

MR CHAI WALA

MENU



SOUPS & STARTERS

SOUPS served with naan

- RASAM SOUP** V

A light, tangy tamarind broth seasoned with turmeric, tomatoes, pepper, garlic, cumin, curry leaves, mustard seeds, and coriander.
Completely vegan & simply healthy.

..... 6,00
- NANDU RASAM** S

A flavorful crab soup cooked with onions, tomatoes, pepper, and jeera (cumin).

..... 9,00
- NATTU KOZHI RASAM** S

A classic Indian chicken soup gently spiced for a warm, comforting flavor.

..... 8,00



STARTERS

- TAMIL VADAI** V

A salty, spicy South Indian lentil doughnut made from fermented *urad dal* batter with ginger, cumin, black pepper, and coriander leaves, deep-fried until crisp.

..... 8,00
- SAMOSAS** V

Mashed potatoes, carrots, green peas, and Indian spices, shaped and baked in a crisp batter coating.

..... 8,00
- MR. CHAI WALA'S CUTLET**

Mashed potatoes, onions, and chicken, shaped and deep-fried until golden brown.

..... 8,00
- TAMIL ROLL** G

A pastry roll filled with spicy lamb and mashed potato, baked to a crisp with a fiery, irresistible flavor.

..... 8,00
- OKRA FRIES** V

Finely fried okra in a spicy chickpea- and rice-flour coating.

..... 7,00
- CHICKPEA SUNDAL** V

A savory mix of roasted chickpeas tossed with mustard seeds, grated coconut, dried red chillies, and curry leaves.

..... 8,00
- BABY CORN PEPPER FRY** V

Baby corn coated in rice flour, deep-fried, and tossed with black pepper, curry leaves, onions, and chili.

..... 11,50

ANANAS TIKKA V

Ananas Tikka is a fusion-style dish made by marinating juicy pineapple chunks in a rich, spiced yogurt mixture infused with Indian tikka masala flavors

..... 12,00

SPECIALS, TIKKA ROLLS, SALADS

65 SPECIALS

Pieces of the following items, marinated in ginger-garlic paste and Indian spices, then deep-fried until golden and crispy.

- PANEER** U 12,90
- CHICKEN** 13,90
- SHRIMP** 16,90
- MADRAS PAPPADAM** U
Simple flat lentil flatbread, baked. 4,00
- PEPPER PAPADAM** S
A flat baked lentil flatbread with crushed pepper. 4,00

TIKKA ROLLS

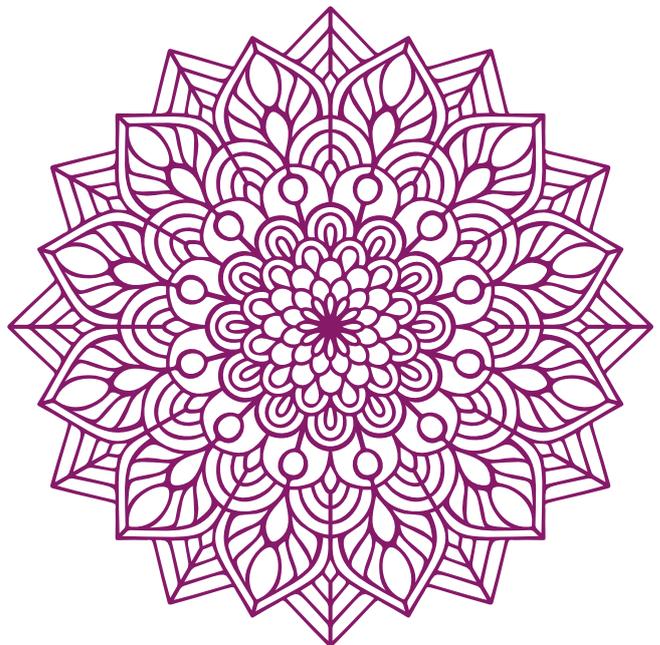
Tikka Rolls are made by wrapping tender pieces of marinated and grilled chicken or paneer tikka in a soft paratha or roti. The filling is flavored with mint mayo, onions, and fresh herbs, creating a delicious balance of smoky, spicy, and savory flavors.

