

# CHOR BAZAARR

RESTAURANT AND BAR







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 Hindostan! The Chor Bazaarr, is a museum of memories.







## STREET FOODS

### PAKORA-E-BAHAR (5PCS)

Crispy fried spinach and onion mix fritters.

5.99

### GOL GAPPE (6PCS)

Crunchy wheat puris filled with spicy, tangy water, potatoes and chickpeas.

6.99

### THELE WALI PAPDI CHAAT

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

6.99

### TIKKI CHOLE

Crispy potato patties served with spicy chickpea curry, topped with tangy chutney.

7.99

### RAJWADI SAMOSA CHAAT

Pastry filled with minced vegetables layered with chickpeas, sweet yoghurt, pomegranate and tamarind chutney.

7.99

### MOGO CHAAT

A crispy and tangy street-style dish made with fried cassava tossed in chutneys, yoghurt and chaat masala. It offers a perfect balance of spicy, sweet and tangy flavours, garnished with onions, coriander and sev.

6.99

## STARTERS (VEGETARIAN)

### TANDOORI SOYA CHAAP

A delicious vegetarian dish featuring marinated soya chaap skewered and grilled in a tandoor, infused with smoky flavours and aromatic spices. It's a perfect high protein alternative to tandoori meats, served with mint chutney.

7.99

### GOBHI MANCHURIAN

A popular Indo-Chinese dish featuring crispy, batter-fried cauliflower florets tossed in a tangy, spicy and savoury manchurian sauce made with soy sauce, garlic and chilli.

7.99

### CHILLI PANEER

A popular Indo-Chinese dish featuring crispy paneer cubes tossed in a spicy, tangy and flavorful sauce made with soy sauce, chilli and bell peppers.

8.99

### STUFFED PANEER TIKKA

This is a unique twist on the classic paneer tikka. It features marinated paneer stuffed with a spinach, spice and cheese mix, then tandoor cooked for a smoky, delicious taste.

9.99

### PAV BHAJI BITES

A fusion twist on the classic Mumbai street food, featuring bite-sized crispy bread bites filled with spicy, mashed vegetable bhaji and topped with butter and fresh herbs.

6.99

### DAHI KE SHOLEY

A crispy and delicious snack made by stuffing spiced hung curd (yoghurt) into bread, rolling it up and deep-frying until golden brown. This popular North Indian dish is crunchy on the outside and creamy inside, served with chutney.

8.99

### MASALA MOGO

A flavorful dish made with fried cassava tossed in a spicy and tangy Indian masala blend served with fresh coriander and lemon wedges for extra zest.

7.99

### VEG MOMOS (6 PCS)

Steamed dumplings filled with a mixture of finely chopped vegetables and aromatic spices served with Chef's special chutney.

7.99

## STARTERS (NON-VEGETARIAN)

### CHICKEN LOLLIPOP (6PCS)

A popular Indo-Chinese appetizer featuring frenched chicken wings marinated in spices, coated in a crispy batter and deep-fried to perfection. It is served with spicy schezwan sauce for a flavorful kick.

9.99

### CHICKEN MOMOS (6PCS)

A delicious Tibetan-style dumpling is filled with spiced minced chicken, wrapped in a thin dough and steamed or fried. They are served with spicy chutney for a flavorful bite.

7.99

### CHILLI CHICKEN

A popular Indo-Chinese dish featuring crispy, fried chicken pieces tossed in a spicy tangy and savoury sauce made with soy sauce, chilli, garlic and bell peppers.

9.99

### KEEMA PAO BITES

A flavorful snack featuring mini toasted buns filled with spicy, minced meat (keema) cooked with aromatic spices. This bite-sized twist on the classic Mumbai street food offers a delicious blend of bold flavours and soft, buttery bread.

7.99

### HAZARVI MURG TIKKA


A rich and creamy chicken kebab marinated in yoghurt, cheese, mild spices and grilled to perfection. This melt-in-the-mouth delicacy is known for its subtle flavours and velvety texture.

9.99


### SIALKOT BOTI (LAMB CHOPS)

The speciality of Lahore succulent lamb chops marinated with masala and then chargrilled. Served with bell peppers, onions and coriander sauce.

9.99



Please speak to your server for allergen information. Dishes may contain traces of allergens despite our persistent efforts. All prices includes VAT and a discretionary service charge of 10% applies.







## STARTERS (NON-VEGETARIAN)

### CHICKEN MALAI TIKKA (6PCS)

9.99

A creamy and succulent kebab made with boneless chicken marinated in a rich blend of cream, yoghurt, cheese and mild spices, then grilled to perfection for a melt in the mouth texture.

