

Restaurant week's menu

Entire table needs to order from the Restaurant Week Menu. Kids under 8 can order from the Kids Menu. Card details required for a table of 6 and more. This offer can't be used in conjunction with any other offer



AMUSE BOUCHE – TANDOORI AVACADO SENSATION

SMALL PLATES (Choose One)

Onion Bhaji

Finely sliced onions coated with light spiced batter fired until golden and crisp.

Chicken and Cheese Momos in Dragonfire Dream Sauce

Authentic Tibetan inspired chicken and cheese dumplings tossed with our unique Dragonfire Dream Sauce.

Kasoori Chicken Tikka

Succulent chicken breasts marinated in our in-house special fenugreek marinade, kept overnight and charred in traditional clay oven.

Honey Chilli Chicken

Crispy Chicken tossed in sweet and spicy honey chilli sauce, we bet you will dream of having it again.

Makhan Malai Tikka

Chicken breast steeped in cream, cheese, and a secret spice mixed, marinated for at least 24 hours and grilled in traditional clay oven to give melt in mouth texture.

Hawker's Fish Fry

Hawker's inspired crispy fried fish in spiced gram flour batter.

Authentic Vegetable Manchurian

Assorted vegetable spiced balls fried and tossed with house special Manchurian Sauce.

Punjabi Samosa Chaat

Punjabi samosas served Delhi style with Amritsari Chickpeas, Sweet yoghurt, home made tamrind and mint chutney.

Tangra Chilli Paneer

Inspired by the Hakka Chinese Community in Tangra near Kolkata. Crispy paneer tossed with well balanced sweet and sour chilli sauce.

UNGALI CHAAT CURRIES – CURRIES TO REMEMBER (Choose One)

Daryaganj Butter Chicken

Inspired from the place where Butter Chicken was invented, Creamy, Buttery Chicken Tikka cooked in rich tomato sauce and finished with fenugreek.

Dhoom Chicken Handi Curry

Our take on North India's Traditional chicken curry cooked in cooper pot with our unique handi spice mix.

Coastal King Prawn Curry (£2 Suppliment)

King Prawn curry inspired from the coastal regions of Indian flavoured with Kalpasi, Kaduku, Curry Leaves, Coconut and Black Pepper.

Pressure Cooker Lamb Curry

Authentic instant pot lamb curry cooked in Indian households with onion, ginger, garlic and garam masala.

Methi Malai Lamb Curry

Tender and succulent boneless lamb, creamy and flavoured with fenugreek has an amazing aroma that's quintessentially Indian.

Tandoori Monkfish in Cocomust Sauce (£3 Suppliment)

Recipe inspired from South India's Villages, fresh fish cooked with Kaduku, coconut milk, dry red chillies, Tamarind and our kerala spice mix.

Paneer Lababdar Masala

Scrumptious, Rich, Creamy and flavourful Cottage Cheese curry with caramelised onion, tomato whole spice mix.

Aloo Gobhi Adraki

Ginger flavoured spiced Potato and Cauliflower in onion-tomato masala.

Kalonji Baingan

Baby Aubergines cooked with Onion, Tomato Masala and flavoured with Onion Seeds.

SERVED WITH

Saffron Pulao Rice  and Double Tadka Dal to share

EXTRAS

For authentic Indian Street food dining experience, our food is served as and when it's ready or altogether

 chakhdhoom.co.uk

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 127 Osborne Rd – NE2 2TB

Papdums with Dips

4.99

Peshwari Naan/Keema and Cheese Naan

4.5

Gol Gappa / Vodka Gol Gappa

5.5/8.5

Murthal Laccha Prantha

3.75

Tandoori Roti / Plain Naan

3.25

Bread Basket

9.95

Garlic Naan / Garlic Chilli Naan / Garlic Coriander Naan

3.75

Bomb Masala Chips

3.99

 Vegetarian

 Vegan

 Little Heat

 Medium Heat

