

CHATORA

5 COURSE TASTING MENU

£55 PER PERSON

ASSORTED PAPAD & CRISPS

Mint bellpepper, mango & lime, husk tomato and lemon grass.



TUK ALOO NAMAK PARE CHAAT

Crispy pink-fir, chutney, churan, bikaniri Sev

ACHARI CHICKEN TIKKA SAMOSA

Grated duck egg, randhuni, preserved lime.

GUNPOWDER SQUID

Garlic podi, salt, pepper & lime sprinkle.



CHAR GRILLED CAULIFLOWER & BROCCOLI

Spiced yoghurt, Dijon mustard, wood-smoked cheddar.

AVOCAD SPHERE

Beetroot chilli jam, truffle khakra, sumac.

ROAST GARLIC PEPPER PRAWN

Pink prawn, cracked Sarawak pepper, yuzu.

CHICKEN TIKKA ASLI

Home-made tandoori masala, kashmiri chilli, amalfi lemon.



PANEER BUTTER MASALA

Malian cashew, San Marzano, caramelised shallots.

ORGANIC VEGETABLE TAHARI

Aged Himalayan basmati, desi ghee, young coriander.

SMOKED CHARCOAL BUTTER CHICKEN

Camone tomato, Malian cashew, butter powder.

SLOW COOKED BIHARI LAMB

Virgin mustard oil, whole garlic, pounded garam masala.

Served with Lasooni Saag aloo, Chatora black dal, saffron pulao, Bread basket.



STEM GINGER CARROT HALWA

Kashmiri saffron custard, dukha dust.

CARAMELISED YOGHURT CHEESE CAKE

Caramel cookie crumble, pandan jel.

ALFANSO MANGO SORBET

Passion fruit & basil coulis, fresh 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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