### GILAFI SEEKH KEBAB (4PCS)

8.99

A flavorful and juicy minced meat kebab wrapped in a colourful coating of finely chopped bell peppers and herbs. This Mughlai delicacy is grilled to perfection, offering a smoky aroma and a vibrant, crunchy texture, served with aubergine pickle.

### AMRITSARI MACHLI

10.99

A popular Punjabi-style fried fish dish, marinated in a spiced gram flour batter & deep fried to crispy perfection. Tilapia marinated with chillies, garlic & lemon, served with garlic and mayonnaise sauce.

### HONEY MANGO SQUID

10.99

A unique seafood dish featuring tender squid tossed in a sweet and tangy glaze made with honey, mango salad and aromatic spices. This dish offers a perfect balance of fruity sweetness and savoury flavours.

### MAKHAN GARLIC SCALLOPS

14.99

A rich and flavorful dish featuring tender scallops cooked in a buttery, creamy tomato-based makhani sauce infused with garlic and aromatic spices. This luxurious seafood delicacy offers a perfect balance of sweetness, creaminess and subtle spice.

## PLATTERS FOR ONE

### SHASHLIK

PANEER  
CHICKEN  
LAMB

16.99  
17.99  
18.99

Skewered with mixed peppers, onions and tomatoes, served with saffron sauce and garlic naan.

### PESHAWARI SEEKHS

14.99

Ever popular minced lamb kebab from Peshawar infused with coriander, butter and Chef special spice mix, accompanied with raita and naan.

### CHICKEN TANDOORI PLATTER

18.99

Baby Chicken (half) marinated with our house special tandoori spice mix and cooked in a clay oven, accompanied by Chor Bazaarr dal makhani and garlic naan.

### DILL SALMON

20.99

Fillet of Salmon chargrilled with the seasoning of lemon and dill, accompanied by grilled tomatoes, dill cream sauce and a cheese naan.

### TOWER KING PRAWN TANDOORI

24.99

Jumbo king-sized prawns seasoned with Chef's special spice mix, accompanied with pickled salad, curry sauce and garlic naan.

## PLATTERS TO SHARE

### VEG MIXED GRILL (2 PCS EACH)

19.99

- PANEER TIKKA
- SAMOSA
- ONION PAKORA
- PAPDI CHAAT
- TANDOORI SOYA CHAAP

### NON-VEG MIXED GRILL (2 PCS EACH)

23.99

- LAMB CHOPS
- CHICKEN MALAI TIKKA
- LAMB KEBAB
- CHICKEN TIKKA
- FISH TIKKA

## MAINS (VEGETARIAN)

### SIDES / MAINS

### DELHI SPECIAL SHAHI PANEER

6.99 10.99

A rich and creamy mughlai dish made with soft paneer cubes simmered in luxurious, spiced tomato and cashew-based gravy, infused with aromatic spices and a hint of sweetness, it offers a royal and indulgent taste.

### KALONJI BHINDI SPECIAL

5.99 9.99

A flavorful dish featuring tender okra cooked with nigella seeds (kalonji) and aromatic spices. This North Indian delicacy offers a unique, slightly nutty taste with a hint of earthiness and subtle crunch.

### JEERA ALOO

4.99 7.99

A simple yet flavorful Indian dish made with boiled potatoes, sauteed in cumin seeds and aromatic spices.

### VEG KOHLAPURI

5.99 8.99

A spicy and flavorful Maharashtrian curry made with mixed vegetables cooked in a rich, aromatic, and fiery Kohlapuri masala.

### BUTTERNUT SQUASH MAKHANI

5.99 9.99

A rich and creamy dish where tender butternut squash is cooked in a luscious, spiced tomato and butter-based gravy, offering a perfect balance of sweetness and warmth.

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**KATHAL MASALA**

6.99 10.99

Kathal Masala is a flavorful North Indian curry made with tender jackfruit cooked in a spiced onion-tomato gravy, offering a meaty texture and rich taste.

**CHOR BAZAARR DAL MAKHANI**

6.99 9.99

A rich and creamy Punjabi lentil dish slow-cooked for 48 hours in a degi, simmered in butter with tomatoes, cream and aromatic spices for a luscious flavour.

**LABABDAR MALAI KOFTA**

7.99 11.99

Creamy cottage cheese and potato dumplings are deep-fried and then cooked in silk and velvety gravy. It is known for its mildly spiced, slightly sweet and velvety texture, making it a royal treat.

**LUCKNOW DAL TADKA**

5.99 8.99

A flavorful lentil dish made with slow-cooked dal, infused with a smoky tempering of garlic, ghee and aromatic spices for a rich, earthy taste.

