

SHARING PLATES

(Items with "*" 3 For £20)

1. **PAPPADUMS (2 PCS) VG** 3.5
Served with mint, mango & spiced onion salad
2. **ONION BHAJI VG, GF** 5
A mixture of spices, flour and sliced onions, deep fried into golden perfection
3. **PUNJABI SAMOSA VG** 5.5
Northern Indian specialty: Veg Samosa filled with peas & potato
4. **LAMB SAMOSA** 5.5
Pastry stuffed with spiced lamb mince & onions
5. **CHILLI PANEER V, DP, 🍋 *** 8.5
Crisp paneer cubes tossed with szechuan & soy sauce, slightly sweet & spicy in taste
6. **KING PRAWN BUTTERFLY C *** 7.9
Prawns coated in a light, crispy breadcrumb with a hint of spice
7. **CHILLI CHICKEN / FISH F 🍋 *** 8.5
Panko coated crispy fried chicken, pan fried with spring onion, peppers & szechuan sauce
8. **CHICKEN LOLLIPOP *** 7.5
Chicken drumsticks battered & deep fried, glazed with honey & sesame seeds

STREET FOOD

The most popular street food throughout India

9. **PAANI POORI VG *** 6
Wheat puffs filled with masala potatoes & chickpeas, served with mint, sweet & sour water shots
10. **SAMOSA CHAAT V, DP *** 8.5
Samosas on the bed of spiced chickpeas with sweet yoghurt, Mint sauce & tamarind
11. **PAAPDI CHAAT V, DP *** 7.9
Crispy savoury snack with potatoes & chickpeas, drizzled with Yoghurt, mint & tamarind
12. **ALOO TIKKI CHAAT V, DP *** 8.5
Potato Patties on the bed of spiced chick Peas, Layered with sweet yoghurt, mint and tamarind sauce

FROM GRILL

Marinated for 12 hours & cooked in clay oven, chargrilled into perfection. It brings out the smokey flavour to the items with a hint of Indian spices.

13. **LAMB CHOPS M, DP, GF 🍋** 12.9
14. **SHEEKH KEBAB M, DP, GF 🍋** 8.9
15. **CHICKEN TIKKA M, DP, GF 🍋** 8.5
16. **TANDOORI CHICKEN (Half) M, DP, GF 🍋** 9.9
17. **MALAI TIKKA M, DP, GF** 8.5
Mild Cheese Chicken Tikka
18. **GRILLED PRAWNS (2 PCS) M, DP, GF, C 🍋** 13.9
19. **MIXED GRILL M, DP, GF, C 🍋** 19.9
Pieces of chicken tikka, lamb chops, kebab & jumbo prawns

KIDS MENU - 8.9

Choose 1 Mains & 1 Sides
(Include pappadum & salad sticks)

MAINS

- Chicken popcorn DP, S
- Veg Sausages VG
- Fish Fingers F, S
- Scampi F, S
- Chicken Korma GF, DP, N
- Butter Chicken DP, GF, M, N
- Vegetable Korma GF, DP, V, N

SIDES

- Fries VG
- Rice GF, VG
- Beans GF, VG
- Butter Naan DP, V
- Cheese Naan DP, V
- Garlic Naan DP, V
- Cheesy Fries DP, V

ALLERGY AWARENESS

C - CRUSTACEAN
DP - DAIRY PRODUCTS
F - FISH
GF - GLUTEN FREE
N - NUTS
M - MUSTARD
S - SULPHITES
V - VEGETARIAN
VG - VEGAN
E - EGG
🍋 - SPICY

