

Chai of the Tiger

MENU

CHAI OF THE TIGER | JL BISMA



-ALOO CHAAT

What is Chaat?

Chaat is Indian Streetfood.

Translated, it means a delicacy, to taste, or to lick

Chaat is typically enjoyed at roadside stalls and food carts throughout South Asia, including India, Pakistan, Nepal, and Bangladesh

The term "**chaat**" evokes the idea of savoring every last crumb! We hope you will do just that at Chai of the Tiger!

If you have any questions, please don't hesitate to ask us. We're here to help!

Chaat terms to help you decide:

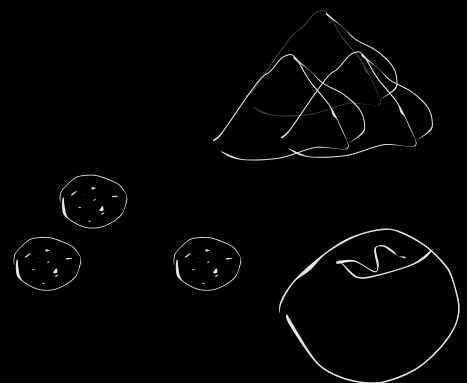
Papdi - Spiced wheat crackers that serve as a base for toppings or delicious on their own

Pani - Means water, but when prepared as Pani Puri, it is prepared with fresh chutneys to give a special flavor

Aloo - You say potato, we say Aloo

Sev - Crispy chickpea-flour noodle snacks. They add a healthy crunch to chaat

Pav - Means bread, but served by us as toasted slices of soft buns - buttered or using - your choice!



Chef's Recommendations

CHICKEN PERI PERI

Our Moçambican peri-peri Chicken. Flame-grilled and marinated in a blend of chillis, paprika, coriander, fennel, lime, and vinegar for 24 hours before being cooked to perfection!

85



BUTTER CHICKEN

Our tender grilled chicken is marinated in a mixture of lemon juice, yogurt, and spices. It is served in a rich tomato-based sauce blended with nut and our yogurt sauce.

72



A feast of chaat to share:

PLATTER

Any 5 lite portions 160

Any 4 lite portions 128

★ Add dessert 40



Traditional Chaat



PANI PURI

Flavorful and fresh! Puri stuffed with potato and chickpeas. Mix and match green mint, garlic chili, coriander, tamarind, and yogurt sauces to get your own explosive kicks.

Full 64

Lite 40

RAW MANGO SALAD

Crisp and tangy raw mango salad. Tomato, cucumber, puffed rice, sev, and peanuts tossed in a dressing of tamarind and mint to cater to your island craving.

43



PAV BHAJI

Green beans, carrot, and beetroot mash curry paired with soft buttered bread rolls. Hearty, comforting, and a bit spicy with a buttery finish.

Full 65

Lite 36



Traditional Chaat



PAPDI CHAAT 🌿 🌊 🌾

Chickpeas, potato, tomato, and shallots delicately on top of spiced crackers. Yogurt, tamarind, and mint drizzle with sev to double the crunch! Zesty, crunchy, and creamy.

Full 55

Lite 36

SAMOSA 🌿 🌊

Six scrumptious samosas! chilli, yogurt, and tamarind sauces on the side to level up the yum!

Full Chi. 52 | Mix 49 | Veg. 46

Lite Chi. 36 | Veg. 32



SAMOSA CHAAT 🌿

Chopped samosas in tangy sauces, paired with flavorful chickpea curry for a perfect blend of textures and spices.

Chi. 46 | Veg. 42



Traditional Chaat



ALOO CHAAT

Fully loaded Fries - Indian Style!

Diced onions, chillis, yogurt, coriander, and tamarind sauce on top add dimensions to the ordinary.

Full 75

Lite 36

EVERYDAY DAHL

Warm, nourishing, and subtly spiced mixed lentils, simmered with aromatic spices. Cucumber raitha makes every bite a clean one.

50



MASALA CHICKPEA SALAD

Tomato based chickpea curry with fresh chaat salad, topped with a creamy yogurt sauce and sev. Robust and earthy with a fresh finish.

48



Indian Inspired



LAMB CURRY 🌿🍴

A classic South African-Indian lamb curry. Savored with rice for a harmonious blend of textures and flavors. A unique combination of richness and heartiness.

115

ROTI WRAP 🌿

A hearty spicy veggie or chicken curry wrap, enriched with yogurt, green, and tamarind sauce inside a homemade soft roti.

Chi. 55 | Veg. 45



I AM CHAAT 🌿🍴

Rich and tangy Indian nachos. Curried chicken medallions layered on crisp papdi crackers, finished with cooling yogurt, tamarind, and mint dressing.

