



ChaiSt Indian Bistro

All day • Everyday • for Everyone

Pop in. Any time.

15 HIGH STREET • CARDIFF

OPEN SEVEN DAYS

Brunch Friday to Sunday · 10am – 2pm

Mon 12 – 9.30 · Tue – Wed 12 – 10 · Thu 12 – 10.30 · Fri – Sat 12 – 11 · Sun 12 – 9

An Indian bistro.

15 High Street, Cardiff.

*"Pop in for one plate. Stay for five. Come at eleven for
chai. Come when you like."*

WHERE WE COME FROM

This address has been an Indian kitchen for a decade. It returns now as Chai St Indian Bistro. *Same kitchen. New table.*

WHAT IS AN INDIAN BISTRO?

Picture an old bungalow somewhere in India. It's thirty-five degrees outside. The verandah wraps around three sides of the house and catches whatever breeze is going. A ceiling fan is doing its best. Somebody has put out lemon water. Somebody else has put out cashews.

Someone comes back from the market and the cook sends out a plate of something small and hot — crisp fish, maybe, with a lime. Chai arrives without anyone asking for it. It's nearly four o'clock. The afternoon is doing what afternoons do in that kind of house, which is *refusing to end*.

By six someone has started frying onions and the smell has pulled everyone back to the table. A curry comes out. Rice. A bowl of dal. A bottle gets opened. Nobody is going home.

Brunch Friday to Sunday. Thali at lunch. Small plates in the afternoon. Proper dinner in the evening. The same kitchen, the same warmth, running all day.

INDIAN COOKING. BRITISH PRODUCE. DONE PROPERLY.

Fresh naans from the tandoor. Black dal that cooks for a day. Spices milled fresh. Lamb from Welsh farms when we can get it. Fish from day boats on the West Country coast. Vegetables from local growers when the season runs. Local where local is better. The kitchen is Indian. The pantry is ours.

This group held a Michelin Guide listing as the best Indian restaurant in Wales. The kitchen has not forgotten.



*Scan for allergens, calories
and more information.*

HALAL

Our menu is halal-friendly. All meats are supplied from sources of certified halal origin.

ALLERGENS

Please ask. We handle nuts, dairy, gluten and shellfish in the kitchen and cannot guarantee any dish is allergen-free.

SERVICE CHARGE

A discretionary 10% service charge is added to tables of five or more. Please ask if you'd prefer to opt out.

01

Weekend Brunch

The long Indian breakfast. Eggs done with chilli and turmeric. Lamb mince on toast. Paratha with butter and pickle. Bottomless chai if you settle in. A Bloody Mary if you've earned it. Three days a week, until the kitchen turns the corner into lunch.

★ The Iddiyappam Service

Kerala breakfast, the slow way

Steamed string hoppars — delicate, lacy, served warm in a bamboo basket. Light Keralan stew of coconut milk, curry leaf, cardamom and ginger, simmered slow. Built bite by bite at the table. The way breakfast is done in a Kochi house on a Sunday.

Vegetable Stew V
£9.9

Coconut Chicken Stew
£12.0

Lamb Stew
£13.5

BRUNCH PLATES

The Brunch Thali £11.5

Masala eggs, keema, aloo paratha, chai-soaked French toast, fresh fruit, yoghurt, chutney.

The Full Indian £14.5

Masala eggs, spiced lamb sausage, tandoori mushroom, grilled tomato, baked beans with curry leaf, pav, chilli jam.

Kejriwal Benedict V £10.5

Chilli-cheese toast, two poached eggs, spiced hollandaise, green chilli.

Aloo Paratha, Butter & Pickle V £7.5

Stuffed paratha, salted butter, lime pickle, yoghurt. The Punjabi standard.

Chole Bhature V £10.0

Chickpea curry, puffed bread, pickled onion.

Masala Eggs on Toast £7.5

Indian-spiced scrambled eggs on charred sourdough.