CURRIES

Authentic Indian curries- inspired by ethnic, geography & culture

NON-VEG

20. **RAILWAY LAMB CURRY GF 🍋** 13.9
Tender pieces of spring lamb in a spicy smooth sauce that is served in Indian railways
21. **BUTTER CHICKEN DP, GF, M, N** 13.5
Grilled chicken tikka, simmered in mild tomato gravy with clarified butter & cream
22. **DHABA CHICKEN GF 🍋** 12.9
A delicious boneless chicken curry in a smooth, spicy sauce that is famous in food trucks in India
23. **MADRAS CHICKEN OR LAMB GF, DP, M 🍋🍋** 12.9 / 13.9
A rich, fragrant & spiced up curry in a coconut base sauce, tempered with mustard seeds & curry leaves
24. **SAAG CHICKEN OR LAMB GF, DP** 12.9 / 13.9
Tender pieces of chicken or lamb cooked with spinach in a mildly spiced creamy sauce
25. **JALFREZI CHICKEN OR LAMB GF 🍋** 12.9 / 13.9
Chicken or lamb cooked with raw onions, peppers & spices in thick sauce
26. **CHICKEN TIKKA MASALA GF, DP, M, N** 12.9
Marinated & roasted chicken pieces cooked in subtly Spiced tomato creamy sauce
27. **CHICKEN KORMA GF, DP, N** 12.9
A rich dish with creamy texture, slow cooked in a cashew & almond nut paste, coconut cream & honey
28. **GOAN PRAWN MASALA GF, DP, M, C 🍋** 13.9
King prawns cooked in a creamy coconut sauce with mustard seeds (from the streets of Goa to Kessingland)
29. **KERALA FISH CURRY GF, DP, M, F 🍋** 12.9
White monk fish cooked in tomato sauce, coconut milk, Tamarind, mustard seeds & curry leaves
30. **ROYAL DUCK GF, DP, M, N** 13.9
Grilled duck breast in tandoor, on the bed of medium-spiced onion, tomato, & creamy thick sauce.

VEG

ANY VEG SIDE 6.5

31. **PANEER MAKHNI GF, DP, V, N** 9.9
Paneer cooked in a mild tomato sauce with Indian butter & cream
32. **DAAL MAKHNI GF, DP, V** 9.9
Creamy black lentil slow cooked for 12 hours with cinnamon, bay leaf, spices, ghee & cream
33. **VEGETABLE JALFREZI GF, DP, V 🍋** 9.5
Beans, peas, carrot, cauliflower, broccoli, paneer, peppers & onion cooked in medium spiced thick sauce
34. **SAAG PANEER OR ALOO GF, DP, V** 9.5
Soft Indian cheese or baby potato cooked with spinach in a mildly spiced sauce
35. **BOMBAY ALOO GF, VG** 8.9
Baby potatoes cooked with spices as like in the streets of Mumbai
36. **TARKA DAAL GF, VG 🍋** 8.9
A mixture of yellow lentils cooked in spices, tempered with dry red chilli & cumin seeds
37. **VEGETABLE KORMA GF, DP, V, N** 9.5
Mild dish cooked with green beans, peas, carrot, cauliflower, broccoli, paneer, peppers & onion
38. **CHICKPEA MASALA GF, VG, 🍋** 8.9
Chickpeas blended in spices originated in Northern India. Speciality of Punjab

Welcome to Chai Thali, where the flavors of India meet the charm of Kessingland. Building on the success of our two thriving branches in London, we are thrilled to bring our renowned Indian cuisine to the heart of Kessingland, nestled within Livingstone's. We are dedicated to offering an exceptional dining experience with freshly made-to-order dishes inspired by the vibrant streets of India.



THALI PLEASE

Traditional set meal made up of a selection of various dishes which are served on a platter.

39. **VEGETARIAN THALI** 20.9
Choose any 1 of the following main dishes:
- Chickpea Masala V, GF 🍋
- Vegetable Jalfrezi V, GF, DP 🍋
- Paneer Makhni V, N, GF, DP
Includes, pappad, veg samosa, daal, rice, naan, salad & kulfi
40. **NON-VEGETARIAN THALI** 22.9
Choose any 1 of the following main dishes:
- Railway Lamb Curry GF, DP 🍋
- Dhaba Chicken GF, DP 🍋
- Butter Chicken N, GF, DP, M
Includes, pappad, lamb samosa, daal, rice, naan, salad & kulfi

BIRYANI BOWLS

Our signature biryani's are perfectly cooked with long grain rice, ghee & aromatic spices. Garnished with chopped mint & caramelised onions. Served with raita or curry sauce.

