



SOMETHING TO DRINK

MINT AND MUSTARD G+T

Refreshing chilli and lime gin served with Indian tonic water

8.5

MANGO MARGARITA

Mango purée, tequila, triple sec and lime juice

8.5

STARTERS

HOMEMADE SAMOSA

Light and delicately spiced vegetable filling

5.2

BOMBAY CHAAT

Gram flour dough balls with a sweet yoghurt, tamarind and chickpea filling

5.2

SPINACH & ONION BHAJIS

With mango dip

5.8

TANDOORI CAULIFLOWER WINGS

Cauliflower florets in a hot spicy masala marinade served with mango chutney

5.9

KERALAN CRAB

Subtle southern style spiced soft shell crab deep fried in a crisp batter served with our M&M lightly spiced crab cake

10.9

TANDOORI CHICKEN TRIO

Chicken in three distinct marinades - star anise, Kashmiri chilli, fresh coriander and mint

7.6

KERALAN BEETROOT TIKKI

A street food favourite - sweet, earthy grated beetroot with Keralan spiced potato and vegetables coated in crunchy tikki crumbs

6.8

PAKORA SCOTCH EGG

With spiced relish and pomegranate seeds

7.5

DARJEELING CHICKEN MOMO

Crispy chicken dumplings in a light dough served with a punchy chilli dip

7.2

LUCKNOW SEEKH KEBAB

Warming spiced minced lamb chargrilled in the tandoor, served with mint dip

7.8

CRISPY CHILLI SQUID

With mango dip

7.5

KERALAN TIGER PRAWNS

Marinated with red Kashmiri chilli flakes and zesty spices

8.2

SAFFRON PANEER TIKKA

Indian style cheese marinated in an indulgent blend of honey and saffron grilled in the tandoor

6.8

KASHMIRI LAMB TIKKA

Marinated overnight with Kashmiri spices and finished in the tandoor oven

7.9

SOULFUL CURRIES

CHICKEN

LOLA'S CHICKEN

A medium spiced, old Keralan recipe with turmeric and coconut milk

12.5

DELHI TIKKA MASALA

A sumptuous Delhi style chicken curry sauce flavoured with cardamom, cloves turmeric and ginger, finished with cream

11.5

HIGHWAY DHABA MURG

Succulent chicken in a deliciously thick onion and tomato masala and a melange of Indian spices

12.5

MAKHANI MURG

A spiced tomato, butter and cream sauce - famously known as Butter Chicken

12.5

CHICKEN KORMA

A mild and creamy blend of cashews coconut and fresh coriander

11.5

LAMB

LAMB ROGAN JOSH

Fall apart tender lamb with a heady combination of intense spices in a tomato sauce that packs a serious flavour punch!

13.5

COLONEL NAIR'S COCONUT FRY

Slow cooked lamb with a mouthwatering blend of typical Keralan spices

13.9

SAAG GOSHT

A rustic and charming Punjabi classic of tender lamb simmered in a luscious earthy spinach puree, infused with aromatic spices

13.9

BEEF

CALICUT BEEF CURRY

Signature Keralan style beef curry, slow cooked with roasted whole spices, earthy coriander, fiery red chillies, fragrant curry leaves and a gentle hint of coconut

14.5

SEAFOOD

KERALAN PRAWN

A delicate and luxurious creamy coconut and mango curry

15.5

ALLEPPEY CURRY

Famous for its rich flavour, this spicy and tantalizing curry is made with ginger and coconut

15.5

FISH

CHICKEN PRAWN

15.5

16.5

VEGGIE

AUBERGINE KADHAI

Intensely rich dish cooked in a 'kadhai' pot with fresh green chillies and curry leaves

10.9

AMRITSARI CHOLE

A Punjabi classic also known as Chana Masala. Chickpeas simmered in tea leaves and an indulgent aromatic sauce

10.2

FIVE SPICE PANEER MASALA

Indian style cottage cheese with our five spice blend

11.5

MUSHROOM MUTTER MASALA

A comforting and heartwarming dish of mushroom and green peas in a velvety tomato and onion based gravy, seasoned with an exquisite blend of Indian spices

