

MODERN INDIAN SOUL FOOD



Chai Ki All Day Menu

Signature Drinks

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

Maha Mojito
golden rum gently infused with ginger, fresh mint, lime 10.5

Pomegranate Martini
vodka, cointreau, fresh lemon, pomegranate 10.8

Non-alcoholic

Guava Virgin Martini
guava, watermelon syrup, fresh lemon 6.8

Neela Sober Spritz
elderflower, lychee, blue curaçao, ginger ale 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

Chicken Tikka Naan tandoori chicken, peppers, yoghurt, red onions, mint coriander chutney 7.9

Vegetable Samosa Chaat V smashed veg samosa, chickpeas, sev, tamarind 'imli' & sweet yoghurt 7.8

Pulled Chicken Tacos pulled tandoori chicken with smoked chilli on crunchy wheat crisps 8.8 *3pcs*

Dahi Puri V crunchy semolina shells, sweet yoghurt, potato, tamarind chutney 6.8 *5pcs*

Koliwada Calamari curry leaf, pickled chilli, roasted cumin, fresh ginger & sweet 'jaggery' cane sugar 11.5

Burnt Chilli Chicken Salad Indo-Chinese Szechwan sauce, red & green peppers, spring onion 9.5

Kerala Fried Cauliflower VG panko crumb cauliflower florets with a beetroot sesame drizzle 8.2

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 8.8 *6pcs*

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

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*

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

Chilli Sesame 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 Tart V with rich Belgian dark chocolate and a hint of cinnamon 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

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Instagram @chaikilondon

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.