

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.*

APPETISERS

Dahi Puri Spheres 3.5

Crispy spheres filled with potatoes, yoghurt, chutneys and vibrant chaat flavours.

Papad Basket 3.5

An elegant selection of crisp papads served alongside house chutneys inspired by the vibrant flavours of India's bazaars.

Pani Puri 7

Crispy puris served with spiced potatoes and tangy mint-infused water.

Kala Khatta Pani Puri - Gin Edition 9.5

A Chor Bazaarr twist — crispy pani puri spheres served with gin infused signature kala khatta water.

STREET FOODS

Dahi Kebab 11.5 *Chef's Special*

Creamy yoghurt kebabs wrapped and deep fried in crisp golden kunafa.

Papdi Chaat Basket 8.5

Golden papdi layered with spiced potatoes, chickpeas, yoghurt, chutneys, sev, pomegranate and fresh coriander.

Aloo Tikki Chaat 9.5

Golden potato patties layered with chickpeas, yoghurt, chutneys, sev, pomegranate and fresh coriander.

Samosa Chaat 9.5

Crispy punjabi samosa layered with chickpeas, yoghurt, chutneys, sev, pomegranate and fresh coriander.

Gobhi & Broccoli Manchurian 10.5

Crispy cauliflower and broccoli tossed in a street style Manchurian sauce.

Jalapeño Chilli Paneer 10.5

Wok-tossed paneer with jalapeño peppers, onions and a fiery chilli sauce.

Chilli Mutton 14.5

Fierly wok-tossed juicy mutton in mild chilli sauce.

Tiger Prawns 66 15.5 *Chef's Special*

Crispy tiger prawns, deep-fried tossed in curry leaves mustard seed & mild chilli paste.

Devil's Chilli Chicken 13.5

Crispy chicken wok-fried with chillies, peppers and a smoky, spicy house sauce.

Lemon Chilli Battered Fish 14.5

Deep-fried cod in a lemon zest and mild chilli-infused batter, served golden and crisp.

Calamari 65 13.5 *Chef's Special*

Crispy calamari, deep-fried and tossed in curry leaves, mustard seeds & mild chilli paste.

T A N D O O R

Smoked Makhmali Paneer Tikka 12.5

Creamy paneer infused with panch phoran and mustard oil, delicately smoked and finished in the tandoor.

Smoked Soya Chaap 11.5

Succulent soya chaap marinated in aromatic smoky spices, chargrilled and finished in the tandoor.

Tamarind Glazed Lamb Ribs 14.5 *Chef's Special*

Tender lamb ribs marinated in smoky spices, slow-cooked and finished with a tamarind glaze.

Classic Tandoori Chicken 12.5

Chicken on the bone marinated in traditional tandoori spices and cooked in the tandoor for a smoky, chargrilled finish.

Saffron Malai Chicken Tikka 13.5

Tender chicken tikka infused with saffron, cream and delicate spices, chargrilled in the tandoor for an elegant smoky finish.

Signature Chicken Tikka 13.5

Chicken tikka marinated in our exclusive 16-spice garam masala blend and chargrilled in the tandoor for a beautifully smoky finish.

Barra Seekh Kebab 12.5

Juicy minced lamb kebabs seasoned with aromatic spices and cooked over charcoal.

Smoked Pistachio Lamb Chops 16.5 *Chef's Special*

Charcoal-grilled lamb chops marinated for 24 hours in a signature gunpowder spice blend, finished with smoke and pistachios.

Achhari Cod Tikka 15.5

Tandoori roasted cod, marinated in zesty pickle flavoured blend with a lightly charred, tender and flaky centre.

Tandoori Mango Prawns 16.5 *Chef's Special*

Tiger Prawns charcoal grilled with a mild spiced-mango marinade and house spices.

M I X E D P L A T T E R S

Veg Mixed Grill 24.5

Paneer Tikka, Smoked Soya Chaap, Samosa, Gobhi & Broccoli Manchurian, Papdi Chaat.

Non-Veg Mixed Grill 26.5

Barra Seekh Kebab, Lamb Chops, Malai Tikka, Tandoori Chicken (half), Lemon Chilli Fish.

