



Chai Pani

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Drinks

ITEM	PRICE
Mango Lassi Refreshing yogurt drink with sweet mango pulp and cardamom.	\$5.75
Amritsari Sweet Lassi Lassi with fresh cream, rose water, and saffron. Topped with crushed almonds.	\$5.75
Salt Lassi Lassi seasoned with roasted cumin and black rock salt. Topped with cumin powder	\$6.00

Extras

ITEM	PRICE
Sweet Yogurt Une touche sucrée dans un yaourt onctueux.	\$0.75
Green Chutney Herbaceous cilantro chutney.	\$0.75
Mango Pickle Spicy, salty, pickled mango. A classic Indian condiment!	\$0.75
Cumin-Lime Dressing Cumin lime vinaigrette. Our bright and zingy house dressing.	\$0.75
Tamarind Chutney Une sauce chutney au tamarin savoureuse et légèrement sucrée.	\$0.75
Naan Pain plat chaud nappé de beurre.	\$5.99
Coconut Chutney Coconut and cumin chutney. Vegan!	\$0.75
Mint Chutney Herbaceous mint and cilantro chutney.	\$0.75
Basmati Rice Classic basmati rice.	\$4.79
Chapati (2) Flatbread	\$2.39
Pav (2) Griddled, buttered buns.	\$2.39

Dessert

ITEM	PRICE
Gulab Jamun Milk dumplings fried in pure ghee and soaked in rose-cardamom syrup. Topped with almonds and pistachios.	\$10.00
Gajar Ka Halwa Thick carrot-based pudding with khoya, sugar, cardamom, cashew, and pistachio. Served with rabdi (sweet, thickened crea...	\$8.99

Chaat & Uttapams

ITEM	PRICE
Disco Bhel Un croquant mélange de poori, riz soufflé, boondi croustillant, corn poha, et sev, agrémenté d'oignons, coriandre fraîche...	\$11.30

ITEM	PRICE
Okra Fries Julienned “okra fries” tossed with salt & chaat masala, served with lime. Okra like you’ve never had it - one of our sig...	\$13.75
Kale Pakora Chaat Our iconic kale fritters now as a chaat with sweet yogurt, tamarind chutney, green chutney, sour grape, melon seeds & gr...	\$14.39
Samosa Chaat Une samosa maison déposée sur un ragoût épicé de pois chiches. Garnie de yaourt doux et de chutneys de tamarin et de cor...	\$12.50
Desi Paneer Salad Shredded cabbage, carrots, scallions, roasted cashews, toasted sesame seeds, cilantro, sev, cumin-lime dressing. Topped...	\$17.50
Desi Chicken Salad Shredded cabbage, carrots, scallions, roasted cashews, toasted sesame seeds, cilantro, sev, cumin-lime dressing. Served...	\$17.50
Cheese Uttapam Cheese, onion, cilantro, ginger, & chillies. Served with sambar & coconut chutney. (vegetarian)	\$17.50
Gobi 65 Crispy Indo-Chinese style cauliflower seasoned with curry leaves, ginger, red chili, & coriander. Serve with ginger-scal...	\$13.75
Chilli Chicken An Indo-Chinese classic originating in the kitchens of the Hakka-Chinese community in Kolkata. Stir-fried boneless chick...	\$14.93
Amritsari Macchi Carolina Catfish fried with roasted chili, roasted coriander, & black salt. Served with shaved red onions & curry leaf r...	\$17.50
Sweet Potato Chaat Roasted sweet potatoes tossed with onions, cilantro, roasted cashews, golden raisins, corn poha, tamarind and green chut...	\$16.79
Vegan Salad Shredded cabbage, carrots, scallions, roasted cashews, toasted sesame seeds, cilantro, sev, cumin-lime dressing.	\$11.48

Indian Sandwiches & Rolls

ITEM	PRICE
Vada Pav (Order of 2) Spicy potato dumpling fried in curried chickpea batter topped with mint & tamarind chutneys. Served on grid...	\$14.39
Kheema Pav Un ragoût de viande d'agneau épicée à la manière parsi mijote avec des tomates, du gingembre, du vinaigre et un mélange...	\$17.99
Chicken Kathi Roll Morceaux de poulet épicé enveloppés dans un paratha grillé avec une fine couche d'œuf, accompagnés de slaw à la mode ind...	\$15.00
Paneer Kathi Roll Sach paneer biologique délicatement enveloppé dans un paratha grillé, garni d'œuf, de salade Desi, de chutney vert, de r...	\$16.00
Kashmiri Fried Chicken Sandwich Chicken breast brined in buttermilk, mint & chili on toasted, buttery buns with Maggi, mayo & sweet pickles.	\$14.99
PAV BHAJI The infamous Maharashtrian street food! Spicy & buttery vegetable hash served with griddled pav, chilies, onions, cilant...	\$17.99

Curry

ITEM	PRICE
Daal of the Day Daal is an everyday staple all across the subcontinent of India. No family meal ever feels complete without the warm com...	\$13.70
Butter Chicken Boneless chicken in an over the top tomato-cream-butter sauce with jaggery, roasted garam masala, and aromatics. Finishe...	\$17.50
Saag Paneer Local paneer simmered with spinach, tomatoes, green chillies,fresh cream, and roasted garam masala. Garnished with ginge...	\$17.50

ITEM	PRICE
Goan Prawns Masala Pan-seared, wild caught, Gulf shrimp in a spicy coconut and tamarind gravy. Served with basmati rice. (Gluten-friendly)	\$23.99
Kids	
Kids Cheese Paratha Flocons de mozzarella fondus dans une paratha croustillante aux couches délicates. Accompagné d'un yaourt doux.	\$4.58
Kids Rice and Daal Daal (lentils) of the day served with basmati rice and sweet yogurt.	\$6.88
Kids Kathi Roll Poulet croustillant et fromage enveloppés dans un pain plat feuilleté. Accompagné d'un yaourt doux.	\$8.00
Kids Carrots and Cukes Carrot and cucumber sticks served with sweet yogurt.	\$3.43
Kids Uttapam Savory pancake made from fermented rice & lentils. Kid friendly size and griddled with cheese. Served with sweet yogurt.	\$6.88
Specials	
Spring Farm Salad Tucker Farm's lettuce, arugula, GA strawberries, marinated beets, Sweetgrass Dairy's Griffin cheese, cashews, lime pickl...	\$17.99