

# Welcome to CHAIWALA



Embracing the philosophy that life is Chai, Chaiwala offers a dramatic backdrop of creativity for lively and vibrant nights out. Accessed through British salon Hugger Mugger, the colourful hustle and bustle synonymous with India awaits.

Let us take you on a journey through India and taste the best of each region. We strongly recommend you taste the famous street foods in India, selections of small plates and try the best of Chaiwala's amazing "clay tandoor".

You won't regret it!



The team of Chaiwala wishes you a journey full of unforgettable flavours surrounded by the best environment...

## HUGGER MUGGER DRINKS SPECIAL

### CHEERY & ROSE

Tanqueray gin infused with rose, raisin and fever tree tonic

### PHAAL-RITA

Tequila with dry cacao, lemon juice, agave syrup and tabasco

## SPECIAL *—edition—* COCKTAIL



### PUNJUB SOUR 2.0 SPICY 120

Absolut vodka, alphonse mango puree, lime juice, mango foam and fresh green chilli

## WASSUP CHAIWALA?

Come celebrate your birthday with us at Chaiwala this month and receive 100HKD value voucher!



## CHAIWALA SPECIALS

From the region of Goa with influenzas of Portuguese.

### BEEF VINDALOO 230

Beef with tomato, red chilly, black pepper, port wine, ginger and coriander leaves.

The **HOLI BRUNCH** होली  
 298 Per Person at 180PP to FREE FLOW LASSI FREE FLOW 120PP DRINKS TILL 3PM

Every Saturday to Sunday & Public Holidays

## PIRATA NEWS

The Optimist - Chef Jordi is bringing a brand new menu to the restaurant!

Stay tuned by subscribing to our newsletter on our website!  
[www.piratagroup.hk](http://www.piratagroup.hk)

# TASTE OF INDIA



## HIMACHAL PRADESH

*Basmati rice*

## TANDOORI

*Chicken*

*Veggi platter*

*Lamb chop*

*Murgh Malai tikka*

*Chicken tikka*

*Salmon*

*Roti*

*Naan*

## NEW DELHI

*Aloo tikka chaat*

*Cheese Chaska*

*Old Delhi butter chicken*

## BIHAR

*Pani Puri*

*Subz samosa*

## MUMBAI

## MUMBAI

*Bombay fried chicken*

*Rara Keema Pav*

## CHENNAI

*Dakshini prawns*

## MANGALORE

*Lobster Nerulli*

*Ghee roast prawns*

## KERALA

*Malabar scallops*

*Kerala fish curry*



# Dabbawala

## TASTING MENU

### Who are the Dabbawala?

Since the 1890's an army of Dabbawala have been feeding the hungry crowds of Mumbai delivering Tiffin boxes on foot, by bicycle and train.

Enjoy your own Dabbawala experience with our chef's daily menu.

Sit back and relax as a selection of Chaiwala's best dishes are delivered to your table.

The Dabbawala menu will take you on a journey through India with the best dishes of each region.

We hope you enjoy your journey with us.

**480 P.P.**

The Dabbawala requires the whole table to participate in his custom menu.

**280 P.P.**

For wine pairing with the Dabbawala menu

## DABBAWALA'S DRINKS

*Non Alcoholic*



<b>THE MAGIC LAMP</b> <i>Butter washed Flor de Cana rum, banana, citrus mix, dill, all spice, sage</i>	<b>120</b>	<b>MASALA COKE</b> <i>Coke, coriander leaves, chaat masala</i>	<b>55</b>
<b>RAM WALA</b> <i>Wild Turkey bourbon, prosecco, Ancho Reyes, mango, Indian curry leaves, basil syrup, lime</i>	<b>110</b>	<b>SHIKANJI</b> <i>Lemon juice, black salt, mint leaves, cumin</i>	<b>55</b>
<b>ELECTONIC</b> <i>Infused peaflowers Gin Mare, Imperdibile superior tonic</i>	<b>130</b>	<b>ROOHAZA AFZA LASSI</b> <i>Yogurt, almond, milk, rose syrup</i>	<b>80</b>
<b>PUNJAB CADILLAC COLADA</b> <i>Saffron aromatized Diplomatico Planas, rum, lime juice amontillado sherry, chai syrup, coconut, nutmeg</i>	<b>120</b>	<b>NIMBU PANI</b> <i>Lime juice, sugar or salt</i>	<b>45</b>
<b>WALA SPRITZ</b> <i>Pomegranate Mancino Bianco vermouth, grapefruit &amp; sage green tea kombucha</i>	<b>100</b>	<b>PUNJAB CADILLAC COLADA VIRGIN</b> <i>Chai syrup, coconut, nutmeg</i>	<b>80</b>