- CHICKEN** S 13,50
- PANEER** S 12,50

SALADS

Fresh vegetables prepared in an Indian style, creating a refreshing and flavorful experience.

- KACHUMBER** U
A vibrant mix of cucumber, onion, tomato, beet, pomegranate, and fresh mint. 6,40
- CHILLY BROCCOLI** S
Crunchy broccoli tossed with toasted pistachios, fresh red chili, shaved mint, and a drizzle of honey. 7,50
- PEANUT CHAAT** U
Peanut Chaat Masala is a tangy and spicy Indian snack made with roasted or boiled peanuts, tossed in a zesty mix of onions, tomatoes, green chilies, coriander, and traditional chaat masala spices. 7,50



SPECIALS

SPECIAL DINDIGUL BIRYANI

Prepared in the traditional Dindigul style, tender chicken or lamb is marinated in curd and a home-made spice mix, then cooked with jeeragasamba rice over a slow flame, creating a tangy flavor unique to this regional favorite.

CHICKEN

With chicken legs & a boiled egg

..... 16,00

LAMB

With tender cooked lamb

..... 18,00

KERALA BIRYANI CHICKEN

With chicken & a boiled egg

..... 17,00

MR. CHAI WALA COMBO

CHEF'S SPECIAL BEEF FRY

+ 2 pieces of Parotta

..... 22,50

LAMB ULARTHIYATHU

+ 2 pieces of Parotta

..... 21,50

NADAN CHILLY CHICKEN

+ 2 pieces of Parotta

..... 20,50



CHEF'S SPECIALS

CHEF'S SPECIALS

KERALA CURRIES WITH RICE

Our chef's special Kerala gravy with coconut milk which will give an authentic flavor of gods on land with the below chosen items of your choice.

CHICKEN 	16,00
LAMB 	17,00
BEEF 	18,00
VEGETABLE 	15,00

TRADITIONAL CHETTINAD CURRY

Traditional taste curry from south india a special aromatic curry mixture is used which is roasted and cooked with coconut.

CHICKEN 	16,90
LAMB 	17,90
BEEF 	18,90
EGG 	13,90
CRAB 	20,00

BUTTER CHUGHEEN

A rich and creamy dish of tender chicken cooked in a smooth tomato gravy with butter, offering a mild, flavorful taste.

17,50

MR. GHAI WALA SPECIAL 65

A spicy fried mix of onions, garlic, and bell peppers, served with the item of your choice.

CHICKEN	15,90
PANEER 	15,90
PRAWNS	18,90

KADIA CHUGHEEN

Chicken cooked in a rich, spicy gravy with bell peppers, tomatoes, and a blend of aromatic spices. 16,50

MR. GHANWALA GRILLED FISH

Fresh Dorado fish, grilled and seasoned with a blend of spices, served with tangy lemon and aromatic herbs for a light, flavorful dish.. . 24,99

KANTHARI GRILLED FISH

A spicy South Indian delicacy highlighting the bold flavor of kanthari mulaku (bird's eye chili). Fresh fish fillets are marinated in a fiery blend of crushed kanthari chilies, garlic, ginger, lemon juice, curry leaves, and aromatic spices. 25,99

LAMB CHOPS

Juicy, tender lamb chops marinated with Indian spices and grilled, offering a rich, smoky flavor in every bite. 25,99

FRYS

PEPPER FRYS

Pepper Fry is a bold and flavorful South Indian dish known for its fiery black pepper kick and aromatic spice blend. Tender pieces of meat—often chicken, beef, or lamb, as per your choice—are sautéed with onions, curry leaves, crushed black pepper, and a medley of traditional spices, creating a perfect balance of heat and depth.

- CHICKEN** \$ 16,50
- LAMB** \$ 18,50
- BEEF** \$ 19,50

TASTE OF PALAK served with rice

A flavorful Indian dish that celebrates the earthy goodness of fresh spinach (palak). Gently cooked with aromatic spices, onions, and garlic, it offers a smooth, creamy texture and a naturally vibrant green color—true taste of palak.

