



CHOKHA™
RESTAURANT | BAR

TAKE AWAY MENU

- STARTERS -

TANDOORI PANEER [V] Tikka of moist Indian cheese, with a touch of turmeric and rock salt	6	RAJASTHANI CHOPS Tandoor grilled lamb cutlets, with crushed spices	6.5
PAKORA FRITTERS [VE] Onion, spinach and potato Bhazi, crisp and kicking with flavours	4.5	JHEENGA PUNJABI Black tiger prawns marinated in kairi and grilled over charcoal	7.5
PUNJABI SAMOSA [VE] Famous street food delicacy of India	4.5	BHATAKH SEEKH Duck mince skewers flavoured with star anise, studded with bell peppers	6.5
CHICKEN TIKKA Spiced up chicken in yoghurt marinade roasted in tandoor	6	FISH AMRITSARI Tilapia fish fried in northern Indian spiced batter	5.5
TANDOORI SALMON Dill leaves infused succulent salmon grilled in clay oven	7		

- MAIN COURSES -

Tandoori Chicken	8	Murg Jalfrezi 	8.5
Tandoor roasted spring chicken served with mint chutney and salad		Marinated chicken tossed with red onions and peppers in thick masala gravy	
Jheenga Ajwani	15.5	Diwani Handi	9
Jumbo king prawns flavoured with carom seed infused marination grilled over charcoal		A classic masala lamb curry	
Chicken Tikka	11	Saag Gosht	8.5
Mix Grill	16	Lamb with blended spinach and fenugreek leaves	
Lamb chops, salmon, chicken tikka and duck seekh		Duck Karahi	9
Butter Chicken	9	Stir fried duck breast with bell peppers in karahi masala	
A popular chicken tikka dish, simmered in rich tomato gravy		Fish Curry	9
Jaipuri Chicken  	9	A speciality curry with coastal spices, coconut, mustard and fragrant leaves	
Chef's speciality spicy curry		Jheenga Kali Mirch 	12.5
Saag Murg	8	Jumbo prawns in spicy cracked black pepper sauce	
A tasty combination of spinach and chicken curry		Bhuna Gosht 	9
Chicken Korma	8.5	Spicy boneless lamb in reduced onion tomato based gravy with garam masala	
A mild curry with creamy accents			

- VEGAN / VEGETARIAN -

Baigan Bharta [V] [vegan option available, please ask] Smoked aubergine mash with green peas	5	Sambar [VE] Southern Indian lentil curry with seasonal vegetables	5
Gobi Masala [VE] Cauliflower bhazi with ginger	4.5	Ma Di Daal [V] Wholesome black lentils, kidney beans and channa dal simmered overnight	4.5
Channa Masala [VE] Northern Indian staple of chickpea curry	4.5	Potato Chakra [VE] Baby potatoes tossed with moringa leaves	4.5
Paneer Butter Masala [V] Golden Indian paneer in rich tomato based sauce	6.5	Saag Aloo [V] Combination of spinach and potatoes	4.5
Paneer Palak [V] Blended spinach and Indian cottage cheese combination	6		

- DUM BIRYANI -

A choice of Vegan, Vegetarian and meat options: chicken, lamb available please specify, served with raita.

Non Vegetarian Biryani	9.5
Vegetarian or Vegan Biryani	7

- RICE & BREADS -

Plain Naan [V]	2.5
Garlic Naan [V]	3
Peshwari Naan [V]	3
Potatoes Stuffed Kulcha [V]	3.5
Laccha Paratha [VE or V] [wholemeal - vegan option available, please ask]	3
Roti [VE]	2
Plain Rice [VE]	2.5
Pilau Rice [VE]	3
Mushroom Rice [Vegan and vegetarian available please specify]	3.5

- ACCOMPANIMENTS -

Cucumber Raita [V]	3
Kachumber salad [VE]	3
Popadoms with chutneys [V]	3

- OPENING HOURS -

Monday
Closed

Tuesday to Saturday
Lunch 12 noon - 2:30pm
Evening 5:30pm - 10:30pm

Sunday
Lunch 12 noon - 3pm
Evening 5pm - 9:30pm

[VE] Vegan [V] Vegetarian

Our dishes are delicately to medium spiced -
please ask

Please ask for allergen information.
Dishes may contain traces of allergens/nuts
despite our persistent efforts.