

148

Per Person

Starter + Tandoor
or Curry + Dessert

CHAIWALA

LUNCH MENU

198

Per Person

Starter + Tandoor
+ Curry + Dessert

Frunch

Friday lunch with
a complimentary
90min free-flow

Small Bites A LA CARTE

TANDOORI LAMB CHOPS (2PCS) 190

'T.L.C' black pepper marinated
char-grilled lamb chops,
chilli, 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
channa, Bombay sev, tamarind
chutney & honey yoghurt

TANDOORI CHICKEN SALAD

Tandoori-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,
mint yoghurt,

PINK SALT SALMON +30

Himalayan pink salt,
chillies & avocado
chutney

MASALA OMELETTE

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



FREE - FLOW
60 MIN



Chota Peg - 38 per person

A rotating selection of prosecco, white & red wine from Pirata Group's cellar

Patiala Peg - 78 per person

Santa Margherita prosecco, Italy

Domaine Fouassier AOP, Sancerre, Sauvignon Blanc, France 2018

Mauro Molino Barbera D'Alba, Italy 2016.

Champagne- 298 per person

A bottle of G. H. Mumm Grand Cordon NV, Champagne, France

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

BROOKLYN IPA 80

MOCKTAIL

MOCKTAIL OF THE DAY 60

WINES

Champagne

PERRIER-JOUËT GRAND BRUT Glass Bottle 140 850

Pinot Noir, Chardonnay,
Pinot Meunier

White

CASALI MANIAGO DOC, Friuli 85 400

Pinot Grigio, Italy, 2018

DOMAINE FOUASSIER AOP, 120 550

Sancerre

Sauvignon Blanc,
France, 2018

HESSENSTEIN RIESLING 95 450

TROCKEN, Rheingau

Riesling, Germany, 2018

LOUIS MOREAU, Chablis 130 640

Chardonnay, France, 2018

Rose

Glass Bottle

AIX ROSÉ, Côte de Provence 85 380

Grenache, Syrah,
Cinsault, France, 2015

Red

MAURO MOLINO 95 480

BARBERA D'ALBA

Barbera, Italy, 2018

RODA SELA, Rioja 120 600

Tempranillo, Graciano,
Spain, 2015

BOUCHARD PERE & FILS, 140 650

Côte de Beaune

Pinot Noir, France, 2014

SIMON HACKETT, 110 480

McLaren Vale

Shiraz, 2017

ST. HUGO, South Australia 160 760

Cabernet Sauvignon,
Australia, 2015

EL NUDO, Mendoza 130 590

Malbec, Argentina, 2016