BRUNCH DRINKS

Bottomless Masala Chai £6.0

Keep it coming. 90 min.

Masala Bloody Mary £9.0

Vodka, tomato, chaat masala, chilli.

Bloody Maharaja £9.0

Cachaça, tomato, Indian spice, lime. The sugarcane choice.

Mango Mimosa £8.0

Prosecco, Alphonso mango.

Saffron Bellini £8.5

Prosecco, saffron, peach.

All street snacks also available at brunch. Mix and match how you like.

The middle bit of the day. When you don't quite know what you want, this is the page.

02 Chaat

Order one or two while you decide.

Dahi Puri v	£7.5	Samosa Ragda Chaat v	£7.5
Crisp puris, yoghurt, tamarind, pomegranate, sev.		Smashed samosa, ragda curry, yoghurt, tamarind, sev.	
Avocado Papdi Chaat v	£8.0	Pani Puri v	£5.5
Crisp wafers, avocado, yoghurt, chutneys, pomegranate.		Crisp shells, spiced water, potato, chickpea. Six per serve.	

03 Snacks

All day. Order three or four to share, or one and call it lunch.

Wraps & Rolls

Chicken Kathi Roll	£8.0	Paneer Kathi Roll v	£7.5
Naan wrap, chicken tikka, onion, mint chutney.		Naan wrap, paneer tikka, onion, mint chutney.	

Buns & Pav

Chole Bhature v	£8.9	Keema Pav	£7.0
Chickpea curry, puffed fried bread, pickled chilli.		Spiced lamb mince, buttered pav, pickled onion.	
Vada Pav v	£5.9		
Mumbai's burger. Spiced potato, soft bun, garlic chutney.			

From the Wok — Indo-Chinese

The Hakka community in Kolkata cooks Chinese the way Indians like to eat it. Sticky, sharp, hot.

Hakka Noodles	£8.5 / 10.0 / 11.5	Gobi Manchurian v	£8.0
Wok-tossed, ginger, greens. Veg, chicken, or prawn.		Cauliflower, sticky sauce, coriander.	
Chilli Chicken	£9.0	Chilli Paneer v	£8.5
Wok-tossed, green chilli, soy, spring onion.		Dry-tossed, green chilli, soy.	
Schezwan Prawns	£12.5		
Chilli-garlic, curry leaf, wok heat.			

★ Lunch Deals

WEEKDAYS 12 – 3

The Lunch Thali	£12.9
Choose one kari from today's board. Rice, roti, daal, raita, pickle, poppadum. Upgrade to lamb or prawn +£2.0.	

Express Lunch in and out in 40 minutes

Two course **£14.9** — one chaat or street plate + one kari with rice or roti.

Three course **£18.9** — add a sweet. Lamb or prawn +£2.0.

Plates built for sharing, or not.

04 Salads & Lighter Plates

Order as a light main, or split between two.

Kachumber & Burrata v Cucumber, tomato, red onion, mint, burrata, crispy chickpeas, lemon.	£9.5	Green Mango & Devon Crab Crab, raw mango, lime, chilli, coriander.	£14.0
Tandoori Chicken Caesar Charred chicken, gem lettuce, parmesan, spiced dressing.	£14.5		
Keralan Prawn Salad Grilled prawns, curry-leaf oil, coconut, green mango.	£13.5		

★ THE CHAI ST WELCOME ★ FOR TWO £15.0

The easy way to start. Two of you, four small things, one chutney board.

Poppadums with four chutneys · Onion bhaji · Samosa chaat · Chicken 65

05 Small Plates and Sharers

Order three or four to share.