**MAINS (NON-VEGETARIAN)**

**RAILWAY SPECIAL CURRY** (On The Bone)

11.99

- CHICKEN
- LAMB

A flavorful, mildly spiced dish with slow-cooked chicken or lamb in a rich, tangy gravy. Traditionally served on Indian trains.

**MURG BADAMI** (Boneless)

11.99

A rich and creamy chicken curry made with almonds and aromatic spices. This Mughlai delicacy offers a luscious texture and a mildly spiced, nutty flavour.

**DARYAGANJ BUTTER CHICKEN** (Boneless)

12.99

It is the original, iconic dish created in 1947, featuring tender tandoori chicken simmered in a rich, creamy tomato gravy. Its balanced flavours of butter, tomatoes and mild spices make it a legendary North Indian delicacy.

**METHI GOSHT NIZAMI** (On The Bone)

12.99

A flavorful Hyderabad delicacy featuring tender mutton cooked with fresh fenugreek leaves and aromatic spices.

**NALLI NIHARI (LAMB SHANK)**

15.99

A slow-cooked, rich and aromatic stew made with a tender mutton shank and a blend of fragrant spices. This Mughlai delicacy is known for its deep flavours and velvety texture.

**BOAT-MAN CURRY**

15.99

- FISH
- PRAWNS

A rustic, flavorful curry traditionally prepared by boatmen in coconut sauce, using freshly caught fish, curry leaves, mustard seeds, tamarind and local spices slow-cooked for deep flavour, it pairs perfectly with steamed rice.

**SEA BASS PALAK KE SAATH**

18.99

A delicious dish featuring succulent sea bass marinated with spices, skewered and grilled to perfection. Served with a flavorful spinach-based sauce, it offers a perfect blend of smoky, earthy and aromatic flavours.

**JHEENGA AAM CURRY**

16.99

A delectable prawn curry cooked with ripe or raw mangoes, creating a perfect balance of tangy and savoury flavours. This coastal delicacy blends aromatic spices with the sweetness of mango, making it a refreshing and flavorful dish.

**MACHLI AUR JHEENGE KI BAHAR**

19.99

A rich seafood delicacy featuring mix of King Prawns, Tilapia fish and Scallops cooked in a spiced, aromatic gravy. This dish showcases a perfect harmony of coastal flavours with a luxurious, hearty texture.

**CLASSIC CURRIES:**

**VEGETABLE - 8.99 | CHICKEN - 10.99 | LAMB - 11.99 | PRAWN - 12.99**

**KORMA**

A rich, creamy Mughlai dish with meat or vegetables slow-cooked in spiced yoghurt and nut-based gravy.

**BHUNA**

A flavorful dish where meat or vegetables are slow-cooked with aromatic spices until the oil separates, creating a thick, rich gravy.

**TIKKA MASALA**

A rich and creamy dish featuring grilled marinated meat or vegetables cooked in a spiced tomato-based gravy.

**BALTI**

A flavorful, aromatic curry cooked and served in a thin, wok-like pot, featuring stir-fried meat or vegetables with a spiced tomato-based sauce.

**MADRAS**

A bold and spicy South Indian-style curry with a rich, red chilli and tomato-based gravy, known for its deep heat and aromatic flavours.

**KARAH**

A rich and aromatic dish cooked in a wok-like karahi, featuring tender meat or vegetables in a thick, spiced tomato-based gravy.

**DANSAK**

A flavorful Parsi dish combining lentils, vegetables, and spiced meat or chicken, offering a unique balance of sweet, sour and savoury flavours.

**JALFAREZI**

A spicy and stir-fried curry featuring marinated meat or vegetables cooked with bell peppers, onions and tomatoes in a thick, flavorful sauce.



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**PATHIA**

A flavorful Parsi-inspired dish known for its sweet, sour and spicy balance, made with tamarind, jaggery and aromatic spices.

**ARABIC RAAN FULL COURSE**

Whole leg of lamb made by the traditional Arabic recipe stolen from their kitchens and directly put on the grills of Chor Bazaarr to make your meals more magnificent, served with special rice, naan, salad and sauce. Good for 6 people, but have to order 24 hours in advance.  
Please ask a member of staff for more details.

**RICE**

**DUM BIRYANI**

KATHAL	12.99
CHICKEN	14.99
LAMB	15.99
KING PRAWN	15.99

A royal and aromatic biryani slow-cooked to perfection. This cooking method locks in the rich flavours of fragrant basmati rice, marinated meat and aromatic spices, offering a delicious and visually stunning experience.

