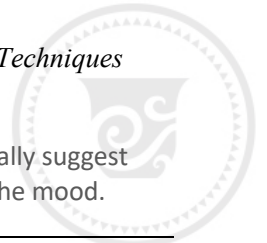


MODERN INDIAN SOUL FOOD *Contemporary Dishes • Traditional Cooking Techniques*Follow us on Instagram **@rotichai** and our sister restaurant in E14 **@chaikilondon**

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 bryanis add* **Raita** 3.5 **or** **Tarka Dhal** 4.8