Prawn Koliwada Tiger prawns, Kashmiri chilli, lime-kachumber, curry-leaf mayo.	£7.5	Chai St Samosa Chaat v Crushed samosa, chickpea, tamarind, mint yoghurt, pomegranate, sev.	£8.5
Keralan Chilli Squid Flash-fried squid, fried curry leaf, garlic, green chilli, coconut-lime yoghurt.	£5.9	Onion Bhaji v Hand-made. Properly spiced.	£5.0
Lamb Seekh, Burnt Onion Tandoor-grilled, black cardamom, mint chutney, crisp lavash.	£9.9	Masala Fries v Chat masala, curry leaf, black salt.	£4.0
Devilled Beef Wok-tossed in soy, tomato and curry leaf. Sweet, hot, sticky. Tamil railway-station style.	£9.5	Poppadum & Chutneys v Mango, mint, tamarind, onion salad.	£4.0
Chicken 65 Yoghurt-brined chicken, red chilli, curry leaf, yoghurt-ginger aioli.	£8.5		
Darjeeling Momos Dumplings, spiced chicken, chilli-sesame dip.	£6.9		

06 From the Tandoor

From the fire. Charred at the edges, not in the middle. Three or four to share, or one as a main.

Kashmiri Lamb Chops Kashmiri chilli, yoghurt, black cumin, 24hr marinade.	£16.0	Bengali Salmon Bengali mustard, mustard oil, char.	£14.0
Tandoori King Prawns Carom seed, ginger, lime.	£17.0	Paneer Tikka v Carom seed, pepper, charred.	£9.0
Malai Chicken Tikka Cream, cardamom, white pepper.	£11.0		

07 The Bistro

★ THE LONG TABLE

Four dishes we take our time over. Slow cooks, whole fish, lamb on the bone, beef in parotta. The end of the menu where the kitchen shows its hand.

Charred Cauliflower Steak **VG**

£16.0

Whole cauliflower charred in the tandoor, smoked aubergine, spiced tomato, almond crumble, chilli pickle. Vegetable cooking that earns the long table.

Pan-Seared Sea Bass ★ SIGNATURE

£19.5

Sea bass fillet, seared crisp-skin, on curry-leaf mash. Raw mango, ginger and coconut sauce.

From the house's own Keralan lineage. A dish this kitchen has been cooking, in one form or another, for twenty years.

Bombay Steak Parotta

£18.0

Tandoori beef boti, slow-cooked then crisped. Smoked aubergine bharta, green chilli herb sauce, pickled onions, flaky parotta.

Lamb Shank ★ SIGNATURE

£22.0

Slow-braised lamb finished in Nizami spices, served with smoked aubergine, burnt-onion raita and flaky parotta in a nihari sauce. Tear and scoop. The way lamb is eaten in Lucknow.

08 Kari

Duck Chettinad ★ SIGNATURE

£17.0

Tamil bold spice, star anise, fennel.

Laal Maas

£12.0

Rajasthan's red. Genuinely hot. Wear the right shirt.

Railway Lamb Curry

£13.0

The dining-car classic. Mild, tomato, slow-cooked, the way it travelled the rails.

Grandma's Chicken Curry

£11.5

The chicken curry every Indian grandmother cooks. Onion, tomato, whole spice, slow.

Ratnagiri Prawn

£14.0

Konkan coast. Coconut, raw mango.

Kerala Fish Moilee

£14.0

Coconut, kokum, curry leaf.

Rogan Josh

£12.5

Kashmir. Black cardamom, dried ginger.

Chicken Tikka Masala

£11.0

Not apologising for it.

Paneer Makhani **V**

£10.0

The vegetarian butter chicken.

Black Dal **V**

£8.5

Twenty-four hours. Worth ordering, worth waiting for.

Aubergine Kadai **V GF**

£9.0

Wok-cooked. Bell peppers, ginger, tomato, dry spice.

Green Mango Curry **VG**

£9.0

Coconut, mustard seed, green mango. Bright, sour, distinctive.

Jackfruit Ishtu **VG**

£9.0

Kerala stew. Coconut, fennel.

