

Porn Star Martini Vodka, passoa liqueur, vanilla passionfruit and lime juice	6.5	Fresh Fruit Virgin Mojito Mint, orange, lime, apple and strawberry	4.5
--	-----	--	-----

SMALL PLATES

Punjabi Samosas Light and delicately spiced vegetable filling	5.7	Dhai Chaat Bomb Crunchy bombs with sweet yoghurt, tamarind red onions, crunchy sev and pomegranate	5.7
Spinach and Onion Pakoras With tamarind dip	5.8	Chicken Tikka Marinated overnight in yoghurt, Kashmiri chilli black salt, chaat masala and fenugreek leaves	6.2
Pani Puri Indian street food classic; seven crunchy hollow puris to be topped at the table with our spicy, tangy dressing	5.0	Madras Idli Chaat A lip-smacking snack made of rice deep fried and sprinkled with South Indian 'Gunpowder' podi, a heady mix of dried chilli black gram, roasted chickpeas, salt and sesame seeds	5.9
Samosa Ragda Chaat Curried chickpeas topped with crumbed samosa and heaped with spicy, sweet and tangy chutney, onions, tomato, dry spices and coriander leaves	6.9	Mac & Cheese Bonbons With a punchy chilli dip	5.5
		Chicken Pakora Scotch Egg With spiced relish and pomegranate seeds	7.5

Chilli Tofu A Sino-Indian classic recipe with fresh ginger, garlic and chilli	6.8	Chilli Prawns With mango chutney	7.5
Tandoori Cauli Wings Cauliflower florets in a hot spicy masala marinade served with mango chutney	4.9	Crispy Chilli Squid With mango dip	7.5
Salmon & Crab Tikki Cakes Lightly spiced salmon and crab cakes mini yet mighty!	7.5	Okra Fries Crispy, light and spiced okra fries with chilli dip	5.9
Derjeeling Chicken Momo Crispy chicken dumplings in a light dough served with a punchy chilli dip	6.5	Bhatura A delicious leavened bread made with flour and oil, hand rolled into small balls and then deep fried until they puff into soft and fluffy rolls. Traditionally served with: Chickpea 'Chole' Curry 'Keema' Lamb	7.9 9.9

WE RECOMMEND 2 TO 3 SMALL PLATES PER PERSON

LUNCH SERVED DAILY UNTIL 6PM

Loaded Naans Tandoori oven pizza		Bombay Burgers All served in a soft bun with fries		Calcutta Noodles Typical Calcutta street food with Indo-Chinese influences, a spicy mix of chilli, garlic, red onions, peppers, vegetables soy and home-made spicy chili sauce	
Hyderabad Hustle Chilli chicken, peppers, cherry tomatoes mozzarella, coriander, chilli and garlic oils	8.5	Chicken Chicken fillet in a chilli and garam masala crumb with lettuce and tomato	10.5	Veggie 7.9 Chicken 8.7 Prawns 9.9	
Kathmandu Kudai Chargrilled paneer, tomatoes, mozzarella peppers and rocket	8.2	Beef Indian beef patty, melted cheese crushed pakora, spiced relish, sliced tomato and mint chutney	12.5	Kati Rolls The king of street food! Buttery, fresh naan rolled up with peppers, onions and homemade green chutney, every bite in these kati rolls is packed with lip smacking flavours. It's love at first bite!	
Kerala Fried Chicken with spinach leaves, garlic mayo and chips	8.5	Sweet Potato Spiced sweet potato and tofu patty crushed pakora, relish, sliced tomato and tamarind chutney	8.5	Tasty Paneer Succulent Chicken	6.5 6.9
Amritsari Fish Finger Sandwich punjabi fish battered and fried in tangy gram flour batter served with chips	8.5				

THE SOCIAL LUNCH - £7.50
WHAT HAVE WE COOKED UP FOR TODAY'S LUNCH TIME SPECIAL? - JUST ASK!
SERVED MONDAY-FRIDAY 12-3PM EXCL. BANK HOLIDAYS