<b>STEAMED RICE</b>	4.99
<b>ZAFRANI PULAO</b>	5.99

**BREADS**

<b>PLAIN NAAN</b>	3.49
<b>BUTTER NAAN</b>	3.99
<b>GARLIC NAAN</b>	4.49
<b>CHILLI NAAN</b>	4.49
<b>CHILLI &amp; GARLIC NAAN</b>	4.49
<b>CHEESE NAAN</b>	4.49
<b>PESHAWARI NAAN</b>	5.99
<b>TANDOORI ROTI</b>	3.49
<b>BUTTER ROTI</b>	3.99
<b>LACCHA PARANTHA</b>	4.49
<b>PUDINA PARANTHA</b>	4.49

**ACCOMPANIMENTS**

<b>RAITA</b>	5.99
Pineapple	
Pomegranate	
Kachumber	
<b>PLAIN YOGHURT</b>	3.99
<b>SPECIAL SALAD WITH OLIVES AND FETA CHEESE</b>	6.99
<b>INDIAN SALAD</b>	5.99
<b>PAPAD BASKET WITH RELISHES</b>	4.99

**KIDS SPECIAL**

<b>VEGETARIAN KORMA WITH RICE</b>	9.99
<b>CHICKEN NUGGETS AND FRIES</b>	9.99
<b>MALAI CHICKEN TIKKA WITH FRIES</b>	9.99
<b>FISH PAKODA WITH FRIES</b>	9.99
<b>CHICKEN CURRY WITH RICE</b>	9.99



