



India's Restaurant

Every Indian city has its own chor bazaar, a thieves' market where all sorts of curios find their way—with or without the consent of their owners. Aisles are lined with everything from furniture to fabrics, posters to periodicals, carpets to cutlery. Antique jewellery jostles for space with vintage clocks and stereos amidst a maze of objects lost and found over generations. These chor bazaars capture the spirit of India in all its eclectic irreverence.

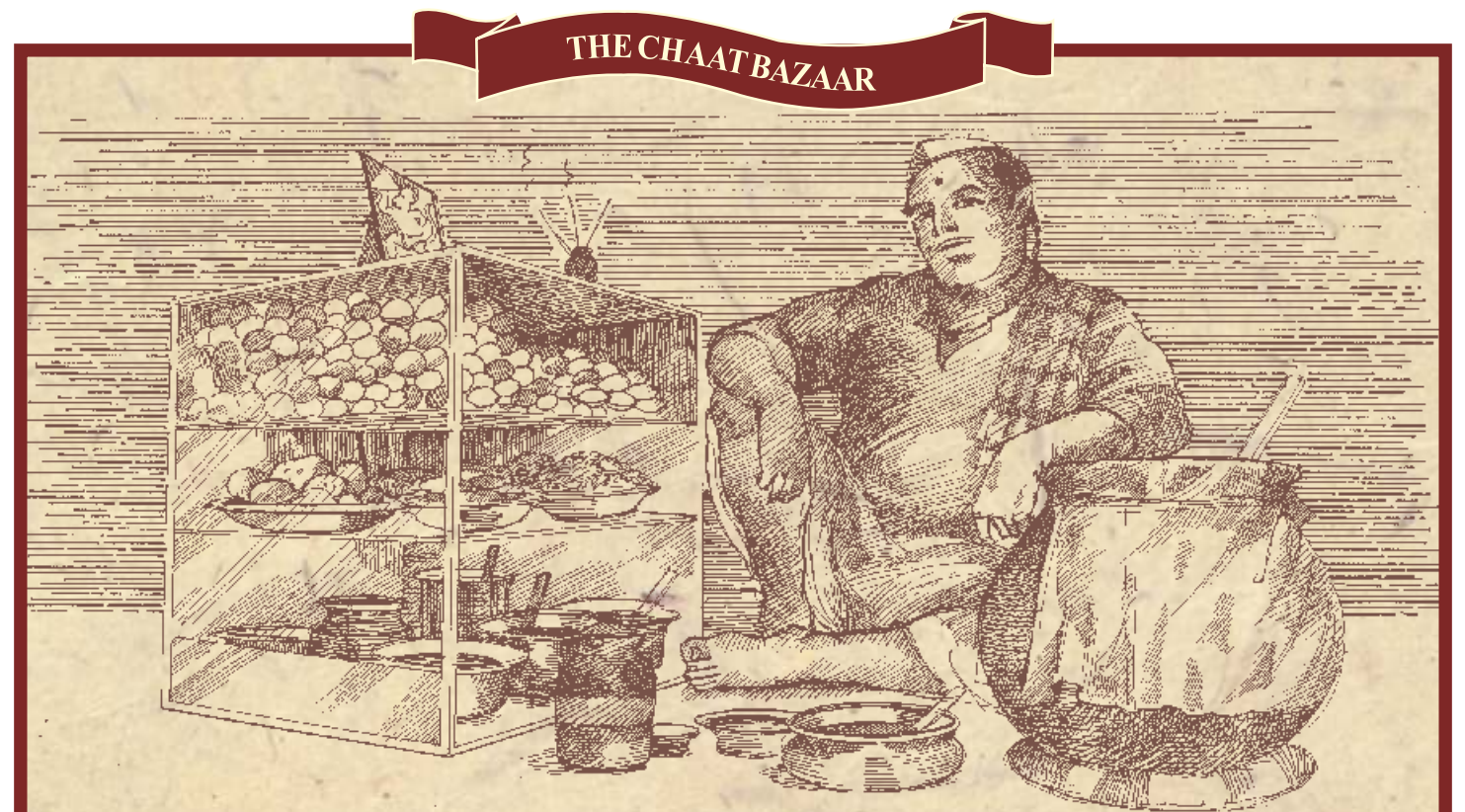
Our restaurant, Chor Bizarre, is playfully inspired by these markets. We coined the name with a pun on the word “bazaar” and “Chor Bizarre” was born in 1990, at the crossroads of Old and New Delhi.

