

BUNS**Sausage Bun**

sausage 'chapli' patty, fried egg, cheese, tamarind tomato ketchup 4.8

Bacon Bun

rare breed streaky bacon, fried egg, tamarind tomato ketchup 4.8

Aloo Tikki Bun V

spiced potato hash, fried egg, cheese, tamarind tomato ketchup 4.8

JUST ASK FOR 'HOT SAUCE' MAYO IN YOUR BUN**SWEET****Buttermilk Pancakes** Vstack of three, made with 'chaas' buttermilk blueberries, honey & maple syrup 6.5
bacon, blueberries, honey & maple syrup 8.4**Cinnamon Porridge** V

oats, banana, strawberries, honey 3.9

Mango Shrikand V GF N

mango yoghurt, saffron, blueberries, strawberries, toasted almonds 4.5

SAVOURY**Idli Sambar** V GF DF

steamed rice cakes, spiced lentil stew 7.5

Miso Curry Leaf Scrambled Eggs V

curry leaf, turmeric, miso, 'bhurji' eggs, paratha 6.9 | with bacon 8.8

Railway Omelette V

with shallots, turmeric & green chilli, brioche bun, vine tomato 6.9

Full Nashta

streaky bacon, miso bhurji, brioche bun, aloo tikki hash, masala beans, spiced sausage, vine tomato 11.8

SIDES & HOT SAUCES**Masala Beans** V GF DF home style 1.5**Spiced Sausage** DF 1.5 *each***Streaky Bacon** GF DF three rashers 1.9**Tamarind Ketchup** V GF DF tangy 1.2**Agni 'Fire' Sauce** GF naga chilli, hot 1.2**Green Chilli Chutney** V GF DF ⚠️ CAUTION 1.2**Green Chilli** V GF DF chopped chilli 1.0**JUICE BLENDS & COCONUT** *by the glass***Orange, Carrot & Turmeric**

earthy blend with a touch of turmeric 3.9

Papaya & Cantaloupe Melon

light, fresh, tropical combination 3.9

Coconut Water

natural & refreshing 3.8

Kovalam Beach

lychee, guava, ginger ale & coconut 4.5

Virgin Mary

tomato juice, house spice mix 4.2

Juices

apple, pineapple, orange, cranberry, tomato, lychee, guava, pomegranate 2.6

SHAKES**Chai Shake** chai spice caramel 3.8**Cold Coffee** iced Monsoon Malabar 3.8**HOT DRINKS****Masala Chai** *glass*

Punjabi style sweet mildly spiced tea 2.2

House Blend *pot*

blend of Assam, Nilgiri & Darjeeling 3.5

Ayuverdic Blend *pot*

peppermint & fennel infusion 3.5

Spiced Hot Chocolate *cup*

Belgian chocolate, cinnamon & vanilla 2.9

Coffee

bespoke house blend of South Indian Monsoon Malabar and Mysore beans

Cappuccino 2.8 | **Latte** 2.8**Flat White** 2.8 | **Americano** 2.2**Espresso** 1.8 | **Double** 2.2**BREAKFAST COCKTAILS****Lychee Rose Bellini**

rose petal liqueur, lychee, prosecco 7.8

Kovalam Beach Kick

lychee, guava, ginger ale & coconut with Chai Ki house-infused chai vodka 7.8

ReincarnationBloody Mary, Chai Ki spices 6.8 *small* / 8.8 *large*

V vegetarian GF gluten free DF dairy free N nuts

'RECOVERY' BRUNCH at Chai Ki

Modern Indian bar plates and soul food



Sat & Sun | 10am – 4pm

BELLINIS, JUICES & BLENDS

Brunch Bellinis 4.0 *weekend brunch only*
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 4.2

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 GF
Indo-Chinese Szechwan sauce, red & green
peppers, spring onion 7.9

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

Gurkhali Chicken Wings GF
'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 GF
fiery Indo-Chinese warm salad with fresh
green chilli & spring onion 7.2

Bhel Puri V DF
puffed rice, potato, onions, coriander mint
chutney, tamarind 6.5

Idli Sambar V GF DF
steamed rice cakes with spiced lentil &
vegetable stew, tomato chutney 7.5

KARI

Dakshini Korma V GF
sweet potato, snow peas, aubergine, South
Indian spices & coconut milk
with steamed basmati 9.8 | without rice 7.9

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

COCKTAIL SPECIAL

Christmas Bellini
cinnamon liqueur, infused Chai Ki house tea
syrup, topped with prosecco 8.8

BRUNCH Eggs

Miso Curry Leaf Scrambled Eggs V
curry leaf, turmeric, miso, 'bhurji' eggs,
paratha 6.9 | with bacon 8.8

Full Nashta
streaky bacon, miso bhurji, brioche bun,
aloo tikki hash, masala beans, spiced
sausage, vine tomato 11.8

Railway Omelette V
shallots, turmeric, green chilli, brioche bun,
vine tomato 6.9 | with spiced sausage 8.4

Garam Masala Tikki Hash V
spiced potato tikkis, fried egg, tomato
chutney, brioche bun 6.9 | with bacon 8.8

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,
burger cheese, paprika mayo, onions,
brioche bun 7.5 SINGLE | 10.8 DOUBLE

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

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

SIDES & HOT SAUCES all V

Malabar Paratha DF layered bread 2.5

Masala Fries GF DF with roasted spices 3.5

Dhal Fry GF black lentils, Punjabi spice 4.8

Rice GF DF steamed basmati 3.5

Burnt Ginger Rice GF DF stir-fried 4.5

Raita GF mint cucumber yoghurt 2.5

Masala Beans GF DF home style 1.5

Tamarind Ketchup GF DF mild, tangy 1.2

Agni 'Fire' Sauce GF naga chilli, hot 1.2

Green Chilli Chutney GF DF ⚠ CAUTION 1.2

Green Chilli GF DF chopped chilli 1.0

V vegetarian GF gluten free DF dairy free

Dishes may have been in contact with nuts or contain other allergen traces. Please let your server know of any allergies or dietary requirements before ordering. A 12.5% discretionary service charge will be added to your bill. Prices include VAT.