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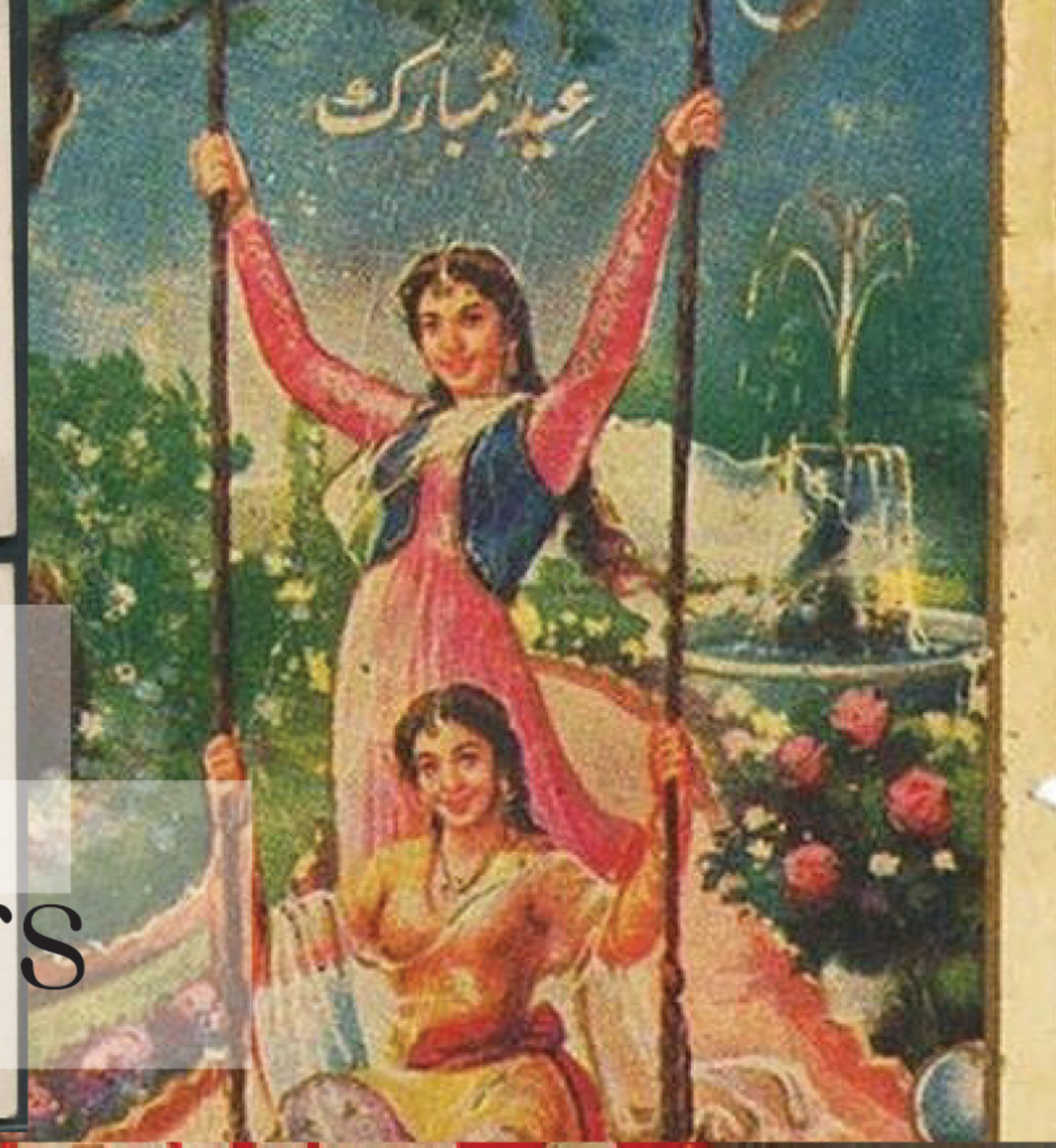
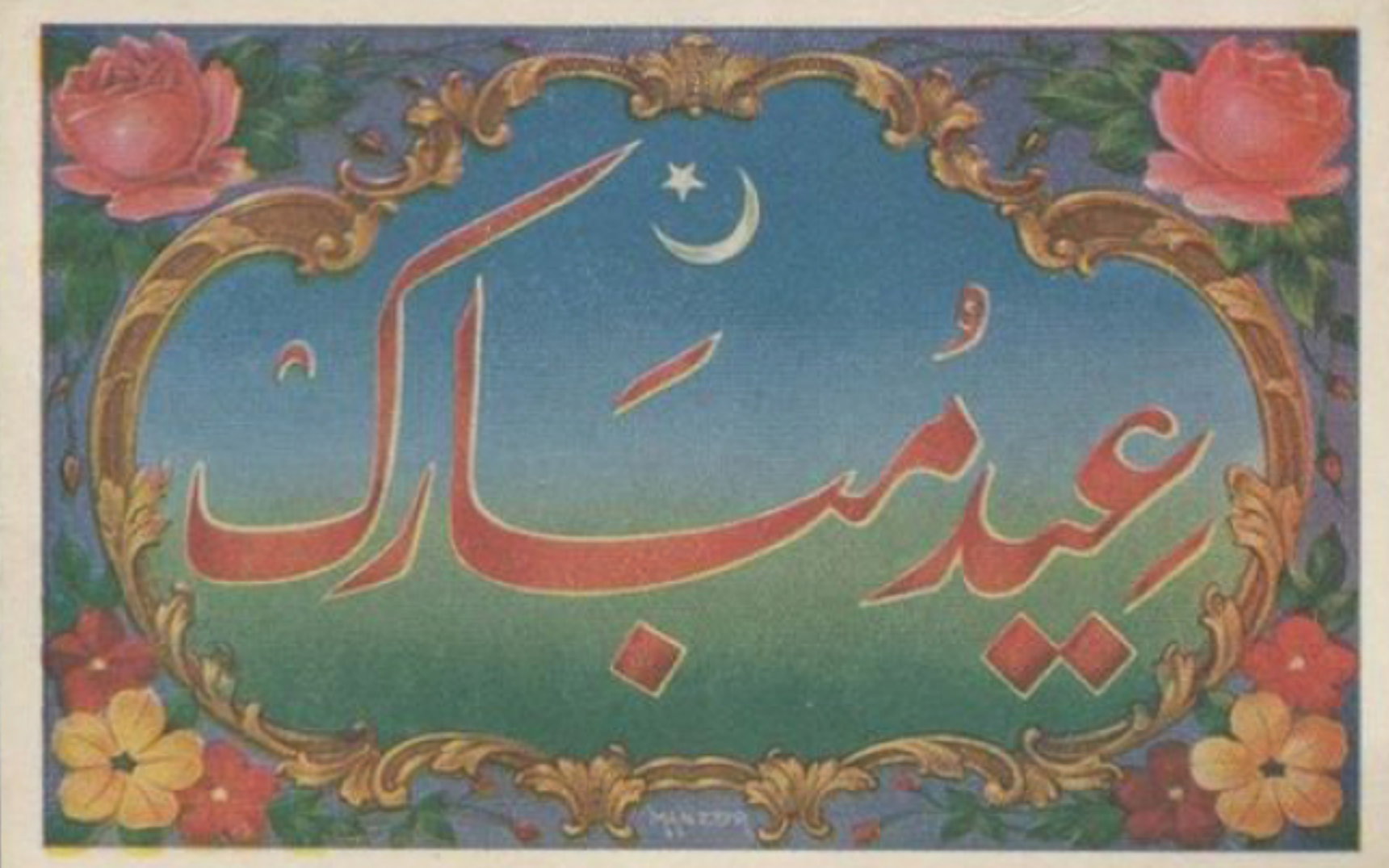






संजका

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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