

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

Veggie platter

Lamb chop

Chicken tikka

Salmon

Roti

Naan

NEW DELHI

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

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

A SELECTION OF STREET
FOOD CHAATS

A TASTE FROM OUR CLASSIC
TANDOORS

CLASSIC CURRY SERVED
ALONG
RICE & NAAN

A SWEET FINISH

420 P.P.

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

280 P.P.

For wine pairing with the Dabbawala menu.



Maharaja TASTING MENU

WHO ARE THE MAHARAJA?

Maharajas were often princely rulers of states, displaying authority and influence in their respective regions.

Join us with the Maharaja menu to experience the best Chaiwala has to offer.

A DECADENT START TO AN
INDULGENT FEAST

A LAVISH PLATTER OF OUR
FAVOURITE TANDOORS

PREMIUM CURRIES WORTHY
OF
A MAHARAJA

LIFE IS CHAI... AND SWEET

540 P.P.

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

320 P.P.

For wine pairing with the Maharaja menu.



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 TIKKI CHAAT (V) 130

Spiced potato cakes, curried peas, Bombay sev, tamarind chutney and sweet yoghurt

BHINDI KUKURI (V) 90

Crispy fried spiced Okra, served with spicy tomato ketchup

SAMOSA CHOLE CHAAT (V) 110

Vegetables wonton pocket with curried chick peas & chaat dressing

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!

"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 with almost everything.

BURJI

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

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



New

(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.

"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

MALABAR PEPPER ROASTED LAMB 170

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

RARA KHEEMA PAV "BOMBAY BUN"(3PCS) 150

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

TAWA MACCHI 160

Grilled mackerel fillets marinated
in spices

BOMBAY FRIED CHICKEN 120

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



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TANDOOR

Fresh from our clay tandoor grills, charred, marinated and roasted to perfection. No meal is complete in Chaiwala without a taste of these crafted dishes.

SIGNATURES

TANDOORI CHICKEN

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

260



TANDOOR MIX PLATTER (FOR 2-3)

Lamb chops, salmon
chicken tikka, paneer

520

PINK SALT SALMON

Himalayan pink salt, chillies
avocado chutney

230

TANDOORI LAMB CHOPS

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

330



CLASSICS



CHATPATA PANEER TIKKA

Cottage cheese cooked in tandoor
and tossed in a tangy sauce

160

WAGYU SEEKH KEBAB

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

210

CHICKEN TIKKA

The classic - hung yoghurt, chilli
cinnamon, cucumber raita

190



TANDOORI HARI GOBI

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

140



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CURRIES

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

OLD DELHI BUTTER CHICKEN 170

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

SAAG PANEER (V) 130

Cumin & garlic tempered spinach with cottage cheese

YELLOW DAL TADKA (V) 120

Mixed Yellow Lentils tempered with clarified butter, cumin seeds, garlic green chillies, onion and tomato

KERALA FISH CURRY 210

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

VEGAN KOFTA CURRY (V) 150

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

DAL MAHARANI (V) 140

Black Lentils cooked overnight tempered with butter, ginger and garlic paste and tomato gravy



PADRA NALLI ROGANJOSH 280

8 hours slow cooked lamb shank Kashmiri chilli & saffron in a taftan



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BIRYANI

MUTTON BIRYANI

180

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

VEGETABLE BIRYANI (V)

150

Assorted vegetables, aromatic herbs and spices cooked with basmati rice, served with cucumber raita

CONNAUGHT PLACE CHICKEN BIRYANI

160

Tandoor cooked chicken pieces aromatic herbs and spices cooked with basmati rice, served with cucumber raita



Sides and Naan

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

PORIYAL

45

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

KASHMIRI NUTTIE MUTTER PULAO

65

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

ALOO JEERA

55

Baby potatoes tossed with cumin seeds and spices

BASMATI RICE (V)

40

Steamed rice, flavoured with ghee and cardamom

NAAN

45

Plain, buttered or garlic

PESHWARI NAAN

55

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

TANDOORI ROTI

40

Whole wheat flour

MINT PARATHA

55

Whole wheat flour, layered fresh mint

LOTS OF TRUFFLE NAAN

140

Mozzarella cheese & fresh black truffle



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