

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 £11.99

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

CHILLI PANEER I £10.99

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 £9.99

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

CHOW CHOW CAULIFLOWER I £9.99

Crispy cauliflower bites stir fried in herbs and finished with spring onions. *Chef's Special*

TANDOORI SOYA CHAAP I £11.99

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

DAHI KE SHOLEY I £9.99

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

VEG MOMOS (6 PCS) I £8.99

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

RAJWADI SAMOSA CHAAT I £8.99

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

THELE WALI PAPDI CHAAT I £8.99

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

MASALA MOGO I £9.99


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 £7.99

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

VEG MIXED GRILL HALF £16.99 I FULL £24.99

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



SHURUAAT

[TO START WITH (NON -VEG)]

CHICKEN LOLLIPOP I £10.99

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.

CHICKEN 65 I £11.99

Crispy fried chicken bites tossed in South-Indian spices, curry leaves, and chilli tempering. Finished with a squeeze of lime and served with chutney.

CHILLI CHICKEN I £12.99

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.

MURG MALAI TIKKA I £12.99

A creamy and succulent tikka made with boneless chicken marinated in a rich blend of cream, yoghurt, cheese and mild spices, then chargrilled to perfection. *Chef's Special*

RESHMI SEEKH KEBAB I £11.99

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

SEEKH KEBAB I £12.99

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 £12.99

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

SIALKOT BOTI (LAMB CHOPS) I £14.99

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 £12.99

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

CHICKEN MOMOS (6 PCS) I £9.99

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

NON-VEG MIXED CLAY GRILL

HALF £18.99 I FULL £27.99

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

B A D A K H A N A

[M A I N S (V E G)]

DELHI SPECIAL SHAHI PANEER I £12.99

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

PANEER KALIMIRCH I £13.99

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. *Chef's Special*

PANEER TIKKA MASALA I £12.99

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 £10.99

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

KALONJI BHINDI I £11.99

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

LABABDAR MALAI KOFTA I £13.99

Creamy paneer and potato dumplings are deep-fried and then cooked in a silky velvety gravy. *Chef's Special*

KATHAL MASALA I £12.99

A flavourful North Indian curry made with tender jackfruit cooked in spiced onion-tomato gravy. *Chef's Special*

SOYA CHAAP BUTTER MASALA I £12.99

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.

BAZAARRI DAL MAKHANI I £10.99

A decadent slow-simmered black lentil delicacy, finished with butter, cream, and smoky house spices, capturing the richness of traditional North Indian bazaar-style cooking. *Chef's Special*

LUCKNAVI DAL TADKA I £8.99

Silky yellow lentils delicately cooked in the Lucknavi tradition and finished with an aromatic ghee tadka of cumin, garlic, and red chilli.

B A D A K H A N A

[MAINS (NON - VEG)]

CHICKEN TIKKA MASALA I £13.99

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

DARYAGANJ BUTTER CHICKEN I £14.99

The original iconic dish created in 1947, featuring tender tandoori chicken simmered in rich, creamy tomato gravy. *Chef's Special*

CHICKEN KALIMIRCH I £14.99

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. *Chef's Special*

ACHARI MURG HANDI I £13.99

Tender chicken simmered with tangy pickled spices, roasted mustard seeds, and green chillies in a home-style masala. Bold, rustic, and full of Bazaarr flavour.

CHICKEN RAILWAY CURRY I £14.99

A flavourful mildly spiced dish with slow-cooked chicken in a rich, home-style gravy. Traditionally served on Indian trains.

LAMB KALIMIRCH I £16.99

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

LAMB RAILWAY CURRY I £15.99

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

LAMB ROGAN JOSH I £16.99

Tender lamb pieces are slow-cooked in a deeply flavourful 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.

NALLI NIHARI (LAMB SHANK) I £19.99

A slow cooked rich and aromatic stew made with a tender mutton shank and a blend of fragrant spices. *Chef's Special*

MACCHI MASALA I £15.99

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

BAZAARRI GOAT CURRY I £16.99

Slow-cooked goat on the bone, simmered in a homestyle masala of onions, tomatoes, and hand-pounded spices — rich, rustic, and unapologetically bold. *Chef's Special*

TAWA KING PRAWN MASALA I £17.99

King prawns seared on the tawa with caramelised onions, peppers, and a fiery tomato-garlic masala. Finished with a hint of lime and coriander — bold, buttery, and unmistakably Bazaarr.



CLASSIC CURRIES

KARAHI

PANEER £12.99 | CHICKEN £13.99

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

CHICKEN KORMA | £13.99

A rich, creamy Mughlai dish with chicken slow-cooked in a spiced yoghurt and nut-based gravy.

CHICKEN MADRAS | £13.99

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.

BAZAARI CHINESE [INDO CHINESE]

MANCHURIAN GRAVY


VEG £11.99 | CHICKEN £13.99

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

FRIED RICE

VEG £9.99 | CHICKEN £11.99

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



ON THE SIDE

BIRYANI AND RICE

PARDE-WALI DUM BIRYANI

VEG £15.99 | CHICKEN £17.99 | LAMB £19.99 | PRAWN £20.99

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 | £5.99

STEAMED RICE | £4.99

BREADS AND ACCOMPANIMENTS

NAAN | £4.49

GARLIC | CHILLI | CHEESE | PESHAWARI

NAAN OR ROTI

PLAIN £3.50 | BUTTER £3.99

PARANTHA | £5.25

LACCHA | PUDINA

PLAIN YOGHURT | £3.50

RAITA | £4.99

PLAIN | BOONDI | ONION MIX

PAPAD BASKET WITH RELISHES | £4.99

INDIAN SALAD | £4.99

LACCHA PYAZ (SPICED ONIONS) | £2.99

KIDS MENU

£9.99 EACH

VEGETARIAN KORMA WITH RICE

BUTTER CHICKEN WITH RICE

CHICKEN MALAI TIKKA WITH FRIES

CHICKEN NUGGETS WITH FRIES

FISH PAKORA WITH FRIES

** All kids meals are served with a choice of juice and a scoop of ice cream
. Please ask server for details. **



And again

*The Chor Bazaar
is a museum of
memories.*

www.chorbazaarr.co.uk

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