TAKEAWAY AVAILABLE ORDER AT... WWW.CHAISOCIAL.CO.UK

CURRY BOWLS ADD YOUR CHOICE OF RICE OR NAAN FOR £3.50

Chicken Tikka Masala Smoky and bold, a true classic originally inspired by the Old Delhi Butter Chicken recipe	10.5	Lamb Rogan Josh Fall apart tender lamb with a heady combination of intense spices in a creamy tomato sauce that packs a serious flavour punch!	11.0	Paneer Makhani Smoky and rustic curry with paneer in our creamy buttery Makhani sauce	10.0
Railway Lamb Curry An Anglo-Indian recipe from the 1900s. First served to aristocrats in First Class cabins on the iconic Imperial Indian Mail. Slow cooked lamb with potatoes, whole spices, onions, garlic and tomatoes	11.0	Kerala Curry Simmered in a typical smooth curry sauce with chilli coconut milk, curry leaves and 'kokom' - a delicious small tomato like fruit	11.9 Prawn 12.5	Spicy Chettinad Fiery curry; deep intense flavours of black stone flower, fennel seed, cinnamon, cloves, bay leaf peppercorn, cumin seeds and fenugreek	10.5 Lamb 11.0
Grandma's Chicken Curry One of our favourites, a classic heart-warming chicken curry straight out of Granny's kitchen	10.5	Kadai Baingan An intensely rich aubergine curry cooked in a traditional Kadai pot with green chillies and curry leaves	10.0	Amritsari Chole A punjabi classic, also known as chana masala. Chickpeas simmered in tea leaves and an indulgent, thick aromatic sauce	10.0
Chicken Jalfrezi Full of flavour with tender chicken in spicy tomatoes, peppers and onions	10.5				

DIP, MOP, SCOOP - YOU MAKE YOUR OWN RULES...

BOTTOMLESS LUNCH
EVERY DAY TIL 4PM
£30 PER PERSON
90 MINUTES OF BOTTOMLESS BUBBLES, LAGER or COCKTAILS + CHOOSE TWO SMALL PLATES or ONE CURRY BOWL
*All sides/accompaniments sold separately. House draft beer served in half pints, house cocktails only, soft drinks/non-alcoholic cocktails included all other drinks charged accordingly. Max table of 12. Reservations only

CLAY POTS

CURRY LIKE NEVER BEFORE

One pot, rustic cooking using whole spices fresh herbs and ingredients - from the fire straight to the table.

Coconut Chicken Light, fragrant with fresh herbs - ginger garlic, turmeric, curry leaves and coconut milk	11.5
Rustic Chicken Cinnamon, cloves, cardamom, pepper and onions with a splash of yoghurt	11.5
Green Vegetable & Coconut Broccoli, cauliflower, carrots, sweet peas and potatoes in a fragrant green mango curry with coconut milk	11.0
Hunters Lamb Tender lamb, slow-cooked with crimson kashmiri chillies, garlic and cardamom	12.5

BUDDHA BOWLS

Colourful bowls of chickpeas, spinach leaves coconut greens, ribbons of cucumber, pickled pink onions, smashed avocado, pineapple pomegranate and steamed rice

Chai-Su Curry Chilli breadcrumbed chicken and curry sauce	13.9
Tikka Chicken Marinated overnight in yoghurt, black salt kashmiri chilli, chaat masala and fenugreek leaves	12.5
Roasted Cauliflower Smearred in cashew nut masala	10.9
Tandoor Paneer Marinated in zesty, tangy pickling spices that gives it a distinct zesty, tangy, and lively flavour	11.5
Kashmiri Chilli Prawns Marinated with red kashmiri chilli fresh ginger and ground turmeric	14.5

BIRYANI

THE ULTIMATE RICE DISH

Slow cooked layered premium aged basmati rice steamed with exotic spices served with raita

Roasted Veggie	11.5
Classic Chicken	12.9
Slow-cooked Lamb	13.9

BOMBAY GRILLS

Flame Grilled Baby Chicken Marinated in yoghurt, garam masala and kashmiri chilli, with cashew and tomato sauce and 'hasselback' potatoes	13.5
Fire Sticks Diced lamb and chicken tikka skewers grilled with red and yellow peppers served with spiced ratatouille	13.8
Ceylon Devilled Beef Hot, sour and tangy marinated beef with onions, peppers, cinnamon, curry leaves and chilli	13.5

THALIS

Little bowls of all the favourites if you can't pick "just" one dish! Each thali serves one person.

