

STARTERS

ASSORTED PAPAD AND CRISPS 4.95 Mint & bell pepper, mango & lime, husk tomato & lemon grass.

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

TUK ALOO, NAMAK PARE CHAAT 9.95 Crispy pink-fir, chutney, churan, Bikaneri sev.

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

ACHARI CHICKEN TIKKA SAMOSA 9 Grated duck egg, radhuni, preserved lime.

BUTTERMILK CHICKEN WINGS 9.50 Kala chaat masala, cow milk whey, mango, ginger.

GUNPOWDER SQUID 9.95 Garlic podi, salt, pepper & lime sprinkle.

SEXY CHICKEN 11.95 Roasted spices, gochujang, milagai podi.

BLACK SHEEP KEEMA PAV 12 Fermented potato mash, home-made brioche, bone marrow butter.

TALL BOTL AUR ROTL12Grass-fed baby goat, Jaffna spice, kothu roti, sirka piyaz.

ROAST GARLIC PEPPER PRAWN 14 Pink prawns, cracked Sarawak pepper, yuzu.

GOAN BEEF CROQUET 14 Angus bavette, corn flakes, spicy biscuit, Xacuti mix.

CURRY LEAF DUST CRUST CORNISH SCALLOP 15 Sambal chilli, roast tomato thovyal, Exmoor caviar.

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.

REAL CHARCOAL TANDOOR

ROASTED BROCCOLI & CAULIFLOWER 11.95 Spiced yoghurt, Dijon mustard, wood smoked cheddar.

MEETHA ACHAR PANEER TIKKA 11.95 Carom seeds, hung yoghurt, nimbu chunda.

CHICKEN TIKKA ASLI 12.50 Home-made tandoori masala, kashmiri chilli, amalfi lemon.

GHILAFI LAMB SEEKH 12.95 Kabab chini, bedgi, sprout chaat.

CHARD NORTH SEA SALMON 14.95 Pink peppercorn, buknu masala, samphire poriyal.

SOUTHERN SPICED GRILLED PRAWN 18.95 Burnt kagzi lime, guntur chilli, tamarind.

GHEE SMOKED LAMB CHOPS 28 Mace flower, black spiced vinegar, royal cumin.

CURRIES

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

PANEER BUTTER MASALA 17 Creamed san marzano, cultured butter, nagouri methi.

SMOKED CHARCOAL BUTTER CHICKEN 19.50 Camone tomato, Malian cashew, butter powder.

ORIGINAL MADRAS CHICKEN KARI 19.95 Toasted coconut, kalpasi, tamarind, curry leaf.

CHICKEN QORMA BIJNORI 19.95 Toasted poppyseeds, mamra badam, malai.

SLOW-COOKED BIHARI LAMB 22 Virgin mustard oil, whole garlic, pounded garam masala.

MALGUDI MALAI PRAWNS 23 Organic coconut malai, fresh turmeric, mustard.

LAMB SAAG 23.95 Launceston lamb, bloomsdale spinach, crow garlic.

LAMB SHANK KA KHAAS SAALAN 28 Copra kai, kewra, fried onion, Khorasan saffron.

BIRYANI

CHATORA

ORGANIC VEGETABLES TAHARI 17.50 Aged Himalayan basmati, desi ghee, young coriander.

YAKHNI CHICKEN PULAO 22 Sandle wood powder, mint, Sargol saffron.

CLAYPOT LAMB RUMP BIRYANI 25 Rose petal, Mitha itar, sarson ki raita.

SIDES

SARSON KA RAITA 3.95 Mustard tempered Greek yoghurt.

ONION CHILLI SALAD 3.95 Red onions and green chillies.

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

STEAMED RICE 4.50 Steamed long grain basmati rice.

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

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

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

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

HIRE OUR PRIVATE DINING ROOM

Looking for the perfect venue for your special occasion? Our private dining room offers an intimate and stylish space for:

😫 Business meetings

- 🛎 Birthday celebrations
- M Family gatherings

Let us elevate your event with authentic Indian cuisine, exceptional service, and an unforgettable ambiance.

Contact Jam at jam@chatoracity.co.uk to book your date today!

TANDOORI ROTI3.95Wholewheat bread.

THE HUMBLE NAAN 4.50

Leavened flour bread.

GARLIC NAAN 4.95 Wild garlic and cilantro infused bread.

LACHHA PARATHA 4.95 Flaky Sarbati wheat bread.

CHEESE & PICKLED ONION NAAN 5.95 Aged cheddar and pickled Bombay onion bread.

PESHAWARI NAN 6.95 Dried fruits and nuts stuffed 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 gel.

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.

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