

# 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 you sit down to dine with him, the starters take you to Chandni Chowk and the main course to Madras. The dessert was a mishti doi from Dhaka, and the cocktail was an old toddy fix from Goa.

When you get up to leave, you leave not just his amusing exotic home, you bid goodbye to all his travels down the roads of Hindostan!

*The Chor Bazaarr is a museum of memories.*



# SHURUAT

## [TO START WITH (VEG)]

### STUFFED PANEER TIKKA I £10.99

This dish features marinated paneer stuffed with spinach, spice and cheese mix, then tandoor cooked for a smoky, delicious flavour.

### CHILLI PANEER I £9.99

Popular Indo-Chinese dish featuring crispy, batter-fried paneer tossed in a tangy, spicy and savoury sauce made with soy, garlic and chilli.

### GOBHI MANCHURIAN I £8.99

Crispy, batter-fried cauliflower florets tossed in a sizzling wok with garlic, chilli, ginger, spring onions, fresh coriander, and a tangy soy-based sauce.

### TANDOORI SOYA CHAAP I £8.99

A delicious dish featuring marinated soya chaap skewered and grilled in a tandoor, infused with smoky flavours and aromatic spices.

### MALAI SOYA CHAAP I £9.99

Succulent soy chaap marinated in a special blend of spiced mixed flour. Deep-fried to golden perfection and finished with a rich, creamy touch of butter.

### DAHI KE SHOLEY I £8.99

A crispy and delicious snack by stuffing spiced hung yoghurt into bread, rolling it up and deep frying until golden brown.

### VEG MOMOS (6 PCS) I £6.99

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

### RAJWADI SAMOSA CHAAT I £7.99

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

### THELE WALI PAPDI CHAAT I £6.99

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

### PAKORA - E - BAHAR I £5.99

Crispy fried spinach and onion mix fritters.

### MASALA MOGO I £7.99

A flavourful dish made with fried cassava tossed in spicy and tangy Indian masala blend, served with fresh coriander and lemon wedges.

### GOL GAPPE I £6.99

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

### VEG MIXED GRILL

### HALF £12.99 I FULL £19.99

Comes with pieces of stuffed paneer tikka, samosa, onion pakora, papdi chaat and tandoori soya chaap.

# SHURUAT

## [TO START WITH (NON-VEG)]

### CHICKEN LOLLIPOP I £9.99

An Indo-Chinese appetizer featuring frenched chicken wings marinated in spices, coated in a crispy batter and deep-fried to perfection. Served with a spicy sauce.

### CHILLI CHICKEN I £9.99

An 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.

### CHICKEN MALAI TIKKA I £9.99

A creamy and succulent kebab made with boneless chicken marinated in a rich blend of cream, yoghurt, cheese and mild spices, then chargrilled to perfection.

### RESHMI SEEKH KEBAB I £9.99

Juicy minced chicken, blended with fresh herbs and a special mix of spices- then skillfully moulded onto skewers and grilled to perfection.

### GILAFI SEEKH KEBAB I £8.99

A juicy minced meat kebab wrapped in a colourful coating of finely chopped bell peppers and herbs. This Mughlai delicacy is then chargrilled to perfection.

### HAZARVI MURG TIKKA I £9.99

A flavourful chicken tikka marinated in fresh coriander, garlic and chilli mix, finished in tandoor.

### MAYAPURI LAMB I £12.99

Tender pieces of baby lamb slow-cooked in a fragrant, flavorful mix of aromatic spices, simmered to perfection for a melt-in-the-mouth experience.

### SIALKOT BOTI (LAMB CHOPS) I £10.99

The speciality of Lahore, succulent lamb chops marinated with chef's homemade spice mix and then chargrilled. Served with bell peppers, onions and coriander sauce.

### AMRITSARI MACHLI I £10.99

A Panjabi style fried Tilapia fish dish marinated in a spiced gram flour batter and deep fried to crispy perfection.

### HARYALI FISH TIKKA I £11.99

Coated in a fragrant, tangy green marinade made with cilantro, mint and a secret blend of spices, the Tilapia fish is then grilled to perfection, giving it a smoky, charred finish.