10.5

CLAY POT CURRIES

One pot, rustic cooking using whole spices, fresh herbs and ingredients From the fire straight to the table - this is curry like you've never tried before

COCONUT CHICKEN

Light, fragrant with fresh herbs - ginger, garlic, turmeric, curry leaves and coconut milk

12.9

RUSTIC CHICKEN

Cinnamon, cloves, cardamom, pepper and onions with a splash of yoghurt

13.5

GREEN VEGETABLE

Broccoli, cauliflower, carrots, sweet peas and potatoes in a fragrant green mango curry with coconut milk

11.9

HUNTERS LAMB

Tender lamb, slow-cooked with crimson Kashmiri chillies, garlic and cardamom

14.5

BUDDHA BOWLS

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

KATSU CURRY

Chilli breadcrumbed chicken and curry sauce

13.9

TIKKA CHICKEN

Marinated overnight in yoghurt Kashmiri chilli, black salt, chaat masala and fenugreek leaves

12.5

ROASTED CAULIFLOWER

Smearred in cashew nut masala

11.5

TANDOOR PANEER

Marinated in zesty, tangy pickling spices that gives it a distinct lively flavour

11.5



TWO COURSES £17.50 PER PERSON SUNDAY TO THURSDAY FROM 5PM

TANDOORI GRILLS

CHICKEN TANDOORI

Succulent half chicken marinated with coriander, lemon juice and turmeric served with makhani dipping sauce and masala fries

15.5

M&M DILL SALMON

Salmon steak marinated in dill honey, wholegrain mustard, Kashmiri chilli and aromatic spices served with pilau rice, spinach and pickles

18.9

CHARMINAR TANDOORI GRILL

A combination of our most popular chargrilled and smoky grills- chicken tikka pieces, lamb boti kebabs, lamb sheek kebab and dill marinated salmon

19.9

MURG E AWADH

Breast of chicken marinated in a rich creamy, pepper and spice marinade, finished in a hot, smoky tandoor served with masala rice and makhani sauce

15.5

M&M SPECIAL TASTING MENU

49.90 per person | 2 People Minimum

WINE PAIRING

add 15.90 per person

STARTERS

Keralan Tiger Prawn Hariyali Chicken Tikka Bombay Chaat

RARE VINEYARDS MARSANNE-VIOGNIER, FRANCE*

MIDDLE COURSE

M&M Dill Salmon

MONTE VERDE SAUVIGNON BLANC CHILE*

MAIN COURSE

Keralan Prawn Lamb Rogan Josh Highway Dhaba Murg

BARNABE OAK AGED PINOT NOIR FRANCE*

ACCOMPANIMENTS

Coconut Greens Steamed Rice Naan Breads

DESSERT

Pudding Platter chef's selection of desserts

*125ml serving

V & V options available

DAYTIME SET MENU - £10 PER PERSON

Smaller servings of your favourite dishes

SERVED EVERY DAY 11.30 - 5PM

SIDES

POPPADUM & CHUTNEY BASKET

3.9

ROTI / NAAN

3.5

PESHWARI NAAN

3.8

CHILLI CORIANDER NAAN

3.8

GARLIC NAAN

3.8

FIG & CORIANDER NAAN

4.0

KHEEMA NAAN

4.0

STEAMED RICE

3.5

PILAU RICE

4.0

MUSHROOM/LEMON/COCONUT RICE

4.0

HOUSE SALAD

3.9

CHIPS

3.5

MASALA FRIES

4.0

SAAG ALOO/SAAG BHAJI

5.6

JEERA ALOO/ALOO GOBI

5.9

BHINDI MASALA

Punjabi style stir fried okra with a medium spiced onion masala

6.5

COCONUT GREENS

Lightly sautéed, shredded vegetables finished with fresh coconut

5.6

TARKA DAAL

Red and yellow lentils, slow cooked and finished with cumin and curry leaves

5.6

RAITA

Natural yoghurt, cucumber and onion with a touch of roasted cumin

3.5

MALABAR BIRYANI

Slow-cooked premium aged basmati with whole spices sealed with a flaky crust to ensure that the flavours are completely locked in, served with raita. Gluten free on request

CLASSIC CHICKEN

13.9

SLOW COOKED LAMB

15.9

SUCCULENT PRAWN

15.5

ROASTED VEGETABLE

12.9

V Vegetarian | V Vegan | N Contains Nuts

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. OUR TEAM RECEIVE 100% OF ALL GRATUITIES

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.

