

# 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 or three dishes per person plus dessert. Less for a tiffin snack, more if you're in the mood.

## COCKTAILS *seasonal*

### **Almond Popcorn Bellini** *(Diwali special)*

amaretto, butter popcorn syrup, prosecco 9.8

### **Pomegranate Martini** citron vodka, cointreau 10.5

### **Maha Mojito** ginger infused rum, fresh mint, lime 9.8

## SNACKS *street 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*

### **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 6.2 | with Maker's Mark Bourbon 25ml 6.9

**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 5.5

### **Guava Virgin Martini** guava, rose, watermelon 6.5

## BUNS *signature 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 biryanis add Raita 3.5 or Tarka Dhal 4.8*

