



CHAAT HAUS



CHAATS

Sweet, sour, spicy. Rustic and fun street food of Asia
(all available as main course for 3.50 extra)

C1. POPPADUM BASKET + CHUTNEY <i>(poppadum with mango chutney, sweet red chutney, lemon pickle + extra portion poppadom 1.50)</i>	2.50	C9. MANCHURIAN CHICKEN <i>(Deep fried, spiced batter, spicy indo-chinese sweet and sour)</i>	6.95
C2. KALE AND SPINACH CHAAT <i>(crispy kale and spinach, crushed potatoes, chickpea, lentil crisps, assortment of garnish)</i>	5.95	C10. MANCHURIAN TOFU <i>(Tofu, deep fried, spiced batter, spicy Indo-Chinese sweet and sour)</i>	6.50
C3. PAPDI CHAAT <i>(savory biscuit, crushed potatoes, chickpea, lentil crisps, assortment of garnish)</i>	4.95	C11. MASALA KOREAN CHICKEN <i>(chicken, korean red pepper paste, indian spices)</i>	6.95
C4. SAMOSA CHAAT <i>(mixed vegetable samosa, crushed potato, chickpea, lentil crisp, assortment of garnish)</i>	6.50	C12. BOMBAY FIRECRACKER CHICKEN <i>(spicy, sweet and sour sauce with onions, peppers, mangetout)</i>	6.95
C5. KEBAB ROLL CHAAT <i>(shish kebab wrapped in pastry, crushed potato, chickpea, assortment of garnish)</i>	6.50	C13. BOMBAY FIRECRACKER PRAWNS	6.95
C6. GUNPOWDER CHICKEN CHAAT <i>(spiced grilled chicken with paprika sauce dusted with South Indian hot spices, crushed potato, chickpeas, lentil crisps, assortment of garnish)</i>	6.50	C14. GARLIC PEPPER PRAWNS ON PURI <i>(tandoor flamed garlic & pepper spiced prawns seved on puri)</i>	6.50
C7. CORN CHAAT <i>(crunchy spicy corn, crushed potatoes, chickpea, lentil crisps, assortment of garnish)</i>	5.95	C15. HAKKA CHILLI PANEER <i>(Indo-Chinese, spicy and hot)</i>	6.30
C8. CAULIFLOWER 65 <i>(Cauliflower, batter, spices, peppers)</i>	5.95	C16. BENGAL FISH FRIES <i>(white bait, spices, batter, lemon curry aioli)</i>	5.95
		C17. GOL GUPPA <i>(crispy, hollow puffed balls, spicy potatoes, chickpeas, crunchy vermicelli, tamarind water)</i>	4.95

SIDES

A1. Cauliflower and broccoli bhaji	4.95
A2. Bindi kurkuri <i>(crispy okra fries)</i>	4.50
A3. Gunpowder jeera potatoes	4.50
A4. Mushroom bhuna with tamarind	4.50
A5. Chollay masala bhuna <i>(chickpea curry)</i>	4.50
A6. South indian dhaal <i>(lentil curry)</i> + spinach pakoras	4.95
A7. Asparagus and pepper bhaji	4.95
A8. Sweet masala chips	4.50

CHAI & LASSI

S1. Masala chai	3.50	S5. Mango lassi	3.75	S11. Badami lassi	3.75
S2. Cardamom + saffron chai	3.50	S6. Rose + pistachio lassi	3.75	S12. Salty lassi	3.75
S3. Kashmiri pink chai	3.50	S7. Mint lassi	3.75		
S4. Mint + lemongrass tea	2.95	S8. Lychee + rose lassi	3.75		
		S9. Guava lassi	3.75		
		S10. Raspberry lassi	3.75		

Please be advised all allergens are used in our kitchen. Seek management for allergy advice.

M A I N S

M1. Delhi Butter Chicken (Mild) <i>(Authentic recipe Delhi, creamy, buttery and spicy rich in flavour with plum tomatoes)</i>	10.50
M2. Beef/Chicken Yakhni Biryani (Mild) <i>(Beef or chicken simmered in fine spices, clarified butter, ginger, garlic, folded in rice. served with vegetable curry and boiled egg)</i>	11.95
M12. Peshwari Pasanda Chicken (Mild) <i>(Fragrant whole spices, cashews, cream, butter and hint of pandan water)</i>	10.50
M3. Kolkata Kasundi Chicken (Medium) <i>(Mustard, curry leaf, garlic, lemon, tamarind and coconut milk)</i>	10.50
M4. Safed Beef Curry (Medium) <i>(Coarse ground spices, curry leaves, cinnamon, nutmeg, chilli flakes, coconut milk, cream, fresh herbs)</i>	11.20
M5. Goan King Prawn Meen Moilee (Medium) <i>(Mild sauce of turmeric, curry leaves, coconut milk)</i>	12.50
M6. Sri Lankan Mixed Seafood Kari (Medium) <i>(Medium spiced, king prawns, hake, squid, mussels, coconut milk, lemon, tamarind, fried coconut, curry leaves)</i>	13.50
M7. Kashmiri Chicken Rogan Josh (Medium) <i>(An original recipe, fiery red Kashmiri chilli powder, cherry tomatoes and coarse spices with fresh herbs)</i>	10.50
M8. Hyderabad Lamb Dalcha (Medium) <i>(Curry cooked with lentils in deep earthy spices, much loved dish from Hyderabad)</i>	11.50
M9. Beef Khala Bhuna (Medium) <i>(Caramelised and blackened beef cooked in deep earthy spices)</i>	11.50
M10. South Indian Madras (Hot) <i>(Coarse ground spices, chilli, fresh herbs)</i>	10.50
M11. Bengal Roshan Chicken (Hot) <i>(Hot and spicy, roasted garlic, caramelised onions, green chillies)</i>	10.50
M13. Hyderabad Lamb Fry (Hot) <i>(A popular hyderabad dish, generous amount of earthy spices, caramelised onion, nutmeg and star anise)</i>	11.70
M14. Nepali Gurkha Aubergine and Chicken Curry (Hot) <i>(Fiery blends of spices, tamarind, ginger, garlic, lemon, fresh coriander and basil)</i>	10.50
M15. Mirchi Masala (Chicken/Lamb) (Hot) <i>(Hot spices, fresh herbs in a sweet and sour velvety thick sauce)</i>	10.50
M16. North Indian Garlic Chilli Chicken (Hot) <i>(Caramelised garlic, whole spices, green chilli mustard, ginger, garlic, lemon, fresh herbs)</i>	11.50

BRITISH INDIAN CLASSICS

Chicken	9.95	Karai	Korma	Tikka Masala
Beef/Lamb/King Prawn	11.95			
Vegetarian/Vegan	9.00	Dansak	Jalfrezi	Pathia

RICE

R1. Plain Rice	3.00
R2. Persian Pilau Rice	3.50
R3. Jeera Rice	3.20
R4. Tea and Ginger Rice	3.50

NAAN

Plain	2.70
Peshawar (coconut, cashew)	3.50
Garlic, Coriander and Chive	3.20

SAUCES

Mango Chutney	0.70
Sweet Red Chutney	0.60
Lemon Pickle	0.80
Mint and Yoghurt	0.60

DESSERTS & ICE CREAM

Chocolate Samosa	5.95
Cardamom Ice Cream	3.95
Salted Caramel Gulab Jamun	5.95
Carrot and Beetroot Halwa	6.50

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