



All dishes are served as soon as prepared

CHAAT REKRI SMALL PLATES

- 1 **MINI POPPADOM BASKET** 3.5
- 2 **SPRING ROLL** 3.9
Deep fried vegetable pastry
- 3 **ONION BHAJI** 4.9
A mixture of spices, flour and sliced onions, deep-fried into golden perfection
- 4 **PUNJABI SAMOSA** 4.5
Crispy fried pastry filled with peas and potatoes
- 5 **LAMB SAMOSA** 4.5
Pastry stuffed with spiced lamb mince and onions
- 6 **SAMOSA CHAAT** 5
Samosas on a bed of chickpeas with yogurt, tamarind, and mint chutney
- 7 **PAAPDI CHAAT** 4.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 8 **PAANI POORI** 4.5
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour water shots
- 9 **CRISPY OKRA** 4.5
Thinly sliced okra fried in corn flour and gram flour, sprinkled with chilli masala
- 10 **CHILLI PANEER** 5.5
Paneer cubes tossed in chilli masala
- 11 **CHILLI CHICKEN OR FISH** 6
Panko coated crispy fried chicken / fish, pan fried with spring onion, pepper, green chilli and chilli garlic sauce
- 12 **PEPPERED CALAMARI** 6.9
Carom and black pepper flavoured batter-fried squid rings
- 13 **CHOLE KULCHE** 6
Punjabi style chickpeas cooked in a thick gravy accompanies with kulcha
- 14 **CHILLI MOMOS (CHICKEN OR VEG)** 7.9
Crispy fried momos tossed in chilli masala
- 15 **STEAMED MOMOS (CHICKEN OR VEG)** 6.9
Dumplings filled with spiced minced chicken or vegetables served with tomato and sesame chutney

TANDOOR SMALL PLATES

- 16 **LAMB CHOPS** 8.9
Lamb chops marinated overnight in spices & cooked in the tandoor, served with salad
- 17 **DELHI KEBABS** 6.5
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 18 **CHICKEN TIKKA** 6.9
Chicken cubes marinated in a blend of spices and grilled over charcoal
- 19 **MURG MALAAI TIKKA** 6.5
Chicken marinated in yoghurt & cream with the hint of black pepper and cardamom
- 20 **MAHARAJA PRAWNS (2PCS)** 9.9
Jumbo prawns marinated in a blend of spices and lightly cooked in clay oven
- 21 **PANEER TIKKA** 5.9
Charcoal roasted cottage cheese with a subtle taste of ginger & garlic
- 22 **MIXED GRILL** 14.9
Pieces of chicken tikka, lamb chops, kebab and jumbo prawn

CURRIES

- 23 **BHAI'S LAMB** 11.9
Tender pieces of spring lamb in a spicy smooth sauce - A recipe passed down from the forefathers in Punjab
- 24 **BUTTER CHICKEN** 11.5
Think of chicken tikka masala, simmered in mild tomato gravy with clarified Indian butter and cream
- 25 **DHAABA MURG** 10.5
A delicious boneless chicken curry in a smooth spicy gravy that is famous in dhabas of India
- 26 **SAAG CHICKEN OR LAMB** 10.9
Tender pieces of chicken / lamb cooked with spinach in a mildly spiced creamy sauce
- 27 **GARLIC CHILLI CHICKEN*** 9.9
Panko coated fried chicken cooked with extra garlic and chilli sauce
- 28 **JALFREZI CHICKEN OR LAMB** 10.9
Tender boneless pieces of chicken / spring lamb cooked with raw onion, peppers, green chillies and coriander
- 29 **CHICKEN KORMA** 10.9
A rich dish, slow cooked in cashew and almond nut paste in coconut and honey based creamy sauce
- 30 **GOAN PRAWN MASALA** 12.9
King prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Fulham)
- 31 **KERALA FISH CURRY** 11.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds, and curry leaves
- 32 **CHICKEN OR LAMB DHANSAK** 10.9
Chicken or lamb cooked with lentils and spices
- 33 **PANEER MAKHNI** 9.9
Paneer cooked in a mild gravy with Indian butter and garnished with cream
- 34 **DAAL MAKHNI** 9.5
Black gram lentils, chana dal, and kidney beans slow coked for 12 hours to enhance flavour and creamy texture
- 35 **VEGETABLE JALFREZI** 8.5
Assorted seasonal vegetables cooked with Indian spice mix in a tomato paste
- 36 **SAAG PANEER OR ALOO** 8.9
Soft Indian cheese / baby potato cooked with spinach
- 37 **TARKA DAAL** 7.9
A Mixture of yellow lentils cooked in Indian spices, tempered with cumin seeds
- 38 **MIXED GREENS** 8.9
Mixed greens of asparagus, fine beans and sugar snaps tempered with fenugreek seeds with julienne ginger and grated coconut
- 39 **CHICKPEA MASALA** 8
Punjab style- Chickpeas cooked in chole spice mix
- 40 **BAINGAN BHARTA*** 8.5
Roasted aubergine cooked in a pan full of rich and smooth sauce
- 41 **BHINDI MASALA*** 8.5
Okra cooked with fresh tomato, onion and chilli masala
- 42 **MUTTER PANEER** 8.5
Peas cooked with paneer in a medium spiced sauce

