

MODERN INDIAN SOUL FOOD



Chai Ki All Day Menu

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

Signature Drinks

Lychee Rose Bellini

rose petal liqueur, lychee, prosecco 9.8

Maha Mojito

house ginger rum, fresh mint, lime juice 9.8

Magic Mule

Butterfly pea flower vodka, lychee, ginger beer 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

Achari 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 & Chai

Gulab Jamun V N mini donuts, intense sugar & rose water syrup 5.5 2pcs | 6.8 3pcs **add** vanilla ice cream 1.5 *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 3.0 *glass*

with 25ml Bailey's cream liqueur 6.8

with 25ml Maker's Mark Bourbon 7.2

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.