

# CHATORA

## VEGAN MENU

### STARTERS

ASSORTED PAPAD & CRISPS 4.95  
Mint bellpepper, mango & lime, husk tomato and lemon grass.

TUK ALOO NAMAK PARE CHAAT 9.95  
Crispy pink-fir, chutney, churan, bikaniri Sev

AVOCADO SPHERE 11.95  
Beetroot chilli jam, truffle khakra, sumac.

CHILLI CAULIFLOWER 8.50  
Pickled ginger, chilli pepper paste, scallions, toasted sesame.

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### MAINS

BAIGAN BHARTA 15  
Wood-smoked aubergine, burnt garlic, rogini butter.

CHATORA BLACK DAL 9.95  
Slow-cooked lentil, burnt garlic, home-charmed butter.

SEASONAL GREEN PORIYAL 9.95  
Wye valley asparagus, broccoli stem, mangetout.

BABY ALOO PALAK 8.95  
Young spinach, wild garlic, burnt chilli.

CHOPPED SALAD 7.50  
Baby gem, wildflower honey and akhuni dressing.

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### RICE & NAAN

THE HUMBLE NAAN 4.50  
Leavened flour bread.

GARLIC NAAN 4.95  
Wild garlic and cilantro infused bread.

BHUNE PIYAZ KA PULAO 4.95  
Crisp shallot, sahi jeera, Malden salt.

STEAMED RICE 4.50  
Steamed long grain basmati rice.

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### HALWAI

ALFONSO MANGO SORBET 7.5  
Passion fruit & basil coulis, fresh summer berries.



Thank you for choosing Chatora The City Restaurant.

We hope you loved your meal and appreciated our vision of serving unique and classic dishes in a relaxing, classy atmosphere with exceptional service. Your feedback is important to us, and we would greatly appreciate it if you could take a moment to review your visit.

We look forward to welcoming you back soon!



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