- PANEER** V 16,50
- CHICKEN** 17,50

PANEER PEPPER FRY

Paneer Pepper Fry is a flavorful, semi-dry Indian dish featuring soft paneer cubes tossed in a bold blend of freshly crushed black pepper, aromatic spices, and sautéed onions and bell peppers.

..... 15,90



CURRIES

CURRIES

served with rice

MADRAS FISH CURRY

A Tamil-style spicy masala, marinated into the fish and cooked slowly over a low flame.

..... 16,50

CHEMEEN PAAL CURRY

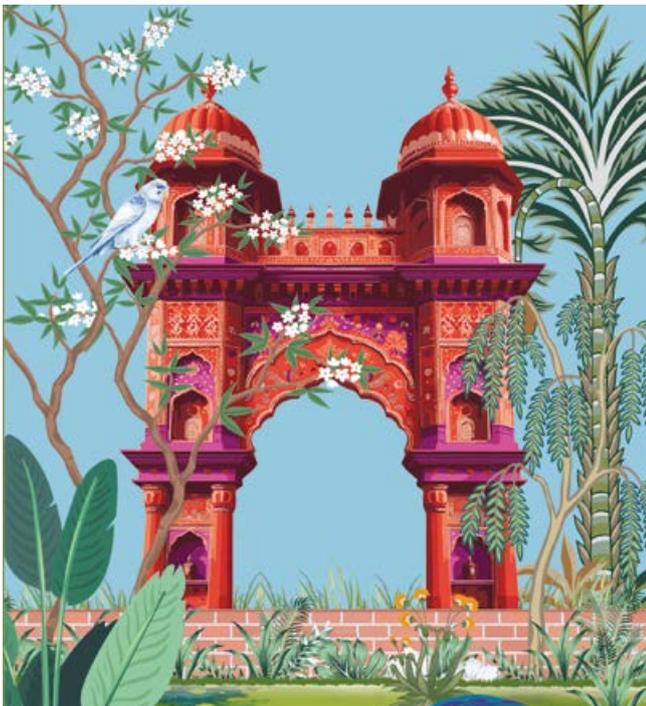
A mildly spicy prawn curry with coconut milk, finished with our special masalas.

..... 19,50

TASTE OF MUGHALAI

Mughlai Curry is a luxurious, creamy, and aromatic dish inspired by the royal cuisine of the Mughal emperors. Known for its rich flavor, it features a silky gravy made from a blend of nuts, yogurt or cream, and slow-cooked onions.

Paneer 16,50
 Chicken 17,50
 Lamb 18,50



VEGETARIAN

Different curries in varying colors and spices, pairing wonderfully with steamed rice.

MATTER PANEER

A delicious vegetable curry with green peas and paneer.

..... 16,00

KADAI PANEER

Paneer cooked in a spicy gravy with bell peppers, tomatoes, cream, and aromatic spices.

..... 16,50

ALOO JEERA

Boiled potatoes seasoned with cumin seeds, turmeric, and spices.

..... 14,00

PANEER BUTTER MASALA

Paneer Butter Masala is a rich and indulgent North Indian classic, cherished for its creamy tomato-based gravy and tender cubes of paneer (Indian cottage cheese). The dish blends the sweetness of butter and cream with the gentle warmth of aromatic spices, creating a smooth, velvety curry that melts in your mouth.

..... 16,50

PALAK PANEER

Paneer cooked in a slow-cooked spinach gravy, combining onions, tomatoes, ginger, and garlic.

..... 16,00

VEGAN FRY

Roasted onions, tomatoes, zucchini, mushrooms, potatoes, carrots, beans, and capsicum in an aromatic sauce.

..... 14,50

TIKKA & KOTHU

TIKKA served with naan

Tandoori is a traditional Indian cooking style that produces smoky, flavorful, and aromatic dishes, prepared in a clay oven known as a tandoor.

CHICKEN TIKKA

Tender pieces of chicken are marinated in a blend of yogurt, lemon juice, and aromatic spices—including cumin, coriander, garam masala, and a signature tandoori spice mix—then skewered and roasted to perfection in a traditional clay oven.