Chai's Special Thali Lamb and chicken curry, vegetable thoran or spiced potatoes, tarka daal, raita, pickles steamed rice, plain naan and poppadums	16.5
Veggie or Vegan Thali Veggie curry, vegetable thoran or spiced potatoes, tarka daal, raita, pickles steamed rice, plain naan and poppadums	13.9
Fish Thali Fish curry, vegetable thoran or spiced potatoes tarka daal, raita, pickles, steamed rice plain naan and poppadums	17.5

LIVE & LET CHAI

SIDES

Poppadoms	3.5	Saffron Pilau Rice	4.0
Fries	3.0	Tarka Daal	4.5
Chutneys	1.0	Bombay Potatoes	4.5
Raita	3.0	Plain Naan/Roti	3.5
Steamed Rice	3.5	Peshwari/Garlic Naan	3.8
		Masala Fries	3.8
		Dirty Fries	4.9
		With spicy minced lamb and melted cheese	

CHAI KIDS

CURRY BOWLS
HALF PORTIONS, HALF PRICE



CHAI SOCIAL

PUNCH!

A GREAT PUNCH IS FINE BALANCE BETWEEN SPIRIT, CITRUS, SWEETNESS, SPICE AND DILUTION...

A true punch is the ancestor of the cocktail with roots in India going back to the 18th Century. The word punch originates from the Sanskrit word "paanch" (literal translation is "five" or "five elements") that go into making a great drink.

Elderflower and Apple Punch 8.00
Rum, elderflower nectar and apple juice topped with lemonade and garnished with lime, cucumber mint and orange slices

Raspberry Citrus Arrack Punch 8.00
White Rum, Arrack, Raspberries and lime

Peachy Pimms and Ginger Ale 8.00
Classic Pimms and peach syrup topped with ginger ale and finished with lime, strawberries and fresh mint leaves

Ceylon Punch 8.00
Spiced rum, arrack, sugar syrup, pineapple and lime juice

COCKTAILS

MUSIC IN A GLASS! GREAT CRAFTSMANSHIP IN EVERY COCKTAIL

Mahua Iced Tea

Malibu, mahua syrup, lime juice and sugar syrup finished with fresh mint leaves

Classic Sangria 6.5
Red wine, orange juice, cherry brandy, lemonade, strawberries and oranges

Daiquiri 6.5
Strawberries, lime, mango or raspberry. A classic rum cocktail with a fruity twist

Blue Lagoon 6.5
Smirnoff vodka, blue curacao and lime juice

Mystic India 6.5
Vodka, strawberries and mango nectar topped with lemonade

Kochi Colada 6.5
Coconut rum, white rum, cream of coconut, fresh cream and pineapple juice

Kamasutra On The Beach 6.5
Vodka, archers, orange juice and cranberry juice

Berry English 6.5
Vodka, blackcurrant, strawberry and raspberry topped with lemonade

Mai Tai Mango 6.5
Coconut rum, spiced rum, mango syrup, pineapple juice and lime juice with a dash of grenadine

Chai Street Special 6.5
Blast of Jack Daniels with amaretto, vodka, mix together poured over cube ice

Margarita 6.5
Tequila, triple sec and lime juice served frozen or on the rocks

Porn Star Martini 6.5
Vodka, passoa liqueur, vanilla, passionfruit and lime juice

Long Island Iced Tea 6.5
Smirnoff vodka, tequila, rum, gin and trip sec shaken with sweet & sour topped with coke

Classic or Raspberry Mojito 6.5
Rum, sugar syrup and lime juice topped with soda and finished with mint

Espresso Martini 6.5
A sumptuous mix of vodka, coffee liqueur and espresso

White Russian 6.5
Combining vodka, kahlúa and cream served on the rocks

COCKTAIL HAPPY HOUR DAILY FROM 12PM

*2 for £12 on selected cocktails, when you order any of the same two cocktails

MOCKTAILS

CALLING DESIGNATED DRIVERS #RESPECT

Mango Coco 4.5
Fresh coconut, mango juice, ginger and mint syrup

Fresh Fruit Virgin Mojito 4.5
Mint, orange, lime, apple and strawberry

Safe Sex On The Beach 4.5
A refreshing combination of peach, orange and cranberry juices

Sweet Kiss 4.5
A hint of strawberry with pineapple and apple juice topped with lemonade

WHITE

	175ML	250ML	BOTTLE
Monte Verde Sauvignon Blanc, Chile Fresh and fruity with gooseberry and passionfruit notes	5.9	7.8	23.5
Grave del Friuli Pinot Grigio, Italy Fresh and aromatic, everything you expect from a Pinot!	6.2	8.2	24.5
Alma Mora Chardonnay, Argentina A rich and juicy wine, perfect with spicy dishes	6.4	8.5	25.5
Picpoul De Pinot, France a perfectly balanced wine with hints of citrus blossom and green apple			28.5
Whipara Hills, Sauvignon Blanc, New Zealand bursting with fresh citrus, grapefruit and melon notes			28.5

