

CHATTOREY

INDIAN STREET KITCHEN

ALL DAY MENU

Chattorey. *noun (hindi)*
Foodies. People devoted to
enjoyment, especially that
derived from food and
drink.

CONTACT

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ADDRESS

65 Wrotham Road, Gravesend, Kent, DA11 0QB

SMALL PLATES

SAMOSA CHAAT (V) 6.95

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

PAPRI CHAAT (V) 6.95

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

BHEL POORI (V) 6.95

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

FISH AMRITSARI 8.50

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

MASALA MOGO (V) 7.95

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

CHILLI GARLIC

MUSHROOM (V) 7.95 PANEER (V) 8.50 CHICKEN 8.95

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

TANDOOR

TANDOORI CHICKEN 10.95

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) 9.50

Marinated Indian cheese charred with onions and peppers.

GILAFI SEEKH KEBAB 9.50

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

MURGH MALAI TIKKA 9.50

Chicken marinated in garlic, ginger, coriander stems with a touch of cream and cheese.

SALMON TIKKA 9.95

Tender salmon marinated with fenugreek and aromatic spices.

SPICED LAMB CHOPS 9.50

Immersed in our special marinade overnight and finally seared in the clay oven.

LAL QILA CHICKEN TIKKA 9.50

Chicken marinated in yoghurt, ginger, garlic and vibrant red chilli.

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

MAINS

BUTTER CHICKEN 11.95

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

KARIM'S DELHI LAMB 12.95

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

LALA'S GOAT CURRY 12.95

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

KERALAN PRAWN CURRY 13.95

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

HOUSE BLACK DAAL (V) 8.95

Dark, rich, deeply flavoured lentils.

YELLOW DAAL TADKA (V) 8.95

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

BENGHAN BHARTHA (V) 8.95

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

SHAHI PANEER (V) 10.95

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

SPICED GOAN VINDALOO

CHICKEN 11.95 LAMB 12.95 PRAWN 13.95

Fiery and tangy curry, with a harmonious blend of aromatic spices and a hint of sweetness.

PANEER TIKKA BUTTER MASALA (V) 10.95

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

CHEENI KUM KORMA

PANEER (V) 10.95 CHICKEN 11.95 LAMB 12.95

Not your usual Korma full of sugar. A traditional blend of cashew nuts, onions and turmeric.

ACHARI TAKA-TAK

PANEER (V) 10.95 CHICKEN 11.95 LAMB 12.95

A punchy curry, cooked with aromatic pickling (achari) spices.

KADAH SHAANDAR

PANEER (V) 10.95 CHICKEN 11.95 LAMB 12.95

Peppers, onions and whole spices tempered in a traditional cast iron wok (kadahi) for a deeper flavour.

SARSON DA SAAG

PANEER (V) 10.95 CHICKEN 11.95 LAMB 12.95

A Punjabi family favourite. Traditional curry made from spinach and mustard leaves.

VEGETABLE BIRYANI (V) 10.95

Wholesome layered mixed vegetables and spicy rice.

CHICKEN BIRYANI 12.50

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

MUTTON BIRYANI 12.95

Hyderabadi style marinated lamb slow cooked with rice.

RICE

STEAMED BASMATI RICE (V) 4.25

Fragrant, fluffy long grain rice.

PILAU RICE (V) 4.95

Rice cooked in an aromatic broth with spices.

MUSHROOM RICE (V) 5.25

Rice cooked in an aromatic broth with spices and mushrooms.

BREAD

CLASSIC NAAN (V) 3.25

Traditional Indian bread baked in the tandoor.

GARLIC NAAN (V) 3.50

Bread with fresh chopped garlic.

CHILLI GARLIC NAAN (V) 3.75

Bread with fresh chopped chilli and garlic.

TANDOORI ROTI (V) 2.75

Classic flat bread from the clay oven.

PESHAWARI NAAN (V) 3.95

Bread stuffed with coconut and cardamom.

ONION KULCHA NAAN (V) 3.75

Bread stuffed with fresh chopped onions.

STUFFED CHEESE NAAN (V) 3.75

Bread stuffed with melted cheddar.

CHILLI CHEESE NAAN (V) 3.95

Bread stuffed with melted cheddar and chilli.

KEEMA NAAN 4.25

Bread stuffed with minced lamb and herbs.

SIDES

DUM ALOO (V) 7.95

Curried potatoes with earthy fenugreek.

SAAG ALOO (V) 7.95

Potatoes with spinach.

SAAG MUSHROOM (V) 7.95

Mushrooms with spinach.

SABZI (V) 7.95

Spiced seasonal vegetables.

CHANNA MASALA (V) 7.95

Chick pea curry.

RAITA (V) 4.50

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

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