

# 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 8.5

**Maha Mojito**  
house ginger rum, fresh mint, lime juice 9.2

**Pomegranate Martini**  
citron vodka, cointreau, pomegranate 9.5

### Non-alcoholic

**Guava Virgin Martini**  
guava, watermelon, rose sugar 6.5

**Virgin Passionfruit Mojito**  
muddled mint & lime, soda, passionfruit 6.5

## Chatpatta & Chaats

**Bombay Bhel VG** puffed rice, potato & red onions with chilli garlic chutney & tamarind 'imli' 6.5

**Burnt Chilli Chicken Salad** Indo-Chinese Szechwan sauce, red & green peppers, spring onion 8.8

**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 7.9

**Koliwada Calamari** curry leaf, pickled chilli, roasted cumin, fresh ginger & sweet 'jaggery' cane sugar 10.9

**Vegetable Samosa Chaat V** smashed veg samosa, chickpeas, sev, tamarind 'imli' & sweet yoghurt 6.8

**Schezwan Aloo Wedges VG** crispy potato tossed with a tangy Indo-Chinese dressing, chilli vegan mayo 6.5

**Dahi Puri V** crunchy semolina shells, potato, sweet yoghurt, tamarind chutney 6.5 5pcs

**Lamb Samosa** crispy filo pastry lamb samosas with mint coriander 'pudina' chutney 6.2 3pcs

## Tandoor & Grills

**Gurkhali Chicken Wings** 'sigri' grilled, roasted cumin, Nepalese Szechwan pepper, smoked garlic 7.9 6pcs

**Sigri Aubergine VG** grilled aubergine rounds with smoked aubergine onion crush & Hyderabad salan 6.8 3pcs

**Gilafi Seekh Kebab** Welsh lamb, green chilli, rock salt, coriander, garam masala & mint coriander chutney 8.2 3pcs

## Rice & Breads

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

**Small Naan V** plain 2.6 | garlic 2.8

**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 12.8

**Prawn Moilee** South Indian spiced prawns with a fresh lime leaf, turmeric, ginger & coconut milk sauce 12.8

**Old Delhi Chicken Biryani** basmati rice with cardamom, cloves, saffron & layered with chicken 12.9

**Jackfruit Biryani VG** basmati rice with saffron, fennel, ginger & cinnamon, layered with jackfruit 10.8

## Specials

**Achari Chicken** chicken breast marinated with traditional 'achari' pickling spices, lamb seekh roti rolls, served with red onions & black lentil dhal fry 14.5

**Lamb Sukha Masala** slow cooked lamb shoulder with yoghurt, mustard & garam masala served with two crispy filo pastry lamb samosas 14.8

**Dakshini Platter VG** three steamed 'idli' rice cakes, jackfruit pepper fry, aubergine 'sambal' pickle, spiced lentil & vegetable 'sambar' stew 12.8

**Himalayan Ribs & Wings** four baby back pork ribs with Nepalese chilli rub & pineapple and four gurkhali chicken wings with herb chutney slaw 14.5

## Sides

**Dhal Fry V** black lentils, Punjabi spices 5.9

**Sambar VG** South Indian lentil & vegetable stew 5.8

**Fries VG** salted 3.5 / with paprika podi 3.8

**Raita V** cooling cucumber yoghurt 3.5

**Chutney Slaw V** with mint & coriander 3.9

**Hot Sauce VG** with fermented chilli 0.5

**Chutneys VG** tamarind imli or mint coriander 0.5 each

## Desserts

**Gulab Jamun V** three mini donuts in an intense sugar, rose water & cardamom syrup 4.8 **add** vanilla ice cream 1.5 scoop

**Kulfi V** mango or pistachio N traditional Indian ice cream on a stick 4.2

**Malai Cheesecake V** with 'malai' clotted cream & orange zest and served with **berry compote** or **lilac drizzle** 6.8

**Chocolate Chilli Tart V** rich artisan chocolate tart with a subtle hint of heat 6.2

**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 before ordering. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.

