

MODERN INDIAN SOUL FOOD



Chai Ki All Day Menu

Signature Drinks

Lychee Rose Bellini

rose petal liqueur, lychee, prosecco 9.8

Coconut Daiquiri

white aged 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

Neela 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 6.5 **add** vanilla ice cream 1.5 *per scoop*

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.