

CHOR BAZAARR

RESTAURANT AND BAR

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STREET FOODS

Thele Wali Papdi Chaat

5.99 Crispy fried flour discs combined with sweetened curd and a variety of chutneys topped with pomegranate seeds.

Apne Hathan De Gol Gappe

5.99 Fried semolina balls filled with in house mixture and served with teekha pani.

Wazirabad Di Aloo Chaat

6.99 Crispy fried potatoes tossed in a mix of spices, lemon juice and lots of chutney.

Purani Dilli Special Bhalla Papdi Chaat

6.99 Succulent lentil dumplings and papdi combined with sweetened curd and a variety of chutneys and topped with pomegranate seeds.

Chowpatty Bhel Puri

5.99 Savory snack made with puffed rice, vegetables and a tangy tamarind sauce.

Rajwadi Samosa Chaat

6.99 Crispy golden samosa with a rich medley of sweetened yoghurt and spiced tamarind chutney.

STARTERS

(VEG)

Pav Bhaji (v)

8.99 Blend of mixed vegetables in a tomato-based sauce served with two butter fried buns.

Dahi Ke Shole (v)

8.99 Stuffed bread with creamy yoghurt, bell peppers & cardamom is deep fried to give a soft interior and crunchy exterior.

Tandoori Broccoli (v)

9.50 Tandoori charred broccoli with cream cheese and dry mango powder.

Tandoori Bharwan Aloo (v)

8.99 Potatoes filled with in-house special mixture, marinated in spices and roasted in tandoor.

Multani Paneer Tikka (v)

9.99 Located on the banks of Chenab, from the city of Multan comes this recipe. Cottage cheese dipped in a batter of hung curd, bhuna besan, green chillies and masala, then cooked in the clay oven.

STARTERS

(NON - VEG)

Ferozepuri Crispy Macchi

10.99 From the city of Ferozepur, located on the banks to Sutlej, comes this recipe – a lightly battered fish fry in Indian spices, ginger & garlic paste and gram flour.

Masala Fried Prawns

12.99 Tawa fried prawns seasoned with herbs and spices – a delicacy taking you to the shores of the Indian sub-continent.

Chor Bazaarr Fried Chicken

10.99 South Indian speciality of fried chicken wrapped in light crispy batter made with chef's special spices.

Haryali Grilled Chicken Wings

7.99 Grilled Chicken in spicy herb marinade.

Irani Keema Pav

10.95 Lamb mince cooked in Irani spices served with Salli.

Rawalpindi Tandoori Chicken

Half - 10.99
Full - 19.99 From the kitchen of Maharaja of Patiala – influence of Old Punjabi spices over marinated bone-in chicken, cooked in the clay oven.

Murg Tikka Malaidar

9.99 Punjab speciality – creamy chicken tikka flavoured with green cardamom and green chilli, broiled in a tandoor.

Dohra Kebab

11.99 A Persian and Turkish speciality made its way to our cuisine through Mughals. A tender lamb mixture with hand pounded spices, made without any binding agents, and pierced into a skewer. The skewers are then cooked on coal.

Sialkot Boti

12.99 Speciality of Lahore – succulent lamb chops marinated with masala and then chargrilled.

MIXED GRILL

Vegetarian

(A selection of) :

Multani Paneer Tikka

Dahi ke Shole

Tandoori Bharwan Aloo

Thele wali Papdi Chaat

Non Vegetarian

(A selection of) :

Rawalpindi Tandoori Chicken

Murgh Tikka Malaidar

Dohra Kebab

Ferozepuri Crispy Macchi

MAIN COURSE

(VEG)

Chor Bazaarr Dal Makhani

9.99 A rich and creamy dal slow cooked for 48 hours in a deggh, on a tandoor with tomatoes, pure butter, desi ghee.

Dhaba Tadka Dal

8.99 An Indian highway special - traditional arhar dal cooked with exotic spices that makes an empathic statement with its pure Punjabi style.

Bazaarri Shahi Paneer

11.99 Cottage cheese paired in a makhani gravy.

Lababdar Malai Kofta

12.99 Creamy cottage cheese and potato dumplings are deep fried and then cooked in silk and velvety gravy.

Amritsari Chole

9.99 Speciality of Amritsar – chickpeas gently simmered with whole spices and then finished with our secret spice.

Aloo Gobhi

8.99 Home comfort aloo gobhi with onion, tomato and fresh ginger.

Bhindi Do Pyaza

6.99 Traditional stir-fried curry based in onions and okra, originating from the northern parts of India.

MAIN COURSE

(NON - VEG)

Alleppey Fish Curry

12.99 Light aromatic fish curry stewed in crushed raw mango infused coconut milk.

Alleppey Prawn Curry

13.99 Light aromatic prawn curry stewed in crushed raw mango infused coconut milk.

Daryaganj Butter Chicken

12.99 From the streets of Old Delhi – this recipe is prepared with a buttery, creamy, velvety, fine tomato gravy and tandoori chicken.

Bazaarri Chicken Curry

11.99 Bazaarri Chicken Curry is a Chef's special spicy Punjabi style chicken curry that features succulent drumsticks (or use bone in, cut up whole chicken) in a rich, bold gravy.

Jodhpuri Lal Maas

13.99 Traditional Rajasthani Curry prepared with lamb, yoghurt and red chilli peppers.

Railway Lamb Curry

11.99 Railway Lamb Curry is an Indian-British hybrid dish named in honor of the lamb curry made with onions and tomatoes served to the first-class 19th-century diners who were traveling through India by train.

RICE

Steamed Rice

4.99

Zafrani Pulao

6.99

Paneer Tikka Biryani

14.99

Murg Biryani

14.99

Pakke Gosht Ki Biryani

14.99

BREADS

Tandoori Roti

2.99

Butter Roti

3.50

Naan

3.50

Garlic Naan

4.00

Chilli Naan

4.00

Butter Naan

4.00

Lacchha Parantha

4.00

Pudina Parantha

4.00

SIDES

Kachumber Salad

3.99 Simplest Indian salad made with cucumbers, onions, tomatoes and herbs.

Lacchha Pyaz

3.99

Plain Yoghurt

3.99

Kachumber Raita

4.99 Chef's Special – Raita made with cucumbers, onions, tomatoes and herbs.

Papad Basket

4.99 3 types of poppadum's served with mint chutney, tamarind chutney and pickle.

DESSERTS

Gulab Jamun Cheesecake

6.50

Saffron & Pistachio Ras Malai

5.50

Chocolate Brownie with Ice Cream

5.50

Ice Cream Selection

6.50