The Royal Platter 50 *Serves 4*

A royal sharing feast of Tamarind Lamb Ribs, Saffron Malai Chicken, Pistachio Lamb Chops, and Tiger Prawns 65, accompanied by pilau rice, garlic naan, coconut raita, sumac onion salad, and a selection of house dips.

The Sagar Ratna Platter 60 *Serves 4*

Inspired by the treasures of the sea, this signature platter features Mango Tiger Prawns, Calamari 65, Achhari Cod Tikka, and Lemon Chilli Battered Fish, accompanied by pilau rice, garlic naan, coconut raita, sumac onion salad, and a selection of house dips.

VEG

Saag Paneer 13.5

Soft paneer simmered in a wholesome blend of five Punjabi greens and aromatic spices. A rich, comforting and flavourful classic.

Shahi Paneer 13.5

Tender paneer cooked in a luxurious tomato and cashew gravy infused with delicate spices. An indulgent royal favourite.

Taj Mahal Paneer 13.5 *Chef's Special*

Tandoor-seared paneer simmered in a velvety creamy sauce infused with our signature 16-spice garam masala. Rich, aromatic and delicately balanced with layers of warming flavour. *(Sweet/Unsweetened)*

Mirch Masala Paneer 13.5 *Chef's Special*

Paneer cooked in a bold black pepper and coriander-infused masala gravy. Finished with fresh green chillies for a warming kick and aromatic depth.

Dal Makhani 11.5

Signature black lentils slow-cooked for 24 hours to develop exceptional depth of flavour. Finished with butter and cream for a rich, velvety texture.

Chana Masala 11.5

Slow-cooked chickpeas simmered in a rich Delhi-style masala crafted from aromatic spices. A hearty and flavourful North Indian classic.

Bhindi Do Pyaza 12.5

Fresh okra and caramelised onions cooked in a delicately spiced masala gravy. Traditional seasonings and a homestyle flavour.

Soya Tikka Masala 12.5

Tandoori-roasted soya tikka simmered in a rich onion and tomato masala gravy. Boldly spiced and packed with smoky, satisfying flavours.

Malai Kofta 13.5

Soft paneer and potato dumplings served in a luxurious creamy sauce infused with aromatic spices. Rich, delicate and indulgently smooth.

Achari Baigan 12.5

Baby aubergines cooked with mustard oil, panch phoran and tangy achari spices. Finished in a rich masala gravy bursting with bold pickle-inspired flavours.

Kathal Masala 13.5

Tender young jackfruit slow-cooked in a robust onion and tomato masala. Infused with traditional spices for a rich and satisfying flavour.

Five Greens Saag Paneer 9.5

A nourishing blend of five seasonal greens gently simmered with aromatic Punjabi spices. Rich in flavour, wholesome and traditionally comforting.

POULTRY *All dishes available boneless or on the bone.*

- Original Butter Chicken 14.5**
Original classic born in the heart of Delhi, tandoori-roasted chicken in creamy tomato butter sauce tempered with our signature gun powder spice blend.
- Punjabi Kadhai Chicken 14.5**
Chicken cooked with peppers, onions and freshly ground kadhai spices.
- Mirch Masala Chicken 14.5** *Chef's Special*
Chicken cooked in a bold black pepper and coriander-infused masala gravy. Finished with fresh green chillies for a warming kick and an aromatic depth.
- Chicken Tikka Masala 14.5**
A British classic - chargrill chicken cooked in a creamy medium spiced onion and tomato sauce.
- Taj Mahal Chicken 14.5** *Chef's Special*
Soft malai chicken simmered in luxurious mild creamy white sauce tempered with our signature 16 spice garam masala. *(Sweet/Unsweetened)*
- Royal Chicken Madras 14.5**
A rich South Indian style chicken curry with fresh curry leaves, tangy sweet tamarind & fiery coconut chilli paste.
- Methi Chicken 14.5**
Distinctive fenugreek dish - tender chicken cooked with earthy fenugreek leaves that soften into a warm aromatic gravy.
- Chicken Korma 14.5**
Tandoor seared malai chicken in creamy, nutty, and mild sauce — a royal favourite.

