

# MODERN INDIAN SOUL FOOD



Chai Ki All Day Menu

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

Instagram @chaikilondon

## Signature Drinks

**Lychee Rose Bellini**  
rose petal liqueur, lychee, prosecco 9.8

**Maha Mojito**  
house ginger rum, fresh mint, lime juice 10.5

**Pear White Negroni #NegroniWeek special**  
London dry gin, Suze aperitif, bianco vermouth, matured cognac & pear liqueur 10.2

### Non-alcoholic

**Guava Virgin Martini**  
guava, watermelon, rose sugar 6.8

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

**Fresh Watermelon Juice**  
refreshing summer cooler 4.8

## 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

*with Biryani you can add*

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

## 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 15.8

**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

**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

**Idli VG** steamed rice cakes 2.2 *2pcs*

**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

**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.