M MINT AND MUSTARD



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. A great punch is fine balance between spirit, citrus, sweetness, spice and dilution.

- ELDERFLOWER AND APPLE PUNCH** 7.5
Rum, elderflower nectar and apple juice topped with lemonade and garnished with lime, cucumber mint and orange slices
- RASPBERRY CITRUS ARRACK PUNCH** 7.5
White Rum, Arrack, Raspberries and lime

- PEACHY PIMMS AND GINGERALE** 7.5
Classic Pimms and peach syrup topped with ginger ale and finished with lime strawberries and fresh mint leaves
- CEYLON PUNCH** 7.5
Spiced rum, arrack, sugar syrup, pineapple and lime juice

WINE LIST

	175ML	250ML	BOTTLE
WHITE			
MONTE VERDE SAUVIGNON BLANC, CHILE Fresh and fruity with gooseberry and passionfruit notes	6.3	8.2	23.5
CORTE VIGNA PINOT GRIGIO, ITALY Floral, racy with crisp fruit	6.2	8.2	24.5
RARE VINEYARDS MARSANNE-VIOGNIER, FRANCE Unoaked, the emphasis is on fresh, lively citrus fruit, backed by notes of peach blossom; the finish is soft and rounded.	7.2	9.4	27.0
REIGN, CHENIN BLANC, SOUTH AFRICA Aromatic, fresh and full of flavour	6.5	8.6	26.0
PETAL & STEM SAUVIGNON BLANC, NEW ZEALAND Refreshingly zesty and nicely balanced			34.0
GAVI DE GAVI, ITALY Unoaked, floral and fruity			39.0
ROSÉ	175ML	250ML	BOTTLE
PARINI PINOT GRIGIO ROSATO DELLE VENEZIE, ITALY Light and fresh, red fruits and a hint of lemon	6.3	8.2	23.5
CAP DE COSTE, FRANCE A fresh, light and fruity Grenache	7.3	9.5	29.2
RED	175ML	250ML	BOTTLE
CORTE VIGNA MERLOT, ITALY Typically delicate and fruity	5.8	7.5	22.0
BERRI ESTATES SHIRAZ, AUSTRALIA A smokey red with tobacco notes, black pepper blueberry and plum	6.6	8.5	25.5
BARNABE OAK AGED PINOT NOIR, FRANCE Oak aged and glossy red, silky and elegant with a hint of spice	6.5	8.7	26.0
DON JACOBO RIOJA CRIANZA, SPAIN Matured for a minimum of 12 months. A blend of Tempranillo with small additions of Garnacha and Mazuelo.			31.0
OSADO MALBEC, ARGENTINA Typical purplish colour and the fruity aromas of fresh plums, black fruit and blackberry.			33.0
CHAMPAGNE AND SPARKLING	20CL BOTTLE		BOTTLE
GALANTI PROSECCO DOC EXTRA DRY, ITALY Shows the typical fruit spectrum of apple and pear with a hint of peach; followed by a fine, persistent, soft fizz		11.5	35.0
BOUCHE PERE AT FILS CUVÉE RESERVE BRUT, FRANCE Ripe and biscuity with an elegant finish			49.5

SOFT & HOT DRINKS

COKE/DIET COKE/LEMONADE	REG 3.2	LGE 4.0
FRUIT JUICE; PINEAPPLE/MANGO/APPLE/CRANBERRY/ORANGE	REG 3.2	LGE 4.0
J20; APPLE AND MANGO/ORANGE AND PASSION FRUIT		4.0
MANGO LASSI		4.2
STILL & SPARKLING WATER		4.0
ENGLISH BREAKFAST TEA / HERBAL TEAS		2.9
MASALA CHAI / FILTER COFFEE		3.2