At Chor Bizarre, we have hand-picked a collection of furniture, tableware and curios to catch your eye and explore beyond the boundaries of your own table. In the past, we have been called "a museum", "an attic", "really clever" and "quite eccentric" - all descriptions that we feel sum up the essence of Chor Bizarre. Part art, part kitsch, part imaginative, part contrived, the interiors of Chor Bizarre have been put together with India's finery, frivolity and sheer joie-de-vivre in mind. In our restaurant, nothing matches yet everything gels.

They say that you could travel the length and breadth of India and not repeat the same dish at any meal. Thus, any restaurant's claim to represent Indian cuisine in all its diversity would face a formidable challenge. So, just as we did for the décor, we have collected interesting recipes from different parts of the country to make your gastronomic journey complete.

While the emphasis is on North Indian cuisine, our menu features a large selection of chaat, street food and classics from across the country. Our chefs are amongst a handful who have access to the secrets of the Wazwan—the legendary Kashmiri community feast of 36 courses, from which selections are available.

Chor Bizarre celebrates authentic Indian cuisine in a setting that is unabashedly Indian.



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|--|--|------------|
|  | Purani Dilli ki Papri Chaat  | 499 |
| <i>Papdi, potatoes, chickpeas, sweet yoghurt, tamarind & mint chutneys, sev & kala masala.</i> | | |
| <i>Portion: 200 Gms Energy 385.17 Kcal</i> | | |
|  | Tawa Aloo Tikki Chaat   | 499 |
| <i>Golden potatoes, sweet yoghurt, spicy mint chutneys, tamarind chutney, cumin & kala masala.</i> | | |
| <i>Portion: 250 Gms Energy 335.35 Kcal</i> | | |
|  | Palak Patta Chaat  | 499 |
| <i>Fried spinach, sweet yoghurt, tamarind & mint chutneys, pomegranate & kala masala.</i> | | |
| <i>Portion: 200 Gms Energy 298.13 Kcal</i> | | |
|  | Chowpati Dahi Batata Puri   | 499 |
| <i>Crisp puris filled with potatoes & chickpeas, topped with sweet yoghurt, chutneys & sev.</i> | | |
| <i>Portion: 200 Gms Energy 355.55 Kcal</i> | | |
|  | Dahi Gujiya   | 499 |
| <i>Crescent-shaped urad dal fritters stuffed with spiced nuts & raisins, topped with sweet yoghurt & chutneys.</i> | | |
| <i>Portion: 180 Gms Energy 270.08 Kcal</i> | | |
|  | Raj Kachori   | 499 |
| <i>The king of chaats. Giant crisp puri stuffed with potatoes, chickpeas, tamarind & mint chutney.</i> | | |
| <i>Portion: 250 Gms Energy 628.5</i> | | |
|  | Kachori Platter   | 499 |
| <i>An assortment of crisp flaky pastries filled with lentils, spiced peas, & fried onion. Served with tamarind chutney, fresh mint & methi chutney, & aloo ki subzi.</i> | | |
| <i>Portion: 250 Gms Energy 2790.92</i> | | |



