

# CHATORA

## APPETISER Sharp. Refreshing.

**ASSORTED PAPAD AND CRISPS (V) 6**  
Garlic-tempered yoghurt, mango & lime, husk tomato & roasted bellpepper.

## CHAAT-ORA INDIAN STREET-FOOD, OUR WAY

**DAHI PURI (V) 10**  
Crisp semolina shell, sweetened yoghurt, tamarind, green chutney.

**CHATORA'S PUNJABI SAMOSA CHAAT (V) 11**  
Punjabi spiced yellow peas, yoghurt, pomegranate molasses, tamarind glaze.

**CRISPY KALE (V) 11**  
Spice-coated kale, tenderstem broccoli, onion seeds.

JAM'S PICK

**AVO-BERRY CHAAT (V) 12**  
Chickpeas, wheat crisp, avocado, fresh berries.

## CHARCOAL TANDOOR Smoky. Charred. Aromatic.

**TANDOORI BROCCOLI (V) 11**  
Honey-smoked broccoli, nigella seeds, curried yoghurt, crispy chakri.

**BLACKENED CHICKEN WINGS 12**  
Kala chaat masala, cow milk whey, mango, ginger.

JAM'S PICK

**KALONJI PANEER TIKKA (V) 13**  
Chargrilled Indian soft cheese, pickling spices, mint chutney.

**CHICKEN TIKKA TIRANGA 14**  
Organic chicken breast trio, gruyere cheese, Bhatti masala, green herb spices.

## STARTERS Vibrant. Bold. Irresistible.

**HONEY-CHILLI CAULIFLOWER (V) 9.50**  
Roasted spices, gochujang, milagai podi.

**GUNPOWDER SQUID 12**  
Crispy squid, garlic podi, salt, pepper and lime sprinkle.

JAM'S PICK

**SEXY CHICKEN 13**  
Southern-style chicken, pachadi, milagai crust.

**PRAWN KALI MIRCH 15**  
Pink prawns, cracked Western Ghats peppercorn, kaffir lime.

JAM'S PICK

**SHAMI KEBAB 16**  
Minced lamb, tailed pepper, Kashmiri chilli, Cipollini onion kachumber.

**TELLICHERRY CRAB 14**  
Soft-shell crab, Mangalorean spices, smoked pepper gel.

**PITHLA DUCK SALAD 17**  
Pulled duck, steamed chickpea croutons, tamarind dressing.

**MALABAR PRAWN 19**  
Indian ocean king prawn, aromatic coconut malai, carom seed, cipollini onion chutney.

JAM'S PICK

**STONE BASS 16**  
Pink peppercorn, sweetcorn salsa, pickled dill, fresh beetroot.

JAM'S PICK

**BURRAH RACK HALF 28 / FULL 55**  
Rajasthani lamb rack, soola paste, rock moss, fennel dressing.

**THE OG LAMB SEEKH 15**  
Minced lamb, tailed pepper, Kashmiri chilli, Cipollini onion kachumber.

JAM'S PICK

**DUM-PUKHT CHICKEN PULAO 25**  
Aromatic marinated chicken layer, basmati rice infused with spices and saffron.

If you have a food allergy or a special dietary requirement, please inform your server before placing your order.

A discretionary 12.5% service charge is added to your bill.

## CURRIES Deep. Warming. Decadent.

**BAIGAN MIRCHI KA SAALAN (V) 18**  
Baby ravaya aubergine, padron pepper, sesame and tamarind sauce, jaggery crumble.

**PALAK KOFTA (V) 20**  
Young spinach dumplings, melon seeds, nut butter, spicy yoghurt rassa.

JAM'S PICK

**KADHAI PANEER (V) 19**  
Punjabi style Indian soft cheese, toasted bellpepper, San Marzano tomatoes.

JAM'S PICK

**ALLEPPEY HALIBUT 27**  
Halibut chunks, coconut malai, fresh turmeric, green mango.

JAM'S PICK

**BUTTER CHICKEN 23**  
Old Delhi style smoked, grilled chicken, Camone tomato and fenugreek sauce, cashew crumble.

**PEPPER CHICKEN CHETTINAD 22**  
Sundried coconut, Nagercoil black peppercorn, Guntur chilli, curry leaf.

**ROYAL HOMESTEAD CHICKEN 21**  
Caramelised shallots, toasted bellpepper, kadhai spice mix, onion masala.

JAM'S PICK

**NALLI NIHARI 32**  
Slow-braised lamb shank, aromatic spices, rich onion and rock moss sauce.

**LAMB ROGHANJOSH 25**  
Ruby red onion, Kashmiri chilli, dry ginger, alkanet root.

**LAMB KALE SAAG 26**  
Launceston lamb, Bloomsdale kale, spinach, garlic-herb oil.

## BREAD Fire-Kissed. Warm. Pillowly.

**TANDOORI ROTI (V) 5**  
Wholemeal flatbread, thin and crisp.

**HERITAGE NAAN (V) 5**  
Leavened bread with refined wheat flour, light and fluffy.

**GARLIC NAAN (V) 6**  
Wild garlic and chive infused bread, fragrant and moreish.

JAM'S PICK

**LACHHA PARATHA (V) 7**  
Sharbati wholewheat bread, layered and flaky.

**CHEESE & ONION KULCHA (V) 8**  
Flatbread stuffed with gruyere cheese, topped with nigella seeds.

**PESHAWARI NAAN (V) 10**  
Sweet-savoury bread with dried fruits and nuts.

JAM'S PICK

**KEEMA NAAN 10**  
Aromatic lamb mince, gently spiced and cooked in the tandoor.

## SIDES Soft. Fragrant. Grounding.

**BURANI RAITA (V) 5**  
Kashmiri chilli and garlic-tempered Greek-style yoghurt.

**STEAMED RICE (V) 5.50**  
Long grain basmati rice.

**SAFFRON PULAO RICE (V) 6.50**  
Basmati rice, crispy shallot, shahi zeera, Malden salt

**GRAPEFRUIT AND BEETROOT SALAD (V) 10**  
Melange of vegetables, grapefruit, mustard-honey dressing.

**HING ALOO (V) 10**  
Toasted Ratte potato, asafoetida, royal cumin, wild garlic, burnt chilli.

JAM'S PICK

**AJWAINI OKRA (V) 12**  
Okra, carom seeds, mangosteen, cherry tomato.

**TADKA DAL (V) 10**  
Tempered yellow lentils, garlic, cumin, chilli oil.

JAM'S PICK

**CHATORA BLACK DAL (V) 10**  
Slow-cooked lentils, burnt garlic, home-churned butter.

## DESSERTS Silken. Decadent. Indulgent.

**SEASONAL SORBET SELECTION (V) 10**  
Served with fresh seasonal berries.

JAM'S PICK

**GULAB JAMUN (V) 10**  
Khoya balls soaked in cardamom syrup, with hazelnut chikki & vanilla ice cream.

**KULFI (V) 11**  
Traditional Indian ice cream, in mango, pistachio and betel leaf flavours.

**GAJAR HALWA (V) 11**  
Carrot fudge, coconut sorbet, dukkah dust.

JAM'S PICK

**ZAFRANI RASMALAI (V) 12**  
Juicy milk dumplings soaked in saffron spiced milk.

We are a family-run restaurant, built around a love of good food and generous hospitality.

Our cooking draws from Indian tradition, shaped with a modern touch - slow spices, tandoor heat, and dishes designed to be enjoyed together.

Settle in, pour a glass, and take your time. This is a place for long lunches, easy evenings, and food worth gathering for.

Enjoy.