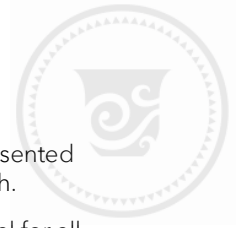


ROTI CHAI Street Kitchen



We offer a set menu featuring our most popular dishes to all parties of 12 guests or more.

Designed to deliver variety and a sociable dining experience, starters, mains and sides are all presented to the centre of the table for everyone to share. Desserts are then chosen, one per person to finish.

Dishes are generously served in multiple portions to provide the equivalent of a three course meal for all.

Group Sharing Selection

£ 30 per person

add a welcome Bellini for £7 per person

SMALL PLATES *for the table to share*

Chilli Paneer Salad v

with green chilli, capsicum & Indo-Chinese style paneer

Bombay Bhel vG

puffed rice, potato & onion tossed with 'imli' & chilli garlic chutney

Chicken Lollipops

Kerala spiced and served with coriander mint chutney

Papri Chaat v

crunchy wheat crisps, chickpeas, sweet yoghurt & chutneys

MAINS *for the table to share*

GT Road Chicken

with North Indian spices, yoghurt & potato and made to an old family recipe

Malai Paneer v

Indian cottage cheese in a rich creamy fenugreek sauce & garnished with baby corn

Railway Lamb

earthy dish of slow cooked Welsh lamb with roasted cumin & cloves

Aloo Gobi vG

classic combination of potato, cauliflower & garden peas with rustic spices

served with sides,

Basmati Rice vG steamed

Tandoori Naan v hand baked

Tarka Dhal vG tempered yellow lentils

Raita v cooling cucumber yoghurt

DESSERTS *choice of one dessert per person*

Mango Kulfi v Indian style ice cream, served on a stick

Gulab Jamun v N two mini donuts, toasted almonds, intense sugar & rose syrup

V vegetarian **VG** vegan **N** contains nuts

Please let your server know of any allergies or dietary requirements before ordering.
Dishes may have been in contact with nuts or contain other allergen traces.

A 12.5% discretionary service charge will be added to your bill. Prices include VAT.