..... 18,50

MURG MALAI

Murg Malai Tikka is a rich and creamy North Indian delicacy, celebrated for its succulent, mild, and aromatic flavors. Boneless chicken pieces are marinated in a luscious blend of fresh cream, yogurt, cheese, ginger-garlic paste, and delicate spices, then skewered and grilled to golden perfection in a clay oven.

..... 19,50

HARIYALI CHICKEN

Hariyali Tikka is a vibrant and aromatic Indian appetizer, renowned for its fresh green marinade and smoky flavor. Tender pieces of chicken are coated in a blend of mint, coriander, green chillies, yogurt, and aromatic spices, giving them a bright green color and a refreshing, herbaceous taste.

..... 18,50

HARIYALI PANEER

Hariyali Tikka is a vibrant and aromatic Indian appetizer, renowned for its fresh green marinade and smoky flavor. Pieces of paneer are coated in a blend of mint, coriander, green chillies, yogurt, and aromatic spices, giving them a bright green color and a refreshing, herbaceous taste.

..... 17,50

PANEER TIKKA

Pieces of paneer are marinated in a blend of yogurt, lemon juice, and aromatic spices—including cumin, coriander, garam masala, and the signature tandoori spice mix—then skewered and roasted to perfection in a traditional clay oven.

..... 17,50

SALMON TIKKA

Five pieces of salmon are marinated in a blend of yogurt, lemon juice, and aromatic spices—including cumin, coriander, garam masala, and a signature tandoori spice mix—then skewered and roasted to perfection in a traditional clay oven.

..... 20,99

TANTOOR TIGER SHRIMP

Tiger prawns are marinated in a blend of yogurt, lemon juice, and aromatic spices—including cumin, coriander, garam masala, and a signature tandoori spice mix—then skewered and roasted to perfection in a traditional clay oven.

..... 21,00

TIKKA PLATER

The Tandoori Tikka Platter is a sumptuous assortment of Indian grilled delights, perfect for sharing or enjoying a variety of flavors. It features juicy, marinated pieces of chicken, salmon, and tiger prawns, served with salad, naan, and two types of dips, all cooked to perfection in a traditional clay oven.

..... 34,00

KOTHU

Kothu Rotti is a popular South Indian and Sri Lankan street food, celebrated for its hearty, spicy, and flavorful mix. It is made by chopping soft flatbreads (rotti) with spiced meat, chicken, vegetables, eggs, and aromatic masalas on a hot griddle, resulting in a dish that is crispy, chewy, and bursting with bold flavors. You can choose from the options below.

CHICKEN KOTHU

..... 14,90

LAMB KOTHU

..... 17,90

VEG KOTHU

..... 14,00



EGGS & DOSA

EGGS

Each dish comes with 2 eggs.

MASALA OMELET	4,00
KALAKI	4,00
SUNNY SIDE UP	4,00
BOILED EGGS	4,00



DOSA with the chef's special dips

Dosa is a thin, crispy South Indian pancake made from a fermented batter of rice and urad dal (lentils), served with chutney and sambar. It is one of the most popular street foods in South India.

CLASSIC DOSA V
 A crispy South Indian pancake.
 **12,50**

GHEE DOSA V
 A crispy South Indian pancake, roasted with clarified butter for a rich, golden finish.
 **14,99**

MASALA DOSA V
 A soft dosa filled with a spiced sautéed mixture of potatoes, green peas, carrots, and aromatic Indian masalas, finished to a golden perfection.
 **15,00**

PODI DOSA V
 The podi, often mixed with ghee or oil, adds a nutty, mildly spicy, and aromatic kick, transforming a simple dosa into a flavorful snack or meal.
 **12,50**

PODI MASALA DOSA V
 A soft dosa dusted with flavorful podi made from mixed dals, red chilies, sesame seeds, and curry leaves, served with a spiced vegetable and potato masala filling.
 **16,00**

EGG DOSA
 Egg Dosa is a popular South Indian dish that combines the crispiness of a traditional dosa with the richness of eggs.
 **14,50**

THANJAVUR MALLI MASALA DOSA V
 A unique South Indian pancake topped with a flavorful sautéed blend of onions, mint, coriander, chilies, cashews, peanuts, and tamarind.
 **16,00**

POROTTA BHAJI V
 A comforting South Indian favorite! Flaky, golden-layered porotta (Kerala-style flatbread) served with a flavorful, spiced bhaji made from mixed vegetables, onions, tomatoes, and aromatic Indian masalas.
 **10,90**

IDLIS & EXTRAS

IDLIS

Idli is a soft and fluffy white lentil cake, made by steaming a fermented mixture of rice and lentils.

