



3rd – 9th
Aug

CHAKH DHOOM



£20 Dinner
£15 Lunch
per person

Restaurant Week 3–Course Menu

The entire table must 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.
Lunch served Friday & Saturday 1–4pm and Sunday 12–4pm.

Amuse Bouche – Tandoori Pineapple Chaat

SMALL PLATES (Choose One)

Honey Chilli Chicken 🍴

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

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 in house special fenugreek marinade, kept overnight and charred in traditional clay oven.

Lehsuni Malai Tikka

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

Tangra Chilli Paneer 🍴

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

Onion Bhaji 🌱

Finely sliced onions coated in a lightly spiced batter fired until golden and crisp.

Authentic Vegetable Manchurian 🌱🍴

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

Tandoori Delhi Fish Tikka

Overnight marinated fish, with ginger, garlic, lime juice and Delhi spice blend.

Hawker's Fish Fry

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

CD Royal Raj Kachori 🍴

House special home made crispy shell loaded with spiced potatoes, chickpeas, sprouts, whisked yoghurt, tamarind and mint sauce, sev, beetroot and pomegranate – sweet, tangy, crunchy, all at once.

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 copper pot with our unique handi spice mix.

Chicken Mangalore Curry 🍴

Tulu speaking bunt community inspired chicken curry with coconut milk, curry leaves, red chillies and monglorean spices. Loved by spicy eaters.

Coastal King Prawn Curry (£3 extra) 🍴

King Prawn curry inspired from the coastal regions of India, flavoured with kalpasi, kabulah, curry leaves, coconut and black pepper.

Smoky Dhoom Kadhai Lamb (£2 extra) 🍴

Tender lamb simmered in a smoky kadhai masala of hand-pounded coriander and dried red chilli, finished with charred bell peppers, onions and a squeeze of ginger. Bold, smoky, and unmistakably Old Delhi.

Methi Malai Lamb Curry (£2 extra) 🍴

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

Tandoori Monkfish in Coconut Mustard Sauce (£3 extra) 🍴

Monkfish marinated for 24 hours in our signature coconut and mustard sauce with kaduku, dry red chillies and tamarind.

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.

Amritsari Chole 🌱🍴

Punjabi's favourite dark chick pea curry with chole masala, tempered with green chillies and degchi mirch.

SERVED WITH

Saffron Pulao Rice 🌱 and
Double Tadka Dal to share

EXTRAS

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

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Papdums with Dips 🍴	4.90	Peshwari Naan/ Cheese Naan/Keema and Cheese Naan	4.75
Gol Gappa /Vodka Gol Gappa	4.99/7.99	Murthal Laccha Prantha 🍴	4.20
Tandoori Roti /Plain Naan 🍴	3.25	Bread Basket 🍴 (Garlic Naan / Peshwari Naan / Murthal Laccha Prantha)	10.95
Garlic Naan /Garlic Chilli Naan /Garlic Coriander Naan 🍴	3.95	Bomb Masala Chips 🍴	4.50
Raita / Plain Yoghurt 🍴	2.50	Indian Salad 🌱	3.00

🍴 Vegetarian 🌱 Vegan 🍴 Little Heat 🍴🍴 Medium Heat

For allergies and intolerances please let the manager know, we do our best to make sure the dish is allergen free but we cannot guarantee non-cross-contamination of dishes. An optional 10% service charge will be added to your bill, every penny of this goes to our restaurant team. The service charge is completely optional, if you think the service was subpar in any way, please ask it to be removed and it will disappear. *Terms and Conditions: Offer is subjected to availability and can be withdrawn without any prior notice.