ROSÉ

	175ML	250ML	BOTTLE
Rose Parini Pinot Grigio Rosato delle Venezie, Italy Light and fresh, red fruits and a hint of lemon	5.9	7.9	23.5
Wicked Lady White Zinfandel, California Medium-sweet rose with a salmon-pink colour	6.2	8.2	24.5

RED

	175ML	250ML	BOTTLE
Santa Rita, Merlot, Chile Juicy and fruit-driven with intense red fruit aromas, floral notes and vanilla	5.8	7.7	23.0
Berri Estates Shiraz, Australia A smokey red with tobacco notes, black pepper, blueberry and plum	6.2	8.2	24.5
Barnabe Oak Aged Pinot Noir, France Oak aged and glossy red, silky and elegant with a hint of spice	6.4	8.5	25.5
Don Jacobo Rioja Crianza, Spain a mature wine with oaky raspberry aromas			27.5
Zuccardi Brazos, Malbec, Argentina a typical malbec, medium bodied, soft tannins and balanced acidity			29.9

SPARKLING

	20CL BOTTLE	BOTTLE
Da Luca Prosecco Hints of peach, pear and honey	9.5	33.5
Bouche Pere at Fils Cuvée Réserve Brut Ripe and biscuity with an elegant finish		47.5

OUR GORGEOUS PRIVATE GARDEN ROOM IS AVAILABLE TO HIRE. Perfect for parties, birthday celebrations, anniversaries, small dinners, baby showers... Have a chat with our team about your special event!

*12's and 6's apply



BEER AND CIDER

	HALF	PINT
Chai Social Craft Lager	3.0	5.5
Camden Pale Ale - IPA	3.5	5.9
Peacock Apple Cyder 4.5% 500ml		5.8
Roar Beer 4.5% 500ml Welsh - Vegan Ale		4.8
Bombay Bicycle 4.2% 330ml - IPA		4.9
Lefte Blonde 6.6% 330ml - Belgian Abbey		5.2
Cobra 4.5% 330ml		4.5
Non Alcoholic Beer 330ml		3.9

HOT DRINKS

Masala Chai	3.3
English Breakfast Tea	3.0
Espresso (single/double)	2.3 / 2.8
Latte	3.0
Cappuccino	3.0
Hot Chocolate	3.0
Americano	2.6
Flat White	2.9
Milk Alternatives - soya/oat	add 0.50
...add a Syrup	
vanilla/caramel/hazelnut	add 0.50



LET THE FUN TIMES BE GIN

Britain may be the spiritual home of the G&T; but India is its birthplace! The story is steeped in history. In the early days of the East India Company (circa 1830), quinine was used daily to tackle malaria, however, it was bitter to taste and before long it was being mixed with sugar, lime and water for easier drinking and a slug of gin to up the enjoyment. Thus the G&T was born!

SGL DBL

Bombay Sapphire 3.2 6.4
A fresh and lively gin, slightly floral with coriander and a warm peppery finish

JJ Whitley Dry Gin 3.2 6.4
Made using eight botanicals including the traditional juniper and citrus peel. Clean and dry!

Malfy Con Arancia Blood Orange Gin 3.5 6.9
Sicilian blood orange peels give this gin lovely fruity notes

Malfy Gin Rosa 3.5 6.9
Sicilian pink grapefruit and rhubarb along with lemon peel, grapefruit peel, angelica root, orris root and coriander

JJ Whitley Elderflower 3.2 6.4
Candied sweetness on the palate, dominated by the unmistakable punch of elderflower

JJ Whitley Mango and Papaya 3.2 6.4
Juicy tropical fruits of luscious mango and papaya complement each other perfectly

JJ Whitley Pink Cherry 3.2 6.4
A sugary stone fruit and fresh almond aroma with an initial sweetness leading into marzipan, sour cherry and juniper on the palate

SOFTS

Coke/Diet Coke/Sprite	REG 2.5	LGE 3.5
Juices	REG 2.5	LGE 3.5
Lassi: Salted or Mango		3.5
Still or Sparkling Water 750ml		3.5

Please speak to our staff about our menu allergen chart if you need further information. Our food is freshly prepared in small kitchens where allergens are present. We can't guarantee that our food and drinks are completely allergen-free

2023/02/11