

CHOR BAZAARR

RESTAURANT AND BAR





*Love
the hunt,
and
Enjoy
the find.*



Enter the bylanes
of an old bazaar



Discover forgotten
trinklets of time



Indulge in
nostalgic flavors



The **Chor** of Chor Bazaarr is not a thief.

The restaurant is a twist of an old, eclectic & exotic collector's living room. The thief is a traveller picking up memorabilia from his days in the bazaars of Benaras and Calcutta. He is a reader with musty leather bound books from Egypt and a perfume aficionado with a casket full of musk and jasmine crystal bottles. The walls of his living room have framed Jodhpur durries as art, and one corner has a tattered Pakistani film poster.

His dining table has plates from every hotel of the world, and the coasters are collected as memories of the conversations in the bars of Bombay. Every cushion on the couch is like a postcard from a different city.

When I sit down to dine with him, the starters take me to Chandni chowk and the main course took me to Madras. The dessert was a mishti doi from Dhaka, and the cocktail was an old toddy fix from Goa.

When I got up to leave, I left not just his amusing exotic home, I bid goodbye to all his travels down the roads of Hindsotan! The Chor Bazaarr, is a museum of memories.





STREET FOODS

Thele Wali Papdi Chaat

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

6.99

Apne Hathan De Gol Gappe

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

6.99

Wazirabad Di Aloo Chaat

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

7.49

Purani Dilli Special Bhalla Papdi Chaat

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

7.49

Chowpatty Bhel Puri

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

6.99

Rajwadi Samosa Chaat

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

7.49

Sev Batata Dahi Puri

Fried semolina balls filled with sweetened curd along with a variety of chutneys, potatoes and chick peas.

6.99

STARTERS

(VEG)

Pav Bhaji (v)

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

8.99

Dahi Ke Shole (v)

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

8.99

Tandoori Bharwan Aloo (v)

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

8.99

Multani Paneer Tikka (v)

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.

9.99

Kalkatta ki Chilly Gobhi

This recipe comes from the Tangra area of Kalkatta – which is called the China Town of India. Fried cauliflower florets tossed in Kolkatta special chilly and garlic sauce and topped with spring onions.

8.99

Kalkatta ka Chilly Paneer

This recipe comes from the Tangra area of Kalkatta – which is called the China Town of India. Fried cottage cheese cubes tossed in Kolkatta special chilly and garlic sauce and topped with spring onions.

9.99

STARTERS

(NON - VEG)

Ferozepuri Crispy Macchi

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.

10.99

Masala Fried Prawns

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

12.99

Chor Bazaarr Chicken Tikka

Rustic and spicy chicken tikka in desi style.

11.99

Haryali Grilled Chicken Wings

Grilled Chicken in spicy herb marinade.

7.99

Irani Keema Pav

Lamb mince cooked in Irani spices served with Salli.

10.95

Rawalpindi Tandoori Chicken

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

Half - 10.99
Full - 19.99

Murg Tikka Malaidar

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

9.99

Dohra Kebab

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.

11.99

Sialkot Boti

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

12.99



MIXED GRILL

Vegetarian

25.99

(A selection of) :
Multani Paneer Tikka
Dahi ke Shole
Tandoori Bharwan Aloo
Thele wali Papdi Chaat

Non Vegetarian

29.99

(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.

Paneer Multani Rahra Masala

12.49

Diced cottage cheese tossed in chunky onion-tomato masala along with diced onions and peppers.

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

9.99

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

Lawrence Road Waley Soya Chaap

12.49

Roasted soya chaap cooked in thick spicy Lawrence Road special masala gravy.

MAIN COURSE

(NON - VEG)

Goan Fish Curry

13.49

King Fish cooked in coconut and chilly paste along with Goan Kokum.

Goan Prawn Curry

14.49

Prawns cooked in coconut and chilly paste along with Goan Kokum.

Murg Multani Rahra Masala

12.49

Chicken pieces tossed in chunky onion-tomato masala along with diced onions and peppers.

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

Amritsari Kulcha

4.00

Tandoori Aloo Parantha

4.00

Chilli Garlic Naan

4.00

For more information on allergens in our products, please speak to the Manager who will be happy to help.





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 With Ice Cream	5.99
Saffron Infused Milk Cake	6.99
Saffron & Pistachio Ras Malai	6.99
Brownie with Ice Cream	5.99
Ice Cream Selection	5.99

KIDS SPECIAL

Cheesy Fries	4.99
Chicken Nuggets & Fries	9.99
Fish Fingers & Fries	9.99
Paneer Tikka & Fries	9.99

BRUNCH SPECIAL

(SERVED EVERYDAY FROM 12 PM UNTIL 5 PM)

VEG THALI	23.99
Chor Bazaarr Dal Makhani Bazaarri Shahi Paneer Aloo Gobhi Steamed Rice Breads Raita Gulab Jamun Poppadum Salad	


NON - VEG THALI	26.99
Chor Bazaarr Dal Makhani Railway Lamb Curry Daryaganj Butter Chicken Steamed Rice Breads Raita Gulab Jamun Poppadum Salad	

CHOR BAZAARR SPECIAL THALI	29.99
Chor Bazaarr Dal Makhani Daryaganj Butter Chicken Railway Lamb Curry Bazaarri Shahi Paneer Zafrani Pulao Breads Raita Gulab Jamun Poppadum Salad	

CHOLE BHATURE	15.99
Chole Paneer Wale Bhature Raita Gulab Jamun	

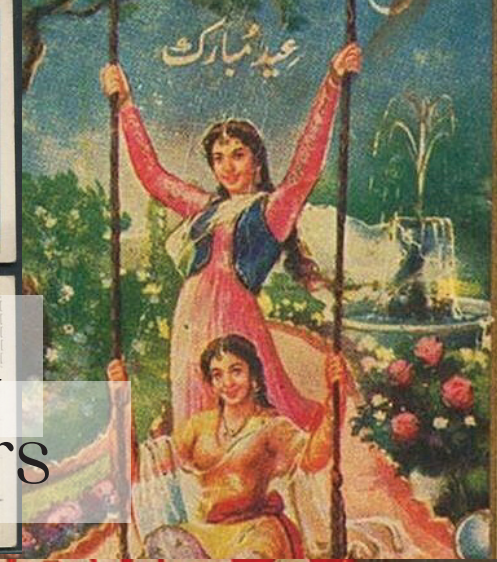
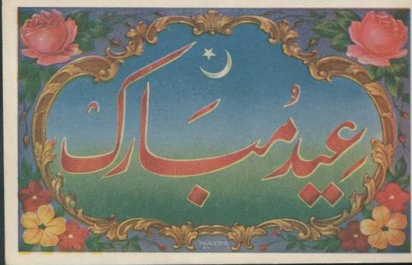


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मनका

जनवरी, १९८४



Chance upon
old love letters



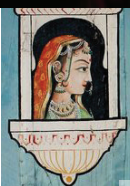
Left behind by
a global nomad



Was he a thrifter
or a thief ?



Open the reclaimed door,
sit on the Calcutta divan,
sip on your masala chai
& lets find out...



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