

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...

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

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.




INDIAN STREET FOOD

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

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ALOO TIKKA CHAAT (V) 130
 Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and sweet yoghurt
- 
ONION BHAJJI (V) 90
 Deep fried onion fritters served with mint chutney
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SAMOSA CHOLE CHAAT (V) 110
 Vegetables wonton pocket with a curried chick peas & chaat dressing

 * 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



Dairy



Nuts



Gluten



Vegan

(V) - Vegetarian

Subject to 10% service charge.



SMALL PLATES



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



DAL VADA MASALA FRY (V) 110

Lentils patties mixed with aromatic herbs and deep fried served with mint chutney



"MEXI- THALI" (3 PC)

Indian tortillas, please choose one of the following:



PANEER 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)

90

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,



BOMBAY FRIED CHICKEN

120

Crisp fried boneless chicken thighs, tossed with spice mix & curry leaf, pickled tomato mayonnaise



RARA KHEEMA PAU "BOMBAY BUN"(3PCS)

150

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



CRAB-EGG BHURJI (V)

180

Indian style egg bhurji with crab meat, onion, tomato, green chillies, ginger & Indian spices



AMRITSARI MACCHI

120

Buttered crispy sole fish fillet from Punjab state of India, served with mint chutney & lemon



GHEE ROAST LAMB

180

Slow cooked Australian lamb with onion, tomato, black pepper & tossed with curry leaves



Dairy



Gluten



Shell fish



Vegan

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TANDOOR

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

TANDOORI HARI GOBI 140

Broccoli marinated in coconut and cashew based marinade with Indian spices, all cooked in tandoor served sprinkled with nuts and gorkha chutney on side

TANDOORI LAMB CHOPS 330

'T.L.C' lamb chops, chilli, & black pepper marinated, char-grilled, 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 230

Himalayan pink salt, chillies, avocado chutney

TANDOORI CHICKEN 260

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

SARSON WALI TANDOORI POMFRET 460

Pomfret marinated in a Kolkata style mustard marinade, mint chutney

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)

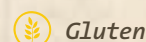
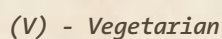
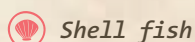
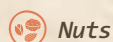
Charred lobster, south
Indian spices, tomatoes &
onions, lobster claw rice and
vegetable poriyal

TANDOORI BEEF RIBS 550

US beef ribs marinated in a
classic tandoori marinade
and char-grilled, served with
fried baby potatoes, gravy

TANGRA CHILLI PANEER (V) 220

Cottage cheese tossed with
bell pepper, onion, green
chilli, ginger, garlic & home
made chilli sauce






CURRIES


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

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|---|---|
|  MURGH TEEN PYAZ 160 |   SAAG PANEER (V) 130 |
| <i>Chicken cooked with onion tomato and yellow gravy along with pickled onion, spring onion and leeks</i> | <i>Cumin & garlic tempered spinach with cottage cheese</i> |
| NALLI ROGANJOSH 180 |   VEGAN KOFTA CURRY 150 |
| <i>8 hours slow cooked lamb shank, Kashmiri chilli, & saffron</i> | <i>Kale leaves & tofu, Indian spices dumplings, simmered in a silky tomato & coconut sauce</i> |
| KERALA FISH CURRY WITH COD 280 |  DAL MAHARANI (V) 140 |
| <i>Black cod, simmered in a coconut & ginger sauce, raw mangoes, curry leaves</i> | <i>Black Lentils cooked overnight, tempered with butter, ginger and garlic paste and tomato gravy</i> |
|   OLD DELHI BUTTER CHICKEN 160 |  YELLOW DAL TADKA 120 |
| <i>Charred & pulled chicken, in a rich creamy tomato fenugreek sauce</i> | <i>Mixed Yellow Lentils tempered with clarified butter, cumin seeds, garlic, green chillies, onion and tomato</i> |


BIRYANI

 **MUTTON BIRYANI**
Succulent lamb pieces, aromatic herbs and spices cooked with basmati rice, served with cucumber raita

180

 **VEGETABLE BIRYANI (V)**
Assorted vegetables, aromatic herbs and spices cooked with basmati rice, served with cucumber raita

150


 **CONNAUGHT PLACE CHICKEN BIRYANI**
Tandoor cooked chicken pieces, aromatic herbs and spices cooked with basmati rice, served with cucumber raita

160




Sides and Naan



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

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

45

 **ALOO JEERA**
Baby potatoes tossed with cumin seeds and spices



55

  **NAAN**
Plain, buttered or garlic



45

  **TANDOORI ROTI**
Whole wheat flour


40

  **LOTS OF TRUFFLE NAAN**
Mozzarella cheese & fresh black truffle




140

  **KASHMIRI NUTTIE MUTTER PULAO**
Basmati rice cooked in dum tempered with green peas and dried nuts



65

 **BASMATI RICE (V)**
Steamed rice, flavoured with ghee and cardamom

40


   **PESHWARI NAAN**
Saffron & coconut, almond, raisin, cashew nut, sweet bread


55


  **MINT PARATHA**
Whole wheat flour, layered, fresh mint

55

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