

High Chai

The thick sweet-spiced milk-tea with a subtle burn at the back of the throat, namely Chai, is an integral part of the rhythm of life in India. Tea is India's most popular drink. Chai warms the heart and awakens the soul. The sweet and delicate, yet fiery, punch of its aromatic spices wafts through you as you sip and has you hooked in a heartbeat. It is made across the country, from the comfort of homes to scattered tiny tea stalls on road sides, right up to the splendour of the residences of the maharajas.

Café Delhi introduces High Chai which evokes the rich traditions of the Indian chai culture, of sharing food and sipping chai. We have created an innovative twist on the traditional afternoon tea, marrying the Indian luxury with the tradition of British heritage.

A beautiful selection of food has been exclusively crafted for this menu. Using traditional spices from across India, with a range of exotic tea blends such as, masala chai and kashmiri chai.

—15.95—

per person

pre-booking is required

Namkeen

chandni chowk samosa

punjabi style samosas stuffed with spiced pea & potato, in a flaky & crisp pastry

aubergine pakode

deep fried in a spicy batter

papdi chaat

crisp flour pancake spheres, chickpeas, potatoes, yoghurt, mint & tamarind chutney

dhokla

steamed chickpea cake served with tamarind chutney

malai soya

soya pieces marinated in a natural yoghurt, garlic, cheese & ground masala

paneer kati roll

Indian cheese in a cumin infused yoghurt marinade rolled in a naan

vada pav

spiced potato fritter sandwiched between a pav (bun)

meetha

coconut gulab jamun

Indian donuts soaked in a rose scented syrup, dusted with coconut flakes

jalebi

sugar syrup golden-coloured rings of deep-fried maida batter

pistachio kheer

traditional rice pudding finished with crushed pistachio

This menu cannot be used in conjunction with any other menu per table.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order.

Selection of Teas/Chai

masala chai

Indian milk tea made with a blend of spices such as cardamom, saunf (fennel seeds) & ginger

elaichi chai

Indian milk tea with an extra kick of cardamom

adarak chai

ginger flavoured chai

karak chai

less milk & more water, saffron chai - smooth & creamy

kashmiri pink chai

delicate, warm nutty & soothing inspired by the kashmiri kawa, a tea for royalty - luxurious green tea infused with soothing spice, sweet almonds, rose petals & a touch of saffron

gur wali chai

a seasonal masala chai sweetened with jaggery (an unrefined form of sugar)

english breakfast

a traditional blend of teas from various countries. It is a black tea blend described as full-bodied, robust & rich

darjeeling

from the himalayan foothills creating a light amber colour & a delicate muscatel aroma

assam

a full bodied black tea from northern India. The golden leaf yields a strong rich aroma, malty flavour & copper colour

earl grey

a fragrant, light black tea beautifully scented with its flowery flavour & the exquisite flavours of bergamot

green tea

an elegant pale yellow tea, highly refreshing