

TIFFIN TIME

{In Bombay tiffin is the word for light lunch, our tiffin's are served till 3pm} all tiffins served with Bombay coleslaw & chutney

ROOMALI ROTI ROLLS , 6.95

(Paper thin bread, stretched, filled & griddled)

Paneer & vegetable. (v)
Chaakoo chicken tikka.
Lamb keema.
Seek kebab.

SANDWICHWALLA 5.95

Grilled Bombay street sandwiches, all served with red onion, tomato & green chutney

Mumbai chilli cheese. (v)
Parsi lamb fritter.
Smoked chicken tikka.

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AN ORIGINAL BOMBAY CAFÉ



THE ORIGINAL BOMBAY CAFES OTHERWISE KNOWN AS IRANI CAFÉS, WERE OPENED BY THE PERSIAN & IRANIAN IMMIGRANTS WHO CAME TO INDIA IN THE 19TH CENTURY. IRANI CAFES WERE POPULAR FOR IRANI CHAI TEA AND A MELTING POT MENU OF CLASSIC IRANIAN GRILL DISHES & CLASSIC BOMBAY DISHES ALIKE.

THEY WERE FREQUENTED & ENDORSED BY STUDENTS, TAXI DRIVERS, LADIES OF THE NIGHT & LAWYERS AKIN, AS THE WORLD PASSED BY OUTSIDE. IN THE 1950s OVER 350 IRANI CAFÉS THRIVED BUT TODAY ONLY 25 EXIST. AT CHAAKOO WE HAVE STRIVED TO KEEP THE FEEL & EXPERIENCE AS SIMILAR AS POSSIBLE, COMPLETE WITH A LITTLE ADDED EXTRA. ENJOY YOUR VISIT, WHETHER YOU POP IN FOR A CHAI, BOMBAY SLINGER OR CHAATINAR. THERE ARE NO RULES!

CAFÉ SIDES

KACHUMBER, 2.00
Indian chopped salad, cucumber, onion & tomato.

CHAAKOO SLAW, 2.00
Spicy Bombay style coleslaw.

RAITA, 1.50
Yogurt, cucumber, fresh coriander & spices.

JEERA RICE, 1.95
Basmati rice, cumin seeds, onions & ghee.

LEMON RICE, 2.25
Basmati rice, fenugreek seeds, mustard seeds, fresh lemon juice.

MASALA FRIES, 1.95
Skinny Fries with Masala Seasoning.

MIXED PICKLE, 1.00
CHUTNEY, 1.00

HUMBLE CURRIES

ROGAN JOSH, 5.95

Long cooked lamb, onions, peppers & tomatoes, Kashmiri style with yogurt.

LAMB SAAGWALLA, 6.50

Tender lamb & spinach cooked in traditional west Bengali spices.

HANDI LAMB, 6.95

A deep rich red leg of lamb curry, cooked with potatoes, carrots and cardamom.

KOFTA CURRY, 5.50

Iranian kofta meatballs in our cafe curry sauce.

KEEMA MATAR, 5.50

Minced lamb cooked with green peas & cumin seeds.

LAMB MADRAS, 6.50

Everyone's favourite old style curry originally from Madras (tamil / nadu).

BUTTER CHICKEN, 5.95

OMG! Tandoor chicken & tomatoes, cashews, green cardamom in mildly spiced butter sauce.

DHANSAK, 5.95

Indicatively a persian curry of chicken, lentils, vegetables & a blend of 15 spices.

CHICKEN LABABDAR 5.95

Lababdar is Hindi for soft & creamy, this chicken tikka dish is cooked in a rich brown onion gravy & butter sauce with capsicums, tomatoes & cream, in the traditional Andhra style.

KORMA, 4.95

From Turkish origin, braised chicken in mildly spiced sauce made with yogurt & ground cashew.

CHICKEN CHETTINAD, 5.95

Coconut, curry leaves & spices, hailing originally from South India.

