

MODERN INDIAN SOUL FOOD *Contemporary Dishes • Traditional Cooking Techniques*

Follow us on Instagram @rotichai and our sister restaurant in E14 @chaikilondon

All the dishes in our Street Kitchen are served as small and larger tapas-style plates. We generally suggest ordering two to three dishes per person plus sides. Less for a quick snack, more if you're in the mood.



COCKTAILS *seasonal*

- Lychee Rose Bellini** rose petal liqueur, prosecco 9.8
Pomegranate Martini citron vodka, cointreau 10.5
Magic Mule butterfly-pea vodka, lychee, ginger beer 10.5

SNACKS *hawker inspired*

- Vegetable Samosa Chaat v** smashed vegetable samosa, sweet yoghurt & tamarind 'imli' 7.5
Chicken Farcha marinated chicken thigh, crumbed & fried and served with our special curried ketchup 7.5
Bombay Bhel VG puffed rice, potato & red onions with chilli garlic chutney & tamarind 'imli' 6.8
Chicken Lollipops moreish Keralan spiced chicken served with coriander mint 'pudina' chutney 7.8 5pcs
Schezwan Aloo Wedges VG crispy potato tossed with a tangy Indo-Chinese dressing, chilli vegan mayo 6.8
Papri Chaat v crunchy wheat crisps topped with chickpeas, potato, sweet yoghurt & chutneys 6.8 4pcs
Agni 'Fire' Wings intense 'ghost' red chilli marinade... not for the faint hearted! 7.8 6pcs
Pani Puri VG crispy semolina shells, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water 5.8 5pcs
Chilli Paneer Salad v spicy warm salad with green chilli, capsicum & Indo-Chinese style paneer 7.2

SIDES, BREAD & RICE *for the table*

- Tarka Dhal VG** yellow lentils 4.8
Kabli Chana VG curried chickpeas 4.8
Sambar VG South Indian lentil & veg stew 5.9
Basmati Rice VG steamed 2.5 *small* | 3.9 *large*
Small Tandoori Naan v plain 2.8 | garlic 3.0
Tandoori Roti VG whole wheat flatbread 2.8
Idli VG steamed savoury rice cakes 2.2 2pcs
Raita v cooling cucumber yoghurt 3.5
Hot Sauce VG with fermented chilli 1.2
Chutneys VG mint coriander 1.2 **or** tamarind imli 1.2

SWEET *desserts & chai*

- Holi Kheer v** white chocolate Indian style rice pudding with sweet jalebi pearls 6.2
Kulfi mango v **OR pistachio v N** Indian style ice cream (on a stick) 4.5
Chocolate Chilli Tart v rich artisan chocolate tart with a hint of heat 6.5
Gulab Jamun v N donuts, intense sugar rose syrup, toasted almonds 5.5 2pcs | 6.8 3pcs *add* vanilla ice cream 1.5 *scoop*
Masala Chai 3.0 *glass* | with Bailey's cream liqueur 25ml 6.8 | with Maker's Mark Bourbon 25ml 7.2

v vegetarian **VG** vegan **N** contains nuts

Dishes may have been in contact with nuts or contain other allergen traces. Let your server know of any allergies or dietary requirements. GMO ingredients may be present. A discretionary service charge of 12.5% will be added to your bill.

COOLERS *non-alcoholic*

- Passionfruit Virgin Mojito** mint, lime, soda 6.8
Orange Blush orange, mango, pomegranate shot 5.8
Guava Virgin Martini guava, rose, watermelon 6.5

BUNS *tikki-wala style*

- Bun Samosa v** smashed veg samosas, tangy tamarind, burger cheese & coriander mint chutney 7.8
Spicy Bun Samosa v smashed veg samosas with fresh chutneys, burger cheese & fermented chilli sauce 7.9
Bun Chilli Chicken pulled chicken & herb slaw 7.9
Bun Kebab spiced 'Elwy Valley' Welsh lamb kebab 8.5

SABZ *roadside café & home style*

- Aloo Gobi Mattar VG** classic combination of potato, cauliflower & garden peas with rustic spices 8.8
Mattar Paneer v homestyle with Indian cottage cheese & peas in a tomato, garam masala & turmeric sauce 9.5
Idli Sambar VG three steamed rice cakes with a South Indian style lentil & vegetable 'sambar' stew 8.5

MARKET *specials*

PLEASE ORDER RICE, BREADS & SIDES SEPARATELY

- GT Road Chicken** with garam masala, yoghurt & crispy potato and made to an old family recipe 10.8
Railway Lamb earthy dish of slow cooked Welsh lamb and potato with cardamom, roasted cumin & cloves 12.5
Kerala Prawns fennel, coconut milk, seaweed 'podi', turmeric, ginger, garlic, curry leaves & tempered mooli 13.8
Old Delhi Chicken Biryani basmati rice cooked with cardamom, cloves, saffron & chilli, layered with chicken 13.5
Market Sabz Biryani VG cooked with saffron, fennel & ginger and cauliflower, potato, beans & jackfruit 12.5
with biryani add **Raita** 3.5 **or** **Tarka Dhal** 4.8