41. **VEGETABLE BIRYANI WITH PANEER V, DP, GF 🍋** 13.9
42. **CHICKEN BIRYANI DP, GF 🍋** 14.9
43. **LAMB BIRYANI DP, GF 🍋** 15.9

RICE & NAANS

44. **STEAMED RICE GF, VG** 3.5
45. **PULAO RICE GF, VG** 4
46. **TANDOORI ROTI VG** 3
47. **PLAIN NAAN DP, V** 3.5
48. **BUTTERED NAAN DP, V** 4
49. **GARLIC NAAN DP, V** 4.3
50. **PESHWARI NAAN DP, V, N** 4.5
51. **CHEESE NAAN DP, V** 4.5
52. **CHEESE & GARLIC NAAN DP, V** 5
53. **KEEMA NAAN DP, M** 5

SIDES

54. **FRIES VG** 4
55. **MASALA FRIES VG 🍋** 5
56. **CHEESY FRIES DP, V** 5
57. **PLAIN YOGHURT DP, V** 2.5
58. **KACHUMBER RAITA DP, V** 3.5
59. **MIXED GREEN SALAD VG** 3



Why not try our

INDIAN CHAI TEA-3.5

A perfect blend of spices brewed with tea leaves and milk. Aromatic flavours of cinnamon, star anise and cloves. Served with traditional Indian biscuits.

DESSERTS

60. **KULFI DP, V N** 3.5
Mango or Malai (Creamy & Cardamom)
Traditional Indian ice cream on sticks
61. **MATKA KULFI DP, V, N** 6.9
Frozen traditional Indian ice-cream in an earthen pot
Made of condensed milk, nuts & cream
62. **RASS MALAI GF, DP, V, N** 6.5
Creamy cheesecake in chilled milky syrup of cardamom, almond & pistachio
63. **GULAB JAMUN DP, V, N** 6.5
Soft & spongy balls soaked in sweet rose syrup, served with Ice cream
64. **GAJAR HALWA GF, DP, V, N** 6.5
Traditional Northern Indian dessert, made using grated carrot, milk, ghee, nut flakes & sweet syrup
65. **COCONUT SUPREME GF, DP, N** 6.5
Cool & delicious coconut creamy ice cream packed into a real coconut shell
66. **FERRERO CHEESECAKE DP, N, E, S** 6.9
A creamy cheesecake made with hazelnut chocolate, drizzled with chocolate sauce & topped with a Ferrero
67. **CHOCOLATE FUDGE CAKE DP, E** 6.9
A classic chocolate dessert, layers of dark chocolate Sponge and rich chocolate ganache
68. **CHOCOLATE BROWNIY DP, E, N** 6.9
Perfect for a chocolate lover (served with vanilla ice cream)

SPRITZ & COCKTAILS - 9.9

PIMMS & LEMONADE

The classic Pimm's No.1 cup mixed with lemonade served with mint, orange & strawberry

APEROL SPRITZ

Refreshing and bittersweet Aperol, topped with prosecco, soda and orange wheel

CLASSIC MOJITO

Classics of Bacardi Carta Blanca rum with fresh mint & lime, topped with soda

MARGARITA

A cool, thirst-quenching combination of tart and sweet, accented by the warmth of tequila and the savory piquancy of salt

PORNSTAR MARTINI

An enticing and intensely flavoured passion fruit cocktail made with premium vodka, Passoa and lime juice.

ESPRESSO MARTINI

A sumptuous mix of vodka, coffee liqueur and espresso

STRAWBERRY DAIQUIRI

The sweet and tangy essence of strawberry, perfectly complemented by the citrusy kick of lime and the subtle warmth of rum

PINA COLADA

A tropical cocktail made with rum, cream of coconut and pineapple juice

SEX ON THE BEACH

A long fruity mixture of vodka, peach schnapps, orange and cranberry juice

NON-ALCOHOLIC (MOCKTAILS)- 5.9

LASSI

Mango, Strawberry & Rose

VIRGIN MOJITO

Refreshing with fresh mint, fresh lime juice, simple syrup, club soda and of ice

STRAWBERRY MOJITO

Fizzy, minty, slightly sweet with strawberry puree and lime

PASSIONFRUIT MARTINI

Passion juice with sweet & tangy finish of grenadine & lime

VIRGIN COLADA

Tropical blend of pineapple juice, coconut syrup & cream

Please see our drinks menu for full list of beverages.

Some of the dishes on our menu may contain nuts and other allergens. Please ask a member of staff for more information and vegan dishes