

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. *Chefs Special*

CHILLI PANEER I £9.49

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 £8.49

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

BHARWA SHIMLAMIRCH I £8.99

Plump bell peppers stuffed with a spiced vegetable filling, slow-roasted in the oven for a smoky charred flavour, then finished with tangy chutneys and micro-greens. *Chefs Special*

KURKURI SOYA CHAAP I £9.99

A Delhi-style street favourite — Crispy, spicy, and seriously addictive! Our signature chaap bites are marinated overnight, coated in a crunchy masala crust, and fried till they're irresistibly crispy. *Chefs Special*

TANDOORI SOYA CHAAP I £10.99

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

DAHI KE SHOLEY I £8.99

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

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 £8.49

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

THELE WALI PAPDI CHAAT I £7.99

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

PAKORA-E-BAHAR I £6.99

Crispy fried spinach and onion mix fritters.

MASALA MOGO I £8.99

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 £13.99 I FULL £21.99

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.

CHICKEN 65 I £9.49

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

MURG MALAI TIKKA I £10.49

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 £10.49

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 £9.49

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 £10.99

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

MAYAPURI LAMB TIKKA I £13.99

Tender pieces of baby lamb slow-cooked in a fragrant, flavourful mix of aromatic spices, simmered to perfection for a melt-in-the-mouth experience. *Chef's Special*

SIALKOT BOTI (LAMB CHOPS) I £11.99

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 £10.49

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

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 (6 PCS) I £8.99

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 £9.99 I FULL £17.49

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, murg malai tikka, lamb kebab, chicken tikka and fish tikka.

BAZAARI CHINESE

[INDO CHINESE]

SOUPS

SWEETCORN SOUP

VEG £5.99 | CHICKEN £6.99

Delicious, creamy corn soup mixed with cabbage and carrots.

MANCHOW SOUP

VEG £5.99 | CHICKEN £6.99

Mixed chopped vegetables with light soy sauce, garnished with crispy noodles.

HOT & SOUR SOUP

VEG £5.99 | CHICKEN £6.99

A bold and tangy soup with a spicy kick packed with vegetables and a rich broth.

STARTERS

MANCHURIAN DRY

VEG £8.99 | CHICKEN £9.99

Bite-sized vegetable or chicken 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.

PEPPER CHILLI PANEER I £10.50

Indian cottage cheese tossed with chopped onion, garlic and green chillies. *Chef's Special*

CHOW CHOW CAULIFLOWER I £8.49

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

CRISPY FRIED MUSHROOMS I £8.49

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

CHILLI GARLIC MOGO I £8.25

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

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.

SCHEZWAN MOMOS (6 PCS)

VEG £7.99 | CHICKEN £9.99

Steamed or fried dumplings tossed in our fiery Schezwan sauce — bold, spicy, and straight out of the streets of Delhi. *Chef's Special*

BAZAARI CHINESE

[INDO CHINESE]

MAINS

MANCHURIAN GRAVY

VEG £10.49 | CHICKEN £11.49 | FISH £13.49 | PRAWN £14.25

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.

HAKKA CHILLI SAUCE

PANEER £11.49 | CHICKEN £12.49 | PRAWN £14.25

Tender pieces stir-fried with crisp vegetables in a hot and tangy sauce, infused with bold flavours of ginger, garlic, and soy. *Chef's Special*

SCHEZWAN SAUCE

PANEER £11.49 | CHICKEN £12.49 | PRAWN £14.25

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

RED THAI CURRY

VEG £10.49 | CHICKEN £11.49 | PRAWN £13.99

Fragrant Thai curry simmered with fresh vegetables, rich coconut milk and Thai herbs.

RICE AND NOODLES

FRIED RICE

VEG £7.49 | CHICKEN £9.49 | PRAWN £12.49

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

SCHEZWAN FRIED RICE

VEG £9.49 | CHICKEN £11.49 | PRAWN £12.49

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

HAKKA NOODLES

VEG £9.49 | CHICKEN £11.49 | PRAWN £12.99

Hakka style noodles stir-fired with vegetables.

SCHEZWAN FRIED NOODLES

VEG £9.99 | CHICKEN £11.99 | PRAWN £13.99

Noodles tossed with vegetables in schezwan sauce.

PAD THAI NOODLES

VEG £9.99 | CHICKEN £11.99 | PRAWN £13.99

Stir-fried rice noodles tossed with vegetables, tamarind sauce, crushed peanuts, and a hint of lime for a perfect sweet-savoury balance. *Chef's Special*

BADA KHANA

[MAINS (VEG)]

DELHI SPECIAL SHAHI PANEER

SIDE £6.99 | MAIN £11.49

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

PALAK PANEER

SIDE £6.99 | MAIN £10.99

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

PANEER KALIMIRCH

SIDE £6.99 | MAIN £11.99

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*

TIKKA MASALA

PANEER £11.49 | MUSHROOM £8.99

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 £8.99

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

SIDE £6.99 | MAIN £9.99

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

JEERA ALOO

SIDE £4.99 | MAIN £7.99

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

VEG KOLHAPURI

SIDE £4.99 | MAIN £8.99

A spicy and flavourful Maharashtrian curry made with mixed vegetables cooked in aromatic and fiery Kolhapuri masala.

LABABDAR MALAI KOFTA I £11.99

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

KATHAL MASALA I £11.99

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

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 | MAIN £8.99

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

BAZAARI DAL MAKHANI

SIDE £6.99 | MAIN £10.99

Chef's Special

LUCKNAVI DAL TADKA

SIDE £5.99 | 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. *Chef's Special*

CHICKEN KALIMIRCH I £13.49

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*

MURGH TAWA SHIMLA MIRCH I £12.49

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

ACHARI MURG HANDI I £12.49

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 £11.49

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

LAMB KALIMIRCH I £14.49

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 £12.49

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

LAMB ROGAN JOSH I £12.49

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.

METHI GOSHT NIZAMI (ON THE BONE) I £13.99

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

NALLI NIHARI (LAMB SHANK) I £17.49

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 £13.99

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 £13.99

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 £15.49

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.

ARABIC RAAN FEAST

A whole tandoori-marinated leg of lamb, chargrilled on the bone for deep smoky flavour 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.)

CLASSIC CURRIES

VEGETABLE £8.99 | PANEER £9.99
CHICKEN £10.99 | LAMB £12.99
PRAWN £14.99

KORMA

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

BHUNA

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

BALTI

A flavourful, 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 flavours.

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 flavourful 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, flavourful sauce.

PATHIA

A flavourful 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

VEG £14.49 | CHICKEN £17.49 | LAMB £19.49 | PRAWN £21.49

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 | £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 | £4.49

PLAIN | BOONDI | ONION MIX

PAPAD BASKET WITH RELISHES | £4.50

INDIAN SALAD | £4.99

LACCHA PYAZ (SPICED ONIONS) | £3.99

KIDS MENU

£8.99 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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