

VEG STARTERS

CHAKHNA "BITING" (N)(D) £4.95
Chaii Room Special - But its Spicy !!!

CHILLI PANEER (D) £10.95
Cubed cottage cheese, onion, capsicum and green chillies cooked in a Chinese style

PANEER TIKKA (D) £11.95
Cottage cheese marinated in spicy yoghurt, served with capsicum and onion on a sizzling platter

CHILLI GARLIC MUSHROOM (V) £8.99
Fusion of 'garlic mushroom' and 'chilli mushroom' giving a combined array of flavours to tickle those taste buds. A very tasty dish with a oriental twist

PAV BHAJI (G) £9.95
A spicy mix boiled vegetable curry cooked in special blend of spices & served with soft butter pav

VEGETABLE SAMOSA (V) £5.95
Triangular pastries, filled with vegetables and spices

SAMOSA CHAAT (G) £7.95
Potato & peas samosas broken into pieces topped with yoghurt, green chutney and tamarind sauce

ALOO PAPDI CHAAT (G)(D) £8.95
Papdi Chaat served with boiled potato, coriander chutney, tamarind chutney, yoghurt and topped with sev

AVOCADO PAPDI CHAAT (G) (V) £9.95
Indian and Mexican fusion Who doesn't love a crispy fried papdi topped with a tangy, creamy silky avocado mixture

CRISPY BHINDI (G)(V) £9.95
Crispy Fried okra is easy to make and so tasty. The vegetable is sliced to bite-size pieces, dredged in flour, and fried to golden, crunchy perfection. Delicious as an appetizer or side dish

PANI PURI (V) £7.50
Fried crisp case filled with a mixture of flavored water, tamarind chutney, chili, chaat masala, potato, chickpeas

BHEL PURI (V) £7.95
Puffed rice, chopped vegetables and blend of tangy chutneys

CRISPY BHAJIA (V) £7.95
Sliced potatoes, gram flour and spices

VEGETABLE SPRING ROLLS (G)(V) (4 PCS.) £5.95
A cylindrical, savory roll with shredded cabbage, and other fillings inside a crispy paper-like wheat flour skin

GREEN PEAS KACHORI (4 PCS.) (V) £6.95
Crisp savory bursting with fresh flavor of seasonal peas.

HAKKA NOODLES (V) £8.95
Noodles, sliced vegetables, garlic, ginger and green chilli cooked in a Chinese sauce

MOCK CHICKEN TIKKA (G) £10.95
Succulent MOCK CHICKEN tikka marinated in our home-made tandoori masala grilled to perfection.

MOGO CHIPS (V)

MASALA MOGO (G) £9.95

CHILLI GARLIC MOGO £9.95

AFRICAN STYLE MOGO £9.95

FRIES

BORING FRIES £4.95

MASALA FRIES (G) £7.95

CHEESY MASALA FRIES (G)(D) £8.50



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NON-VEG STARTERS

LAMB SAMOSA (4 PCS.) £6.95
Triangular pastries filled with minced lamb and spices.

LAMB SEEKH KEBABS (3 PCS) £9.95
Minced lamb marinated in fresh ground spices cooked in a tandoor.

LAMB CHOPS (3 PCS) £13.95
Lamb chops marinated in herbs and spices cooked until succulent in a tandoor.

CHICKEN TIKKA (5 PCS) £9.95
Cubes of chicken marinated in a secret blend of spices cooked to perfection.

LOLLIPOP CHICKEN (4PCS) £10.95
Chicken lollipop is a popular Indian fried chicken appetiser. Chicken lollipop is, essentially a frenched chicken winglet, wherein the meat is cut loose from the bone end and pushed down creating a lollipop appearance.

MALAI TIKKA (5 PCS) £9.95
Cubes of chicken marinated in fresh cream and various mild spices cooked in the tandoor

TANDOORI CHICKEN WINGS (6 PCS) £9.95
Succulent chicken wings marinated in our home-made tandoori masala grilled to perfection.

CHILLI CHICKEN (G) £9.95
Chicken cooked with onion, ginger, garlic, green chili, and capsicum.

CHICKEN NOODLES (G) £9.95
Boiled Noodles Mix with Julian Chicken tossed in Stirred fry and soya sauce.

ANDA KA FANDA

Serve with 2 Pav

ANDA TAWA MASALA £8.95
Fried boiled eggs tossed with green chillies, fresh garlic and onions.

MASALA OMELETTE £8.95
Beaten eggs fried with chopped onions, tomatoes & green chili

ANDA BHURJI £8.95
Beaten egg mixed with onion, garlic & tomato gravy

ANDA CURRY £9.95
Boiled egg in traditional spicy Indian curry

SURTI GOTALA £10.95
Mixture of egg keema & grated boiled egg.

