



















The Party Night Menu



CHAAT REKRI SMALL PLATES

- 1 **MINI MASALA PAPAD BASKET**  4.9
- 2 **MIXED PAKORAS**  8.9
A mixture of potatoes, onions, baby spinach & coriander deep fried with gram flour & Indian spices
- 3 **PUNJABI SAMOSA**  4.9
Pastry filled with peas & potatoes (Amritsari style)
- 4 **SAMOSA CHAAT**  9.9
Samosas on a bed of chole with yoghurt, tamarind & mint chutney
- 5 **LAMB SAMOSA**  5.9
Pastry stuffed with spiced lamb mince & onions
- 6 **LAMB SAMOSA CHAAT**  9.9
Lamb mince samosas with sweet yoghurt, mint & tamarind sauce
- 7 **PAAPDI CHAAT**  9.9
Crispy savoury snacks topped with potatoes, chickpeas, drizzled with yoghurt, crunchy sev, mint & tamarind sauce
- 8 **KURKURI BHINDI**  7.9
Thinly sliced okra fried in corn flour & gram flour batter, sprinkled with chilli masala
- 9 **PANI POORI**  7.9
Mouth watering wheat puffs filled with masala potatoes served with sweet & sour tamarind water shots
- 10 **CHILLI PANEER**  11.9
Paneer cubes tossed in chilli masala
- 11 **CHILLI CHICKEN**  11.9
Chicken tossed in chilli masala


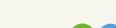

TANDOOR SE SMALL PLATES

- 12 **LAMB KI CHAAMPE**  12.9
Lamb chops marinated overnight in spices & cooked in the tandoor
- 13 **DILLI KE KABAB**  9.9
Skewered minced lamb - Old recipe from the streets of Chandni Chowk
- 14 **MURG MALAAI TIKKA**  9.9
Chicken marinated in cream & ginger/garlic paste garnished with fresh coriander
- 15 **CHICKEN TIKKA**  9.9
Chicken with mint & coriander marinate, cooked in the tandoor
- 16 **SOYA CHOPS**  9.9
Soya chops marinated in Kashmiri chilli, garlic & spices, grilled in the tandoor and served with a fresh herb chutney
- 17 **PANEER TIKKA**  11.9
Paneer marinated with yoghurt & Indian spices
- 18 **BROCCOLI & CAULIFLOWER**  9.9
Tandoori cheesy broccoli and masala cauliflower




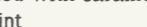
CHAI THALI VODKA PANI POORI 13.9

Mouth watering wheat puffs filled with masala potatoes served with sweet & sour vodka tamarind water shots











CURRIES

- 19 **BHAJI'S LAMB**  14.9
Tender pieces of spring lamb in a spicy gravy - A recipe passed down from our forefathers in Punjab
- 20 **MURG MAKHNI**  13.9
Tandoori chicken tikka slow cooked in a mild gravy with indian butter, garnished with cream
- 21 **DHAABA MURG**  13.9
A delicious boneless chicken curry from the G.T.Road side dhabas of Punjab
- 22 **GOA JHEENGA MASALA**  15.9
Prawns cooked in a rich aromatic coconut based gravy (from the streets of Goa to Camden Town)
- 23 **KERALA FISH CURRY**  15.9
Tilapia fish cooked in tomato and onion gravy with coconut milk, tamarind, mustard seeds
- 24 **PANEER MAKHNI**  13.9
Paneer cooked in a mild gravy with Indian butter, garnished with cream
- 25 **BANARASI KOFTA**  11.9
Vegetable koftas (balls) slow cooked in a smooth gravy laced with cream
- 26 **ALOO GOBI MUTTER**  11.9
Potatoes, cauliflower & peas cooked in an onion, chilli and tomato sauce
- 27 **MAA KI DAAL**  11.9
Black gram lentils & kidney beans slow cooked to enhance the flavour
- 28 **DAAL FRY**  11.9
Mixture of lentils cooked dhaba style






BIRYANIS (SERVED WITH RAITA OR CURRY SAUCE)

- 29 **SUBZI AUR PANEER**  15.9
Seasonal vegetables & diced paneer cooked with pulao rice & mint
- 30 **JACKFRUIT**  16.9
Diced jackfruit cooked with pulao rice and mint
- 31 **HYDERABADI CHICKEN**  16.9
Chicken cooked in spices then layered with rice, garnished with caramelised dried onions & mint
- 32 **HYDERABADI LAMB**  17.9
Lamb cooked in spices then layered with rice, garnished with caramelised dried onions & mint

ACCOMPANIMENTS

- 33 **STEAMED RICE**  3.9
- 34 **PULAO RICE**  4.5
- 35 **TANDOORI ROTI**  3.9
- 36 **PLAIN NAAN**  3.9
- 37 **BUTTERED NAAN**  4.5
- 38 **GARLIC NAAN**  4.9
- 39 **PLAIN YOGHURT**  2.9
- 40 **KACHUMBER RAITA**  3.9
- 41 **MIXED GREEN SALAD**  3.9
- 42 **ONION SALAD**  3.9