Gluten



Dairy



Eggs



Nuts



Crustaceans

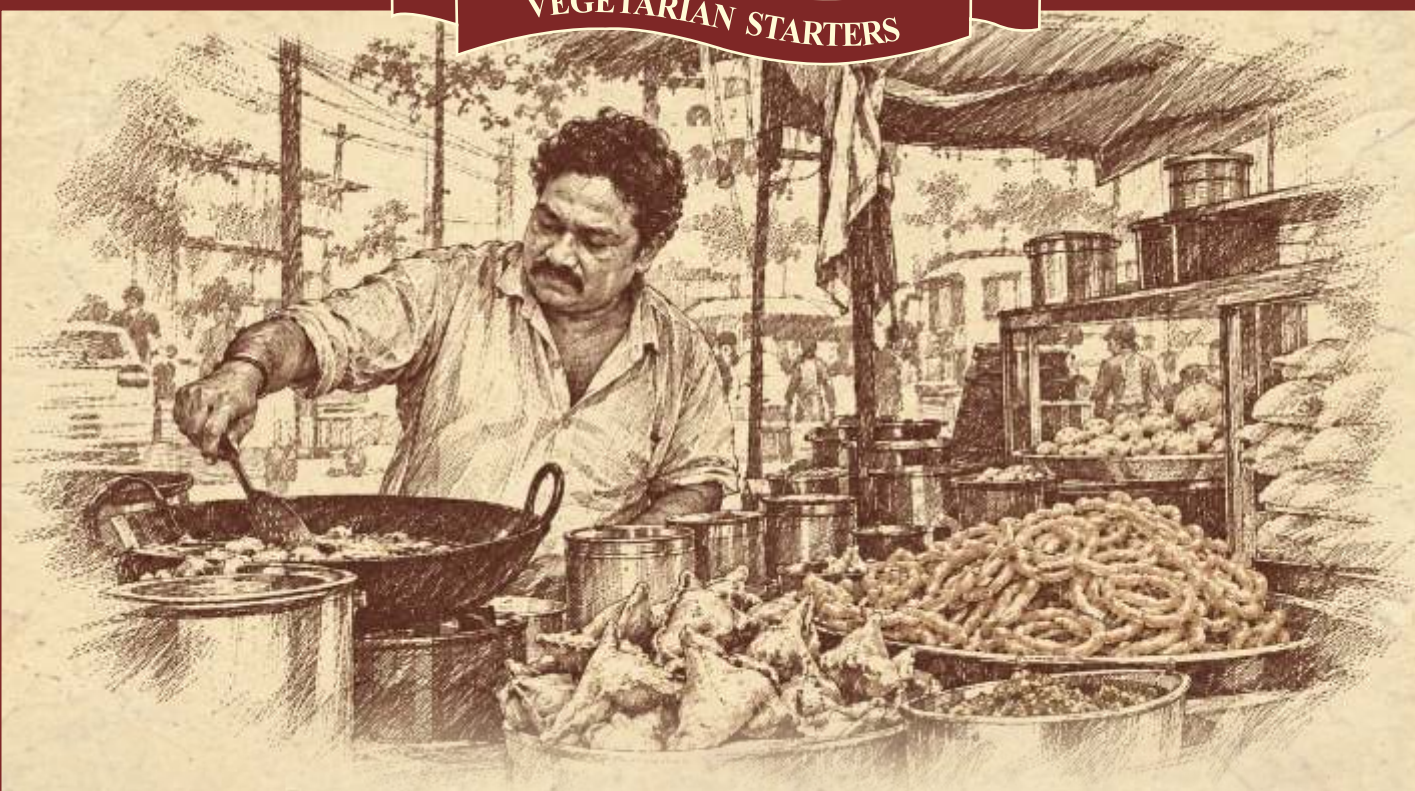
Prices mentioned are in Rupees. / Government Taxes are extra as applicable. We levy 5% service charge which is voluntary, optional and at your discretion.

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details & let us know of any allergies.

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

All our food is prepared using either Soyabean oil, Mustard oil, Coconut oil, Ghee, Butter or Olive oil.

VEGETARIAN STARTERS



- Papad Platter**

249

A selection of crisp papads & vibrant chutneys from across India.
Portion: 200 Gms | Energy 435.12 Kcal

Mewari Lehsuni Paneer Tikka

899

Tandoori paneer, fresh garlic & sun-dried red chilli chutney.
Portion: 250 Gms | Energy 553.7 Kcal

Chanar Paturi

899

Grilled fresh cheese, stone-ground mustard, fresh coconut, green chillies & mustard oil, wrapped in banana leaf.
Portion: 200 Gms | Energy 592.83 Kcal

Kurkuri Makkai

899

Indori sweet corn croquettes.
Portion: 200 Gms | Energy 453.85 Kcal

Nadru Akhrot Tikki

899

Lotus stem & walnut patties, Kashmiri radish-walnut chutney.
Portion: 200 Gms | Energy 448.38 Kcal

