

KACHORI

SMALL PLATES

MATAR & TRUFFLE KI KACHORI

Green peas stuffed Kachori infused with truffle oil, black chickpeas & aloo, pickled ginger.

8.95

BHATTI GUINEA FOWL TIKKA

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

8.95

BHUTTA RIBS

Jodhpur podi spiced tossed corn ribs, masala hummus.

7.95

TARKARI & ONION BHAJIA

Mint & coriander chutney, date & tamarind sauce.

6.50

BIKANERI RAJ KACHORI

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

8.95

DAL CHILLA

Crispy lentil crepes, asafoetida tempered mashed potatoes, dal podi, maru chutney.

8.95

SAMOSAS CHAAT

Sour n'spicy chickpeas, tamarind, green coriander sauce, nylon sev.

7.50

STICKY CHICKEN WINGS

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

7.50

SMOKED CHICKEN SALAD

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

7.50

SALMON SHIKHAMPURI

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

8.95

KURKURI CALAMARI & SHRIMP

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

8.95

BIG PLATES

MIRCHIWALA PANEER

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

15.00

WEST COAST PRAWN RASA

Freshwater prawns, kokum, palm vinegar, coconut milk.

16.50

ACHARI MURG

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

15.50

GHEE ROAST GOAT VARUVAL

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

17.50

LAMB SHANK NIHARI

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

21.50

DILLI CHICKEN BUTTER MASALA

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

15.50

OFFICERS MESS QORMA

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

16.50

LAAL MAANS

A classic dish of Rajasthan, boneless diced leg morsels, Mathania chillies, caramelized onion, tomatoes.

16.50

KHATTE MEETHE BAINGAN

Baby aubergines, onions, tomato, tamarind, coriander.

12.95

MALAY MEEN

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

17.50

KERALAN BEEF CHILLI ULATHU

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

17.50

TANDOOR/GRILL

PUNJABI TANDOORI CHICKEN

Robata grilled spatchcock poussin, kachumber.

16.95

RAJPUTANA LAMB CHOPS

Two Welsh lamb best ends, royal cumin, pickled onion, yoghurt, mooli.

22.00

MIXED MEAT PLATTER

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

24.00

MIXED VEGETABLE PLATTER

Chargrilled broccoli, cauliflower, paneer key sooley.

16.00

LAHSHUNI JHEENGA

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

19.95

KACHA MORICH SALMON

Salmon, garlic, green chilli, lime leaf pesto.

18.95

SOFIANI CHICKEN TENDERS

Chicken supremes, malai cheese, green cardamom, mace, barberry & fig chutney.

15.95

GILAFI LAMB SEEKH KEBAB

Ginger, green chilli, pickled onions, coriander chutney.

13.50

SIDES

KAIRIWALI BHINDI

Okra, green mango powder, turmeric, gram flour.

8.95

PALAK PANEER

Pureed spinach, paneer, malai.

8.95

MARWARI GOBHI

Cauliflower florets, onion, tomatoes, cumin, crushed mung beans.

8.95

KHUMB KI SABJI

Mixed field & wild mushrooms, bok choy.

8.95

ALOO BHAJI

Jaipur style potatoes, mustard, tomato, asafoetida.

7.95

PINDI CHANA

Chickpeas, mango powder, kala namak, ginger.

7.95

METHI TADKA DAL

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

7.00

DAL MAKHANI

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

8.50

BREAD & RICE

GARLIC & CORIANDER NAAN

4.50

CHEESE CHILLI NAAN

4.95

PESHAWARI NAAN

4.95

NAAN

3.00

TANDOORI ROTI

3.50

LACHCHA PARATHA

4.50

STEAMED RICE

3.00

BASMATI RICE & QUINOA

3.50

ONION & CUMIN PULAO

3.50

CONDIMENTS

CUCUMBER BLACK PEPPER RAITA

3.00

BURANI GARLIC RAITA

3.00

LACHA PYAZ, CHIILI, GINGER SALAD

2.50

FOR ALLERGENS PLEASE ASK YOUR SERVER.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL.

FIND US ON INSTAGRAM @KACHORI_LONDON

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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

PAPADUM 4.50
with home-made chutneys.

METHI NAMKEEN 4.00
Fenugreek & pepper spiced crunchy wheat ribbon crisps.

NAN CHIPS 4.50
Spiced naan chips, chatpata dip.

BURGERS / BITES

KACHORI KA SHAMI BEEF BURGER 16.50
Herbed beef shami, melted applewood cheddar, brioche bun, coleslaw, pickled cucumber, masala chips, smokey ketchup.

CHAAS CHICKEN BURGER 15.50
Crunchy buttermilk chicken fillet, brioche bun, mango chutney, gem lettuce, coleslaw, beef tomato, tikka masala sauce, masala chips.

RAILWAY CUTLET BURGER 15.00
Seasonal mixed vegetable tikki, brioche bun, melted applewood cheddar, mango chutney, coleslaw, beef tomatoes, smokey ketchup, masala chips.

LAMB KEEMA PER EEDA 13.50
Lamb keema masala, fried egg, aloo bhujia, maska pao.

BOMBAY PAO BHAJI 12.50
Mixed vegetable hache, chopped onion, fried chilli, maska pao.

BIRYANI

AWADHI LAMB BIRYANI 19.50

LUCKNOWI CHICKEN BIRYANI 18.50

JACKFRUIT BIRYANI 16.50

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

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