

MODERN INDIAN SOUL FOOD



Chai Ki All Day Menu

Instagram @chaikilondon Click & Collect <https://invite.ritual.co/e/chaiki>

Signature Drinks

Lychee Rose Bellini
rose petal liqueur, lychee, prosecco 7.8

Maha Mojito
house ginger rum, fresh mint, lime juice 8.8

Pomegranate Martini
citron vodka, cointreau, pomegranate 8.8

Non-alcoholic

Guava Virgin Martini
guava, watermelon, rose sugar 6.5

Virgin Passionfruit Mojito
muddled mint & lime, soda, passionfruit 5.8

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 8.2

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 7.5

Koliwada Calamari curry leaf, pickled chilli, roasted cumin, fresh ginger & sweet 'jaggery' cane sugar 10.5

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

Schezwan Aloo VG crispy potato tossed with a tangy Indo-Chinese dressing, chilli vegan mayo 5.8

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 5.8 3pcs

Tandoor & Grills

Gurkhali Chicken Wings 'sigri' grilled, roasted cumin, Nepalese Szechwan pepper, smoked garlic 7.5 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 7.8 3pcs

Rice & Breads

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

Naan V plain 2.6 | garlic 2.8

Malabar Paratha VG layered bread 2.5

Idli VG steamed rice cakes 1.8 2pcs

Homestyle

GT Road Chicken with North Indian spices, yoghurt & potato made to an old family recipe 8.9

Mattar Paneer V Indian cottage cheese & petit pois in a tomato, garam masala & turmeric sauce 8.8

Market & Festivals

Karol Bagh Butter Chicken tandoor smoked chicken thigh with a spiced tomato, fenugreek & butter sauce 12.8

Kerala Prawns 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 12.5

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 14.2

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 5.5

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 3.5

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 4.2

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

Chocolate Cake V served with vanilla ice cream 5.9

Malai Cheesecake V made with Indian style clotted cream & orange zest, berry compote 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.