LIQUEUR COFFEES

IRISH	6.2
AMARETTO	6.9
KAHLÚA	5.9



- MAHUA ICED TEA** 7.2
Malibu, mahua syrup, lime juice and sugar syrup finished with fresh mint leaves
- CLASSIC SANGRIA** 7.2
Red wine, orange juice, cherry brandy lemonade, strawberries and oranges
- DAIQUIRI** 6.9
Strawberries, lime, mango or raspberry a classic rum cocktail with a fruity twist
- BLUE LAGOON** 6.9
Smirnoff vodka, blue curcaw and lime juice
- MYSTIC INDIA** 6.5
Vodka, strawberries and mango nectar topped with lemonade
- KOCHI COLADA** 6.9
Coconut rum, white rum, cream of coconut fresh cream and pineapple juice
- KAMASUTRA ON THE BEACH** 6.9
Vodka, archers, orange juice and cranberry juice

- BERRY ENGLISH** 6.9
Vodka, blackcurrant, strawberry and raspberry topped with lemonade
- MAI TAI MANGO** 6.9
Coconut rum, spiced rum, mango syrup pineapple juice and lime juice with a dash of grenadine
- MARGARITA** 7.2
Tequila, triple sec and lime juice served frozen or on the rocks
- PORN STAR MARTINI** 7.2
Vodka, passoa liqueur, vanilla passionfruit and lime juice
- CHAI STREET SPECIAL** 6.9
Jack daniels, amaretto and vodka with pineapple and orange juice served over ice
- LONG ISLAND ICED TEA** 7.2
Smirnoff vodka, tequila, rum, gin and triple sec shaken and topped with coke
- CLASSIC OR RASPBERRY MOJITO** 6.9
Rum, sugar syrup and lime juice topped with lemonade and finished with mint
- ESPRESSO MARTINI** 6.9
A sumptuous mix of vodka, coffee liqueur and espresso
- WHITE RUSSIAN** 7.2
Vodka, kahlúa and fresh cream served on the rocks

MOCKTAILS

- MANGO COCO** 5.0
Fresh coconut, mango juice, ginger and mint syrup
- FRESH FRUIT VIRGIN MOJITO** 5.0
Mint, orange, lime, apple and strawberry
- SAFE SEX ON THE BEACH** 5.0
A refreshing combination of peach orange and cranberry juices
- SWEET KISS** 5.0
A hint of strawberry with pineapple and apple juice topped with lemonade



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!

	SINGLE	DOUBLE	SINGLE	DOUBLE
BOMBAY SAPPHIRE A fresh and lively gin, slightly floral with coriander and a warm peppery finish	3.7	6.9		
JJ WHITLEY DRY GIN Made using eight botanicals, including the traditional juniper and citrus peel. clean and dry!	3.7	6.9		
MALFY GIN ROSA Sicilian pink grapefruit and rhubarb with lemon peel, grapefruit peel, angelica root, orris root and coriander	3.8	7.5		
JJ WHITLEY ELDERFLOWER Candied sweetness on the palate, dominated by the unmistakable punch of elderflower	3.7	6.9		
JJ WHITLEY PINK CHERRY A sugary stone fruit and fresh almond aroma with an initial sweetness leading into marzipan sour cherry and juniper	3.7	6.9		

BEER & CIDER

	HALF	PINT
KINGFISHER	3.5	5.9
COBRA - 660ML		7.5
COBRA - 330ML		4.5
ROAR WELSH VEGAN BEER		4.8
SOUTH-EAST ASIAN PEACOCK APPLE CIDER		5.8
NON ALCOHOLIC BEER - 330ML		3.9

HAVE YOU TRIED

CHAI
INDIAN STREET KITCHEN
HIGH STREET, CARDIFF

🌿 Vegetarian | 🥬 Vegan | 🥜 Contains Nuts

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. OUR TEAM RECEIVE 100% OF ALL GRATUITIES

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.