BUTTER PODI IDLIS

Soft idlis tossed in melted butter and spicy podi.
 12,00

IDLI (3PIECES)

Served with chutney and sambar.
 9,00

IDLI COMBO

+ vada + chai wala paal tea
 12,00

PAAL APPAM

(coconut milk & kuruma)
 12,50

EGG APPAM

(coconut milk & kuruma)
 15,50

EXTRAS

INDIAN BREADS

KERALA POROTA  2,90

CHAPPATHI 2,90

PLAIN NAAN  4,50

BUTTER NAAN  5,00

GARLIC NAAN  5,50

MOZARELLA NAAN  6,00

RICE

Steamed basmati rice with your choice from the options below.

CURD RICE  7,90

JEERA RICE  7,00

VEGETABLE PULAO  7,00

PLAIN RICE  6,00

SAUCES

SAMBAR  3,00

MINT MAYO  1,50

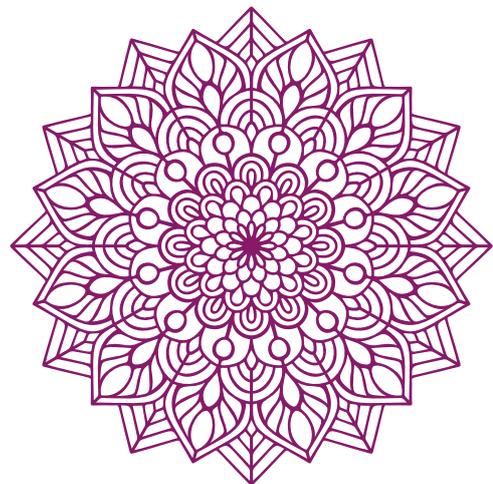
MINT SAUCES  1,50

SPICY SAUCES  1,50

TOMATO KETUP  1,50

SPICY MAYO  1,70

RAITHA  1,50



COCKTAILS

CLASSIC COCKTAILS

OLD FASHIONED

Angostura bitters, sugar cube, whiskey
 10,50

MARGARITA

Tequila, orange liqueur, lime juice
 10,50

SEX ON THE BEACH

Vodka, peach liqueur, lime, cranberry, orange juice
 10,50

PORNSTAR MARTINI

Vodka, passion fruit, lime juice, vanilla
 10,50

COSMOPOLITAN

Vodka, orange liqueur, cranberry juice, lime juice
 10,50

BASIL SMASH

Gin, basil leaves, lemon, sugar syrup
 10,50

NEGRONI

Gin, vermouth, Campari
 10,50

MOJITO

White rum, fresh lime, sugar, mint & soda
 10,50

LONG ISLAND ICED TEA

Vodka, rum, gin, tequila, triple sec, lime juice & cola
 12,00

MR. CHAI WALA SIGNATURE DRINKS

JALAPEÑO COLLINS

Vodka, jalapeño chilies, lemon juice, sugar syrup, soda
 10,00

BASIL MARTINI

Fresh basil & pomegranate, passion fruit syrup, cranberry juice, lime juice
 10,00

SWAPNA SUNDARI

Tabasco, cinnamon syrup, lime juice, soda, bourbon whiskey
 11,00

MR. CHAI WALA ESPRESSO MARTINI

Vodka, coffee liqueur, chili syrup & espresso
 10,50

CHERRY GIMLET

A twist on the classic gimlet with cherry
 9,50

MR. CHAI WALA PUNCH

Dark rum, passion fruit & pineapple juice
 9,50

CHERRY BITE

Whiskey with honey, cherry syrup & cranberry juice
 9,50



COCKTAILS & SOURS

FRUITY, SPARKLING COCKTAILS & APERITIFS

BOLLY BELLINI

Lillet Rosé with raspberries & lychees, refined with rose syrup and a dash of cardamom bitters, topped with sparkling wine

