

CHATORA

STARTERS

ASSORTED PAPAD AND CRISPS 7.5

Mint & bell pepper, mango & lime, husk tomato & lemon grass.

TUK ALOO, NAMAK PARE CHAAT 12

Crispy ratte, chutney, churan, Bikaneri sev.

CHARD CORN BOMBAY BHEL 11

Puffed rice, green mango, kokum granita.

AVOCADO SPHERE 11

Beetroot chilli jam, truffle khakra, sumac.

CHILLI CAULIFLOWER 9

Pickled ginger, chilli pepper paste, scallions, toasted sesame.

BUTTERMILK CHICKEN WINGS 13

Kala chaat masala, cow milk whey, mango, ginger.

ACHARI CHICKEN TIKKA SAMOSA 12

Grated duck egg, radhuni, preserved lime.

CURRY LEAF DUST CRUST CORNISH SCALLOP 18

Sambal chilli, roast tomato thovyal, Exmoor caviar.

GUNPOWDER SQUID 14

Garlic podi, salt, pepper & lime sprinkle.

ROAST GARLIC PEPPER PRAWN 16

Pink prawn, cracked Sarawak pepper, yuzu.

GOAN BEEF CROQUET 14

Angus bavette, corn flakes, spicy biscuit, Xacuti mix.

BLACK SHEEP KEEMA PAV 14

Fermented potato mash, home-made brioche, bone marrow butter.

TALI BOTI AUR ROTI 16

Grass-fed baby goat, Jaffna spice, kothu roti, sirka piyaz.

VENISON RARA KOFTA VINDALOO 14

Bathurst estate venison, tea stained egg, podi idly.

Book your Christmas Party with us!

Book your Christmas party by the 30th of September to enjoy a 10% discount on your food bill.

Celebrate the festive season with our bold, unique dishes, fine wines and champagne.

Don't miss out on this exclusive offer - email info@chatoracity.co.uk

FROM THE CLAY OVEN

MEETHA ACHAR PANEER TIKKA 15

Carom seeds, hung yoghurt, nimbu chunda.

GHEE SMOKED LAMB CUTLET 28

Mace flower, black spiced vinegar, royal cumin.

ROASTED BROCCOLI & CAULIFLOWER 15

Spiced yoghurt, Dijon mustard, wood smoked cheddar.

GHILAFI DUCK SEEKH 19

Kabab chini, Kashmiri chilli, goose maska.

CHARD NORTH SEA SALMON 20

Pink peppercorn, buknu masala, samphire poriyal.

SAJJI MASALA CHICKEN CHOP 17

Yellow chilli spiced marinade, lovage seed, black pepper.

SOUTHERN SPICED GRILLED PRAWN 26

Burnt kagzi lime, guntur chilli, tamarind.

FROM THE BIG POT

SMOKED CHARCOAL BUTTER CHICKEN 27

Camone tomato, Malian cashew, butter powder.

LAMB SHANK KA KHAAS SAALAN 28

Copra kai, kewra, fried onion, Khorasan saffron.

ORIGINAL MADRAS CHICKEN KARI 25

Toasted coconut, kalpasi, tamarind, curry leaf.

TENDER COCONUT PRAWN IN SHELL 27

Organic coconut malai, fresh turmeric, mustard.

SLOW COOKED BIHARI LAMB 26

Virgin mustard oil, whole garlic, pounded garam masala.

PAN SEARED SEABREAM 26

Potato podimas, wakame, kafrel clam broth.

VEGETABLES & ACCOMPANIMENTS

CHATORA BLACK DAL 13

Slow-cooked lentil, burnt garlic, home-charmed butter.

BHUNE BABY CORN PALAK 10

Young spinach, wild garlic, burnt chilli.

SEASONAL GREEN PORIYAL 10

Wye valley asparagus, broccoli stem, mangetout.

CHOPPED SALAD 8

Baby gem, wild flower honey & lemon dressing.

GUTTI ALOO BHAJI 8

New potato, wild celery seed, lakadong turmeric.

SARSON KA RAITA 4

Mustard tempered Greek yoghurt.

If you have a **food allergy or a special dietary requirement**, please inform your server before placing your order. While we take precautions to prevent cross-contamination, our kitchen is not a gluten-free, allergen-free, or nut-free environment. Cross-contamination can occur, and we are unable to guarantee that any item will be completely free of allergens.

A discretionary 12.5% service charge is added to your bill.

RICE & BIRYANI

CLAYPOT LAMB RUMP BIRYANI 30

Rose petal, Mitha itar, sarson ki raita.

YAKHNI CHICKEN PULAO 27

Sandle wood powder, mint, Sargol saffron.

ORGANIC VEGETABLES TAHARI 20

Aged Himalayan basmati, desi ghee, young coriander.

BHUNE PIYAZ KA PULAO 6

Crisp shallot, sahi jeera, Malden salt.

STEAMED RICE 5

Steamed long grain basmati rice.

ROTI AUR PARATHA

THE HUMBLE NAAN 5

Leavened flour bread.

GARLIC NAAN 6

Wild garlic and cilantro infused bread.

LACHHA PARATHA 6

Flaky Sarbati wheat bread.

CHEESE & PICKLED ONION NAAN 6

Aged cheddar and pickled Bombay onion bread.

BREAD BASKET 13

Humble naan, garlic naan and lachha paratha

HALWAI

JIVARA 40 SPICED CHOCOLATE FONDANT 11

Mixed spice, vanilla-infused milk ice cream.

CARAMELISED YOGHURT CHEESE CAKE 10

Caramel cookie crumble.

STEM GINGER CARROT HALWA TART 9

Kashmiri saffron custard, dukha dust.

GINGER SPICED ICE CREAM 8

Dry ginger dust, dehydrated raspberry.

ALFONSO MANGO SORBET 7.5

Passion fruit & basil coulis, fresh summer berries.