

CHAIWALA

148

Per Person

Starter + Tandoor
or Curry + Dessert

198

Per Person

Starter + Tandoor
+ Curry + Dessert

LUNCH MENU

Small Bites A LA CARTE

TANDOORI LAMB CHOPS (2PCS) 190

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

RARA KHEEMA PAV "BOMBAY BUN"(2PCS) 80

Rough-minced lamb and lamb chunks,
served with hot buttered buns
- our take on street food favourite

CHEESE CHASKA (v) 80

Deep fried spiced Amul
cheese balls - our chef's
favorite snack

STARTERS

SUBZ POTLI SAMOSA (v)

Vegetable samosa,
lotus stem crisp, mint
& tamarind chutney

ALOO TIKKI CHAAT (v)

Spiced potato cakes, curried peas,
Bombay sev, tamarind chutney
& honey yoghurt

TANDOOR CHICKEN SALAD

Tandoor-cooked chicken,
lettuce, cherry tomatoes,
egg, Aioli

PANI PURI WITH JAL-JEERA (v) +20

Traditional Jal-Jeera cumin
flavours served with
potato and channa

TANDOOR

Served with Kachumber Salad & choice of Naan

CHICKEN TIKKA

The classic -
hung yoghurt, chilli,
cinnamon & cucumber raita

WAGYU SEEKH KEBAB +45

Minced beef, aromatic spices,
peppers & onions, naan bread,
mint yoghurt, onion salad

PINK SALT SALMON +30

Himalayan pink salt,
chillies, yoghurt rice
& avocado chutney

MASALA OMELETTE (v)

Desi-style omelette with onion,
tomato, green chillies, ginger,
coriander & aromatic Indian spices

TANDOOR GOBI (v)

Marinated cauliflower florets
finished in tandoor ovens

CURRIES

Served with Basmati Rice or choice of Naan

VEGAN KOFTA CURRY (v)

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

KERALA FISH CURRY +25

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

CHAIWALA DHAL (v)

Yellow lentils, onion, tomatoes
with garlic & whole cumin

OLD DELHI BUTTER CHICKEN

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

DESSERTS

MANGO PANNA COTTA

CHAI TEA

ESPRESSO

No service charge. All tips go to our staff.





Drinks MENU

COCKTAILS

BLONDE GIMLET 75

London dry gin,
blonde ale,
curry leaf

PUNJAB CADILLAC COLADA 75

Havana 7, fino sherry, coconut,
chai, lime, clarified

MASALA NEGRONI 75

Cold brew masala coffee,
London dry gin, sweet vermouth,
Campari

BEER

ASAHI DRAUGHT 70

TETLEYS DRAUGHT 80

MOCKTAIL

MOCKTAIL OF THE DAY 60



WINES



	Glass	Bottle
PERRIER-JOUËT GRAND BRUT (Champagne) <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	140	850
CASALI MANIAGO DOC, Friuli (White) <i>Pinot Grigio, Italy, 2018</i>	85	400
DOMAINE FOUASSIER AOP, Sancerre (White) <i>Sauvignon Blanc, France, 2018</i>	120	550
HESSENSTEIN RIESLING TROCKEN, Rheingau (White) <i>Riesling, Germany, 2018</i>	95	450
LOUIS MOREAU, Chablis (White) <i>Chardonnay, France, 2018</i>	130	640
AIX ROSÉ, Côte de Provence (Rose) <i>Grenache, Syrah, Cinsault, France, 2015</i>	85	380
MAURO MOLINO BARBERA D'ALBA (Red) <i>Barbera, Italy, 2018</i>	95	480
RODA SELA, Rioja (Red) <i>Tempranillo, Graciano, Spain, 2015</i>	120	600
BOUCHARD PERE & FILS, Côte de Beaune (Red) <i>Pinot Noir, France, 2014</i>	140	650
SIMON HACKETT, McLaren Vale (Red) <i>Shiraz, 2017</i>	110	480

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