

# CHOKHA™

Chokha is pure, clean and honest cuisine.

Our carefully constructed menu brings you vibrant, inventive cooking, truly authentic flavours infused with homeblend spices and fresh, seasonal produce. We put our soul into creating beautiful dishes which we hope you'll enjoy time and time again...

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“When you use the freshest ingredients, combine this with classic cooking techniques and know no boundaries, you have the experience that is Chokha”

Chokha

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## - APPETISERS -

Shakargandi Tikki [Vegan and vegetarian available please specify] Seasoned sweet potato disc, topped with tamarind, date and mint chutney	6
Tandoori Paneer [V] Tikka of moist Indian cheese, with a touch of mustard and rock salt	7
Pakora Fritters [VE] Onion, spinach & potato fritters - crisp and kicking with flavours	5
Punjabi Samosa [VE] Famous street food delicacy of India	5
Malai Tikka Tender grain fed chicken in coriander root and cream cheese marinade	7.5
Kukkut Achari Morsels of guinea fowl breast in pickling spices, roasted over charcoal	8
Tandoori Bateyr Roasted tamarind and honey glazed jumbo quails, with a tomato salsa and quail egg	8.5
Surmai Salmon Dill leaf infused succulent Scottish Salmon, grilled in our tandoor oven with a mustard drizzle	8
Rajastahi Chops Tandoori grilled lamb cutlets, with crushed spices, gram flour and dried onions	9
Jheenga Punjabi Black tiger prawns marinated in spiced yoghurt, kairi and grilled over charcoal	8.5
Bhatakh Seekh Duck mince skewers with star-anise, studded with bell peppers - grilled	8

[V] Vegetarian [VE] Vegan

Our dishes are delicately to medium spiced - please ask

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Please speak to your server for allergen information.  
Dishes may contain traces of allergens/nuts despite our persistent efforts.  
Shot may be found in game dishes.  
Prices include VAT. A discretionary service charge of 12.5% will be added.

# - MAINS -

## GRILLS & TANDOORI

Desi Murga	11.5
Tandoor roasted spring chicken, served with laccha salad and mint chutney	
Talli Machhi	14.5
Pan grilled gilt head bream on a bed of courgettes and coconut tomato sauce	
Jheenga Ajwani	18.5
Jumbo king prawns in a Greek yoghurt marinade, sprinkled with carom seeds	
Chop Rajwada	17
Two bone rack of lamb, grilled over charcoal and served with potato lentil mash	
Vegetarian Platter [Vegan option available on request]	14.5
Amalgam of tandoori aloo, seared broccoli, kalyani paneer and kohlrabi salad	
Chokha Platter	19.5
Surmai salmon, lamb sooley, tiger prawn and malai tika	
Trio of Game	17
Guinea fowl, jumbo quails and duck seekh	

## CURRIES

Butter Chicken	11
A popular dish, flavoured in a rich tomato gravy	
Keralan Fish Curry <i>Ø</i>	11.5
A speciality curry with coastal based spices, coconut, mustard and fragrant curry leaves	
Murgh Jalfrezi <i>Ø</i>	11
Marinated chicken tossed with red onions and peppers in thick masala gravy	
Korma Chicken	10.5
A mild curry with creamy accents	
Diwani Handi	11
A classic masala lamb curry	
Bhuna Gosht <i>Ø</i>	11
Spicy boneless lamb in reduced onion tomato based gravy with Garam masala	
Duck Karahi	13
Stir fried duck breast with bell peppers and red onions in a karahi style masala	
Jaipuri Chicken <i>Ø</i>	11
Chef's speciality spicy curry	
Jheenga Kali Mirch	15
Jumbo prawns in spicy cracked black pepper sauce	
Sambar [VE]	8.5
Southern Indian lentil curry with squash drumsticks, carrots, curry leaves, tamarind and jaggery	
Paneer Butter Masalla [V]	9
Golden Indian paneer in a rich tomato base sauce with fengreek leaves and a touch of cream	

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“Inspired by the street food markets of Northern and Southern India, we bring you a unique collection where flavour is never compromised”

## Chokha

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### SMALL BOWLS

Baigan Barta [Vegan and vegetarian available please specify] Smoked aubergine mash with green peas with a tempering of cumin seeds & turmeric	5.5
Ma di Daal [V] Wholesome black lentils, kidney bean and Channa dal simmered overnight	5
Potato Chakra [VE] Baby potatoes tossed with super food moringa leaves and cumin	4.5
Channa Masala [VE] Northern Indian staple of antioxidant rich chickpeas in our special blend of spices	4.5
Seasonal Vegetables [VE] Medley of vitamin-rich local and Indian seasonal vegetables	5.5
Paneer Palak [V] Nutritious and spinach flavoured with fenugreek leaves and Indian cheese	6.5

### DUM BIRIYANI

**Vegan, Vegetarian and meat options available** [please specify]

Vegan Biryani [VE]	12.5
Vegetarian Biryani [V]	12.5
Non-Vegetarian Biryani	14.5

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## - RICE & BREADS -

Plain Naan [V]	3
Garlic Naan [V]	3
Laccha Paratta [wholemeal - vegan option available, please ask]	3.5
Roti [VE]	2
Potato Stuffed Kulcha [V]	4
Peshwari Nan [V]	4
Bread Basket [V] An assortment of your favourite breads	7.5
Steamed Rice [VE]	2.5
Jeera Pilau with cumin seeds [VE]	3
Mushroom pilau rice [Vegan and vegetarian available please specify]	3

## - ACCOMPANIMENTS -

Raita - Pomegranate and Cucumber [V]	3.5
Green Salad [VE]	3
Mixed Popadoms (and chutney) [V]	3.5
Kachumber [VE]	3

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### **The Olive Room**

At the heart of Chokha, you'll find our Olive Room. A small, intimate dining space, it's the ultimate in privacy and luxury, giving our diners added exclusivity. Please ask a team member for details.

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