CHICKEN MADRAS, 4.95

Fairly hot curry, with fresh ground spices & chilli powder.

SAAG PANEER, 5.95 (V)

a classic jalfrezi dish of spiced spinach, studded with cubes of creamy fried paneer cheese.

TARKA DAAL, 3.95 (V)

lentils with a spicy tempering of onions, green chillies, tomatoes & spices.

DAAL MAKHANI, 4.85 (V)

overnight cooked black lentils & red kidney beans on tandoor, tomato puree, fresh ginger & cream.

BOMBAY POTATOES

3.95 (V)

baby potatoes cooked with onions, mustard seeds & curry leaves.

CHEFS CAFÉ SPECIAL CURRIES

KERALA MONK FISH 7.50

From the land of spices, monk fish curry, coconut, ginger, garlic & mustard seeds.

JINGA MASALA , 9.95

Huge prawns steeped overnight in our house masala marinade then gently charred.

DUM BIRYANI, 5.95

Awadhi lamb is slow cooked in spice stock & layered with rice. An Abiding cafe favourite.

BOMBAY SMALL PLATES

LAMB SAMOSA, 4.95
Crispy filo pastry, minced lamb, onions & spices.

POTALI SAMOSA, 3.95
(V) Crispy filo pastry, green peas, mashed potatoes, green chilli & fresh coriander.

GOBI MANCHURIAN 3.95

(V) Calcuttan fried cauliflower, garlic, chilli & ginger.

OKRA MASALADAR 4.50

(V) Fresh okra, onion, tomatoes & masaladar sauce.

MACHALI, 4.95
Fish pakora in a coriander & green chilli batter.

SHAKAHARI, 3.95
(V) Crispy fried vegetable pakora.

MASAHARI, 4.50
Crispy fried chicken pakora.

FROM THE GRILL

In times gone by, street vendors cooked on khule grills. Marinated meats smoked as hungry punters ate from newspapers & supped cold beer Hindi style, we use tandoor, robata & khule type grills in our kitchens.

SMOKED CHICKEN TIKKA, 5.95

Our own whisky chip smoked chicken, doused in our tikka dry rub with raita.

KALMI KEBAB, 5.95

Flame grilled pieces of Thai chicken, tossed in cashews, gram flour & spices.

SEEKH KEBAB, 6.95

Minced lamb marinated with lime, coriander & cumin, grilled over the coals with mint sauce.

TANDOORI CHAAT, 5.95

Take a skewer & pierce pineapple, capsicum & paneer, dip it in garam masala, vinegar & cumin then grill.

CAULIFLOWER, 3.95

Marinated in yogurt & classic tandoor spices, slowly grilled over coals.

TULSI CHICKEN TIKKA, 5.95

Sizzling hot chicken pieces basted in a garlic & basil paste served with cool raita.

SPICED LAMB CHOPS, 8.50

Steeped overnight in a middle eastern blend of spices with ginger & garlic, finished over open coals.

TANDOORI SPICED WINGS, 4.95

As good as they get chicken wings tossed in our incredibly hot Bombay house sauce, served with ice :)

MURGH MALAI KEBAB 5.50

Chicken pieces skewered & adorned with green chillies, coriander, mace, nutmeg, cream cheese, charcoal roasted.

CALCUTTA SMALL PLATES

Where India meets China, a revered combination by all!

GARLIC CHICKEN, 4.75

Batter fried chicken cooked with lots of garlic & spring onions.

CHICKEN FRIED RICE, 3.95

Steamed rice, marinated chicken, eggs & pepper salt.

HAKKA NOODLES, 3.95

Egg noodles, vegetables & bean sprouts.

CALCUTTA PRAWNS, 7.95

Crispy fried prawns with black pepper, salt & chilli sauce.

BOMBAY BAKERY

NAAN, 1.50

PESHWIRI, 1.95

GF PESHWIRI NAAN, 2.50

GARLIC NAAN, 1.70

GF GARLIC NAAN, 2.50