Dahi Ke Shaami

899

Silken hung-curd & gram-flour kababs.
Portion: 200 Gms | Energy 380.94 Kcal

Lakhori Khumb

899

Stuffed mushrooms infused with Himachali lakhori chillies.
Portion: 200 Gms | Energy 204.25 Kcal

Tandoori Subz

899

Assorted tandoori vegetables, fresh cream, yoghurt & mild spices.
Portion: 220 Gms | Energy 177.68 Kcal

Vegetarian Sampler

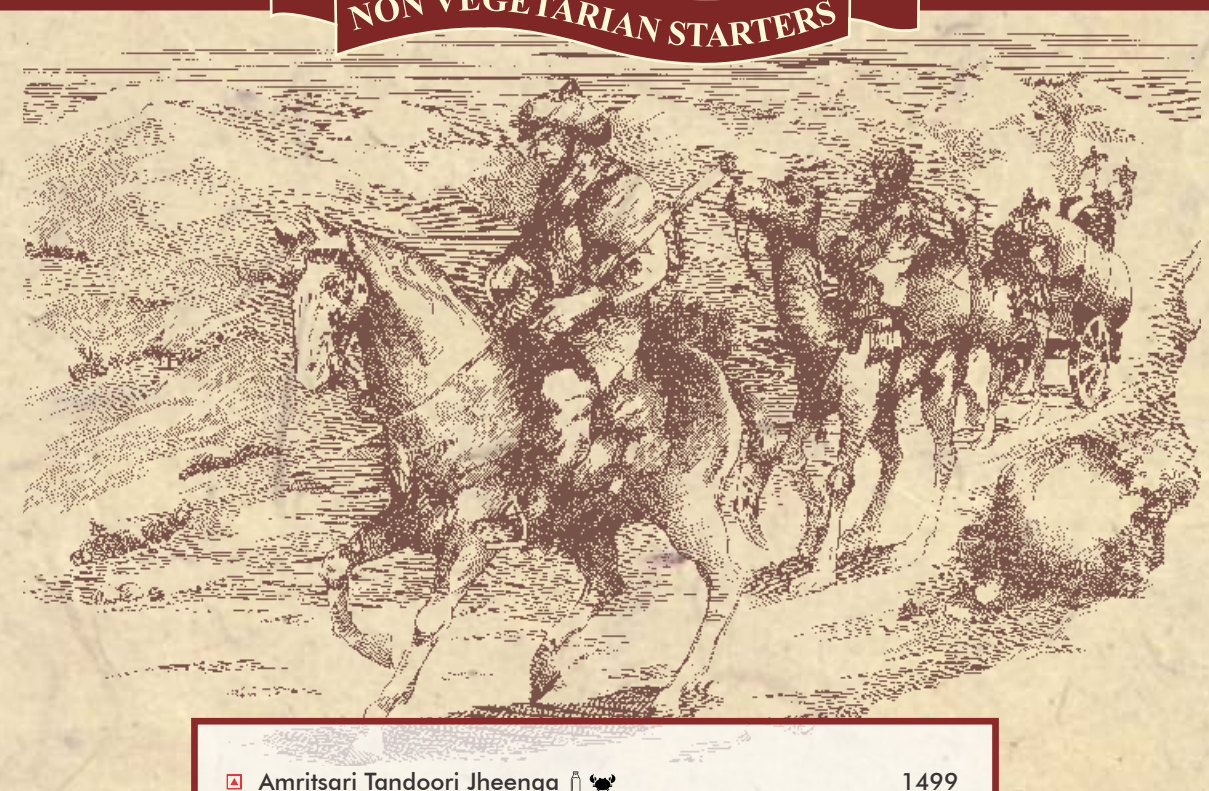
1299

Mewari Lehsuni Paneer Tikka, Lakhori Khumb, Nadru Akhrot Tikki & Kurkuri Makkai.
Portion: 360 Gms | Energy 643.6 Kcal



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NON VEGETARIAN STARTERS



- Amritsari Tandoori Jheenga**

1499

Jumbo prawns, Amritsari spices, yoghurt & carom.
Portion: 300 Gms | Energy 434.13 Kcal

Kasundi Salmon

1599

Roasted salmon, Bengali kasundi mustard.
Portion: 250 Gms | Energy 455.075 Kcal

Koliwada

1499/999

PRAWNS/FISH
Bombay-style fried prawns or fish.
Portion: 250 Gms | Energy 396.60/356.40 Kcal