MEATS *All dishes available boneless or on the bone.*

- Nalli Nihari/ Slow Braised Lamb Shank 19.5**
Slow-braised lamb shank cooked overnight in a rich aromatic nihari gravy.
- Old Delhi Mutton Curry 16.5** *Chef's Special*
Tender lamb cooked with spiced minced mutton in a rich traditional masala.
- Vintage Lamb Rogan 16.5**
Tender lamb chunks cooked with fried onion spiced mince mutton in a rich mughlai masala.
- Mirch Masala Lamb 16.5** *Chef's Special*
Tender lamb cooked in a bold black pepper and coriander-infused masala gravy. Finished with fresh green chillies for a warming kick and an aromatic depth.
- Taj Mahal Lamb 16.5** *Chef's Special*
Slow cooked lamb simmered in luxurious mild creamy white sauce tempered with our signature 16 spice garam masala. *(Sweet/Unsweetened)*
- Lamb Bhuna 16.5**
Succulent lamb slow-cooked in a rich, spiced onion, peppers and tomato base, allowing the flavors to meld into a deep, aromatic sauce.
- Lamb Madras 16.5**
A rich South Indian style lamb curry with fresh curry leaves, tangy sweet tamarind & fiery coconut chilli paste.
- Saag Lamb 16.5**
Tender lamb simmered in a vibrant, spiced spinach and mustard greens sauce. A harmonious blend of earthy greens and tender meat.

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

SEAFOOD

Tiger Prawn Tikka Masala 17.5

Tender tiger prawns simmered in a luxurious creamy tikka masala gravy infused with aromatic spices. Finished with a delicate smoky note for a rich and indulgent flavour.

Coconut Fish Curry 16.5 *Chef's Special*

Tender cod cooked in a creamy coconut curry infused with mustard, tamarind and curry leaves. A beautifully balanced coastal classic with delicate aromatic flavours.

Achari Fish Curry 16.5

Fish simmered in a tangy pickle-spiced curry infused with aromatic herbs and spices. Bold, vibrant and packed with traditional achari flavours.

King Prawn Madras 17.5

King prawns cooked in a rich South Indian-style curry with fresh curry leaves, tangy tamarind and fiery coconut chilli paste. Bold, vibrant and beautifully balanced with coastal flavours.

King Prawn Bhuna 16.5

King prawns slow-cooked in a rich onion and tomato masala infused with aromatic spices. Deeply flavourful with a robust and satisfying finish.

DEGH DUM BIRYANI

King Prawn Biryani 18.5

Fragrant basmati rice layered with king prawns, saffron, fresh herbs and aromatic spices. Slow-cooked under dum for exceptional flavour and aroma.

Lamb Biryani 18.5

Fragrant basmati rice layered with tender lamb, saffron, fresh herbs and aromatic spices. Slow-cooked under dum for exceptional flavour and aroma.

Chicken Biryani 16.5

Fragrant basmati rice layered with chicken, saffron, fresh herbs and aromatic spices. Slow-cooked under dum for exceptional flavour and aroma.

Vegetable Biryani 14.5

Fragrant basmati rice layered with seasonal vegetables, saffron, fresh herbs and aromatic spices. A vibrant and wholesome vegetarian classic.

Kathal Biryani 15.5

Fragrant basmati rice layered with tender young jackfruit, saffron, fresh herbs and aromatic spices. Slow-cooked under dum for a rich and satisfying flavour.

B R E A D S

Roti	3.50
Butter Roti	4
Lachcha Parantha	4.5
Butter Lachcha Naan	4.5
Garlic Naan	4.5
Keema Naan	4.5
Cheese Garlic Naan	4.5
Chilli Garlic Naan	4.5
Chilli Naan	4.5
Family Naan	8.5

R I C E

Plain Rice	3.5
Pulao	4.5
Veg Pulao	4.5
Peas Pulao	4.5

S A L A D S

Mooli Green Chutney	3.5
Green Chilli Sumac Onion	3.5
Indian Salad	3.5

R A I T A S

Rainbow Raita	3.5
Coconut Raita	3.5
Dahi Bhalla	3.5