

CHAK-DE

To Start Off

Samosas: 11 VG

Savory pastries filled with spiced potatoes and peas. Served with chutney.

Chicken Samosas: 12

Savory pastries filled with Indian-spiced ground chicken, onions and cilantro. Served with chutney.

Gol Gappa Shots: 11 V

Crispy, bite-sized, hollow puffed ball filled with spiced potatoes, chickpeas and onions. Served with tamarind and mint flavored water.

Mumbai Pav Bhaji: 15 V

Spicy mashed vegetables served with crispy buttered Mumbai pav roll.

Mixed Pakoras: 11 V

Mixed vegetable fritters, crispy and crunchy. Served with chutney.

Onion Bhajia: 11 V

Sliced onion crispy fritters. Served with chutney

Chak-De Twisted Tacos

Paneer VG /Chicken/Prawns: 12/14/16

Pieces of paneer or chicken tikka, fresh onions, cilantro and drizzled with chipotle sauce. (4 PCS)

Tandoori Wings: 15 GF

Tender tandoor smoked wings with nine spice blend. Served with chutney.

Chicken 65: 17

Shallow-fried chicken boneless bites covered in a fiery red marinade of chili, ginger and garlic.

Tandoor @ Chak-De Bistro

Chak-De Sizzling Sampler: 33 GF

Assorted tandoori favorites including Chicken Tikka, Tandoori Wings, Chak-De Lamb Chops, Seekh kebab and Paneer ka Khaas. Served with chutney.

Smokey Chicken Tikka: 19 GF

Skewered boneless pieces of chicken marinated overnight in curd and a mix of Indian spices. Grilled in tandoor

Lamb Boti Kebabs: 22 GF

Lamb cubes marinated overnight in curd and spices. Tender and juicy, grilled in tandoor.

Chak-De Lamb Chops: 24 GF

Tandoori lamb chops marinated overnight with ginger, garlic, and spices. Grilled to perfection in tandoor.

Lamb Seekh Kebabs: 23 GF

Ground lamb kebabs infused with spices & herbs. Grilled on skewers in tandoor.

Fish Tikka: 24 GF

Perfectly marinated with Indian spices, grilled in tandoor with mustard oil.

Paneer ka Khaas: 22 VG GF

Paneer blocks marinated with curd and spices. Creamy, soft and tender, grilled to perfection in tandoor.

Prawns Angaara: 26 GF

Meticulously marinated King Prawns grilled in tandoor, tossed with gravy.

Chaat Corner

Samosa Chaat: 12 VG

Crushed samosas, chickpeas, fresh onions, cumin tempered yogurt, drizzled with chutneys and pomegranate seeds.

Bhel Puri Chaat: 12 V GF

Savory mixture of puffed rice, crispy chickpea noodles, potatoes, onions and garnished with cilantro, drizzled with chutneys.

Dahi Puri Chaat: 12 VG

Crispy, bite-sized, hollow puffed ball filled with potatoes, onions, chickpeas and topped with yogurt. Garnished with crunchy sev and drizzled with chutneys.

Sev Puri Chaat: 12 V

Crispy wafers topped with potatoes, fresh onions, cilantro. Drizzled with chutneys

Mumbai Style Pav, Sliders, Frankies and Wraps

Served with masala fries or house side salad

Vada Pav: 14 V

Fried spicy mashed potato balls served in Mumbai pav roll. Drizzled with chutney.

Keema Pav: 16

Ground lamb simmered in Indian whole spices. Served with crispy buttered Mumbai pav roll. Option to add fried egg

Lamb Sliders: 17

Juicy ground lamb patties infused with ginger, garlic and spices. Dressed with pickled onions, lettuce and mint chutney.

Chicken Tikka Sliders: 16

Boneless pieces of chicken marinated overnight in yogurt and tandoori spices. Dressed with pickled onions, lettuce and chutney

Frankies: Mumbai Street Favorite!

Paneer VG /Chicken/Lamb: 14/16/18

Fresh Roti layered with egg, stuffed with paneer, chicken or lamb, drizzled with chutneys and rolled to perfection.

Naan Wraps:

Chicken/Lamb Kebab: 16/18

Chicken tikka or lamb kebab served on a delicious naan, pickled onions, lettuce, and chutney.

Indo-Chinese

Hakka Noodles:

Veg/Chicken: 12/14

Noodles and vegetables tossed in Schezwan sauce.

Chili Paneer : 15 VG

Chili paneer is a popular Indo-Chinese snack. Paneer tossed up with diced onion and peppers, touch of soya, Chinese five spices.

