

# MODERN INDIAN SOUL FOOD



## Chai Ki All Day Menu

### Signature Drinks

Lychee Rose Bellini  
rose petal liqueur, lychee, prosecco 9.8

Coconut *Diwali* Daiquiri  
coconut rum, golden rum, coconut water 10.8

Chai Apple Sidecar  
cognac, peach, chai spice, apple, caramel 10.5

Pomegranate Martini  
vodka, cointreau, lemon, pomegranate 10.8

### Non-alcoholic

Guava Virgin Martini  
guava, watermelon, rose sugar 6.8

*Diwali* Sober Spritz  
elderflower, lychee, blue curaçao, ginger ale 6.8

### Chatpatta, Chaats & Grills

Chicken Momos Tibetan inspired steamed dumplings  
served with tomato & Timur pepper dip 7.8 *4pcs*

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

Vegetable Samosa Chaat V smashed veg samosa,  
chickpeas, sev, tamarind 'imli' & sweet yoghurt 7.8

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

Dahi Puri V crunchy semolina shells, sweet yoghurt,  
potato, 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 9.5

Koliwada Calamari curry leaf, pickled chilli, roasted cumin,  
fresh ginger & sweet 'jaggery' cane sugar 11.5

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

Gurkhali Chicken Wings 'sigri' grilled, roasted cumin,  
Nepalese Szechwan pepper, smoked garlic 8.8 *6pcs*

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

Sigri Aubergine VG grilled aubergine rounds with  
smoked aubergine onion crush & sesame chilli salan 7.5 *3pcs*

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

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

### Rice & Breads

Basmati Rice VG steamed 2.6 *small* | 4.2 *large*

*Small* Tandoori Naan V plain 2.9 | garlic 3.2

Tandoori Roti VG wholewheat flatbread 2.9

*Small* Parotta VG griddled flat bread 2.5

### Market, Homestyle & Festivals

Karol Bagh Butter Chicken tandoor smoked chicken thigh  
with a spiced tomato, fenugreek & butter sauce 14.5

Prawn Moilee South Indian spiced prawns with a fresh lime  
leaf, turmeric, ginger & coconut milk sauce 14.8

GT Road Chicken with North Indian spices, yoghurt &  
potato made to an old family recipe 11.8

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

Old Delhi Chicken Biryani basmati rice with cardamom,  
cloves, saffron & layered with chicken 13.8

Market Sabz Biryani VG basmati rice with saffron, fennel &  
cinnamon and cauliflower, potato, beans & jackfruit 12.8

### option with Biryani to add

Sesame Chilli Salan Sauce 2.0 | *Small* Cucumber Raita 2.0

### Specials

Achari Tandoori Chicken *small* chicken breast marinated  
with mustard seeds, fennel, turmeric & yoghurt and served with  
lamb seekh roti rolls, 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 15.8

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 15.2

### Sides

Dhal Fry V black lentils, Punjabi spices 6.5

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

Idli VG steamed rice cakes 2.2 *2pcs*

Sambar VG South Indian lentil & vegetable stew 5.9

Hot Sauce VG with fermented chilli 1.5

Chutneys VG tamarind imli 1.5 | mint coriander 1.5

### Desserts & Chai

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

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

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

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

Masala Chai V Indian style spiced tea 3.2 *glass*

**with** 25ml Bailey's 6.8 | 25ml Maker's Mark Bourbon 7.5

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Instagram @chaikilondon

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.