### CHICKEN MOMOS ( 6PCS) I £7.99

Steamed dumplings filled with spiced minced chicken, wrapped in a thin dough and steamed. They are served with spicy chutney for a flavourful bite.

### TANDOORI CHICKEN

#### HALF £10.99 I FULL £14.99

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

### NON-VEG MIXED CLAY GRILL

#### HALF £14.99 I FULL £23.99

Comes with pieces of lamb chops, chicken malai tikka, lamb kebab, chicken tikka and fish tikka.





# CHEF ARJUN'S SIGNATURE DISHES

## CHICKEN CHETTINAD I £26.50

A fiery favorite from Tamil Nadu, this chef's special features tender chicken slow-cooked in a rich, aromatic blend of freshly ground spices, black pepper, coconut, mustard seeds and curry leaves. Infused with bold South Indian flavors and a hint of smokiness, this dish brings the heat and heart of Chettinad cuisine straight to your plate. Served with yellow lentil ghee rice and kulcha naan.

## MUGHLAI LAMB CHOPS I £29.50

Tender lamb chops bathed in a slow simmered Mughlai curry, echoing the opulence of royal kitchens. Served with pearl- soft sabudana khichdi (tapioca pearls) and charred aubergine kissed by a bold masala blend.

## AWADHI LAMB BHUNA I £29.50

Succulent lamb slow-cooked to perfection in a deeply spiced, slow-roasted masala inspired by the royal kitchens of Awadh. This dry-style curry boasts bold flavors of caramelized onions, garlic, ginger, and a fragrant blend of hand-ground spices. Intensely rich, smoky, and full of depth—this dish is a tribute to regal North Indian cuisine. Best paired with naan or steamed rice.

## SEA BASS IN FLOWING SPICE I £32.50

Delicately marinated sea bass, pan tosed with a medley of onions, bell peppers, green chillies, and fragrant curry leaves. Enveloped in our Master Spice Mix and paired with lababdar spicy sauce, steamed rice and a silken avocado chutney.

## NASHILA KING PRAWNS I £35.50

Juicy king prawns marinated in a house-made spicy blend with a splash of red wine, then grilled to perfection for a smoky finish. Served atop a warm cheese naan alongside fragrant ghee rice and a rich, velvety coconut sauce. A bold fusion of fire, flavor, and indulgence—this is seafood with swagger.

## ARABIC RAAN FEAST

A grand Arabic-inspired feast featuring a whole tandoori-marinated leg of lamb, chargrilled on the bone for deep smoky flavor and tender succulence. Served with aromatic white saffron rice, freshly baked naan, crisp salad, and a selection of house sauces.

Perfect for sharing. Orders must be placed 24 hours in advance. Good for 6 people.

(Price dependent on weight – please ask a member of staff for details.)





# BAZAARRI CHINESE

[INDO CHINESE]

## STARTERS

### MANCHURIAN DRY

VEG £8.50 | CHICKEN £9.50

Bite-sized vegetable or chicken balls are deep-fried to a perfect golden crisp, then tossed in a flavorful sauce that's infused with ginger, garlic, soy, and vinegar, ginger, garlic and coriander in soy sauce.

### PEPPER CHILLI PANEER I £10.50

Indian cottage cheese tossed with chopped onion, garlic and green chillies.

### CHOW CHOW CAULIFLOWER I £8.50

Crispy cauliflower bites stir fried in herbs and finished with spring onions.

### CRISPY FRIED MUSHROOMS I £8.50

Crispy coated mushrooms fried to golden perfection and then tossed with crushed chilli flakes and garlic for a tangy flavor.

### CHILLI GARLIC MOGO I £7.99

This irresistible dish features crispy, golden-fried cassava (mogo) cubes tossed in a zesty chilli garlic sauce that's both spicy and savory.

## MAINS

### MANCHURIAN GRAVY

VEG £10.50 | CHICKEN £11.50 | FISH £12.50 | PRAWN £14.50

Bite-sized balls are deep-fried to a perfect golden crisp, then tossed in a flavorful sauce that's infused with ginger, garlic, soy, and vinegar, ginger, garlic and coriander in soy sauce.

### HAKKA CHILLI

CHICKEN £12.50 | PRAWN £14.50

Tender pieces stir-fried with crisp vegetables in a hot and tangy sauce, infused with bold flavors of ginger, garlic, and soy.