Chole Amritsari **VG**

£9.0

Punjabi-style chickpea curry, slow-cooked with tea-darkened chickpeas, tomato, ginger and warm spice. Robust, deeply spiced.

ON THE BOARD THIS WEEK

Ask your server. The chef finds something good at the market and cooks it. Recent regulars: Karimeen Pollichathu, Lucknowi Galouti, Nalli Nihari, Hyderabad Haleem.

Built for two. Built for one. Built for everyone at the table.

09 Biryani & Thali

The Biryani — in the handi

Hyderabadi method. Rice, spice and your choice layered into a clay handi, cooked in its own steam for 40 minutes. Mirch ka salan, burani raita.

Veg £10.5 · Chicken £14.9 · Lamb £16.9 · Prawn £18.5

★ The Maharaja Thali — for two

£48.0

a communal feast on one large thali

Two starters, three curries, the works. The way an Indian feast was meant to land — shared, picked at, conversation slows down.

Chicken 65 · Lamb seekh, burnt onion · Onion bhaji · Samosa

Grandma's Chicken Curry · Lamb Rogan Josh · Saag aloo · Black dal · Chole

Basmati, Naan, parotta · Raita, kachumber, achar, poppadum · Gulab jamun

★ Add Prawn Koliwada or Kerala Fish Moilee — £4.0

Vegetarian Feast V VG

£15.9

Onion bhaji, paneer makhani, seasonal veg curry, black dal, basmati, raita, kachumber, achar, poppadum, naan, gulab jamun. Vegan default — paneer add +£1.5.

Lamb Thali

£19.9

Rogan josh, lamb seekh, black dal, basmati, raita, kachumber, achar, poppadum, naan, gulab jamun.

Coastal Thali

Keralan chilli squid, prawn koliwada, Kerala fish moilee, black dal, basmati, raita, kachumber, achar, poppadum, naan, gulab jamun.

Chicken Thali

£17.9

Grandma's chicken curry, chicken 65, black dal, basmati, raita, kachumber, achar, poppadum, naan, gulab jamun.

Special Thali

£18.9

Chicken curry, chicken 65, lamb curry, black dal, basmati, raita, kachumber, achar, poppadum, naan, gulab jamun.

£22.9

For our weekday lunch thali, see Lunch Deals on page 4.

10 Sides, Rice & Bread

SIDES

Saag Aloo V £5.0

Bhindi Masala V £5.0

Tarka Dal V £4.9

BREAD

Roti £2.5

Plain Naan £2.5

Garlic & Coriander Naan £3.0

Peshawari Naan £3.5

Parotta £3.5

RICE

Steamed £3.0

Pilau £3.0

Coconut £3.5

Mushroom £3.5

The sweet end of the meal. Don't skip it.

11 Meetha

SWEET ENDINGS

★ Cardamom Chocolate Tart

£7.5

The dessert we'd order ourselves. Dark chocolate ganache on cardamom shortcrust, finished with rose cream and a pinch of sea salt.

Gulab Jamun with Vanilla Ice Cream

£6.5

Two warm, syrup-soaked dumplings. Vanilla ice cream melting into them. The Indian comfort dessert.

Kulfi Trio

£6.0

Mango, pistachio, cardamom.

THE CHEESE BOARD

£12.0

A cheese course, the Indian way. Three British cheeses with kokum-quince paste, chutney and wholegrain crackers. Ask your server for today's selection.

12 Little Ones

For under-tens. Mild, warm, and made the same way as everything else here. Each plate served with a small lassi or juice — or a mini mocktail.

Butter Chicken & Rice

£7.0

Mild and creamy.

Dal & Rice V

£5.5

Yellow dal, basmati.

Chicken Tikka & Naan

£7.0

Char-grilled, plain naan, cucumber sticks.

Kulfi or Mango Sorbet

£3.0

Paneer & Rice V

£6.5

Mild paneer in tomato sauce.

