



CHATORA

LUNCH MENU

2 COURSES - £19.95 | 3 COURSES - £24.95

Choose one option per course

Course 1

DAHI PURI (V)

Crisp semolina shell, sweetened yoghurt, tamarind, green chutney

HONEY-CHILLI CAULIFLOWER (V)

Corn coated cauliflower florets, ginger infused honey, burnt chilli, spring onions, toasted sesame

SEXY CHICKEN

Southern-style chicken, pachadi, milagai crust

GUNPOWDER SQUID

Crispy squid, garlic podi, salt, pepper and lime sprinkle



Course 2

BAIGAN MIRCHI KA SAALAN (V)

Baby ravaya aubergine, padron pepper, sesame and tamarind sauce, jaggery crumble.

PALAK KOFTA (V)

Young spinach dumplings, melon seeds, nut butter, spicy yoghurt rassa.

BUTTER CHICKEN

Old Delhi style smoked, grilled chicken, Camone tomato and fenugreek sauce, cashew crumble.

LAMB KALE SAAG

Launceston lamb, Bloomsdale kale, spinach, garlic-herb oil.

Served with saffron pulao rice or butter naan.



Course 3

SEASONAL SORBET SELECTION (V)

Served with fresh seasonal berries.

GAJAR HALWA (V)

Carrot fudge, coconut sorbet, dukkah dust.

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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