### SCHEZWAN SAUCE

PANEER £11.50 | CHICKEN £12.50 | PRAWN £14.50

Home-made spicy sauce prepared with red chillies, garlic, ginger and scheszwan peppers.

## RICE AND NOODLES

### FRIED RICE

VEG £7.50 | CHICKEN £9.50 | PRAWN £14.50

Fluffy rice stir-fried with a mix of fresh vegetables and seasoned with soy sauce, aromatic spices, and a hint of garlic.

### SCHEZWAN FRIED RICE

VEG £9.50 | CHICKEN £11.50 | PRAWN £14.50

Spicy dish features fluffy rice stir-fried with a vibrant blend of vegetables, all tossed in a rich and zesty scheszwan sauce.

### HAKKA NOODLES

VEG £9.50 | CHICKEN £11.50 | PRAWN £13.50

Hakka style noodles stir-fired with vegetables.

### SCHEZWAN FRIED NOODLES

VEG £9.50 | CHICKEN £11.50 | PRAWN £13.50

Noodles tossed with vegetables in scheszwan sauce.





# BADA KHANA

## [MAINS (VEG)]

### DELHI SPECIAL SHAHI PANEER

SIDE £6.25 I MAIN £10.99

A rich and creamy Mughlai dish made with soft cubes of paneer simmered in luxurious, spiced tomato and cashew based gravy.

### PALAK PANEER

SIDE £5.25 I MAIN £8.99

A rich, and creamy delight, this dish brings the goodness of fresh spinach and soft paneer together in a luscious, smooth gravy.

### MATAR PANEER

SIDE £5.25 I MAIN £8.99

A delightful combination of tender paneer and sweet green peas, this flavorful dish that's perfect for any occasion.

### PANEER KALIMIRCH

SIDE £6.25 I MAIN £10.99

Soft cubes of fresh paneer are cooked in a fragrant, rich gravy made with freshly ground black pepper, creating a smoky, spicy base that perfectly complements the creamy texture.

### TIKKA MASALA

PANEER £11.99 I MUSHROOM £7.99

Fresh, tender pieces are simmered in a tomato-based gravy, infused with a mix of warm spices like cumin, coriander, and garam masala.

### BAINGAN BHARTA I £7.99

Fresh eggplant is roasted to perfection, giving it a subtle smoky flavor that blends beautifully with a medley of onions, tomatoes, garlic, and a blend of aromatic spices.

### KALONJI BHINDI

SIDE £6.99 I MAIN £9.99

A flavorful dish featuring tender okra cooked in nigella (kalonji) seeds and aromatic spices.

### JEERA ALOO

SIDE £3.99 I MAIN £6.99

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

### VEG KOLHAPURI

SIDE £4.99 I MAIN £7.99

A spicy and flavorful Maharastrian curry made with mixed vegetables cooked in aromatic and fiery Kolhapuri masala.

### LABABDAR MALAI KOFTA I £10.99

Creamy paneer and potato dumplings are deep-fried and then cooked in a silky velvety gravy.

### KATHAL MASALA I £10.99

A flavorful North Indian curry made with tender jackfruit cooked in spiced onion-tomato gravy.

### SOYA CHAAP BUTTER MASALA I £10.99

Tender soya chaap pieces, marinated to perfection, are cooked in a luscious, buttery tomato gravy, infused with a delicate blend of spices like kasuri methi, garam masala, and a hint of cream.

### METHI ALOO

SIDE £5.99 I MAIN £8.99

A comforting North Indian classic featuring golden potatoes sautéed with fresh fenugreek leaves, cumin, garlic, and a touch of spice.

### DAL MAKHANI

SIDE £6.99 I MAIN £9.99

### LUCKNAVI DAL TADKA

SIDE £5.99 I MAIN £8.99



# BADA KHANA

## [MAINS (NON-VEG)]

### CHICKEN TIKKA MASALA I £11.99

Succulent pieces of marinated chicken, grilled to perfection, and then stewed in a rich, creamy tomato gravy.

### DARYAGANJ BUTTER CHICKEN I £12.99

The original iconic dish created in 1947, featuring tender tandoori chicken simmered in rich, creamy tomato gravy.

