



CHAI KI

Sharing Selections 2022

We offer sharing selection menus featuring our most popular dishes, for larger parties.

These menus are designed to help ensure that our team is best able to serve your party and other guests.

If you need any drinks recommendations, please ask and we will be delighted to help. Also, do let us know if you have any special requirements for your party.



CHAI KI

Sharing selections

£32.5 per person

add a welcome drink for £6 per person

Burnt Chilli Chicken

Indo-Chinese Szechwan sauce, red & green peppers, spring onion

Gilafi Seekh Kebab

rustic tandoor cooked Elwy Valley Welsh lamb kebab *3pcs*

Dahi Puri v

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

GT Road Chicken

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

Prawn Moilee

South Indian spiced prawns with a fresh lime leaf, turmeric & coconut milk sauce

Mattar Paneer v

Indian cottage cheese & petit pois in a tomato, garam masala & turmeric sauce

with

Basmati Rice VG steamed

Tandoori Naan v plain

Dhal Fry VG black lentils

Raita v mint & cucumber yoghurt

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

Mango Kulfi v Indian style ice cream (on a stick)

House Masala Chai v

V vegetarian VG vegan N contains nuts



£42.5 per person

add a welcome drink for £6 per person

Burnt Chilli Chicken

Indo-Chinese Szechwan sauce, red & green peppers, spring onion

Koliwada Calamari

curry leaf, pickled chilli, roasted cumin, fresh ginger & sweet 'jaggery' cane sugar

Dahi Puri v

crunchy semolina shells, potato, sweet yoghurt, tamarind chutney

Karol Bagh Butter Chicken

Old Delhi style chicken thigh tikka, 'makhani' gravy and touch of fenugreek

Prawn Moilee

South Indian spiced prawns with a fresh lime leaf, turmeric & coconut milk sauce

Lamb Sukha Masala

slow cooked lamb shoulder with yoghurt, mustard & garam masala

with

Basmati Rice VG steamed

Tandoori Naan v plain

Dhal Fry VG black lentils

Schezwan Aloo Wedges VG Indo-Chinese

Raita v mint & cucumber yoghurt

Malai Cheesecake v with seasonal berry compote

Chocolate Chilli Tart v rich artisan chocolate tart with a hint of heat

House Masala Chai v

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements before ordering.
A 12.5% discretionary service charge will be added to your bill. Prices include VAT.

CHAI KI

Vegetarian sharing selections

£32.5 per person

add a welcome drink for £6 per person

Bombay Bhel VG

puffed rice, potato & red onions, tamarind 'imli', chilli garlic chutney

Warm Chilli Paneer Salad V

Indo-Chinese style paneer with capsicum, green chilli & spring onion

Dahi Puri V

crunchy semolina shells, potato, sweet yoghurt, tamarind 'imli'

Jackfruit Biryani VG

basmati rice with saffron, fennel, ginger & cinnamon, layered with jackfruit

Baigan Mirch Ka Salan VG

aubergine steak & crush, stuffed pepper, salan sauce

Mattar Paneer V

Indian cottage cheese & petit pois in a tomato, garam masala & turmeric sauce

with

Basmati Rice VG steamed

Tandoori Naan V plain

Dhal Fry VG black lentils

Raita V mint & cucumber yoghurt

Gulab Jamun V N two mini donuts, sugar & rose syrup

Mango Kulfi V Indian style ice cream (on a stick)

House Masala Chai V

V vegetarian VG vegan N contains nuts

£38.5 per person

add a welcome drink for £6 per person

Veg Samosa Chaat V

smashed veg samosa, chickpeas, sev, chutneys & sweet yoghurt

Warm Chilli Paneer Salad V

Indo-Chinese style paneer with capsicum, green chilli & spring onion

Bombay Bhel VG

puffed rice, potato & red onions, tamarind 'imli', chilli garlic chutney

Jackfruit Biryani VG

basmati rice with saffron, fennel, ginger & cinnamon, layered with jackfruit

Dakshini Platter VG

aubergine steak & crush, stuffed pepper, salan sauce

Mattar Paneer V

Indian cottage cheese & petit pois in a tomato, garam masala & turmeric sauce

with

Basmati Rice VG steamed

Tandoori Naan V plain

Dhal Fry VG black lentils

Schezwan Aloo Wedges VG Indo-Chinese

Raita V mint & cucumber yoghurt

Malai Cheesecake V with seasonal berry compote

Chocolate Chilli Tart V rich artisan chocolate tart with a hint of heat

House Masala Chai V



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