MAINS

Chicken Karahi Kadai chicken recipe is an easy and quick North Indian style chicken curry made with fresh ground spice powder known as kadai masala. This kadai chicken tastes delicious and very flavorful	£11.95	JD Dal Makhani (D) Creamy, thick lentils cooked with butter, infused with Jack Daniels whiskey. A little bitter in taste, it is still something you got to try when you are here. Try it with a tasty olive naan from our menu	£11.95
Chicken Tikka Masala (N)(D) Chicken tikka masala is a dish consisting of roasted marinated chicken chunks (chicken tikka) in a spiced sauce. The sauce is usually creamy and orange-coloured	£13.95	Dal Fry Aromatic blend on lentils cooked with onion, tomato, and spices.	£10.95
Chicken Handi An authentic secret recipe with tender cubes of chicken breast slow cooked in a mixture of spices, fresh onions, and tomatoes.	£11.95	Toofani Paneer (N)(D) Cubes of Paneer slow cooked in a number of authentic spices with a mouth-watering taste taking you back home.	£10.95
Chicken Makhani (N)(D) Tender cubes of chicken marinated in our Head Chef's special mix of spices and cooked in a signature onion, tomato, and butter sauce	£11.95	Panner Butter Masala (N)(D) A royal favorite with cottage cheese cooked in sauce made of tomato, onion, and cashew nut	£10.95
Johnnie Walker's Butter Chicken (N)(D) A traditional Chicken Makhani infused with Johnnie Walkers world famous Black Label.	£12.95	Karahi Panner (N)(D) Cubes of indian cheese (paneer) prepared with fresh herbs & spices mingled with a tasteful gravy made with fine ingredients. An amusing dish for paneer lovers.	£10.95
Methi Chicken Chicken cooked fresh Fenugreek (methi) leaves, ginger, garlic with added spices and blended with a unique sauce	£12.95	Panner Makhani (D)(N) Marinated Panner in our Head Chef's special mix of spices and cooked in a signature onion, tomato, and butter sauce	£10.95
Palak Chicken Chicken palak is a classic Indian dish made with chicken and spinach	£11.95	Palak Panner (D) Palak Paneer that is delicious, smooth and creamy. This easy palak paneer recipe is made with fresh spinach leaves, paneer, onions, tomatoes, herbs and spices	£10.95
Palak Lamb Juicy, tender bites of slow-cooked lamb and a rich curry sauce unite to form a delicious Lamb and Spinach Curry (Palak Gosht)	£13.95	Panner Tikka Masala (N)(D) Paneer tikka masala is an Indian dish featuring paneer cheese in a gravy flavored with spices.	£10.95
Methi Lamb A twist to the 'Lamb Karahi' further adding additional flavour by supplementing with fresh fenugreek (methi) leaves providing a crisp refreshing aroma	£13.95	MOCK CHICKEN Tikka Curry (D)(N)(G) An authentic secret recipe with tender cubes of MOCK CHICKEN tikka slow cooked in a mixture of spices, fresh onions, and tomatoes	£10.95
Lamb Karahi Tender cubes of lamb slow cooked and tossed in a sauce of tomatoes, onions and chilies.	£12.95	Karahi Veg Curry(D) (N) A medley of fresh garden vegetables cooked with our home-made dry spices, fresh ginger, garlic and chilli cooked to perfection for the veggie admirer.	£10.95
Punjabi Chole Chickpeas slow cooked with spices and herbs the traditional way.	£10.95	Methi Makai Masala Trusted corn niblets sautéed in our unique dry spices with fresh ginger, garlic and green chilli tempered with delicious thick gravy, thereafter engulfed with fresh pieces of onion, tomato and capsicum tempered with fresh fenugreek (methi) leaves to give that extra fresh fragrance	£10.95
Dal Makhani (D) Creamy, thick lentils cooked with butter.	£10.95		

CHAI ROOM APPETISER PLATTERS TO SHARE FOR TWO

Served between 12pm to 5pm Tuesday-Sunday

The Vegetarian Platter Choose any 5 dishes from the Veg Starters of your choice to complete your vegetarian sharer platter. (Exclude Pav Bhaji)	£30	The Combo Platter Non Veg Choose any 5 dishes of your choice, out of which you may pick up to 3 non-veg starters and rest from the veg starters of your choice to complete your delicious sharer platter. (Exclude Pav Bhaji)	£35
Tandoor Mix Grill Platter (5pm to 10 pm) Served with Fries Chicken Tikka, Lamb Kebab, Chicken lollipop, Lamb Chop, Chicken Wings	£40 (2 Piece Each)		

BIRYANIS

(All biryanis are served with raita as standard)

Deewani Biryani (V) A fusion of mixed vegetables and cubes of paneer slow cooked in a special gravy cooked and steamed in basmati rice.	£12.95
Signature Chicken Biryani Tender cubes of chicken slow cooked with numerous spices and cooked in steamed basmati rice.	£13.95
Signature Lamb Biryani Tender cubes of lamb slow cooked in authentic spices layered in between steamed fresh basmati rice.	£14.95

BREAD

Butter Roti	£2.49
Olive Naan	£3.50
Butter Naan	£2.95
Garlic Naan	£3.50
Garlic Chilli Naan	£3.95
Cheese Naan	£4.95
Cheese, Garlic & Onion Naan	£5.95

(N) - NUTS | (D) - DAIRY | (V) - VEGAN | (E) - EGGS

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.

RICE

Plain White Rice Plain basmati rice steamed to perfection, perfectly paired with our authentic curries.	£4.95
Jeera Rice Steamed rice tempered with cumin seeds and coriander.	£5.95
Vegetable Fried Rice Boiled mix veg with spring onion finish with soya Sauce.	£7.95
Chicken Fried Rice Boiled rice mix with cube of chicken spring onion and soya sauce	£8.95
Saffron Paulo Rice Paulo rice is delicious rice cooked in pure ghee finished with saffron.	£5.95

DESSERTS (N)

(All our desserts are made in house by our talented head chef and are the perfect finish to a spectacular meal) (Expect Kulfi)

Gulab Jamun (2 PCS)	£5.95
Gajar Ka Halwa	£5.95
Rasmalai (2 PCS)	£5.95
Kulfi on Stick (Mango, Malai & Pista)	£4.95

POPPADOMS

Assorted Poppadum & Crisps BASKET	£5.50
Masala Poppadoms (2PCS)	£3.95

SALAD & RAITA

Indian Onion Salad	£3.95
Green Salad	£3.95
Green Chilli (5Pcs)	£1.95
Raita	£3.95