

CHATTOREY

INDIAN STREET KITCHEN

Chattorey. *noun (hindi)*

Foodies. People devoted to enjoyment, especially that derived from fine food and drink.

SMALL PLATES

SAMOSA CHAAT (V) 4.95

A Punjabi favourite, homemade stuffed shortcrust samosa served with chick peas, onions and chutneys.

PAPRI CHAAT (V) 4.95

Crunchy wheat crisp, chick peas, yoghurt with a hot sweet chutney.

BHEL POORI (V) 4.95

A classic Mumbai style murmura (puffed rice), mixed with roasted peanuts, onions and mixed with tangy chutneys.

MASALA MOGO (V) 5.95

Cassava fried with chilli and garlic and finished with a sprinkle of spicy masala.

TANDOOR

TANDOORI CHICKEN 8.95

A subtle yet flavoursome marinade. Left overnight to allow the spices to infuse, then cooked at extreme heat in our clay oven.

PANEER SHASHLIK (V) 7.50

Marinated Indian cheese charred with onions and peppers.

GILAFI SEEKH KEBAB 7.50

Skewered kebabs of prime lamb mince infused with fresh herbs, aromatic spices, coated in caramelised onions and peppers.

TANGRI CHICKEN KEBAB 7.95

Chicken drumsticks marinated in a spiced sauce and grilled in the tandoor.

FISH AMRITSARI 6.50

Tender cod fried in a lightly spiced batter. Just as succulent and spicy as you'd find at the street stalls of Amritsar, Punjab.

CHILLI GARLIC

An Old Delhi street stall favourite, fiery indo-chinese dish with a sauce of chilli, garlic, served with peppers and onions, choose either:

Chicken 6.95

Paneer (V) 6.50

Mushroom (V) 5.95

MURGH MALAI TIKKA 7.50

Chicken marinated in garlic, ginger, coriander stems and a little cream and cheese.

SALMON TIKKA 7.95

Tender salmon marinated with fenugreek and aromatic spices.

SPICED LAMB CHOPS 7.50

Immersed in our special marinade overnight and finally seared in our Tandoor.

HARIYALI CHICKEN TIKKA 7.50

Chicken tikka marinated with coriander, mint, ginger and garlic.

ALL OUR DISHES MAY CONTAIN TRACES OF NUTS. PLEASE LET OUR STAFF KNOW IF YOU HAVE ALLERGIES.

MAINS

BUTTER CHICKEN 9.95

A no-nonsense Indian curry and a true classic. Tender chicken in a rich sauce.

KARIM'S DELHI LAMB 10.95

Wonderfully tender lamb marinated in chilli, garlic and ginger in a silky masala sauce.

LALA'S GOAT CURRY 10.95

Marinated pieces of goat in a fragrant, velvety sauce. Every tribe chief's (lala's) favourite dish.

CHEENI KUM KORMA

Not your usual Korma full of sugar. A traditional blend of cashew nuts, onions and turmeric, choose either:
Paneer (V) 8.95 Chicken 9.95 Lamb 10.95

KERALAN PRAWN CURRY 11.95

Prawns in a creamy tomato and ginger sauce with a cheeky hint of coconut.

ACHARI TAKA-TAK

A punchy curry, cooked with aromatic pickling (achari) spices, choose either:
Paneer (V) 8.95 Chicken 9.95 Lamb 10.95

KADAHI SHAANDAR

Peppers, onions and whole spices tempered in a traditional cast iron wok (kadahi) for a deeper flavour, choose either:
Paneer (V) 8.95 Chicken 9.95 Lamb 10.95

SIDES

DUM ALOO (V) 5.95

Curried potatoes with earthy fenugreek.

SAAG ALOO (V) 5.95

Potatoes with spinach.

SAAG MUSHROOM (V) 5.95

Mushroom with spinach.

SABZI (V) 5.95

Spiced seasonal vegetables.

KEEMA MATTAR 5.95

Minced lamb with peas.

RAITA (V) 2.95

Delicate cool yoghurt with fresh onions, cucumber and a touch of cumin.

HOUSE BLACK DAAL (V) 6.95

A signature dish — dark, rich, deeply flavoured lentils.

SARSON DA SAAG

A Punjabi family favourite. Traditional curry made from spinach and mustard leaves, choose either:
Paneer (V) 8.95 Chicken 9.95 Lamb 10.95

CHANNA BHATURA (V) 6.95

Traditional chick pea curry with fluffy fried bread.

BENGHAN BHARTHA (V) 6.95

Aubergine grilled to infuse smoky flavours, then mashed with coriander, peppers and onions.

SHAHI PANEER (V) 8.95

Indulgent soft cheese in a rich, silky tomato sauce, best mopped up with a fresh Naan.

YELLOW DAAL TADKA (V) 6.95

Smooth and creamy, rich tempered yellow lentils with herbs and spices.

PANEER TIKKA BUTTER MASALA (V) 8.95

Marinated pieces of Indian cheese in a rich, silky tomato sauce.

RICE

STEAMED BASMATI RICE 2.95

Fragrant, fluffy long grain rice.

PILAU RICE (V) 3.50

Rice cooked in an aromatic broth with spices.

MUSHROOM RICE (V) 3.75

Rice cooked in an aromatic broth with spices and mushrooms.

MIXED VEGETABLE BIRYANI (V) 8.95

Wholesome pot of layered mixed vegetables and spicy rice.

CHICKEN BIRYANI 10.50

The aroma of layered chicken curry and rice will whisk you away to the street kitchens of Old Delhi.

MUTTON BIRYANI 10.95

Hydrabadi style marinated lamb slow cooked with rice.

BREAD

CLASSIC NAAN (V) 2.50

Traditional Indian bread baked in the tandoor.

GARLIC NAAN (V) 2.75

With fresh chopped garlic baked in the tandoor.

CHILLI GARLIC NAAN (V) 2.95

TANDOORI ROTI (V) 1.95

Classic soft flat bread from the clay oven.

PESHAWARI NAAN (V) 3.25

Stuffed with coconut and cardamom.

ONION KULCHA NAAN (V) 2.95

With fresh chopped onions.

STUFFED CHEESE NAAN 2.95

With melted cheddar.

CHILLI CHEESE NAAN (V) 3.15

KEEMA NAAN 3.25

With minced lamb and herbs inside.