



chaat junction

Spicy Masala Peanut (N) Peanut mix with onion, chilli & lemon.	£3.50
Mango Chana Chaat Milange of chick peas, red onion, green chilli, fresh lemon juice with mango twist.	£5.25
Dahi Sevpuri (D) (G) Crispy puffy puri stuffed with spicy potatoes and topped with yoghurt and chutneys	£5.25
Son-in-law Egg Chaat (E) Fried hard-boiled eggs glazed with a sweet and tangy tamarind sauce and generously garnished with fried red onions, tomato and chilli.	£5.95
Sprouted Moong Daal Chaat Moong sprouts combined with tangy indian spices. Extremely healthy with refreshing flavour.	£5.50
Chowpatty Corn Bhel (N) A specialty of Mumbai, puffed rice blended with roasted corn and assorted chutneys.	£5.25
Punjabi Samosa Chaat (D) (G) Punjabi Samosa served with spicy and tangy chick pea drizzled with sweet yoghurt, mint chutney and tamarind chutney.	£5.75
Jalebi Chaat (D) (G) A popular festive sweet combined with savoury and tangy sauces to deliver extra punch of flavours.	£5.95
Dahi Bhalla Papdi (D) (G) Lentil Dumpling and papdi, topped with sweet yoghurt and assorted chutneys.	£5.50
Palak and Crispy Kale Chaat (D) Crispy spinach & kale leaves, potatoes and chickpeas drizzled with yoghurt, tamarind and mint chutney.	£6.00

vegetarian इtarter

Vegetable Samosa (G) Homemade triangles of light, crisp, filo pastry stuffed with fresh vegetables.	£4.95
Amritsari Tikki Cholle (G) Street food from north India, potato cutlets served with spicy and tangy chick peas seasoned with mint and tamarind chutneys.	£6.25
Pav Bhaji (D) (G) Mumbai specialty vegetables preparation served with butter buns.	£6.50
Aloo Pyaaz Ke Pakore Classic indian finger food, potatoes and onions wrapped in spicy batter and deep fried for golden finish.	£5.50
Afghani Soya Chaap (G) (D) Soya cooked in tandoor with a marination of cream cheese and tangy spices.	£8.50
Veg Platter by Chook Chook (D) (G) Paneer tikka, samosa, pakore, malai broccoli.	£12.25
Tandoori Paneer Shaslik (D) Paneer chunks marinated in yoghurt, ginger, garlic and tangy mango pickle then roasted in our tandoor served with grilled peppers,	£8.75
Dakshini Paneer (D) (G) Diced Paneer wok fried tempered with southern indian spices curry leaves, mustard seeds, green chillies.	£8.50
Tandoori Malai Broccoli (D)	£8.25
Broccoli florets mildly spiced and marinated in fresh cream, hung curd, cheese and grilled in tandoor. Tandoori Stuffed Mushroom (D) Mushroom stuffed with onion, garlic, cheese and finished in tandoor	£8.25
in tandoor.	

non-vegetarian इtarter

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रुट्ट्रहरिकलेक तयान्हरेड्र

Karahi Kathal Raw Jack fruit cooked with special karahi masala.	£8.95
Punjabi Dal (D) Overnight soaked mix lentil slowly cooked in north indian home style. A house speciality.	£7.95
Dal Tarka (D) Yellow Lentils tempered with Indian spices.	£7.95
Paneer Tikka Masala, Baby Spinach (D) Grilled Cottage cheese cooked with baby spinach and spices.	£8.50
Paneer Butter Masala (D) Soft paneer cooked in rich creamy butter and tomato gravy.	£8.50
Masala Bhindi Home style cooked okra.	£8.25
Methi Makai Malai (D) Fresh fenugreek and corn blended together with indian herbs and spices.	£8.25
Lahori Cholley Spicy and tangy chickpea preparation served medium hot.	£8.25
Adhraki Aloo Gobhi Cauliflower and potatoes delicacy.	£8.25
Bombay Aloo (D) Cubes of potatoes cooked with tomato sauce and butter.	£7.95
Tawa Mushroom Hara Pyaz Exotic mushroom delicacy cooked with green onions and flavoured with spices.	£8.50
Soya Makhani (D) (G) Soya cooked in rich creamy butter and tomato gravy.	£8.50
Baingan Bharta Roasted aubergines mashed and infused with herbs and whole spices.	£8.50

हडांगग्राठ तहांगहाउडूडए-तठत

Cooker Kukad/Chicken Pieces of baby chicken on the bone cooked with whole spices in a North Indian home Style.	£10.50
Railway Chicken Curry Rustic and luscious chicken and potato curry served since colonial times in Indian railway.	£10.25
Palak Chicken(D) Chicken and spinach cooked together with onion, garlic, tomato and enhanced with spices.	£10.25
Purani Delhi ka Butter Chicken (D) Tandoori roasted chicken cooked in rich creamy butter and tomato gravy.	£10.25
Chicken Tikka Masala (D) Grilled boneless chicken simmered in fenugreek flavoured onion and plum tomato masala.	£10.25
Lamb Shank Madras Tender end of lamb leg slowly braised with indian spices to infuse the flavours.	£11.95
Laal maas A delicacy from Rajasthan. Lamb cooked in a variety of spices and chillies with a burst of flavours.	£11.25
Karahi Meat Small pieces of tender lamb cooked in special karahi masala.	£11.50
Bhuna Keema Matar Minced Lamb cooked with peas,onions, tomatoes, ginger and garlic blended with spices.	£10.25
Karahi Prawn Masala Prawns cooked in indian spices and cooked in famous karahi gravy.	£14.50
Fish Moilee Fish tempered with curry leaves & mustard seeds and stewed in coconut milk.	£11.50

लेटह, क्रिंग्पुक्तों इ केल्हववेड्

Steam Rice	£3.75
Mushroom Rice (D)	£4.50
Pilau Rice (D)	£4.00
Vegetable Tawa Pilau (D)	£9.95
Chicken Biryani (D)	£11.50
Andhra Lamb Biryani (D)	£11.95
Tandoori Roti (G)	£2.75
Plain Naan (G)	£3.00
Butter Naan (G) (D)	£3.00
Garlic Naan (G) (D)	£3.75
Chilli Naan (G) (D)	£3.75
Chilli Garlic Naan (G) (D)	£3.75
Dhaba Roti (G) (D)	£3.75
Peshawari Naan (G) (D)	£4.00
Keema Parantha (G) (D)	£4.00
Aloo Pyaaz Ka Kulcha (G) (D)	£4.25
Lachha Paratha (G) (D)	£3.75
Cheese Corriander Naan (G) (D)	£4.00

accompaniments

Hara Bhara Salad	£3.50
Onion Salad	£3.50
Plain Yoghurt (D)	£2.25
Cucumber, Tomato & Onion Raita	£3.25
Mix Papad Basket	£4.00



Starters

Chowpatty Corn Bhel (N) Mango Chana Chaat Sprouted Moong Daal Chaat Aloo Pyaaz Ke Pakore Vegetable Samosa (G)

Karahi Kathal Masala Bhindi Dal Tarka Baingan Bhartha Tawa Mushroom Hara Pyaz

Mains

Adhraki Aloo Gobhi

Lahori Cholley

Accompaniments Tandoori Roti (G) Plain Naan (G) Garlic Naan (G) Chilli garlic Naan (G) Dhaba Roti(G) Steam rice