

**CHAAT REKRI** SMALL PLATES

- 1 **MINI PAPAD BASKET** V 2.5
- 2 **MINI MASALA PAPAD BASKET** V 3
- 3 **BHAAJI PAO FONDUE** V 5.5  
Mashed mix vegetables with Indian spices served with brioche croutons
- 4 **MIXED PAKORAS** V 5  
A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour & Indian spices
- 5 **PUNJABI SAMOSA** V 4  
Pastry filled with peas & potatoes (Amritsari style)
- 6 **SAMOSA CHAAT** V 5  
Samosas on a bed of chole with yoghurt, tamarind & mint chutney
- 7 **LAMB SAMOSA** 4.5  
Pastry stuffed with spiced lamb mince & onions
- 8 **LAMB SAMOSA CHAAT** 5.5  
Lamb mince samosas with sweet yoghurt, mint & tamarind chutney
- 9 **PAAPDI CHAAT** V 5.5  
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 10 **ALOO CORN TIKKI CHAAT** V 5.5  
Potato & sweetcorn patties served with chole, yoghurt, mint & tamarind chutney
- 11 **PANEER SIMLA MIRCH** V 🔥 5.5  
Jalapenos stuffed with minced paneer
- 12 **KURKURI BHINDI** V 4.5  
Thinly sliced okra fried in corn flour and gram flour batter, sprinkled with chilli masala
- 13 **MASALA WEDGES** V 🔥 5  
Potato wedges fried & tossed in chilli masala
- 14 **PAANI POORI** V 5  
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 15 **PINDI CHOLE KULCHE** V 6.5  
Punjabi style chickpeas cooked in a thick gravy accompanied with Amritsari kulcha
- 16 **KHEEMA KULCHA** 6.5  
Kulcha topped with lamb mince, garnished with coriander & red onions
- 17 **CHILLI PANEER** V 🔥 6.5  
Paneer cubes tossed in chilli masala
- 18 **IDLI SAMBAR** V GF 5.5  
Savoury rice cakes served with sambar & coconut chutney
- 19 **BREADED STUFFED MUSHROOMS** V 5.5  
Mushrooms stuffed with potato & cottage cheese mash with Indian herbs, breaded & deep fried
- 20 **AMRITSARI MACCHI** 🔥 9  
Tilapia deep fried with gram flour & Indian spices

- V Vegetarian dishes
- 🔥 Spicy dishes
- N Dishes containing nuts
- GF Gluten free

Some of the dishes on our menu may contain nuts and other allergens. Please ask a member of staff for more information.

**TANDOOR SE** SMALL PLATES

- 21 **LAMB KI CHAAMPE** GF 9  
Lamb chops marinated overnight in spices & cooked in the tandoor, served with mixed salad
  - 22 **DILLI KE KABAB** GF 5.5  
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
  - 23 **MURG MALAAI TIKKA** N GF 5.5  
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
  - 24 **MURG TIRANGA TIKKA** N GF 5.5  
Tricolour Chicken with mint & coriander marinate, cooked in the tandoor
  - 25 **KALI MIRI CHICKEN TIKKA** N GF 5.5  
Chicken marinated in cashew nut cream, sesame seeds & crushed black pepper cooked in a clay oven
  - 26 **SPICY BULLET WINGS** 🔥 GF 5.5  
Chicken wings cooked in bullet powder
  - 27 **MAHARAJA PRAWNS** 🔥 GF 9.5  
As the name suggests, king prawns marinated in a blend of spices lightly cooked in the clay oven
- CURRIES**
- 28 **BHAI'S LAMB** 🔥 GF 10.5  
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
  - 29 **SAAG GOSHT (LAMB)** 🔥 GF 9.5  
Tender pieces of boneless spring lamb cooked with saag
  - 30 **RARHA GOSHT (LAMB)** GF 10.5  
Tender pieces of boneless spring lamb cooked with lamb mince
  - 31 **MURG MAKHNI** N GF 8.9  
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
  - 32 **DHAABA MURG** GF 8.9  
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
  - 33 **GOA JHEENGA MASALA** 🔥 GF 9.5  
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
  - 34 **SEAFOOD KHAZAANA** N 🔥 GF 12.5  
A medley of seafood (prawns, squids, mussels, clams) cooked in a thick onion and tomato gravy
  - 35 **PANEER MAKHNI** V N GF 8.5  
Paneer cooked in a mild gravy with Indian butter, garnished with cream
  - 36 **PALAK PANEER** V GF 8.5  
Paneer cooked with spinach
  - 37 **MALAAI KOFTA** V N 8  
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
  - 38 **SUBZIYON KA KHAZAANA** V 🔥 GF 7.5  
Assorted seasonal vegetables cooked with onion & tomato masala
  - 39 **BAINGAN BHARTHA** V 🔥 GF 8  
Roasted aubergine and green peas cooked in an onion, chilli & tomato sauce
  - 40 **JEERA ALOO** V GF 6.5  
Potatoes cooked with cumin seeds
  - 41 **MAA KI DAAL** V GF 6.9  
Black gram lentils, chana daal & kidney beans slow cooked for 12 hours to enhance the flavour
  - 42 **DAAL FRY** V GF 6.9  
Mixture of lentils cooked dhaba style