..... 9,50

SHYLA'S MOJITO

White rum, pineapple, lime juice, mint, topped with sparkling wine

..... 11,50

CHAI CHAI COLADA

A rum-based drink with fresh pineapple juice & chai syrup

..... 9,00

APEROL SPRITZ

Aperol, Prosecco & a splash of soda

..... 11,50

LIMONCELLO SPRITZ

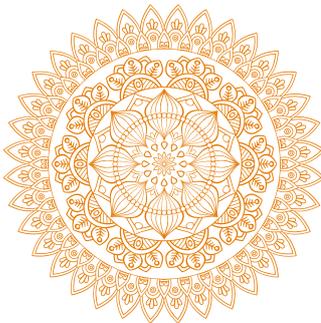
Limoncello, Prosecco & a splash of soda

..... 11,50

HUGO SPRITZ

St-Germain, Prosecco & a splash of soda

..... 11,50



SOURS

CINNAMON SOUR

Whiskey, sweet & sour, cinnamon syrup, egg white

..... 9,50

AMARETTO SOUR

Amaretto, sweet & sour, egg white

..... 9,50

NEW YORK SOUR

Bourbon whiskey, sweet & sour, egg white, topped with red wine

..... 9,50

MOCKTAILS alcohol-free

BASIL COLLINS

A refreshing drink with fresh basil, cranberry juice, and sweet & sour.

..... 8,50

FRENCH KISS

Alcohol-free juniper distillate (gin), juice from cabernet berries, a hint of lemon, and soda

..... 8,50

SOBER NEGRONI

Alcohol-free juniper distillate (gin), alcohol-free Aperitif Rosso (vermouth), and alcohol-free Italian orange bitter

