

chai
naasto

your indian street food guide

Pick 2-3 *chaat street* or *kebab gully* naasto plates, stack it up with a curry from *rajasthan* or *nanima's kitchen* & throw in a few tasty *extras*.

Chai Naasto wants to take you on a gastronomic adventure throughout India. Our third stop will be in India's largest state, Rajasthan. Our voyage will change every 2-3 months so don't forget to check in again soon.

Just like in the streets of India, our food is served straight from the kitchen, as soon as it's hot & ready

chef's specials

Shakarkandi Saag Aloo - £ 9.50 Paneer Makhani Dhaniawala - £ 10.50 Old Delhi Butter Chicken - £ 11.50

curries from rajasthan

- 1 Rajasthani Kadhi - £8.50** Home Style Aromatic Curry made with gram flour, yogurt turmeric, coriander and red chilies accompanied with crispy and fresh pakoras.
- 2 Daal Panchmel Tadkewali - £ 9.00** Five Protein Rich Lentils Chana, Urad, Mung, Toor, Masoor and slow cooked to release aromatic and tempered with warm spices.
- 3 Marwari Mutter Paneer Ki Subzi - £9.50** Green peas & diced paneer cooked in a spicy onion & tomato masala.
- 4 Murgli Mohan Maas - £11.00** A delicate chicken curry cooked in cashew nut, cardamom & cinnamon infused cream.
- 5 Rajasthani Laal Maas - £12.00** Carefully selected pieces of lamb cooked in Rajasthani spices, & braised.

curries from nanima

- 6 Daal Makhni - £9.00** Whole urad daal simmered overnight and tempered with crushed tomatoes and ginger, finished with cream and a dollop of butter.
- 7 Mixed Veg Kale Nu Shaak - £9.50** Vegetables and Kale Pakoras tossed with onion and tomato masala fresh spices, coriander, and fresh ginger roots.
- 8 King Prawn Kadai Masala - £12.00** Prawns cooked in a spiced tomato gravy with fresh coriander & ginger.
- 9 Nanima's Chicken Nu Shaak - £9.50** A family favourite, given to us by Nani. Boneless chicken curry cooked in house-blended spices & fresh herbs.
- 10 Nanima's Ghosht Nu Shaak - £10.50** A family recipe passed down from Nani; lamb curry on the bone cooked in our house-blended spices & fresh herbs.

extras

11 Poppadoms £3.00	17 Masala Cheese Naan £3.50
12 Masala Poppadoms £3.50	18 Plain Naan £2.75
13 Raita £2.75	19 Lachha Paratha £3.75
14 Plain Yogurt £2.00	20 Tandoori Roti £3.00
15 Butter Naan £3.00	21 Pilau Rice £3.25
16 Garlic Naan £3.25	22 Steamed Rice £2.75

chaat street

23 Chandni Chowk Crispy Kale Chaat - £6.95

Battered kale, roasted sweet potato, pomegranate dressed with yoghurt & tamarind chutney.

24 Bombay Ragda Pattice - £6.75

Spiced potato cakes & yellow pea stew topped off with mint chutney, coriander chutney, tamarind chutney & pickled red onion.

25 Bombay Bhel Puri - £6.75

A Mumbai street food classic. Puffed rice, diced potatoes, diced onions, masala & sev drizzled with an assortment of chutneys.

26 Bombay Chilli Cheese Bites - £6.75

Chilli cheese nuggets crumbed & fried until crispy & drizzled with our homemade chilli sauce.

27 Chowk Ki Tikki - £6.75

Green pea potato cakes with spiced chickpeas & drizzled with a melody of chutneys & sweet yoghurt.

28 Chandni Chowk Ke Samose Chaat - £6.75

Crisp Punjabi vegetable samosas broken & served with spiced chickpeas & drizzled with a melody of chutneys & sweet yoghurt.

29 Nizami's Lamb Samosa Chaat - £7.75

Crispy Gujarati lamb samosas served with green pea potato cakes & drizzled with a melody of chutneys & sweet yoghurt.

30 Paneer Mirch - £7.75

Diced paneer tossed in our garlic chilli sauce with fresh spring onions & peppers.

kebab gully

37 Khan Chacha's Seekh Paratha - £7.50

Lamb seekh kebab served on paratha (flat bread) with mint chutney & pickled red onion (can be served without the paratha for a gluten-free option).

38 Kareem's Lamb Burra Kebab & Aloo Chokha - 2 pieces - £12.00, 3 pieces - £17.50

Lamb Cutlets marinated twice over 24 hours in mustard oil, malt vinegar, red chili, crushed spices and served with tempered mash potatoes and chef's signature sauce.

