with mint & coriander marinate, cooked in the tandoor
- 23 **SOYA CHOPS**    7.5
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney
- 24 **MAHARAJA PRAWNS (2pcs)**    9.9
As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven
- 25 **SPICY PICKLED WINGS**    6
Chicken wings cooked in Indian pickles

- 26 **ACHARI MACCHI**     9
Tilapia fish marinated with Indian pickles, cooked in the tandoor
- 27 **PANEER TIKKA**    7.5
Paneer marinated with yoghurt & Indian spices


CURRIES

- 28 **BHAI'S LAMB**     10.9
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 29 **SAAG CHICKEN**    9.5
Tender pieces of boneless chicken cooked with saag
- 30 **SAAG LAMB**    9.9
Tender pieces of boneless spring lamb cooked with saag
- 31 **LAMB CHOP MASALA**    10.9
Tandoori lamb chops cooked in a thick spicy gravy
- 32 **KHEEMA MUTTER**   10.9
Lamb mince & peas cooked in an onion, chilli and tomato sauce
- 33 **MURG MAKHNI**    9.9
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 34 **DHAABA MURG**    9.5
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 35 **GOA JHEENGA MASALA**   11.9
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 36 **KERALA FISH CURRY**     11.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 37 **PANEER MAKHNI**     8.9
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 38 **PALAK PANEER / ALOO**    8.9
Paneer or baby potatoes cooked with spinach
- 39 **BANARASI KOFTA**    8.5
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 40 **SUBZIYON KA KHAZAANA**     8.9
Assorted seasonal vegetables cooked with onion & tomato masala
- 41 **BHINDI MASALA**    9.9
Okra cooked in an onion, chilli and tomato sauce
- 42 **JEERA ALOO**    7.9
Potatoes cooked with cumin seeds
- 43 **ALOO GOBI MUTTER**     8.9
Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 44 **MAA KI DAAL**    8.9
Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
- 45 **DAAL FRY**    8.5
Mixture of lentils cooked dhaba style

THALI TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 46 **VEGETARIAN THALI** 17.9
Choose any 1 of the following main dishes:
- Chole   
- Subziyon Ka Khazaana    
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day
- 47 **NON VEGETARIAN THALI** 19.9
Choose any 1 of the following main dishes:
- Murg Makhani    
- Saag Chicken or Lamb   
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day



















BIRYANI (SERVED WITH RAITA OR CURRY SAUCE)

- 48 **HYDERABADI BIRYANI (LAMB)**    13.9
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 49 **HYDERABADI BIRYANI (CHICKEN)**    12.9
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 50 **PRAWN BIRYANI**    14.9
Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 51 **SUBZI AUR PANEER KI BIRYANI**     11.9
Seasonal vegetables & diced paneer cooked with pulao rice & mint

ACCOMPANIMENTS

- 52 **STEAMED RICE** 3
- 53 **PULAO RICE** 3.5
- 54 **TANDOORI ROTI** 2.7
- 55 **PLAIN NAAN** 3.5
- 56 **BUTTERED NAAN** 4
- 57 **GARLIC NAAN** 4
- 58 **PESHWARI NAAN** 4.5
- 59 **KULCHA** 4
- 60 **LACCHA PARANTHA** 4
- 61 **PLAIN YOGHURT** 1.5
- 62 **KACHUMBER RAITA** 2.5
- 63 **MIXED GREEN SALAD** 2.9
- 64 **ONION SALAD** 2.9

DESSERTS

- 65 **KULFI**    (MANGO / MALAAI / PISTA) 3.5
Traditional Indian ice cream
- 66 **SHAHI MATKA KULFI**    6
A royal treat! Special blend of finest dairy kulfi made using rabdi (concentrated milk), topped with saffron, almond and pistachio
- 67 **GAAJAR HALWA**    6
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 68 **MANGO MOUSSE RASS MALAAI**    6.5
Mango mousse flavoured with saffron & cardamom rass malaai served in a martini glass
- 69 **SWEET SAMOSAS**    6
Pastry filled with a mix of cinnamon & white chocolate, served with ice cream
- 70 **GULAB JAMUN**    6
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 71 **MEETHA PAAN** 2.5
Folded betel leaf with assorted sweet fillings (subject to availability)

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.chaitjali.com

Drinks 

SIGNATURE COCKTAILS - 9.9

- 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
- GOAN BAY**
Vodka, Passion liqueur, Watermelon juice, Passion fruit juice, Cranberry juice, Passion fruit & Orange 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

SIN FREE COCKTAILS - 4.9

- 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
- 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 4.9
- JUCES** 3.5
Orange / Mango / Passion
Watermelon / Lychee
Pineapple / 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
- PERONI (330ml Bottle) 5.1%** 5
- CORONA (330ml Bottle) 4.5%** 5
- PEACOCK (mango & lime cider) (500ml Bottle) 4%** 5.9
- REKORDERLIG (strawberry & lime) (500ml Bottle) 4%** 5.9

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.

-  Dishes containing nuts
-  Vegetarian dishes
-  Gluten free
-  Spicy dishes
-  Dairy products

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.