Kachori

A La Carte

Our menu takes inspiration from the cuisines of North India covering the regions of Rajasthan, Punjab, Uttar Pradesh, Haryana & Delhi. However, our refined cooking isn't limited by these boundaries & includes favourites from across the whole of India.

We endeavour to have all our chutneys, pickles, breads and desserts homemade.

NIBBLES

Poppadums £4.50 G
with homemade chutneys.
Methi Namkeen £4 G
Fenugreek & pepper spiced crunchy wheat ribbon crisps.
Nan Chips £4.50 G M
Spiced naan chips, chatpata dip

SMALL PLATES

Bikaneri Raj Kachori £8.95 G,M,N

Puffed lentil & wheat sphere, sprouted mung beans, sweet potatoes, yogurt, tamarind, pomegranate, sunflower seeds.

Bhutta Ribs £7.95 G M

Jodhpur podi spiced tossed corn ribs, masala hummus.

Tarkari & Onion Bhajia £6.50 G

Mint and coriander Chutney, date & tamarind sauce.

Matar and Truffle ki Kachori £8.95 G M

Truffle infused green peas Kachori, black chickpeas and aloo sev.

Samosa Chaat £7.50 G M N

The famed street food of India, sour'n'spicy chickpeas, tamarind, green coriander sauce, nylon sev.

Dal Chilla £8.95 Ve

Crispy lentil crepes, asafoetida tempered mash potatoes, dal podi, Maru Chutney.

Kurkuri Calamari & Shrimps £8.95

Ginger, chilli, lime, fennel, crushed pepper, flaked chilli aioli.

Salmon Shikhampuri £8.95 M G

Scottish salmon cakes, turmeric, leeks, chives, green onions, burani raita.

Bhatti Guinea Fowl Tikka £8.95 M

Boned guinea fowl leg, cinnamon, clove, stone moss, pepper, Kashmir chilli, tempered curd rice.

Sticky Chicken Wings £7.50

Tandoori chicken wings, sweet & spicy pepper glaze, green onions.

Smoked Chicken Salad £7.50 N M G

Chicken supreme, mixed green leaves, puffed millet, radish, house dressing.

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Kachori ka Messy Beef Burger £16.50 G M

Spiced sliced beef, melted applewood cheddar, brioche bun, coleslaw, pickled cucumber, masala chips, smokey ketchup.

Chaas Chicken Burger £15.50 G M

Crunchy buttermilk chicken fillet, brioche bun, mango chutney, gem lettuce, coleslaw, beef tomato, tikka masala sauce, masala chips.

Bombay Pao Bhaji £12.50 G M

Pao bhaji hache, chopped onion, fried chilli, maska pao.

TANDOOR/GRILL

Khiley Phool £12.50 M

Tandoori grilled malai cheese broccoli and smoked cauliflower.

Paneer ke Sooley £15 M

Chargrilled paneer tikka, Rajasthani masala, fig and saunth chutney.

Lahshuni Jheenga £19.95 M

Jumbo shell prawns, garlic, stone flower, avocado raita.

Sarson Sea Bream £16 M

Bream, turmeric, carom, mustard, tamarind bhel.

Kacha Morich Salmon £18.95 M

Salmon, garlic, green chilli, lime leaf pesto.

Jodhpuri Chicken Tikka £16.95 M

Chargrilled Chicken tikka, red chilli, ginger, lemon, mint chutney.

Punjabi Tandoori Murgh £15.95 M

Robata grilled spatchcock poussin, Kachumber.

Rajputana Lamb Chops £22 M

A pair of Welsh lamb best ends, royal cumin, pickled onion, yoghurt, mooli

Gilafi Lamb Seekh Kebab £13.50 M

Ginger, green chilli, pickled onions, coriander chutney.

Mixed Meat Platter £24 M

Tandoori lamb chop, chicken tikka, bream, jumbo prawn.

Mixed Vegetable Platter £16 M

Chargrilled broccoli, cauliflower, paneer key sooley

BIG PLATES

Mirchiwala Paneer £15 M

Diced paneer, jalapeno chillies, crushed coriander seeds, spring onions.

Khatte Meethe Baingan £12.95 Ve

Baby aubergine, onions, tomato, tamarind, coriander.

West Coast Prawn Rasa £16.50

Freshwater prawns, kokum, palm vinegar, coconut milk.

Malay Meen £17.50 N

Cod loin, lemon grass, galangal, yellow mustard, coconut, tamarind.

Dilli Chicken Butter Masala £15.50 M

Tandoori chicken thigh tikka, ginger, green chilli, smoked butter, fenugreek.

Officers Mess Qorma £16.50 M N

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Chicken supreme, wild mushroom, onions, green chilli, fermented cashew milk.

Achari Murg £15.50 M

Spiced chicken, nigella seeds, fennel, mustard, turmeric, yoghurt.

Lamb Shank Nihari £21.50 M

Lamb shank, caramelised onion, cinnamon, black cardamon., ginger, fennel.

Laal Maans £16.50

The renowned dish of Rajasthan, boneless diced leg morsel masala, Mathania chillies.

Keralan Beef Chilli Ulathu £17.50

Slow cooked sliced beef, caramelised onion, curry leaves, Teliicherry black pepper, garlic, green chilli.

Ghee Roast Goat Varuval £17.50 M

Bhuna goat meat, cumin, cloves, pickled ginger, turmeric, crispy curry leaf, coconut flakes.

BIRYANI

All our biryanis are cooked with layered with Basmati rice served in a pot to seal the aromas with a spiced, flaky pastry topping, accompanied with Burani garlic mint raita.

Awadhi Lamb Biryani G M £19.50 Lucknowi Chicken Biryani G M £18.50 Jackfruit Biryani G M £16.50

SIDES

Khumb Ki Sabji £8.95 M

Mixed field & wild mushrooms, bok choy

Marwari Gobhi £8.95 Ve

Cauliflower florets, onion, tomatoes, cumin, mung bean podi.

Palak Paneer £8.95 M

Pureed spinach, paneer, malai

Butternut Squash Mangetout Kootu Ve £8.95

Roasted squash and mangetout with coconut, chana dal and mustard

Aloo Bhaji £7.95 Ve

Jaipur style potatoes, mustard, tomato, asafoetida, ghee.

Pindi Chana £7.95 Ve

Chickpeas, mango powder, kala namak, ginger.

Methi Tadka Dal £7.00 Ve

Smoked Mundu chilli, fresh fenugreek, garlic tempered mixed yellow lentils.

Dal Makhani £8.50 M

Buttery & rich, spiced black urad lentils slow cooked overnight.

RICE

Steamed Rice Ve £3

Basmati Rice & Quinoa Ve £3.50

Onion & Cumin Pulao **M** £3.50

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BREADS

Garlic & Coriander Naan **M G** £4.50 Cheese Chilli Naan **M G** £4.95 Peshawari Naan **M N G** £4.95 Naan **M G** £3 Tandoori Roti **Ve G** £3.50 Lachha Paratha **M G** £4.50

CONDIMENTS

Cucumber Black Pepper Raita **M** £3.00 Burani Garlic Raita **M** £3.00 Lacha Pyaz, chiili, ginger salad **Ve** £2.50