*Subject to availability

THALI TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 43 **VEGETARIAN THALI** 18.9
Choose any 1 of the following main dishes:
- Chickpea Masala
- Vegetable Jalfrezi
- Paneer Makhni
Includes samosas, daal, rice, bread, raita, salad, mimi papad and a dessert
- 44 **NON VEGETARIAN THALI** 20.9
Choose any 1 of the following main dishes:
- Bhai's Lamb
- Dhaba Murg
- Butter Chicken
Includes lamb samosas, daal, rice, bread, raita, salad, mimi papad and a dessert

BIRYANI (SERVED WITH RAITA OR CURRY SAUCE)

- 45 **VEGETABLE BIRYANI** 11.9
Mixed vegetables and paneer cooked with scented pulao rice, garnished with mint and caramelised onions
- 46 **HYDERABADI BIRYANI (CHICKEN)** 12.9
Chicken cooked with scented pulao rice, garnished with mint and caramelised onions
- 47 **HYDERABADI BIRYANI (LAMB)** 13.9
Lamb cooked with scented pulao rice, garnished with mint and caramelised onions
- 48 **PRAWN BIRYANI** 14.9
Prawns cooked with scented pulao rice, garnished with mint and caramelised onions

ACCOMPANIMENTS

- 49 **STEAMED RICE** 3
- 50 **PULAO RICE** 3.5
- 51 **TANDOORI ROTI** 2.9
- 52 **PLAIN NAAN** 3
- 53 **BUTTERED NAAN** 3.5
- 54 **GARLIC NAAN** 4
- 55 **PESHWARI NAAN** 4.5
- 56 **CHEESE NAAN** 4.5
- 57 **KULCHA** 4
- 58 **FRIES** 2.5
- 59 **MASALA FRIES** 3
- 60 **PLAIN YOGHURT** 2
- 61 **KACHUMBER RAITA** 2.5
- 62 **MIXED GREEN SALAD** 2

DESSERTS

- 63 **RASS MALAAI** 4.5
Creamy cheesecake in chilled milky syrup of cardamom, almond and pistachio
- 64 **GULAB JAMUN** 4.5
Popular Indian dessert, soft and spongy balls soaked in sweet rose flavoured syrup, served with ice-cream
- 65 **SHAHI MATKA KULFI** 5.9
Frozen traditional Indian ice-cream in an earthen pot made using concentrated milk layered in pistachio, cream, cardamom and mango flavour
- 66 **CARROT CAKE** 4.9

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 - 8.5

- APEROL SPRITZ**
Aperol, prosecco, soda water
- ZERO GRAVITY**
Spiced rum, cognac, angostura bitters, tabasco, lemonade
- SPICED MOJITO**
Spiced rum, mint, sugar syrup, soda water
- LONG ISLAND ICED TEA**
Gin, vodka, rum, tequila, triple-sec, lime and coke
- PORNSTAR MARTINI**
Vodka, passion liqueur, passion fruit syrup, passion juice
- MARGARITA**
Blanco tequila, triple-sec, lime juice
- BELLINI**
Peach puree, peach schnapps, prosecco
- STRAWBERRY DAIQUIRI**
White rum, strawberry and lime
- ESPRESSO MARTINI**
Vodka, kahlua, shot of espresso

GIN-WALA

- GORDONS, CLASSIC G & T 7.5
 - KOPPARBERG PINK GIN, FROZEN BERRIES AND TONIC 8.5
 - TANQUERAY NO 10, CUCUMBER AND INDIAN TONIC 8.5
 - BOMBAY SAPPHIRE, MINT, LIME WEDGES AND TONIC 8.5
- All gins served as 50ml measure unless mentioned

SIN FREE COCKTAILS - 4.9

- STRAWBERRY MOJITO**
Fresh strawberry, strawberry puree, lime, mint soda water
- CLASSIC MOJITO**
Mint, lime, sugar syrup & lemonade
- PASSION INFUSION**
Passion juice, lychee juice, grenadine & lime
- PINK LEMONADE**
Lemonade, grenadine & lime wedges
- MANGO LASSI**

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.

WINES

	175ml	250ml
RED	Bottle	Glass
BRISA MERLOT	18.9	5.5
SHIRAZ	19.9	5.9
MALBEC	22.5	6.5
WHITE		
VISTAMAR BRISA SAUVIGNON BLANC	18.9	5.5
PINOT GRIGIO, IL BANDIERA	19.9	5.9
FLARESTONE, CHARDONNAY	21.9	6.5
ROSE		
PINOT GRIGIO, IL CAGGIO	19.9	5.9
SPARKLING WINE	750ml	200ml
PROSECCO SPARKLING BRUT	23.9	
BOTTEGA GOLD PROSECCO	30.5	9.9
MOET CHANDON IMPERIAL BRUT	59.5	16.9

BEER, CIDER & CRAFT BEER

COBRA (DRAFT) 5%		
Pint		5.5
Half Pint		3
COBRA (330ml Bottle) 5%		4
CORONA (330ml Bottle) 4.5%		4
KOPPERBERG CIDER		4.9
Strawberry & lime		

SOFT DRINKS

FIZZY DRINKS		3
Coke / Diet Coke / Sprite		
STILL OR SPARKLING WATER 330ML		3
J20		3.9
Orange & Passionfruit/ Apple & Mango		
JUICES		2.9
Orange, Passion, lychee, pineapple		

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 and vegan dishes

- Crustacean
- Dairy products
- Fish
- Gluten free
- Nuts
- Mustard
- Vegetarian
- Vegan
- Spicy