**THALI** TRADITIONAL SQUARE MEAL FOR 1 PERSON

- 43 **VEGETARIAN THALI** V 17.5  
Choose any 1 of the following main dishes:  
- Chole  
- Subziyon Ka Khaazaana  
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day
  - 44 **NON VEGETARIAN THALI** 19.5  
Choose any 1 of the following main dishes:  
- Murg Makhani N GF  
- Saag Gosht (Lamb)  
Includes daal, rice, bread, raita, salad, mini papad & sweet of the day
- BIRYANI** (SERVED WITH RAITA OR CURRY SAUCE)
- 45 **HYDERABADI DUM BIRYANI (LAMB)** 11.9  
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint
  - 46 **HYDERABADI DUM BIRYANI (CHICKEN)** 11.9  
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint
  - 47 **PRAWN BIRYANI** 12.9  
Prawn cooked in spices then layered with rice, garnished with caramelised dried onions & mint
  - 48 **SUBZI AUR PANEER KI BIRYANI** V 10.9  
Seasonal vegetables & diced paneer cooked with pulao rice & mint

**ACCOMPANIMENTS**

- 49 **STEAMED RICE** 3
- 50 **PULAO RICE** 3.5
- 51 **TANDOORI ROTI** 2.5
- 52 **PLAIN NAAN** 3
- 53 **BUTTERED NAAN** 3.2
- 54 **GARLIC NAAN** 3.5
- 55 **KULCHA** 3.5
- 56 **LACCHA PARANTHA** 3.5
- 57 **PLAIN YOGHURT** 1.5
- 58 **KACHUMBER RAITA** 2.5
- 59 **MIXED GREEN SALAD** 2.5
- 60 **ONION SALAD** 2.5

**DESSERTS**

- 61 **KULFI** 3.5  
(MANGO / MALAAI / PISTA)  
Traditional Indian ice cream
- 62 **GAAJAR HALWA** 5.5  
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 63 **MANGO MOUSSE RASS MALAAI** 5.5  
Mango mousse flavoured with saffron & cardamom rass malaai served in a martini glass
- 64 **WHITE CHOCOLATE SAMOSAS** 5.5  
Pastry filled with white chocolate & cinnamon served with ice cream
- 65 **GULAB JAMUN** 5.5  
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 66 **MEETHA PAAN** 2.5  
Folded betel leaf with assorted sweet fillings (subject to availability)

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 - 9.5**

- CHAI THALI MARY**  
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 & Pineapple garnish
- MOSAMBI MARGARITA**  
Tequila, Cointreau, Mosambi juice,  
Apple juice, Garnished with Orange slice
- GOAN BAY**  
Vodka, Passion liqueur, Watermelon juice,  
Passion fruit juice, Cranberry juice,  
Passion fruit & Watermelon garnish
- SPICED MOJITO**  
Captain Morgan Spiced rum, Mint leaves,  
Lime wedges, Soda water, Star anise  
& Mint sprig
- MUMBAI MADNESS**  
Vodka, Bacardi, Gin, Tequila, Cointreau,  
Cinnamon liqueur, Garnished with Cinnamon  
stick & Mint sprig
- HIMALAYAN SHARBAT**  
Bulleit Bourbon, Orange juice, Cherry brandy,  
Garnished with Orange slice
- ROYAL INDIAN**  
Moet & Chandon, Crème De Cassis,  
Cherry brandy
- KHUSHBOO**  
Prosecco, Elderflower & Passion fruit liqueur
- STAR CHAITINI**  
Vodka, Passion fruit liqueur, Passion fruit juice,  
Pineapple juice, Prosecco, Passion fruit garnish

**SIN FREE COCKTAILS - 4.9**

- PASSION INFUSION**  
Watermelon juice, Passion & Cranberry juice,  
Passion seeds & Mint garnish
- NO HARM**  
Lychee juice, Pomegranate juice, Ginger syrup,  
Mint Pomegranate garnish
- FLAVOURED LASSI**  
Mango / Cardamom & Pistachio / Salted

**SOFT DRINKS**

- FIZZY DRINKS** 3  
Coke / Diet Coke / Sprite  
Ginger Beer / Red Bull
- INDIAN DRINKS\***  
Thums Up / Limca 3.5  
Masala Thums Up / Masala Limca 4
- JUICES** 3  
Orange / Mango / Passion / Guava  
Watermelon / Pomegranate / Lychee  
Pineapple / Cloudy Apple / Cranberry
- STILL WATER (750ml)** 4.5
- SPARKLING WATER (750ml)** 4.5

\*subject to availability

**BEER, CIDER & CRAFT BEER**

- COBRA (DRAFT) 5%**  
Pint 4.9  
Half Pint 2.9
- COBRA (330ml Bottle) 5%** 4.7
- COBRA ZERO ALCOHOL FREE (330ml Bottle)** 4
- HOP HOUSE 13 (330ml Bottle) 5%** 4.5
- CORNISH PILSNER (330ml Bottle) 5.2%** 4.5
- REKORDERLIG (500ml Bottle) 4%** 4.9
- BLUE MOON (330ml Bottle) 5.4%** 4.7
- FLYING DOG EASY IPA (355ml Bottle) 5.5%** 4.9
- PERONI (330ml Bottle) 5.1%** 4.9
- ESTRELLA (330ml Bottle) 4.7%** 4.9

Please see our drinks menu for full list of beverages.

A discretionary service charge of 12.5% will be added to your bill.

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.