# CHAATS

## INDIAN STREET FOOD

Originating from food stands and trucks across India, chaats are a perfect tangy and savoury small starter to your meal.

  **ALOO TIKKA CHAAT (V)** 110  
*Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and honey yoghurt*

  **PALAK PATTA, SHAKARKANDI CHAAT (V)** 120  
*A super chaat with spinach fritters, sweet potato crisps, spiced yoghurt dressing & house chutney*

 \* Some of our chaats offer vegan alternatives, please ask our server to assist you.

## CHAIWALA'S SIGNATURE



**PANI PURI WITH JAL-JEERA** 90  
*Traditional Jal-Jeera cumin flavours served with potato and channa (v)*

# GURU GLOSSARY

### TANDOOR

The generator of ALL the goodness and the heart of Chaiwala. Our clay and copper ovens were custom made and our chefs can tandoor the HELL out of anything you could possibly imagine. Breads, meats, vegetables you name it, we can do it!

### BURJI

Simply means scramble, and we try to make it as egg-cellent as we can.

### "PAU"

Aka the "Bombay Bun". Soft, fluffy and buttery. Fancy a burger or bao? Forget about them and grab a Pau.

### CHUTNEY

Nothing like the boring jars you find in the supermarket. Handmade and full of the soul of our Indian cuisine. Made with fresh ingredients to give you a little pick me up.

### PANEER

The best lunchbox treat! An Indian cottage cheese that goes into to almost everything.

### DUM

The diamond of Indian cooking. Cooked under pressure, holds the flavour and retain all of the delicious juices. Good things come from pressure, always.

### MASALA

An Indian magic spell to make food delicious. We shout at our food everyday "MASALA!!!!" and drop in a pinch of mixed spices.

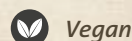
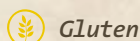
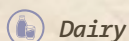
### PANI PURI

We got some balls, Puffed and crispy, enjoy!

### CURRY Seriously?



All the meat is slaughtered by hand as per Islamic rites



(V) - Vegetarian

No service charge. All tips go to our staff.



# SMALL PLATES



A wide range of flavours and dishes  
from all over India, best for sharing on the table.

-    **SUBZ POTLI SAMOSA (V)** 100  
*Vegetable samosa, lotus stem crisp, mint & tamarind chutney*
-   **"MEXI- THALI" (3 PC)**  
*Indian tortillas, please choose one of the following:*
-  **SCRAMBLED BURJI (V)** 110  
*Scrambled cottage cheese, bell pepper, onions, spices, chutney & feta yoghurt*
-  **BEEF SUKHA** 130  
*Slow-cooked beef chunks, southern Indian spices, curry leaf*
-   **CHEESE CHASKA (V)** 80  
*Amul cheese spiced & deep fried balls - our chef's favourite snack*
-  **DAKSHINI PRAWNS** 230  
*A southern Indian favourite, sautéed king prawns, coconut, onions & curry leaves*
-  **MASALA BEEF BALLS** 150  
*Beef balls with fresh herbs and spices, tossed with fresh chillies, garlic and a home-made masala*
-  **MALABAR SCALLOPS (3PCS)** 190  
*Kerala style Hokkaido scallops, coconut & ginger sauce, fresh mango, curry leaf*
- DOUBLE COOKED PORK BELLY** 210  
*"Coorgi style" pork belly diced, special spice mix, onions, mint and diced potatoes*
-  **BOMBAY FRIED CHICKEN** 100  
*Crisp fried boneless chicken thighs, tossed with spice mix & curry leaf, pickled tomato mayonnaise*
-  **RARA KHEEMA PAV "BOMBAY BUN"(3PCS)** 140  
*Rough minced lamb and lamb chunks, hot buttered buns served - our take on street food favourite*



Dairy



Gluten



Shell fish



Vegan

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Fresh from our clay tandoor grills, charred, marinated and roasted to perfection. These dishes are a must have item when dining in Chaiwala!