Full 64

Lite 40





CHIKKI CHAAT

Tropical and sweet, with a crunch. Seasonal fruits complimented by yogurt and caramelized crispy peanut brittle for a delightful and satisfying chaat experience.

46

ICE ICE PURI

Cool and decadent with a hint of spice. Crunchy chocolate-coated puris combined with soft vanilla ice cream. Mint and candied fennel seeds on top for a complete cool sensation.

48



FUDGE BROWNIES WITH ICE CREAM

Treat your taste buds to our fudge brownies after a meal or with a delicious afternoon chai.

47



MAINS

LAMB CURRY	107
BHAJI VEGETABLE CURRY	46
CHICKPEA CURRY	40
DAHL	40
BUTTER CHICKEN CURRY	62
GRILLED CHICKEN PERI-PERI	45
CHICKEN CURRY	45

STARCHES / CARBS

NAAN:	
garlic butter	18 17
PAV 4 2 pcs	25 14
CHAPATI 2 pcs	15
FRIES FULL LITE	42 21
BASMATI RICE	14
POPPADOMS 3 pcs	8

EXTRAS

ICE CREAM (two scoops)	14
RAITHA YOGURT:	
coconut dairy	12 8
TOMATO SALSA	
SALAD	10
CUCUMBER TOMATO	
SALAD	10
MASALA SAUTEED VEGGIES	13
PANI WATER:	
mint-coriander tamarind	
yogurt chilli-garlic	8
EXTRA SIDE SAUCE:	
mint-coriander tamarind	
yogurt chilli	5

We only serve home-made
dairy and coconut yogurt.

You can buy it by the jar to
stock up at home. Ask us if
you want some!

LASSIS & SLUSHIES

RAW MANGO SLUSH 45

DRANGO UNCHAINED

Yogurt, dragon fruit, mango 49

JEERA LASSI

Yogurt, roasted cumin, black salt 47

PINK SUMMER LASSI

Watermelon and yogurt with a hint of cardamom and cumin 40

CHAI LASSI

Yogurt, black tea, milk, chai spice, ice-cream 42

MANGO LASSI

Yogurt, mango 45

**WATERMELON MINT
SLUSHIE** 42

**VEGAN PROTEIN & FRUIT
SMOOTHIE**

Ask for fruit options 70

Coconut yogurt 8k



Beverages

CHAI (TEA)

GINGER / ADRAKI CHAI	23
SPICY CHAI MASALA	34
GOLDEN CHAI	35
MATCHA MASALA CHAI	38

MORE CAFFEINE

CACAO FULL LITE	63 45
DIRTY CHAI	40
KOPI-CCINO LATTE	33
AMERICAN-O	29
EXPRESS-O	22

ADDONS

Iced 4k
Decaf Coffee 5k
Oatmilk/Coconut Milk 8k |
Saffron 6k | Turmeric 7k | Matcha 10k

*All prices in thousands of Rupiah, and subject to 10% tax

SOFT DRINKS

NIMBU SODA

Lime juice, soda, mint, a pinch
of black salt 29

COCONUT 29

COKE 23

COKE ZERO 23

WATER

still | sparkling 25 | 28

ALCOHOL

BINTANG S | L 38 | 64

SABABAY WINES

Glass Red | White 75

Bottle Red | White 325

Ascaro Sparkling 550



NIMBU SODA



My wife and I love Indian street-foods!

We came to Bali early in 2021 for a sabbatical and... decided to stay. One thing led to another. Starting Chai of the Tiger has been and still is a great adventure!

We try to make as much as we can in-house - our yogurts, papdis, samosas, sauces, and spice mixes are homemade. We also avoid plastic as much as possible and all our water is filtered through a reverse-osmosis system.

Jenny & Martin



Sapna
Local Guide · 9 reviews

★★★★★ a month ago

Dine in | Lunch | Rp 250,000+

Such a fun place!!! Have games for you to play while you wait, food is also amazing!!! Hit the spot!!



Mike
42 reviews

★★★★★ 8 months ago

We had a lunch at both restaurants... one of the best restaurants that we ever eaten



Anirudha
Local Guide · 14 reviews

★★★★★ 3 months ago

Dine in | Dinner | Rp 150,000–175,000

Nice cosy place in Bisma Ubud serving their take on contemporary Indian street food.. as an Indian was definitely not disappointed and ended up visiting the place on a couple of occasions during my visit to Ubud.



Karin
Local Guide · 46 reviews

★★★★★ 8 months ago

I come here regularly to meet my friends and hang out. The food is authentic and tasty with lots of options. Seating is so comfy, location is perfect. The owners are absolutely lovely people. Highly, highly recommended :)

TAG US and 2 friends, use **#ChaioftheTiger**
#RoaringWithFlavor and **get 2 Pani Puris!**



A Google review
means a lot to us



10% off - future
purchases: Loyalty



WiFi: CHAI-FI

Password: happychai