

# CHATORA

## FESTIVE MENU

£75 per person

### ASSORTED PAPADOM CRISPS & CHUTNEYS

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

### TUK ALOO NAMAK PARE CHAAT

Crispy pink-fir, chutney, churan, bikaniri Sev

### GOAN BEEF CROQUETTS

Angus bavette, corn flakes, sundried coconut

### GUNPOWDER SQUID

Garlic podi, salt pepper and lime sprinkle

### CHAR GRILLED CAULIFLOWER & BROCCOLI

Spiced yoghurt, Dijon mustard, wood-smoked cheddar

### TANDOOR SMOKED LAMB CUTLET

Hardik lamb, mace flower, kebab chini

### KABAB FOWL MIRZA HUSSAINE

Creamy craver chicken, vetiver extract, Bombay lemon

### LAMB NECK VINDALOO

Wild garlic, spiced palm vinegar, Jamboti chilli

### MALGUDI MALAI PRAWN

Tender coconut malai, sweet tamarind, nagkesar

### ORGANIC VEGETABLE PISTA KURMA

Sun dried coconut, poppy seeds, Malian cashew

### PANEER TIKA LABABDAR

Malian cashew, San Marzano, caramelised shallots.

*Serve with Saag Aloo, Chatora Black Dal, Iranian Saffron Pulao, Bread Basket & Pomegranate Raita.*

### HERITAGE CARROR HALWA TART

Kashmiri saffron custard, dukkha dust

### STICKY DATE PUDDING

Medjool date, smoked toffee, milk ice-cream

### CHOCOLATE & MANDARINE MOUSE

Glazed mission fig, vanilla custard Ice-cream

# CHATORA

Thank you for choosing Chatora for your festive feast!  
We hope your Christmas is as full of joy as your plate is full of  
flavour. May Santa bring you all you wish for and more —  
especially if it's another visit to us!

Don't forget to leave us a review; it's the best gift you can give  
this holiday season! 🎅🍷



TRIPADVISOR