



























































CHAAT REKRI SMALL PLATES

- 1 **MINI MASALA PAPAD BASKET**   4.9
- 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 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**  18.9
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** GF 🍋🍋 12.9
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 27 SAAG CHICKEN** GF DP 🍋 11.9
Tender pieces of boneless chicken cooked with spinach
- 28 SAAG LAMB** GF DP 🍋 11.9
Tender pieces of boneless spring lamb cooked with spinach
- 29 MURG MAKHNI** N GF DP M 11.9
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 30 DHAABA MURG** GF 🍋 11.9
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 31 GOA JHEENGA MASALA** GF DP C 13.9
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 32 KERALA FISH CURRY** GF DP F 🍋🍋 13.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds & curry leaves
- 33 PANEER MAKHNI** V N GF DP 10.9
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 34 PALAK PANEER / ALOO** V GF DP 10.9
Paneer or baby potatoes cooked with spinach
- 35 BANARASI KOFTA** V DP 10.9
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 36 BHINDI MASALA** V DP 🍋 11.9
Okra cooked in an onion, chilli and tomato sauce
- 37 JEERA ALOO** V GF DP 8.9
Potatoes cooked with cumin seeds
- 38 ALOO GOBI MUTTER** V DP 🍋🍋 9.9
Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 39 MAA KI DAAL** V GF DP 9.9
Black gram lentils & kidney beans slow cooked to enhance the flavour
- 40 DAAL FRY** V GF DP 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 V DP 🍋
- Aloo Gobi Mutter V DP 🍋🍋
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 N GF DP M
- Bhai's Lamb GF 🍋🍋
- Dhaba Murg GF 🍋
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**  3.9
*Subject to availability
Folded betel leaf with assorted sweet fillings

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 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

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

JUCES 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 6.9

(500ml Bottle) 4%