

# MODERN INDIAN SOUL FOOD



Chai Ki All Day Menu

Instagram @chaikilondon Click & Collect <https://invite.ritual.co/e/chaiki>

## Signature Drinks

Almond Popcorn Bellini (*Diwali special*)  
amaretto, butter popcorn syrup, prosecco 9.8

Maha Mojito  
house ginger rum, fresh mint, lime juice 9.8

Pomegranate Martini  
citron vodka, cointreau, pomegranate 10.5

### Non-alcoholic

Guava Virgin Martini  
guava, watermelon, rose sugar 6.5

Virgin Passionfruit Mojito  
muddled mint & lime, soda, passionfruit 6.8

## Chatpatta, Chaats & Grills

Bombay Bhel VG puffed rice, potato & red onions with  
chilli garlic chutney & tamarind 'imli' 6.8

Chicken Momos Tibetan inspired steamed dumplings  
served with tomato & Timur pepper dip 7.5 4pcs

Kerala Fried Cauliflower VG panko crumb cauliflower  
florets with a beetroot sesame drizzle 8.2

Chicken Tikka Naan tandoori chicken, peppers, red  
onions, yoghurt, mint coriander chutney 7.9

Vegetable Samosa Chaat V smashed veg samosa,  
chickpeas, sev, tamarind 'imli' & sweet yoghurt 7.5

Dahi Puri V crunchy semolina shells, potato, sweet yoghurt,  
tamarind chutney 6.8 5pcs

Lamb Samosa crispy filo pastry lamb samosas  
with mint coriander 'pudina' chutney 6.9 3pcs

Burnt Chilli Chicken Salad Indo-Chinese Szechwan  
sauce, red & green peppers, spring onion 9.2

Koliwada Calamari curry leaf, pickled chilli, roasted  
cumin, fresh ginger & sweet 'jaggery' cane sugar 11.2

Warm Chilli Paneer Salad V spicy warm salad with  
green chilli, capsicum & Indo-Chinese style paneer 8.2

Schezwan Aloo Wedges VG crispy potato tossed  
with a tangy Indo-Chinese dressing, chilli vegan mayo 6.8

Sigri Aubergine VG grilled aubergine rounds with  
smoked aubergine onion crush & Hyderabadi salan 7.5 3pcs

Gurkhali Chicken Wings 'sigri' grilled, roasted cumin,  
Nepalese Szechwan pepper, smoked garlic 8.5 6pcs

Gilafi Seekh Kebab Welsh lamb, green chilli, rock salt,  
coriander, garam masala & mint coriander chutney 8.8 3pcs

## Rice & Breads

Basmati Rice VG steamed 2.5 *small* | 3.9 *large*

Small Naan V plain 2.8 | garlic 3.0

Malabar Paratha VG layered bread 2.5

Idli VG steamed rice cakes 2.2 2pcs

## Market, Homestyle & Festivals

Karol Bagh Butter Chicken tandoor smoked chicken  
thigh with a spiced tomato, fenugreek & butter sauce 14.2

Prawn Moilee South Indian spiced prawns with a fresh lime  
leaf, turmeric, ginger & coconut milk sauce 14.2

Old Delhi Chicken Biryani basmati rice with cardamom,  
cloves, saffron & layered with chicken 13.5

Market Sabz Biryani VG basmati rice with saffron, fennel  
& cinnamon and cauliflower, potato, beans & jackfruit 12.5

GT Road Chicken with North Indian spices, yoghurt &  
potato made to an old family recipe 10.8

Mattar Paneer V Indian cottage cheese & petit pois in a  
tomato, garam masala & turmeric sauce 10.2

## Specials

Achhari Chicken chicken breast marinated with traditional  
'achari' pickling spices, lamb seekh roti rolls, served with red  
onions & black lentil dhal fry 15.5

Lamb Sukha Masala slow cooked lamb shoulder with  
yoghurt, mustard & garam masala served with two crispy filo  
pastry lamb samosas 15.5

Dakshini Platter VG three steamed 'idli' rice cakes,  
jackfruit pepper fry, aubergine 'sambal' pickle, spiced lentil  
& vegetable 'sambar' stew 13.8

Himalayan Ribs & Wings four baby back pork ribs with  
Nepalese chilli rub & pineapple and four gurkhali chicken  
wings with herb chutney slaw 14.8

## Sides

Dhal Fry V black lentils, Punjabi spices 6.5

Sambar VG South Indian lentil & vegetable stew 5.9

Fries VG salted 4.2 | with paprika podi 4.5

Raita V cooling cucumber yoghurt 3.5

Chutney Slaw V with mint & coriander 4.2

Hot Sauce VG with fermented chilli 1.2

Chutneys VG tamarind imli 1.2 **or** mint coriander 1.2

## Desserts

G-Jam Bun (*Sharing special*) Served cold.  
Dusted brioche bun, gulab jamun, candied sunflower seeds,  
fresh lime zest, tangy cream cheese and cardamom custard  
to pour 8.8

Kulfi mango V **or** pistachio V N traditional Indian style ice  
cream on a stick 4.5

Malai Cheesecake V with 'malai' clotted cream & orange  
zest and served with berry compote 7.9

Gulab Jamun V N mini donuts, intense sugar & rose water  
syrup 5.5 2pcs | 6.8 3pcs **add** vanilla ice cream 1.5 scoop

Chocolate Chilli Tart V rich artisan chocolate tart  
with a subtle hint of chilli heat 6.5

**V** Vegetarian **VG** Vegan **N** Contains Nuts

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements. GMO ingredients may be present. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.