



In this land of colour and chaos there is magic and mystery.
Here peacocks roam in the gardens and tigers sleep at my feet...'
Welcome to Chaat Cart, we cook plates to share and feast.
Inspired by regional dishes from India, Persia and beyond;
our dishes are intended to share amongst the table
and will arrive as they are ready.

We stay true to authentic flavours inspired by memories of travels
and family recipes. We also use the best seasonal British produce
alongside more exotic fare to give our menu a unique twist.
We hope to take you on a journey.

Our meat and fish is sourced from ethical, free range suppliers including Littlewoods Butchers in Marple and Smithsager Fishmongers in Manchester. We make everything from scratch in-house.
Please make us aware if you have any dietary requirements or allergies.

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Chaat Cart Marple Menu

CHAAT (Streetfood Snacks)

Bhel Puri - Mumbai streetfood with puffed rice and tamarind (Ve, GFI)	4.5
Puri Chaat – Crisp popping balls of flavour (V or Ve)	5
Masala Chicken Chicarone – Crispy spicy chicken skin scratchings	4.5 (GFI)
Papaji's Peppers - Our favourite whisky snack. Padron peppers with green chili, cumin + lime. (GFI)	5.5
Maach Masala – Spiced Whitebait with curry leaf aioli	5.5
Medhu Vada - Savoury lentil donuts with Sambar and Coconut chutney (Ve, GFI)	5
Samosa Chaat – Smashed veggie samosa with all the fixin' (V or Ve)	6

Shakti aur Shikari

Growing up in India, we were often posted to quite remote areas. My father and his friends were keen hunters and fisherman, so game was a large part of our diet and culture. A feast of game brought people together and was always an occasion to celebrate. Drawing inspiration from this for tonight's dishes. I bring you Indian flavours with the best British ingredients...

SHIKARI (Meat)

Venison Sekuwa - Ghurkha inspired Littlewoods venison skewers (contains pork) with mint and coriander raita, pickled red onion and cucumber (GFI)	7.50
Khozi Kuttan - South Indian Chicken Kari (GFI)	8
Sindhi Seyal Gosht – Goat cooked 'Dum' style, slowly slowly... (GFI)	8.5
Tellichelly Peppered Steak - Chargrilled Ribeye Steak from Littlewoods, Tomato Achar, Anchovy and 'Kali Mirch' butter (GFI)	16
Pork Uttapam - Tacos the Indian way. Filled with pork, slow braised in India's favourite soft drink with fried green chilli, pickled garlic and crisp radish	7.5
Chicken 65 - (Keralan fried chicken) pickled red cabbage, and our chilli and ginger jam (GFI)	6.5
Tandoori Chicken Wings - Marinated for 24 hours then chargrilled. Served with mint and coriander raita (GFI)	6

V - Vegetarian

Ve - Vegan

GFI - Gluten Free Ingredients

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MACHLI (Fish)

Velai Mee with 'Imli Mirch' - Keralan Sea Bream baked whole with a tamarind, chilli and lime sauce.
(GFI) 18

Keralan Scallop Molee - Hand dived Manx King Scallops with Coconut and Mustard Kari (GFI) 9

Chargrilled Black Tiger Prawns – Tellichelly pepper, green chutney, mango salsa & turmeric oil (GFI)
14

Tandoori monkfish – Marinated Monkfish with samphire pakora and pomegranate kachumber
(GFI) 14

SABZI (Vegetables)

Banana Blossom 'Machli' – Banana blossom in a spiced batter with Samphire and Cashew and
Pickled Lime Aioli. (Ve) 8

Onion & Kale Bhajia (Ve, GFI) 4

Dhal Makhani – Slow cooked homestyle brown lentils (Ve, GFI) 5.5

Seasonal 'Hara Sabzi' - Market greens tossed in tempered spices 5 (Ve, GFI)

Kala Chana Chole - cinnamon spiced black chickpeas (Ve, GF) 5

Summer Squash Momo - Dumplings from North India via Tibet with Pistachio Chutney (Ve) 6

Hakka Gobi – Indo-Chinese inspired cauliflower from Kolkata (Ve, GFI) 6

Gunpowder Potatoes – New potatoes, Yoghurt, tamarind & mint (V or Ve, GFI) 5

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SIDES AND ROTIS

Coconut Rice (Ve, GFI)	3
Gunpowder Fries (Ve, GFI)	4
Kachumber Salad (Ve, GFI)	4
Roti - Flatbread with brown butter (V)	3
Roasted Marrow Roti – Littlewoods bone marrow, butter, cumin	4
Brown Morecombe Shrimp Roti - Spiced beurre noisette, garlic & green chilli	4

DESSERTS

Gulab Jamun - Traditional dumplings in syrup with Rhubarb 'Malai' and nuts (V)	5.5
Mandarin Kheer – Slow cooked Rice with Chocolate Rabadi and Blood Orange Crisp (V, GFI)	5.5
Mango Mess - Our take on an Eton Mess with fresh Mango and Passionfruit (V, GFI)	6
Pear and Cardamom Crumble Cake - With crystallised ginger (Ve)	6
Mango Sorbet (Ve, GFI)	4

EARLY BIRD

5 plates and a carafe of house wine	25
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To celebrate making the list of top 100 restaurants, we would like to offer guests a selection of five plates with a bottle of house wine for just £25. Great for two people to share and you're welcome to add more dishes from the menu. The offer applies before 7pm, Wednesday to Sunday. Dishes will be selected by the chef, with vegetarian and vegan options available on request.



In support of Action Against Hunger we have added an optional £1 to your bill, do let us know if you would like to change the donation amount. These pounds add up, and we will transfer 100% of the money raised to Action Against Hunger to go towards their life-saving work around the world. #lovefoodgivefood

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