Gobi Manchurian: 14 V

Crispy, fried Cauliflower florets marinated with chili, garlic, and ginger. Tossed in a sweet, tangy & spicy chili sauce.

Fried Rice:

Veg V /Chicken: 13/15

Stir-fried rice with loads of crispy vegetables.

Chili Chicken: A local favorite! 16

Fried Chicken cubes and vegetables tossed in a tangy chili sauce.

Chicken Lollipops: 17

Succulent chicken drumettes marinated in aromatic spices, fried crispy golden brown, bursting with flavor and texture.

Chak-De Bowls:

Paneer Masala Bowl: 13 **VG** **GF**

Paneer masala served on a bed of rice.
Garnished with cilantro.

Chicken Tikka Bowl: 15 **GF**

Chicken tikka masala served on a bed of rice. Garnished with cilantro.

Lamb Masala Bowl: 17 **GF**

Lamb masala served on a bed of rice.
Garnished with cilantro.

Chak-De Twisted Pizzas

Chicken Tikka Pizza: 17

Naan topped with tikka sauce, chicken tikka pieces, onions, bell peppers and drizzled with chutney

Burrata Veggie Pizza: 15 **VG**

Mushroom Veg Pizza: 15 **VG**

Paneer Tikka Pizza: 16 **VG**

Naan topped with tikka sauce, paneer tikka pieces, onions, bell peppers and drizzled with chutney

Traditional Khana

Paneer Do Pyaza: 17 **VG** **GF**

Paneer cubes, onion and bell pepper chunks tossed in a tomato-onion based sauce.

Amritsari Chole: A local favorite! 16 **V** **GF**

Flavorful chickpea curry from Punjab. Garnished with cilantro.

Punjabi Daal Makhani: A local favorite! 16 **VG** **GF**

Creamy black lentils simmered for 12 hours, simmered in a creamy tomato-based sauce.

Yellow Daal Dhaba: 16 **V** **GF**

Nutrient-rich lentils tempered with mustard seeds and curry leaves.

Aloo Gobi: 17 **V** **GF**

Cauliflower florets and potato cubes cooked with onions and tomatoes.
Garnished with cilantro.

Palak: GF

Paneer V / Chicken / Lamb 17/20/22

Tempered with garlic oil and simmered in a luscious aromatic, spiced spinach gravy.

Chicken Tikka Masala: A local favorite. 18 **GF**

Chicken breast cubes, marinated in yogurt and Indian flavors, grilled in tandoor and simmered in a rich, creamy tomato-based spiced sauce

Korma: GF

Mixed Vegetables / Chicken / Lamb 16/20/22

Lamb chunks simmered in an onion and rich cashew-based sauce.

Murg Makhani: 20 **GF**

Chicken dark meat simmered in a rich creamy tomato gravy.

Goan Prawn Curry: 24 **GF**

King prawns simmered in a creamy coconut sauce.

Malwani Fish Curry: 24 **GF**

Fish simmered in a Maharashtrian tempering.

Old School Vindaloo

Chicken / Lamb: 21/23 **GF**

A spicy Indian curry known for its bold, aromatic flavor, heat and a tang of vinegar.

Biryani A local Favorite!

Veggie/Chicken/Lamb Dum Style : 20/22/24

Traditional layered rice delicacy with infused spices.

Topped with fried onions and served with raita.

Breads

Butter Naan: 5

Garlic Naan: 7

Garlic Bullet Naan : 7

(add Chicken or prawns to any salad: 7/5)

Garlic Cheese Naan: 8

Tandoori Roti: 5

Ajwani Paratha: 7

Lacha Paratha : 7

Salads & Accompaniments

Berry & Avocado Arugula Salad: 15

Caesar Salad: 15

Beetroot & Goat Cheese Salad: 16

(add Chicken or prawns to any salad: 5/7)

Rice Plain or peas & onion pilaw: 4/6

Tandoori Roti: 5

Raita: 5

Masala Fries: 7

Sweet Tooth Fix: 1 1

Gulab Jamun Cheesecake

Kulfi

Kheer (Rice pudding)

Rasmalai

Kulfi Falooda

Falooda drink (served with vanilla ice-cream)

Mocktails & More

Mango Laasi: 5

Mint Mojito

Lychee Mojito

Nimbu Panni

Bombay Style Cold Coffee

Masala Chai

Thumbs Up

Limca

Pellegrino

Soft Drinks

Summers Kiss : 13

Coco Dusk: 13.50

Kilos Regimen: 14

Jesses Girl: 14

The Miss Gurl: 13.50