

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.



CHAIWALA

Drinks

MENU

COCKTAILS

BLONDE GIMLET	75
<i>London dry gin, blonde ale, curry leaf</i>	
PUNJAB CADILLAC COLADA	75
<i>Havana 7, fino sherry, coconut, chai, lime, clarified</i>	
MASALA NEGRONI	75
<i>Cold brew masala coffee, London dry gin, sweet vermouth, Campari</i>	

BEER

ASAHI DRAUGHT	70
BROOKLYN IPA	80

MOCKTAIL

MOCKTAIL OF THE DAY	60
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WINES

Champagne

	Glass	Bottle
PERRIER-JOUËT GRAND BRUT	140	850
<i>Pinot Noir, Chardonnay, Pinot Meunier</i>		

White

CASALI MANIAGO DOC, Friuli	85	400
<i>Pinot Grigio, Italy, 2018</i>		
DOMAINE FOUASSIER AOP, Sancerre	120	550
<i>Sauvignon Blanc, France, 2018</i>		
HESSENSTEIN RIESLING TROCKEN, Rheingau	95	450
<i>Riesling, Germany, 2018</i>		
LOUIS MOREAU, Chablis	130	640
<i>Chardonnay, France, 2018</i>		

Rose

	Glass	Bottle
AIX ROSÉ, Côte de Provence	85	380
<i>Grenache, Syrah, Cinsault, France, 2015</i>		

Red

MAURO MOLINO BARBERA D'ALBA	95	480
<i>Barbera, Italy, 2018</i>		
RODA SELA, Rioja	120	600
<i>Tempranillo, Graciano, Spain, 2015</i>		
BOUCHARD PERE & FILS, Côte de Beaune	140	650
<i>Pinot Noir, France, 2014</i>		
SIMON HACKETT, McLaren Vale	110	480
<i>Shiraz, 2017</i>		
ST. HUGO, South Australia	160	760
<i>Cabernet Sauvignon, Australia, 2015</i>		
EL NUDO, Mendoza	130	590
<i>Malbec, Argentina, 2016</i>		