

# Food

All dishes are served as soon as prepared

## CHAAT REKRI SMALL PLATES

- 1 **MINI MASALA PAPAD BASKET** 4.5
- 2 **BHAAJI PAV FONDUE** 8.9  
Mashed mix vegetables with Indian spices served with diced pav
- 3 **MIXED PAKORAS** 7.9  
A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour & Indian spices
- 4 **PUNJABI SAMOSA** 4.5  
Pastry filled with peas & potatoes (Amritsari style)
- 5 **SAMOSA CHAAT** 7.9  
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** 8.9  
Lamb mince samosas with sweet yoghurt, mint & tamarind sauce
- 8 **PAAPDI CHAAT** 7.9  
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 9 **ALOO CORN TIKKI CHAAT** 8.9  
Potato & sweetcorn pattie served with chole, yoghurt, mint & tamarind sauce
- 10 **KURKURI BHINDI** 6.9  
Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala
- 11 **MASALA WEDGES** 6.9  
Potato wedges fried & tossed in chilli masala
- 12 **PAANI POORI** 6.9  
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 13 **CHILLI PANEER** 9.9  
Paneer cubes tossed in chilli masala
- 14 **VADA PAV** 4.9  
Pav served with spicy potato vada, fried green chillies and chilli garlic chutney
- 15 **CHILLI CHICKEN** 10.9  
Chicken tossed in chilli masala

## TANDOOR SE SMALL PLATES

- 16 **LAMB KI CHAAMPE** 11.9  
Lamb chops marinated overnight in spices & cooked in the tandoor
- 17 **DILLI KE KABAB** 8.9  
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 18 **MURG MALAAI TIKKA** 8.9  
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 19 **MURG TIRANGA TIKKA** 8.9  
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** 11.9  
Tilapia fish marinated with Indian pickles, cooked in the tandoor
- 22 **PANEER TIKKA** 9.9  
Paneer marinated with yoghurt & Indian spices
- 23 **BROCCOLI & CAULIFLOWER** 8.9  
Tandoori cheesy broccoli and masala cauliflower
- 24 **MIX PLATTER VEG** 17.9  
Soya chops, paneer tikka, broccoli & cauliflower and tandoori pineapple
- 25 **MIX PLATTER NON VEG** 24.9  
Lamb chops, kebabs, malai tikka and achari macchi

## CURRIES

- 26 **BHAI'S LAMB** 12.9  
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 27 **SAAG CHICKEN** 11.9  
Tender pieces of boneless chicken cooked with spinach
- 28 **SAAG LAMB** 11.9  
Tender pieces of boneless spring lamb cooked with spinach
- 29 **MURG MAKHNI** 11.9  
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 30 **DHAABA MURG** 11.9  
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 31 **GOA JHEENGA MASALA** 13.9  
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 32 **KERALA FISH CURRY** 13.9  
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 33 **PANEER MAKHNI** 10.9  
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 34 **PALAK PANEER / ALOO** 10.9  
Paneer or baby potatoes cooked with spinach
- 35 **BANARASI KOFTA** 10.9  
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 36 **BHINDI MASALA** 11.9  
Okra cooked in an onion, chilli and tomato sauce
- 37 **JEERA ALOO** 8.9  
Potatoes cooked with cumin seeds
- 38 **ALOO GOBI MUTTER** 9.9  
Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 39 **MAA KI DAAL** 9.9  
Black gram lentils & kidney beans slow cooked to enhance the flavour
- 40 **DAAL FRY** 9.9  
Mixture of lentils cooked dhaba style

## THALIS TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 41 **VEGETARIAN THALI** 21.9  
Choose any 1 of the following main dishes:  
- Chole   
- Aloo Gobi Mutter   
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day
- 42 **NON VEGETARIAN THALI** 24.9  
Choose any 1 of the following main dishes:  
- Murg Makhni   
- Bhai's Lamb   
- Dhaba Murg   
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day

## CHAI THALI VODKA PANI POORI 11.9

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

## BIRYANIS (SERVED WITH RAITA OR CURRY SAUCE)

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

## ACCOMPANIMENTS

- 47 **STEAMED RICE** 3.5
- 48 **PULAO RICE** 3.9
- 49 **TANDOORI ROTI** 3
- 50 **PLAIN NAAN** 3.5
- 51 **BUTTERED NAAN** 4
- 52 **GARLIC NAAN** 4
- 53 **PESHWARI NAAN** 4.9
- 54 **KULCHA** 4.5
- 55 **LACCHA PARANTHA** 4.5
- 56 **PLAIN YOGHURT** 2.5
- 57 **KACHUMBER RAITA** 3.5
- 58 **MIXED GREEN SALAD** 3.5
- 59 **ONION SALAD** 3.5

## DESSERTS

- 60 **KULFI** 3.9  
(MANGO / MALAAI / PISTA)  
Traditional Indian ice cream
- 61 **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
- 62 **GAAJAR HALWA** 6.9  
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 63 **RASS MALAAI** 6.9  
rass malaai flavoured with saffron & cardamom served in a martini glass
- 64 **SWEET SAMOSAS** 6.9  
Pastry filled with a mix of cinnamon & white chocolate, served with ice cream
- 65 **GULAB JAMUN** 6.9  
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 66 **MEETHA PAAN** \*Subject to availability 3.9  
Folded betel leaf with assorted sweet fillings

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

## Drinks

### SIGNATURE COCKTAILS - 11.9

- 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 sprig

### 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

### ROSE NIMBU PANI

Five Rivers Indian white spiced rum, lime, rose syrup, soda water

**Classic cocktails available on request.**

### SIN FREE COCKTAILS - 6.9

#### 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 6  
Half Pint 3.5
- COBRA (330ml Bottle) 5%** 5  
**COBRA ZERO ALCOHOL FREE (330ml Bottle)** 5  
**PERONI (330ml Bottle) 5.1%** 5  
**CORONA (330ml Bottle) 4.5%** 5  
**REKORDERLIG (500ml Bottle) 4%** 6.9

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.

- Crustacean
- Dairy products
- Fish
- Gluten free
- Cashew/Pistachio
- Mustard
- Vegetarian
- Vegan
- Spicy



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.