Mini Mocktail

£2.5

Rose sharbat or mango & ginger fizz.

Mini Kathi Roll

£6.0

Chicken or paneer, soft naan wrap, no chilli.

To drink. From morning chai to after dark.

13 The Chai Programme

Karak Chai <i>Strong, whole milk, hand-spiced.</i>	£3.0	Rose & Cardamom <i>Black tea, rose petals, cardamom.</i>	£3.5
Masala Chai <i>Cardamom, cinnamon, ginger.</i>	£3.5	Sulaimani Chai <i>Kerala black tea, lemon, cardamom, clove.</i>	£3.5
Adrak Chai <i>Strong, ginger-forward, warming.</i>	£3.5	Pudina Chai <i>Mint tea.</i>	£3.5
Kashmiri Kahwa <i>Green tea, saffron, almond, rose.</i>	£4.0		

★ **The Chai Flight** Three chais on a wooden board, sixty seconds of story per cup. Karak, Masala, Kashmiri Kahwa. **£9.0**

LASSI & COLD

Mango Lassi	£4.0
Salted Lassi	£3.0
Rose Lassi	£4.0
Nimbu Pani	£3.0
Masala Soda	£2.5

14 · COFFEE

Indian Filter Coffee	£4.0
<i>The South Indian way. Dark roast, frothed with hot milk, served sweet.</i>	
Espresso	£2.8
Americano	£3.2
Cappuccino	£3.5
Latte / Flat White	£3.5

15 Cocktails

★ **The Maharaja Old Fashioned** **£12.0**
Old Monk rum, jaggery, cardamom bitters. Smoked under glass at the table — the smoke is yours to release. Indian rum the way it should be drunk.

PREMIUM

£10.5

The Bombay 75	Saffron-infused gin, lime, prosecco. The Indian French 75.
Coconut Old Fashioned	Bourbon fat-washed with coconut, jaggery, orange bitters.
Spiced Espresso Martini	Vodka, freshly pulled espresso, cardamom, jaggery.

EVERYDAY

£8.0

Mai Tai	White rum, dark rum float, orgeat, lime, orange curaçao.
Mojito	White rum, mint, lime, soda.
Aperol Spritz	Aperol, prosecco, soda, orange.
Chai St G&T	Bombay Sapphire, kokum, tonic, curry leaf. The house cocktail.
Old Monk Mule	Old Monk rum, ginger beer, lime, garam masala.

16 House Sodas & Mocktails

Made in the kitchen. Spiced, sharp, cold.

Kokum Cooler £4.0
Konkan coast. Tart, pink, salted.

Jaljeera £4.0
Cumin, mint, black salt, tamarind. The original.

Aam Panna £4.5
Raw mango, black salt, roasted cumin.

Masala Nimbu Soda £4.0
Lime, black salt, chaat masala.

Saffron & Rose Lemonade £4.5
Fresh lemon, saffron syrup, rose water.

Tulsi & Lime Cooler £4.0
Holy basil, lime, soda.

Watermelon-Chilli Agua Fresca £4.5
Watermelon, lime, green chilli salt.

MOCKTAILS Virgin Konkan £4.5 · Rose Sharbat £4.0 · Mango & Ginger Fizz £4.5 · Virgin Mojito £4.5

From the fridge. From the bottle. From the top shelf.

17 · BEER · WELSH, INDIAN, CRAFT

The list changes. The principle doesn't — beers from Wales, from India, and from the new wave of British craft. Ask your server what's cold today.