..... 8,50

EVENING CHAI

Fennel seeds, rock salt, mint & chai syrup, finished with a touch of soda

..... 8,50

PASSION FIZZ

Passion fruit syrup, lime, mint, Sprite

..... 8,50



BEER & WINE

BEER

DRAUGHT BEER

0,3 l / 0,5 l

BERLINER PILSNER

..... 4,10 / 5,50

OBERDORFER HELLES

..... 4,10 / 5,50

WHEAT BEER

0,5 l

SCHÖFFERHOFER WEIZEN

naturally cloudy 5,50

crystal 5,50

dark 5,50

ALCOHOL FREE

RADEBERGER alcohol-free

0,33 l 4,50

SCHÖFFERHOFER WEIZEN alcohol-free

0,5 l 5,80

SPARKLING WINE

L'EXTRA PAR LANGLOIS CRÉMANT DE LOIRE BLANC DE BLANCS

100 ml glass / 750 ml bottle 6,80 / 46,00

WINE

WHITE

200 ml glass / 750 ml bottle

WEISSBURGUNDER OBA

BIS IN DIE PUPPEN

Bettina Schumann – Baden

Pineapple, juicy-mineral, medium-strong

..... 8,50 / 34,00

SAUVIGNON BLANC II QBA

VON WINNING – Pfalz

Gooseberry, lime, fruity, medium-strong

..... 7,70 / 34,00

RIESLING VDP

SONNENTROPFEN

..... 9,50 / 38,00

RED

200 ml glass / 750 ml bottle

CROIX DE BONPAS

CÔTES-DU-RHÔNE-VILLAGES

Bonpas – Rhone

Plum and white pepper, oak wood, red fruits,

caramel, medium-strong

..... 8,50 / 32,00

MERLOT CABERNET IGP

Laurent Miguel – Languedoc

Red fruits, pepper, fruity-spicy, light

..... 7,70 / 34,00

ROSÉ

200 ml glass / 750 ml bottle

DUNE GRIS DE GRIS ROSÉ

Domaine Chante Cigale – Languedoc-Roussillon

Grapefruit, white peach, fruity-fresh, light

..... 7,00 / 25,00

SPRITS

SPRITS

VODKA

4 cl

ABSOLUT	7,00
BELOW42	7,00
GREY GOOSE	9,50

RUM

4 cl

BACARDI	7,50
MYER'S	7,50
HAVANA 7	8,00
OLD MONK	8,90

GIN TONIC

4 cl Gin

inc. Schweppes Indian Tonic Water 0,2 l

TANQUERAY	9,50
BOMBAY SAPPHIRE	9,50
BOMBAY BRUMBLE	10,00

COGNAC

2 cl

inc. Schweppes Indian Tonic Water 0,2 l

HENNESSY VS	6,60
HENNESSY VSOP	7,60

TEQUILA

4 cl

PATRON SLIVER	8,00
PATRON ANEJO	8,50

WHISKY

4 cl

WOODFORD RESERVE

.	6,90
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JOHNNY WALKER

Red Label	7,00
Black Label	7,50

CHIVAS SCOTCH

.	7,50
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JACK DANIELS

Bourbon	7,50
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MONKEY SHOULDER

.	7,50
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GLENFIDDICH 12

.	7,90
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WOODFORD RESERVE

Bourbon	8,00
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INDIAN SINGLE MALT WHISKY

4 cl

INDRI

.	11,90
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AMRUT

.	11,90
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RAMPUR

.	11,90
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LIQUEURS

4 cl

AMARETTO DISARONNO	4,50
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AVERNA	4,80
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BAILEYS	4,80
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JAGERMEISTER	4,80
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RAMAZOTTI	4,80
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SAMBUCA	4,80
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LASSI, SHARBAT, LEMONADE, ICE TEA

INDIAN LASSI

MANGO LASSI

Premium yogurt drink with mango

..... 5,80

ROSE & KARDAMOM LASSI

Sweet and tender, like a scented love letter

..... 4,80

SALTED LASSI

Creamy yogurt, lightly salted and gently spiced with crushed cumin

..... 4,80

LEMONADE

FRESH NIMBU-SODA

A refreshing lime drink that quenches your thirst, made with fresh lime juice, a hint of salt, sugar, and soda.

..... 4,60

HIMBEREE SODA

A blend of raspberry and lime juice mixed with basil seeds, sugar syrup, and soda.

..... 4,60

PINE SODA

A blend of pineapple and lime juice mixed with basil seeds, sugar syrup, and soda.

..... 4,60

GINGER LEMON SODA

A mix of fresh ginger and lime juice combined with basil seeds, sugar syrup, and soda.

..... 4,60

SUMMER CHAI SODA

A blend of chai tea syrup and lime juice mixed with sugar syrup, basil seeds, and soda.

..... 4,60

CHILLI NIMBU SODA

A spicy lemonade made with green chili, lime juice, sugar, and soda.

..... 4,60



SHARBAT

0,4 l

MILK SHARBAT

A delightful pink summer drink, infused with rose syrup and basil seeds. A favorite in Sri Lanka.

..... 5,50

NELLI SHARBAT

Refreshing nelli syrup with chia seeds.

..... 5,50

BOOST KULUKKI SHARBAT

A nutritious milk drink blended with Boost powder.

..... 6,00

HOME MADE ICE TEA

LEMON

..... 4,60

PASSIONFRUIT

..... 4,60

PEACH

..... 4,60

SOFTDRINKS, JUICE, WATER

SOFTDRINKS

0,2 l

PEPSI	3,80
PEPSI ZERO	3,80
7UP	3,80
MIRINDA	3,80
SCHWEPES INDIAN TONIC	3,80
SCHWEPES GINGERALE	3,80
RED BULL	4,00

JUICE

0,4 l

MANGO	4,50
PASSIONFRUIT	4,50
PINEAPPLE	4,50
APPLE	4,50
ORANGE	4,50
CRANBERRY	4,50

All juices are also available as
sprit versions 4,30

WATER

SELTERS NATURELL STILL
0,25 / 0,75 2,90 / 6,90

SELTERS CLASSIC SPARKLING
0,25 / 0,75 2,90 / 6,90

