

'RECOVERY' BRUNCH at Chai Ki

Experimental **Modern Indian** bar plates and soul food

 @ChaiKiLondon

Sat & Sun | 10am – 4pm

BELLINIS, JUICES & BLENDS

Brunch Bellinis 6.0 *each* | 15.0 *flight of 3*
rose lychee | peach almond | strawberry chai

Orange, Carrot & Turmeric
earthy blend with a touch of turmeric 3.5

Papaya & Cantaloupe Melon
light, fresh, tropical combination 3.5

Kovalam Beach
guava, coconut, lychee, ginger ale 3.9

BAR PLATES

Chicken Tikka Naan
tandoori chicken, peppers, red onions,
yoghurt, mint coriander chutney 7.9

Coorgi Pulled Pork
pulled pork shoulder, coconut, curry leaf,
chilli, Malabar paratha 7.9

Burnt Chilli Chicken
Indo-Chinese Szechwan sauce, red & green
peppers, spring onion 7.9

Koliwada Calamari
curry leaf, pickling spices, 'jaggery' cane
sugar, roasted cumin 8.2

Gurkhali Chicken Wings
'sigri' grilled, roasted cumin, Nepalese
Szechwan pepper, smoked garlic 7.9

Dahi Puri (v)
crunchy semolina shells, potato, sweet
yoghurt, tamarind 6.5

Shakarkandi Chaat (v)
sweet potato, spiced chickpeas, sev,
tamarind, papri, mint yoghurt 7.2

Hakka Chilli Paneer (v)
fiery Indo-Chinese warm salad with fresh
green chilli & spring onion 7.2

Bhel Puri (v)
puffed rice, potato, onions, coriander mint
chutney, tamarind 6.2

Idli Sambar (v)
steamed rice cakes with spiced lentil &
vegetable stew, tomato chutney 7.5

KARI

Dakshini Korma (v)
sweet potato, snow peas, aubergine, South
Indian spices & coconut milk
with steamed basmati 9.5 | without rice 7.6

Konkan Chicken
cinnamon, star anise, mustard seeds, mooli
Tellicherry pepper & coconut milk
with steamed basmati 10.8 | without rice 8.9

SPECIAL

Kerala Duck Ishtu
confit duck leg, coconut, cinnamon, star
anise, green chilli, cardamom, honey
roasted Winter root vegetables 12.9

BRUNCH Eggs

Miso Curry Leaf Scrambled Eggs (v)
curry leaf, turmeric, miso, 'bhurji' eggs,
paratha 6.8 | with bacon 8.7

Full Nashta
streaky bacon, miso bhurji, brioche bun,
aloo tikki hash, masala beans, spiced
sausage, vine tomato 11.5

Railway Omelette (v)
shallots, turmeric, green chilli, brioche bun,
vine tomato 6.5 | with spiced sausage 8.0

Garam Masala Tikki Hash (v)
spiced potato tikkis, fried egg, tomato
chutney, brioche bun 6.8 | with bacon 8.7

BRUNCH Pancakes, Buns & Ribs

Buttermilk Pancakes (v)
stack of three, made with 'chaas' buttermilk
blueberries, honey, maple syrup 6.5
bacon, blueberries, honey, maple syrup 8.4

Toddy Shop Burger
35 day dry aged beef, chilli tomato chutney,
smoked cheddar, paprika mayo, onions,
sesame seed bun 7.0 SINGLE | 10.5 DOUBLE

Himalayan Ribs
baby back ribs, Nepalese chilli rub,
pineapple, bacon bhel 8.9

Bun Farcha
green chutney chicken, ginger, chilli, chaat
masala, brioche bun, slaw 8.5

SLOW BURN HOT SAUCES

Tamarind Ketchup mild, tangy 1.2
Agni 'Fire' Sauce naga chilli, hot 1.2
Green Chilli Chutney ⚠️ CAUTION 1.2
Green Chilli chopped chilli 1.0

SIDES

Malabar Paratha layered bread 2.5
Masala Fries roasted spices 3.5
Dhal Fry black lentils, Punjabi spices 4.8
Rice steamed basmati 3.5
Raita mint cucumber yoghurt 2.5
Masala Beans (v) home style 1.5