

THE ACT

CHATORA AT THE ACT

MENU

Papad Basket 4.60 <i>Served with three homemade chutneys. (D, MD)</i>	Gobhi Broccoli Malai Masala 10.50 <i>Broccoli, cauliflower florets, yoghurt, cauliflower puree, rustic tomato. (D, MD)</i>
Dahi Sev Puri 8.95 <i>Semolina shells, pomegranate, honey yoghurt. (D, G)</i> Pairs perfectly with Eva Peron Cocktail	Kasaundi Jhinga 15.50 <i>Junbo prawns, indian mustard, wild rice. (C, MD)</i>
Aloo Basket Chaat 9.95 <i>Jerusalem artichokes, potatoes, chickpeas. (D)</i>	Tandoori Basil Salmon 13.50 <i>Carom seeds, yoghurt, mustard mooli. (F, D, MD)</i>
Onion Bhajia 9.95 <i>Red lentils, gram flour, coriander. (D)</i>	Chicken Malai Kabab 10.95 <i>Yoghurt, soft cheese, red and puy lentil chaat, garlic pickle. (MD, D)</i>
Seasonal Vegetable Samosa · 8.50 <i>Pickled parsnip, root mash, sweet potato chips. (Soya, G)</i>	Anjeer Lamb Chops 17.50 <i>Farm fresh leaves, pea and mint chutney. (D)</i> Pairs perfectly with Elphaba Cocktail
Paneer Tikka 8.50 <i>Basil, cottage cheese, sweetcorn, green pepper. (D, MD)</i>	Burani Raita (D) 4.50
Rabbit Tellicherry Pepper Fry 11.50 <i>Shallots, curry leaf, mustard seed, idli. (P, D, MD)</i>	Tofu Salad with magic dressing ···· 9.95 <i>Avocado, cucumber, soya beans, carrot, puffed rice. (S, Soya)</i>
Soft Shell Crab 12.95 <i>Green chilli, white crab, tomato lentil chutney. (P, N, S, C, E, MD)</i>	Bread Basket 9.50 <i>Tandoori roti, garlic naan, peshawari naan. (G, D, N)</i>

DESSERTS

Fig cardamom kheer 7.50 <i>Rice pudding, cardamom, kulfi. (D)</i>	Steamed Bengali Yogurt 8.50 <i>Infused with cardamon and a touch of raspberry puree to serve. (D)</i>
House sorbet 8.50 <i>Coconut & raspberry flavours.</i>	

Food allergens summary – (E) egg, (G) gluten, (D) dairy, (N) nuts, (M) molluscs (P) peanuts, (S) sesame seeds, (C) crustacea, (F) fish, (MD) mustard, (L) lupin

A discretionary service charge of 12.5% will be added to your bill.

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CHATORA

AND

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Our menu is created by Sunil D'Souza, Head Chef of the acclaimed Chatora restaurant in Richmond.



Originally from Goa, Indian-British chef Sunil is a restaurateur who excels at combining the influences of traditional cooking, with unusual flavours and ingredients to create culinary masterpieces.

After immersing himself in culinary traditions from around the globe, he moved on to finesse his unique style at leading Indian restaurants across the city. As a chef at Chatora, he takes fine dining to new heights, bringing carefully crafted dishes, unique presentation and exquisite ingredients to the city.

The Act with Chef Sunil D'Souza

Talented chefs play with the best of Indian street food to craft new and exciting dishes. Relax amongst charming interiors and enjoy al fresco dining at The Act Bar Notting Hill, the finest of Indian gastronomy in the heart of London.

Jamshed Rahman

As the restaurant's founder, Chatora is the actualisation of Jamshed's life-long dream, the result of years of experience and his passion for bringing the best of Indian dining to the UK. Searching for and bringing in the best chefs the country has to offer, Jamshed put together a passionate team to help bring this vision to life. Constant hard work and energy have won his restaurant a place in the Michelin Guide, a spot at the top of Richmond's finest dining experiences, and a league of new and returning customers who are constantly impressed and intrigued by what Chatora will do next.

The Act with Jamshed Rahman

Always looking to expand and explore new challenges, Jamshed brings Chatora to The Act, introducing a crowd of new diners to the very best his restaurant has to offer. Joining forces with the Notting Hill staple, this is a collaboration to get excited about.

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