 **TANDOORI VEG. PLATTER (V)** 160


Classic paneer tikka, portobello mushrooms, cauliflower, pineapple char-grilled in tandoor, mint & spicy tomato chutney

 **PANEER SASLIK SKEWER (V)** 180



Tawa grilled cottage cheese & peppers marinated with aromatic spices, dressed with a sweet and sour mango chutney

 **TANDOORI LAMB CHOPS** 330


'T.L.C' lamb chops, papaya, chilli, & black pepper marinated, char-grilled, chick pea masala, mint dip

  **MURG MALAI TIKKA** 190

Boneless chicken supreme, cheese, chilli, white pepper and thyme marinade, green chilli & mint dip

  **WAGYU SEEKH KEBAB** 260

Beef mince, aromatic spices, peppers & onions, naan bread, mint yoghurt, onion salad

 **PINK SALT SALMON** 210

Himalayan pink salt & kaffir lime leaves, chillies, yoghurt rice, avocado chutney


  **TANDOORI CHICKEN** 260

Whole chicken, char-grilled, tandoori spices, creamy tomato sauce

 **SEA BASS JHOL** 360

Whole sea bass grilled in tandoor, served with Bengali fish sauce

## The CLASSIC

 **CHICKEN TIKKA 190**

The Classic - hung yoghurt, chilli, cinnamon, cucumber raita



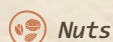
## FAVOURITES

  **LOBSTER NERULLI 450**

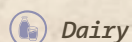
Daily Limited Availability (for sharing with 2 - 3 people)

Charred lobster, south Indian spices, tomatoes & onions, lobster claw rice and vegetable poriyal

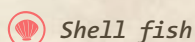
 **TANDOORI BEEF RIBS 550**  
Australian beef ribs marinated in a classic tandoori marinade and char-grilled, served with fried baby potatoes, gravy and mint chutney



Nuts

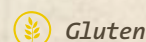


Dairy



Shell fish

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Gluten

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# CURRIES

All of our curries are served in smaller portions to allow you to enjoy a larger variety of flavours.

## KERALA FISH CURRY 170

Fish, simmered in a coconut & ginger sauce, raw mangoes, curry leaves

## OLD DELHI BUTTER CHICKEN 150

Charred & pulled chicken, in a rich creamy tomato fenugreek sauce

## NALLI ROGANJOSH 180

8 hours slow cooked lamb shank, Kashmiri chilli, & saffron

## SAAG PANEER (V) 130

Cumin & garlic tempered spinach with cottage cheese

## VEGAN KOFTA CURRY (V) 150

Kale leaves & tofu, Indian spices dumplings, simmered in a silky tomato & coconut sauce

# Sides and Naan

Designed to complement your meal, a selection of vegetables, rice & breads for sharing.

## PORIYAL (V) 45

Sautéed bowl, broccoli, snow peas, green beans & spinach tossed with mustard, coconut & curry leaf

## CHOTE MOTE ALOO ANARDANA 55

Baby potato tempered with cumin and tossed with onion tomatoes, pomegranate and a hint of lemon

## NAAN 45

Plain, buttered or garlic

## TANDOORI ROTI 40

Whole wheat flour

## LOTS OF TRUFFLE NAAN 140

Mozzarella cheese & fresh black truffle

## KASHMIRI NUTTIE MUTTER PULAO 65

Basmati rice cooked in dum tempered with green peas and dried nuts

## BASMATI RICE (V) 40

Steamed rice, flavoured with ghee and cardamom


## PESHWARI NAAN 55


Saffron & coconut, almond, raisin, cashew nut, sweet bread


## MINT PARATHA 55

Whole wheat flour, layered, fresh mint

 Dairy

 Nuts

 Gluten

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