
























































## CHAAT REKRI SMALL PLATES

- 1 **MINI MASALA PAPAD BASKET**   3.5
- 2 **BHAAJI PAV FONDUE**   7.9  
Mashed mix vegetables with Indian spices served with diced pav
- 3 **MIXED PAKORAS**    6.9  
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 **SAMOSA CHAAT**   6.9  
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**  7.5  
Lamb mince samosas with sweet yoghurt, mint & tamarind sauce
- 8 **PAAPDI CHAAT**   6.9  
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 9 **ALOO CORN TIKKI CHAAT**    7.9  
Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce
- 10 **KURKURI BHINDI**   5.9  
Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala
- 11 **MASALA WEDGES**   5.9  
Potato wedges fried & tossed in chilli masala
- 12 **PAANI POORI**   6  
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 13 **CHILLI PANEER**    8.9  
Paneer cubes tossed in chilli masala
- 14 **VADA PAV**    4.5  
Pav served with spicy potato vada, fried green chillies and chilli garlic chutney
- 15 **CHILLI CHICKEN**  9.9  
Chicken tossed in chilli masala

## TANDOOR SE SMALL PLATES

- 16 **LAMB KI CHAAMPE**    10.9  
Lamb chops marinated overnight in spices & cooked in the tandoor
- 17 **DILLI KE KABAB**   7.9  
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 18 **MURG MALAAI TIKKA**    7.9  
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 19 **MURG TIRANGA TIKKA**    7.9  
Tricolour Chicken with mint & coriander marinate, cooked in the tandoor
- 20 **SOYA CHOPS**     8.9  
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney
- 21 **ACHARI MACCHI**       9.9  
Tilapia fish marinated with Indian pickles, cooked in the tandoor
- 22 **PANEER TIKKA**    8.9  
Paneer marinated with yoghurt & Indian spices

## CHAI THALI VODKA PANI POORI 10.9

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





## CURRIES

- 23 BHAÏ'S LAMB** GF 🍛🍛🍛 11.9  
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 24 SAAG CHICKEN** GF DP 🍛 9.9  
Tender pieces of boneless chicken cooked with spinach
- 25 SAAG LAMB** GF DP 🍛 10.9  
Tender pieces of boneless spring lamb cooked with spinach
- 26 MURG MAKHNI** N GF DP M 10.9  
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 27 DHAABA MURG** GF 🍛 10.9  
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 28 GOA JHEENGA MASALA** GF DP C 12.9  
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 29 KERALA FISH CURRY** GF DP F 🍛🍛 12.9  
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 30 PANEER MAKHNI** V N GF DP 9.9  
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 31 PALAK PANEER / ALOO** V GF DP 9.9  
Paneer or baby potatoes cooked with spinach
- 32 BANARASI KOFTA** V DP 9.9  
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 33 BHINDI MASALA** V DP 🍛 9.9  
Okra cooked in an onion, chilli and tomato sauce
- 34 JEERA ALOO** V GF DP 7.9  
Potatoes cooked with cumin seeds
- 35 ALOO GOBI MUTTER** V DP 🍛🍛 8.9  
Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 36 MAA KI DAAL** V GF DP 9.9  
Black gram lentils & kidney beans slow cooked to enhance the flavour
- 37 DAAL FRY** V GF DP 8.9  
Mixture of lentils cooked dhaba style























## THALIS TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 38 VEGETARIAN THALI** 19.9  
Choose any 1 of the following main dishes:  
- Chole V DP 🍛  
- Aloo Gobi Mutter V DP 🍛🍛  
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day
- 39 NON VEGETARIAN THALI** 21.9  
Choose any 1 of the following main dishes:  
- Murg Makhni N GF DP M  
- Bhai's Lamb GF 🍛🍛  
- Dhaba Murg GF 🍛  
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day

## BIRYANIS (SERVED WITH RAITA OR CURRY SAUCE)






- 40 SUBZI AUR PANEER**     12.9  
Seasonal vegetables & diced paneer cooked with pulao rice & mint
- 41 HYDERABADI CHICKEN**    13.9  
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 42 HYDERABADI LAMB**    14.9  
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 43 HYDERABADI PRAWN**     15.9  
Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint

## ACCOMPANIMENTS

- 44 STEAMED RICE**  3
- 45 PULAO RICE**  3.5
- 46 TANDOORI ROTI**  2.7
- 47 PLAIN NAAN**   3.5
- 48 BUTTERED NAAN**   4
- 49 GARLIC NAAN**   4
- 50 PESHWARI NAAN**    4.9
- 51 KULCHA**   4
- 52 LACCHA PARANTHA**   4
- 53 PLAIN YOGHURT**   1.9
- 54 KACHUMBER RAITA**   2.9
- 55 MIXED GREEN SALAD**  2.9
- 56 ONION SALAD**  2.9

## DESSERTS

- 57 KULFI**    3.5  
(MANGO / MALAAI / PISTA)  
Traditional Indian ice cream
- 58 SHAHI MATKA KULFI**    6.9  
A royal treat! Special blend of finest dairy kulfi made using rabdi (concentrated milk), topped with saffron, almond and pistachio
- 59 GAAJAR HALWA**    6.9  
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 60 RASS MALAAI**    6.9  
rass malaai flavoured with saffron & cardamom served in a martini glass
- 61 SWEET SAMOSAS**    6.9  
Pastry filled with a mix of cinnamon & white chocolate, served with ice cream
- 62 GULAB JAMUN**    6.9  
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 63 MEETHA PAAN** \*Subject to availability 3  
Folded betel leaf with assorted sweet fillings

-  Crustacean  
 Dairy products  
 Fish  
 Gluten free  
 Nuts

-  Mustard  
 Vegetarian  
 Vegan  
 Spicy

## **SIGNATURE COCKTAILS - 10.9**

### **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

### **SPICED MOJITO**

Captain Morgan Spiced rum, Sugar syrup,  
Mint leaves, Lime wedges, Soda Water & Mint sprig

### **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.**

## **SIN FREE COCKTAILS - 5.9**

### **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 MOJITO**

Classic / Strawberry / Passion fruit -  
Lime, Mint, Sugar syrup, Lemonade, Crushed ice

### **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

Masala Thums Up / Masala Limca 5.5

### 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 5

Half Pint 3.5

COBRA (330ml Bottle) 5%

5

COBRA ZERO ALCOHOL FREE (330ml Bottle) 5

5

PERONI (330ml Bottle) 5.1%

5

CORONA (330ml Bottle) 4.5%

5

REKORDERLIG 6.5

(500ml Bottle) 4%