





























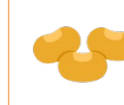



CHAKH DHOOM

















Allergen Guide

MENU	Vegan	Vegetarian	Celery	Cereals Containing Gluten	Crustaceans	Eggs	Fish	Lupin	Dairy	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
																
TANDOOR SE - OVERNIGHT MARINATED GRILLS																
Kasoori Chicken Tikka									✓		✓				✓	✓
Makhan Malai Tikka									✓						✓	✓
Changeezi Lamb Chops									✓		✓				✓	✓
Dhoom Mustard Salmon Tikka				✓			✓		✓		✓				✓	✓
Kashmiri Paneer Shashlik		✓							✓		✓				✓	✓
Tandoori Malai Broccoli		✓							✓		✓				✓	✓
Tandoori King Prawns in Coconut Lime Sc									✓		✓				✓	✓
Vegan Malai Chicken Tikka	✓	✓		✓											✓	✓
Sharmaji's Dunali Seekh Kebab									✓							
Murgh Do Tarike (Duo Of Chicken)									✓		✓				✓	✓

















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UNGALI CHAAT CURRIES - CURRIES TO REMEMBER																
Pressure Cooker Lamb Curry															✓	✓
Train Restaurant Car Lamb Chops in Bone Marrow Sauce									✓		✓				✓	✓
Methi Malai Lamb Curry									✓						✓	✓
Daryaganj Butter Chicken									✓						✓	✓
Chicken Manglore Curry			✓												✓	✓
Dhoom Chicken Handi Curry															✓	✓
The Village Fish Curry				✓			✓				✓				✓	✓
Coastal King Prawn Curry					✓										✓	
Hyderabadi Dum Chicken Biryani				✓					✓						✓	✓
Lahsuni Saag Paneer		✓		✓					✓						✓	✓
Paneer Lababdar Masala		✓		✓					✓						✓	✓
Aloo Gobhi Adraki	✓	✓		✓											✓	✓
Butternut Squash															✓	
Kalonji Baingan	✓	✓		✓							✓				✓	✓

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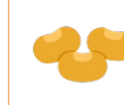

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UNGALI CHAAT CURRIES - CURRIES TO REMEMBER																
Punjabi Dal Makhni		✓							✓						✓	✓
Double Tadka Dal	✓	✓							✓						✓	✓
Amritsari Chole	✓	✓									✓				✓	✓
Raw Jackfruit Vegetable Dum Biryani		✓		✓					✓						✓	✓

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MAHARANI VEG PLATTER																
Kashmiri Panner Tikka		✓							✓		✓				✓	✓
Tandoori Broccoli		✓							✓		✓				✓	✓
Onion Bhaji	✓	✓		✓					✓						✓	✓
Vegetable Manchurian	✓	✓		✓											✓	✓
Vegan Malai Chicken Tikka	✓	✓		✓											✓	✓
MAHARAJA NON-VEG PLATTER																
Duo of Chicken									✓		✓				✓	✓
Changeezi Lamb Chop									✓		✓				✓	✓
Mustard Salmon Tikka				✓			✓		✓		✓				✓	✓
Sharmaji's Dunali Seekh Kebab									✓							















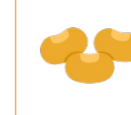

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KIDS MENU																
Makhan Malai Tikka									✓						✓	✓
Hawker's Fish Fry				✓			✓		✓						✓	✓
Butter Chicken									✓						✓	✓
Paneer Tikka		✓							✓						✓	✓
Rice		✓													✓	✓
Chips		✓		✓											✓	✓
Vanilla Ice Cream		✓							✓							

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THE ULTIMATE INDIAN SUNDAY ROAST																
Poppadums with Mango Chutney	✓	✓													✓	✓
Gunpowder Vegetables	✓	✓							✓					✓	✓	✓
Tandoori Roast Masala Potatoes	✓	✓							✓		✓				✓	✓
Bihari Potato Mash		✓							✓						✓	✓
Onion Bhaji	✓	✓													✓	✓
Spiced Potato and Lentil Stuffed Pooris	✓	✓		✓					✓						✓	✓
24 Hour Marinated Lamb Shank with Bone Marrow Gravy									✓		✓				✓	✓
Smoked Tandoori Chicken Supreme with Bone Marrow Gravy									✓		✓					✓
Catch of the Day (Mostly Monkfish) with Coastal Coconut Gravy									✓		✓					✓
Punjabi Paneer Tikka with Butter Masala Gravy		✓							✓						✓	✓
Gulab Jamun Cheesecake				✓					✓						✓	
Sticky Toffee Pudding				✓		✓			✓							



Allergen Guide

At Chakh Dhoom, we take food allergies and intolerances seriously. Our chefs carefully prepare each dish to accommodate various dietary needs, including allergies. However, please be aware that our kitchen handles a wide range of ingredients, and cross-contamination may occur despite our best efforts. Therefore, we cannot guarantee that any dish will be completely free from allergens. If you have a specific allergy or dietary requirement, please inform our staff when ordering, and we will do our utmost to accommodate your needs. "If you have an allergy, even if it is not shown as being present in the meal you choose, please make staff aware of the allergy. Not all ingredients are listed on our menu. We will be as flexible as possible in adapting our meals to suit your dietary requirements.

We pride ourselves on providing a safe and enjoyable dining experience for all our customers, including those with nut allergies. Our kitchen is strictly nut-free, and we do not use any nuts or nut-derived products in our dishes. We take every precaution to prevent cross-contamination by carefully sourcing our ingredients and maintaining rigorous cleanliness standards. However, please be aware that while we strive to eliminate all risks, our suppliers' products may come from facilities that handle nuts.

We make every attempt to identify ingredients which may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. However, there is always a risk of contamination. There is a possibility that manufacturers of foods we use could change the formulation at any time, without notice. There is also a risk of cross contamination due to the nature of our ingredients. Customers concerned with food allergies need to be aware of this risk. Chakh Dhoom will not assume any liability for adverse reactions to foods consumed, or items one may come into contact with while eating from our restaurant.

We also recommend checking our website regularly as we keep changing our menus and recipes from time to time.