

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 9.2

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

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

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

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

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

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

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

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*

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

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

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 2.8

Small Garlic Naan V 3.0

Malabar Paratha VG layered bread 2.5

Idli VG steamed rice cakes 2.2 *2pcs*

Homestyle

GT Road Chicken with North Indian spices, yoghurt & potato made to an old family recipe 9.8

Mattar Paneer V Indian cottage cheese & petit pois in a tomato, garam masala & turmeric sauce 9.2

Market & Festivals

Karol Bagh Butter Chicken tandoor smoked chicken thigh with a spiced tomato, fenugreek & butter sauce 13.5

Prawn Moilee South Indian spiced prawns with a fresh lime leaf, turmeric, ginger & coconut milk sauce 13.8

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

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

Gulab Jamun V N mini donuts, intense sugar & rose water syrup 5.0 *2pcs* | 6.5 *3pcs* **add** vanilla ice cream 1.5 *scoop*

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** or **lilac custard** 7.5

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

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

Dishes may have been in contact with nuts or contain other allergen traces. 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.

