DINING ROOM *à la carte*

Tandoor fired specials and regional flavours

STARTERS

Malai kasundi chicken tikka creamy malai, kasundi mustard, pudina mint chutney 10

Lamb samosas crisp filo pastry, spiced lamb keema, duo of house chutneys *3pcs* 9.5

Chilli garlic prawns Goan chilli, roasted garlic, coriander cress, tempered coconut rice 10.5

Kerala fried cauliflower VG panko crumbed cauliflower, chef's beetroot sesame drizzle 9

Seasonal kofta VG crispy vegetable 'kofta', sesame & coconut tamarind sauce *3pcs* 8.5

Dahi puri V semolina shell, spiced potato, tangy imli, sweet yoghurt, chickpea sev *4pcs* 8

Chicken momos Tibetan style steamed dumplings, tomato & Timur pepper dip *4pcs* 8.5

Gilafi seekh kebab tender Elwy Valley Welsh lamb, tandoor smoked, mint raita *2pcs* 10.5

MAINS

Roti Chai Signatures

Butter chicken Old Delhi style chicken thigh tikka, 'makhani' gravy & fenugreek 16.5

Paneer tikka saag V smoked tandoori paneer tikka, nutmeg tempered spinach 15.5

Malabar mooli prawns spiced prawns, mooli, snow peas and fine beans 17.5

Koliwada fish kari traditional fisherman style, coconut & South Indian spices 16

Awadhi lamb slow cooked Welsh lamb shoulder, rich saffron & star anise sauce 17.8

Chicken biryani cardamom, cloves & saffron, *with* raita ***or*** sesame chilli salan 16.8

Nizami chicken roasted breast, spiced keema stuffing, saffron & cardamom sauce 16.8

Market sabz biryani V/VG cauliflower, beans & jackfruit, *with* raita (V) ***or*** salan (VG) 15.5

Punjabi duo VG North Indian spiced chickpeas with rustic potato & cauliflower 12.8

SIDES

small **Tandoori naan** V plain ***or*** garlic 3.5 / 3.8

Tandoori roti VG wholewheat 3.5

Basmati rice VG steamed 4.8

Cumin ghee rice V tempered cumin 5.8

Tarka dhal VG yellow lentils 5.2

Raita V mint & cucumber 3.5

Chutney trio VG pudina, imli & hot sauce 3.5

Green chilli VG onion & lemon 1.5

DESSERTS

Mango malai cheesecake V 'malai' clotted cream, mango coulis & lime zest 6.8

Chocolate tart V rich Belgian dark chocolate, a hint of cinnamon 6.5

Ras malai V N sweet dumplings, pistachio, saffron & cardamom cream *2pcs* 6.2

Sorbet duo VG refreshing pairing of mango & raspberry *one scoop of each* 5

V vegetarian · VG vegan · N contains nuts | Follow us on Instagram @rotichai

Dishes may have been in contact with nuts or contain other allergen traces. Please inform your server of dietary requirements.

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