39 Rajasthani Murgh Ke Sole - £7.50

Smoked chicken tikka marinated with yoghurt, chilli & gram flour & glazed in the tandoor; served on mini tandoori naan with mint chutney & pickled red onion.

40 Tandoori Chicken 4 pieces - £ 8.00, 8 pieces - £ 15.00

Whole Baby Chicken intricately marinated in aromatic spices and yogurt overnight and cooked in our clay oven to achieve tenderness sprinkled with our homemade chat masala.

drinks cart

SIGNATURE HOUSE COCKTAILS - £8.50

Himalayan Fizz:
Crisp, floral & bubbly. A simple & light apéritif. Elderflower, lychee, lemon & Prosecco.

Chai Star Martini:
Born in Beckenham inspired by Bombay. Vanilla Vodka, passion fruit, homemade vanilla chai syrup, lemon & Prosecco.

Mumbai Mirch:
A spicy & zesty tropical explosion. Beefeater Gin, fresh mint, spicy mango syrup & lime, passion fruit & pomegranate juices.

Coconut Naastjito:
Our mojito with a twist that brings coconut to the party. Koko Kanu Coconut Rum, fresh mint, lime, coconut syrup & soda.

Carib Indian Punch:
Blessed with sunshine to get your taste buds bouncing. Chairman's Reserve Rum, Gosling's Rum, Bajan Falernum, tropical juices, bitters & lime.

Ginger Darro Smash:
A powerfully uplifting drink that uses simple & classic flavours to tame Scotch. Johnnie Walker Red Scotch, King's ginger liqueur, orange, lemon & mint.

SIN-FREE COCKTAILS - £4.50

Better than Booze
Lychee & watermelon juices, lemon, fresh cucumber & ginger.

Bollywood Reviver
Passion fruit, mango & guava juices, mint, coconut syrup, lime & soda.

Chai Star Spice and Tonic
Vanilla Chai Syrup infused with Seedlip Spice 94 and served with refreshing tonic.

Emperor's Garden
Inspired from the Mughal Gardens of Delhi, Seedlip Garden 108 mixed with Cucumber and Elderflower Tonic to create a herbal garden in a glass.

Masala Nimbu Soda and Lemon
Absolute Chiller from the Street's of India, Zest, Lime, and Lemon topped up with sparkling soda, mint and chat masala.

Mumbai Mango Mojito
Fresh Lime and Mint Muddled with Kesar Mango Syrup and Club Soda.

CHAI

Nani Masala Chai Single Shot - £ 1.50 Double Shot - £ 2.75 Bottomless Sharing Kettle - £ 4.95

Roadside cart snacks traditionally served throughout India. Can't get to India right now? Try our chaats in the meantime.

31 Sardar's Pav Bhaji Fondue - 1 brioche bun - £7.00, 2 brioche buns - £7.50, 3 brioche buns - £8.00

Spicy mixed vegetable curry served with cheddar cheese & brioche.

32 Pani Puri Shots - £6.00 (w/vodka - £10.00)

A refreshing savoury snack made with crisp wheat balls, stuffed with a spicy potato filling & served with a sweet & sour tamarind reduction.

33 Kerala Chicken Fry - £7.00

Chicken wings tossed with our spicy Keralan "gunpowder" seasoning & drizzled with our homemade chilli sauce (optional).

34 Marghi Na Farcha - £7.00

Bite-sized "popcorn" chicken marinated in spices & fried until crispy; served with our spicy mayonnaise.

35 Kekda Koliwada - £10.50

Soft-shell crab marinated with spices, battered & fried until crisp & served with our smoked tomato chutney.

36 Pilau Biryani - Veg £8.50, Chicken £9.50, Lamb £10.50

Choose from: lamb, chicken or vegetable. Served with a traditional burani raita.

Lunch Specials

- 43 Spicy Masala Fries - £ 2.95
- 44 Yoghurt Chat Bomb Quattro - £ 5.00
- 45 Aloo Tikki Masala Burger - £ 5.50
- 46 Chicken Tikka Teriyaki Burger - £ 6.50
- 47 Jaldi Jaldi Thali Veg - £ 9.95
- 48 Jaldi Jaldi Thali Non-Veg - £ 12.95

Dinner Specials

- 49 Achari Paneer Tikka Quattro - £ 8.00
- 50 Tepanyaki Chilli Wings - £ 7.00
- 51 Nawabi Thali Veg - £ 19.95
- 52 Nawabi Thali Non-Veg - £ 22.95

Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, MILK and the other 14 allergens. Please be aware that we use common fryer oil and a tandoor. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens. Please speak to our manager about the ingredients in your meal, when making your order.

Suitable for vegetarians Suitable for vegans Dish contains nuts Gluten-free Spicy dishes

Prices vary from site to site dependant on location. Discretionary service charge of 12.5% optional