DESSERTS

- 43 **KULFI**  3.9
(MANGO / MALAAI / PISTA)
Traditional Indian ice cream
- 44 **SHAHI MATKA KULFI**  6.9
A royal treat! Special blend of finest dairy kulfi made using rabdi (concentrated milk), topped with saffron, almond and pistachio
- 45 **GAAJAR HALWA**  6.9
Grated carrots slow cooked in sweet milk, accompanied with Vanilla ice cream & chopped pistachio nuts
- 46 **RASS MALAAI**  6.9
rass malaai flavoured with saffron & cardamom served in a martini glass
- 47 **SWEET SAMOSAS**  6.9
Pastry filled with a mix of cinnamon & white chocolate, served with ice cream
- 48 **GULAB JAMUN**  6.9
Tasty Indian sweet soaked in sugar syrup, served with ice cream
- 49 **MEETHA PAAN** *Subject to availability 3.9
Folded betel leaf with assorted sweet fillings

Drinks

SIN FREE COCKTAILS - 6.9

- VIRGIN ANANAS**
Pineapple juice, Vanilla syrup, Passion puree, Lemon
- GULABI NIMBU PAANI**
Rose syrup, Rooh Afza, Lemon, Pink soda water
- MIRCHI AMAROOD**
Guava juice, Tabasco, Lime & Chaat masala
- VIRGIN COLADA**
Pineapple juice, single cream, coconut syrup, pineapple garnish
- LYCHEE MOCKTINI**
Lychee purée, Elderflower cordial, Lemon juice, Mint, Lychee Juice
- FLAVOURED LASSI**
Mango / Cardamom & Pistachio

SELFIE & SHARE

To win a complimentary meal for 2 at Chai Thali

- 1 **TAKE A SELFIE...** 
at Chai Thali (or a pic of your meal)
- 2 **SHARE...** 
your pic on Instagram using #MyChaiThali
- 3 **TAG & FOLLOW...** 
@chaithalirestaurant

SIGNATURE COCKTAILS - 11.9

COCKTAIL PACKAGE ANY 5 FOR 50

- NEELA PAANI**
Gin, Blue curacao, Sugar syrup, Lemon
- INCREDIBLE INDIA**
Dark rum, Bacardi, Malibu, Pineapple juice, Lychee juice, Coconut powder, Blue Curacao, Pineapple garnish
- ROSE NIMBU PANI**
Five rivers Indian white spiced rum, lime, rose syrup and soda water.
- DADAGIRI**
Vodka, Bacardi, Gin, Tequila, Blue curacao, Sugar syrup, Lemonade
- KHUSHBOO**
Prosecco, Elderflower, Passion fruit liqueur & Strawberry garnish
- STAR CHAITINI**
Vodka, Passoa, Passion fruit juice, Pineapple juice, Prosecco, Passion fruit garnish
- ESPRESSO MARTINI**
Vodka & Coffee liqueur with a shot of Espresso
- LYCHEE MARTINI**
Smirnoff vodka, kwai lychee liqueur, Lychee Puree, lychee juice & lime
- COOL KAKRI (CUCUMBER)**
Gin, lime, mint, cucumber slices & tonic water
- PINA COLADA**
White rum, pineapple juice, single cream, coconut syrup, pineapple garnish
- TIPSY MANGO LASSI**
Mango lassi, Bacardi rum, Baileys

Classic cocktails available on request.

SOFT DRINKS

- FIZZY DRINKS** 3.5
Coke / Diet Coke / Coke Zero / Sprite
Ginger Beer / Red Bull
- INDIAN DRINKS***
Thums Up / Limca 4
- JUICES** 3.5
Orange / Mango / Passion
Lychee / Pineapple / Cranberry
- STILL WATER (750ml)** 5
- SPARKLING WATER (750ml)** 5

*subject to availability

BEER, CIDER & CRAFT BEER

- COBRA (DRAFT) 5%**
Pint 6
Half Pint 3.5
- COBRA (330ml Bottle) 5%** 5
- PERONI ZERO ALCOHOL FREE (330ml Bottle) 5** 5
- PERONI (330ml Bottle) 5.1%** 5
- CORONA (330ml Bottle) 4.5%** 5
- REKORDERLIG (500ml Bottle) 4%** 6.9

Drink Packages

KING KHAN PACKAGE - 250

ANY 2 BOTTLES -
SMIRNOFF / GORDONS GIN
JAMESON / MORGAN SPICED RUM
INC. MIXERS (NO RED BULL)

BIG B PACKAGE - 295

ANY 2 BOTTLES -
BELVERDERE / GREY GOOSE / TANQUERAY NO.10
JACK DANIELS / GLENFIDDICH / GLENMORANGIE
INC. MIXERS (NO RED BULL)

8 SHOTS - 36

TEQUILA / ROSE TEQUILA
SAMBUCA / APPLE SOURZ

8 SHOTS - 50

JAGERBOMB

Please see our drinks menu for full list of beverages.

Some of the dishes on our menu may contain nuts and other allergens. Please ask a member of staff for more information.

-  Crustacean
-  Mustard
-  Dairy products
-  Vegetarian
-  Fish
-  Vegan
-  Gluten free
-  Spicy
-  Nuts

Why not try our Kadak Chai - £3

A perfect blend of spices brewed with tea leaves and milk. Aromatic flavours of cinnamon, star anise and cloves. Served with traditional Indian biscuits.