FROM WALES

Tiny Rebel Cwtch	Newport. Welsh red ale. Champion Beer of Britain 2015.	4.6%	£5.5
Tiny Rebel Clwb Tropica	Newport. Tropical IPA. Mango, passionfruit, peach.	5.5%	£5.9
Roar Welsh	Pontypridd. Premium vegan lager, 500ml bottle. Local, considered.	4.3%	£6.5

FROM INDIA

Kingfisher Premium	The Indian classic. Crisp, clean lager.	4.8%	£4.9
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CRAFT — BRITISH NEW WAVE

Beavertown Neck Oil	London. Session IPA. The pint that started the can revolution.	4.3%	£5.9
Five Points Pale	Hackney, London. Citra-hopped. Crisp, bright, drinkable.	4.4%	£5.9
Northern Monk Faith	Leeds. Modern pale, big aromatic finish.	5.4%	£6.5
Toast Rise Up Lager	London. Brewed from surplus bread. B-Corp. Vegan. The pint with a story.	5.0%	£5.5

DRAUGHT — THE HOUSE POUR

The House Pour	Bold and crisp.	3.0 / 5.5 / 15.0
Modelo		3.5 / 6.2 / 17.0
Camden Pale Ale		3.2 / 5.8 / 16.0
Camden Stout		3.2 / 5.8 / 16.0

ALCOHOL-FREE

Stella 0.0	£4.5
Big Drop Paradiso IPA 0%	£5.0

★ WORTH THE DETOUR

Three bottles we'd open for ourselves on a Friday night.

Gavi di Gavi, Italy	Floral, mineral, brilliant with fish.	£39.0
Don Jacobo Rioja Crianza, Spain	Twelve months in oak. Drinks beyond its price.	£37.0
Bouché Père Champagne, France	Properly biscuity. The grown-up celebration.	£49.5

18 · WHITE · 175 / 250 / BOTTLE

Castelbello Bianco, Italia	5.9 / 8.6 / 23.0
La Campagne Viognier, France	6.9 / 9.1 / 27.5
Cullinan View Chenin Blanc, South Africa	6.5 / 8.9 / 27.5
Monte Verde Sauvignon Blanc, Chile	6.9 / 9.4 / 28.0
Petal & Stem Sauvignon Blanc, New Zealand	35.0 btl
Gavi di Gavi, Italy ★	39.0 btl

ROSÉ

Parini Pinot Grigio Rosato, Italy	6.5 / 8.9 / 25.9
Cap de Coste, France	7.5 / 9.5 / 29.0

SPARKLING

Galanti Prosecco, Italy	12.0 / 36.0
Bouché Père Champagne, France ★	49.5 btl

SPIRITS · SINGLE / DOUBLE

Gin 4.0 / 6.5	Vodka 4.0 / 6.5	Rum 4.0 / 6.5
Whisky 4.5 / 7.0	Bourbon 4.5 / 7.0	Tequila 4.5 / 7.0

Mixers £1.5

INDIAN SPIRITS

Old Monk 5.0 / 8.0	Arrack 5.0 / 8.0
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RED · 175 / 250 / BOTTLE

Castelbello Rosso, Italia	5.9 / 7.7 / 23.0
Corte Vigna Merlot, Italy	6.5 / 8.9 / 27.5
Short Mile Shiraz, Australia	6.9 / 9.4 / 28.0
Amodo Pinot Noir, France	6.6 / 8.7 / 26.2
Don Jacobo Rioja Crianza, Spain ★	37.0 btl
Osado Malbec, Argentina	34.0 btl

BISTRO POURS for the long table

Three premium glasses chosen each week to drink alongside the Bistro section. Ask your server for today's pour.

White £10.0 · Red £12.0 · Orange or Sparkling £11.0

ALCOHOL-FREE WINE

Noughty Sparkling Chardonnay 0%	6.5 / 25.0
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French, dry, celebratory.

KITCHEN NOTES

Fresh naans from the tandoor. Black dal that cooks for a day. Spices milled fresh. Locally sourced where possible — Welsh lamb when available, fish from West Country day boats. Indian cooking. British produce, done properly.

Chai St Indian Bistro

15 High Street, Cardiff CF10 1AX
chaistreet.com · @chaistreet_

Opening hours — see page 2