### MURGH BADAMI I £12.99

A rich and creamy chicken curry made with almonds and aromatic spices.

### CHICKEN KALIMIRCH I £11.99

Pieces of chicken are cooked in a fragrant, rich gravy made with freshly ground black pepper, creating a smoky, spicy base that perfectly complements the creamy texture.

### MURGH TAWA SHIMLA MIRCH I £11.99

Boneless chicken marinated in a special blend of spices & then seared with crisp, colorful bell peppers for a smoky, charred finish.

### LAMB KALIMIRCH I £12.99

Boneless lamb is slow-cooked in a pepper-forward sauce infused with freshly crushed black peppercorns, garlic, and aromatic spices.

### RAILWAY CURRY (CHICKEN OR LAMB) I £11.99

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

### LAMB ROGAN JOSH I £12.99

Tender lamb pieces are slow-cooked in a deeply flavorful gravy made from a blend of warming spices like cinnamon, cloves, and cardamom, with a hint of Kashmiri red chilli that gives it a beautiful color and mild heat.

### METHI GOSHT NIZAMI (ON THE BONE) I £12.99

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

### NALLI NIHARI (LAMB SHANK) I £16.99

A slow cooked rich and aromatic stew made with a tender mutton shank and a blend of fragrant spices.

### KEEMA MATAR I £11.99

A flavorful dish that brings together minced meat and sweet green peas in a fragrant, spiced gravy.

### JHEENGA SPICY COCONUT CURRY I £13.99

Juicy, tender prawns (jheenga) are delicately simmered in a creamy, aromatic coconut-based curry, infused with hints of fresh curry leaves, mustard seeds, and a blend of subtle spices.

### MACCHI MASALA I £12.99

Delight in the vibrant, bold flavors of our Macchi Masala, where boneless Tilapia fish fillets are cooked in a rich, spiced tomato gravy.



# CLASSIC CURRIES

VEGETABLE £8.99 | PANEER £9.99  
CHICKEN £10.99 | LAMB £12.99  
PRAWN £14.50

## KORMA

A rich, creamy Mughlai dish with meat or vegetables slow-cooked in a 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.

## BALTI

A flavorful, aromatic curry cooked and served in a thin, wok-like pot, featuring stir-fried meat and 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 flavors.

## KARAHI

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 flavors.

## JALFAREZI

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

## PATHIA

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

# RAILWAY THALIS

SERVED BETWEEN 12:00 TO 17:00

DARYAGANJ BUTTER CHICKEN  
RAILWAY LAMB  
DELHI SPECIAL SHAHI PANEER  
£14.99

Choose one main dish from above. All thalis are served with Chef's choice chaat, veg of the day, yellow dal, rice, mini naan, gulab-jamun, salad and pickle

\*\*supplement/changes £3 extra\*\*



# ON THE SIDE

## BIRYANI AND RICE

### PARDE-WALI DUM BIRYANI

KATHAL £16.50 | CHICKEN £18.50 | LAMB £19.50 | PRAWN £21.50

A luxurious, slow-cooked masterpiece that's nothing short of a feast. Fragrant basmati rice is layered with marinated veg or meat, cooked in a rich blend of spices, yogurt, and saffron, then sealed with dough and slow-cooked to perfection.

ZAFRANI PULAO | £5.25

STEAMED RICE | £4.50

## BREADS AND ACCOMPANIMENTS

NAAN | £5.25

GARLIC | CHILLI | CHEESE | PESHAWARI

NAAN OR ROTI | £3.50

PLAIN | BUTTER

PARANTHA | £5.25

LACCHA | PUDINA

PLAIN YOGHURT | £3.50

RAITA | £5.25

PLAIN | BOONDI | ONION MIX

PAPAD BASKET WITH RELISHES | £4.50

INDIAN SALAD | £5.50

SIRKA PAYAZ (PICKED ONIONS) | £3.99

## KIDS MENU

ALL DISHES

£14.50 EACH

VEGETARIAN KORMA WITH RICE

CHICKEN MALAI TIKKA WITH FRIES

CHICKEN NUGGETS AND FRIES

FISH PAKORA WITH FRIES

CHICKEN CURRY WITH RICE