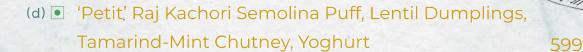


A truly satisfying chai session is simply incomplete without the experience of biting into a crisp samosa. This classic snack remains a favorite across the Indian subcontinent and its history has been rich due to the royal patronage it received from many Indian kings over the ages. The samosa is still a significant part of Indian hospitality. Simple, yet distinct, every bite is a story to be thoroughly enjoyed. The Butter chicken samosa and Punjabi Aloo matar samosa at Mister Chai are highly recommended.

From Billi 6

Classics with a twist from the old streets of Chandni Chowk



(gf) (d) ■ Maseladar Aloo Chaat Baby Potatoes

Tossed In Tangy Masala 499

(n) (d) Samosa Chaat White Peas, Tamarind-mint
Chutney, Yoghurt
599

Kale Patta Chaat Crispy Kale Leaves,
Tamarind-Mint Chutney, Yoghurt

(d) • Bread Pakora Stuffed With Cottage Cheese And Potatoes, Batter Fried

Dilli 6 is a vibrant location that boasts of culture, art, food and the love for a life well-lived, Chandni Chowk is where the old-India charm of Delhi blooms to life. The streets here host some of the oldest food destinations that serve flavourful experiences drawn beautifully from an era where taste meant everything. We draw from this rich legacy to serve some of the most eclectic preparations inspired from the food scene at Dilli 6. Explore the journey of this delight in it's various forms brought to you with mouth-watering twists that will continue to please your taste buds.

(p) CONTAINS PORK

59C



★ (d) ■ Mumbaiya Vada Pav Soft Bun, Spiced Potato Dumpling, Garlic Chutney 299 (d) A Bohri Keema Pav Braised Lamb Minced Curry With Soft Bun 699

(e) (d) ▲ Anda Bhurji Pav Masala Scrambled Eggs With Soft Bun 499

This popular delicious signature is one of the highlights of the Indian street food culture. Brought to shape through quite a few culinary expressions, especially in aamchi Mumbai, the pav is most popularly seen in the avatar of a Vada Pav, where the bread is a nest to a delicious vada, made with spices, mashed potato and other ingredients.





★ CHEF'S SIGNATURE (e) CONTAINS EGG (n) CONTAINS NUTS (gf) GLUTEN FREE

NON VEGETARIAN

(d) CONTAINS DAIRY

(p) CONTAINS PORK

Access to Lounge is at a minimum spend of INR 500 plus taxes. Government taxes as applicable. All prices are in Indian Rupees. The service charge levied is discretionary. Guests can have it waived off as per their request. To know more about oil and fat used in dish preparation, please contact the server.



(gf) (d) •	Kanda Bhajiya	499
	Crispy Fried Onion Fritters	
(d) •	Paneer Bhurji Kulcha	599
	Grilled Sandwich With Scrambled Cottage Cheese, Sharp Cheddar	
(d) 🔺	Tikka Tacos	699
	Chicken Tikka, Saffron Bread, Avocado & Feta	
(d) •	Soya-paneer Tacos	549
	Soya And Cottage Cheese Cooked With Peppers, Saffron Bread, And Avocado	



(n) Sprout Bhel 379 Home Grown Sprouts With Rice Puffs, Peanuts, Onion, Coriander And Tangy Chili-lime Dressing (n) • Kolkata Chops 499 Beetroot Cutlets, Peanuts, Panch-Poran, Panko Crusted (d) Mumbai Masala Club Sandwich Potatoes, Processed Cheese, Capsicum, Onion & Tomatoes

India runs on chai, and it catches its breath with a good cup of tea. At Mister Chai, we strive hard for the perfect tea experience where our patrons can savour the perfect steaming cup of chai in it's many articulations. So get ready to sip on tea that's only made richer with flavours that acknowledge India's love for this hot elixir of comfort. Every sip is going to be a love letter to the tea plantations across India. Meet the internationally recognized master of Chai and an award-winning author, Laxman Rao brewing his special Masala Chai.

Pair your Chai with delicious tea treats such as Sprout Bhel, Kanda Bhajiya and more.

(d) Frachos French Fries Topped With Refried Beans, Melted Cheese, Guacamole And Sour Cream 599

(d) BBQ Chicken Cheese Sandwich, Sharp Cheddar, Caramelized Onions 749

(p) (d) ▲ Double Decadence Ham BLT Pork Ham, Bacon, Lettuce And Tomato Sandwich 779



The story of India is not land-locked. The great Indian saga also features its ties with the rest of the world. The spirit of Vasudhaiva Kutumbakam is seen shining in every aspect of Indian life. As a culture that adds flavour to the world, India has not only welcomed foreign ideas but has gone beyond by making these ideas it's own in a unique way. Food is one area where such a phenomenon takes shape with great taste. Don't take our word for it, bite into this inter-continental affair for a sensory experience that transcends international borders.



 Namak Pare 250 gms 	229	9
Shakar Pare 250 gms	279	9
Gur Pare 250 gms	. 279	9

India's love for masalas, for flavours or even just food pairings that create the perfect moments of enjoyment is the reason behind the popularity of namkeen. When India stops to unwind, the Namkeen is rarely absent from the scene. A legendary wing-man for every chai session or even catch-ups, namkeens are a staple in Indian households. They not only spice things up, but complement the soothing sweetness of tea with unique flavors. Sweet, spicy, and sopmetimes tangy, these treats will take you down the appetizing road of nostalgia with every bite.