Chicken Kanti Kabab

999

Tender Kashmiri spiced chicken with onion, tomatoes & chilli.
Portion: 250 Gms | Energy 292.05 Kcal

Gazab Ka Tikka

999

Chor Bizarre's signature smoky, creamy chicken kabab.
Portion: 250 Gms | Energy 460.75 Kcal

Pahadi Murgh Tikka

999

Chicken tikka with fresh coriander, mint, green chilli, ginger & aromatic spices.
Portion: 250 Gms | Energy 353.775 Kcal

Chicken Burrah

999

Chicken thigh, onion, cashew & house blend masala.
Portion: 350 Gms | Energy 701.35 Kcal

Mutton Seekh Kabab

1249

Spiced minced mutton skewered & char-grilled to perfection.
Portion: 250 Gms | Energy 612.24 Kcal

Mutton Galouti Kabab

1249

Lucknowi melt-in-the-mouth mutton kababs.
Portion: 250 Gms | Energy 710.01 Kcal

Gosht Ki Chaap

1249

Tandoori lamb chops marinated in hung curd & Rajasthani spices.
Portion: 250 Gms | Energy 405.525 Kcal

Keema Ghotala

1249

Mutton keema, Parsi-style green masala & scrambled egg with pao.
Portion: 200 Gms | Energy 345.12 Kcal

Non-Vegetarian Sampler

1599

Koliwada Fish, Pahadi Murgh Tikka, Gazab Ka Tikka & Mutton Galouti Kabab.
Portion: 460 Gms | Energy 960.56 Kcal



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TANDOORI

A style of cooking that was developed in the harsh and hardy North West Frontier Province and was spread by caravans travelling through the Khyber Pass from Samarkand. A development over spit roasting and barbecuing, the burning fuel was placed inside pots enclosed in earth, so that a little fuel could cook a whole meal.

Civilisation refined this creation of necessity into one of the most popular styles of cooking in the sub-continent.

KASHMIRI SPECIALITIES



From Kashmir comes the 'Wazwan', a magnificent feast which at one time serves guests a prodigious seventy-two courses. Kashmiri wazwans, where four guests sit on the floor around a large tarami in the traditional style and share the meal together. Today, for convenience, we offer a selection of twelve out of thirty six courses. At gatherings of family and friends, usually at a wedding, there is much ceremonial significance in the Wazwan -from the abundance of the host's table, to his guests complete participation in every course, the lifting of the lids on the Tarami placed before the guests with a single flourish and the deference due to the Vasta Waza' or Head Chef, assisted by his team of Wazas. Other than a few families of Wazas, the secrets of the Wazwan are known to a mere handful.

At Chor Bizzare, we bring you a taste of this banquet in the shape of the Tarami.

From our Wazas and Batt Wazas, who are proficient in Kashmiri Pandit cuisine, a more varied selection from the Wazwan can be served for larger groups with advance.

KASHMIRI TARAMI

Each tarami is served with rice, mooli akhrot chutney, tamatar mirch chutney & laal pyaaz. kashmiri phirni & kahwa are served at the end.

Non-Vegetarian 2299

Seekh Kabab, Tabak Maaz, Goshtaba, Kokur Dhaniwal Korma, Aloo Bukhara Korma, Bhindi Yakhni, Haaq, Nadroo Choorma.

Portion: 925 Gms | Energy 1318.66 Kcal

Vegetarian 2099

Waaza Chaaman, Dum Aloo, Choonth Wangun, Bhindi Yakhni, Haaq, Bhaderwah Rajma, Nadroo Choorma.

Portion: 825 Gms | Energy 1091.59 Kcal

NON VEGETARIAN

Tabak Maaz 1099

Shallow-fried lamb ribs.

Portion: 400 Gms | Energy 886.41 Kcal

Goshtaba 1099

Cardamom-scented hand-pounded mutton spheres in a rich yoghurt gravy.

Portion: 250 Gms | Energy 505.53 Kcal

Palak Rista 1099

Small, spiced hand-pounded mutton meatballs simmered in garlicky spinach curry.

Portion: 250 Gms | Energy 349.09 Kcal

Aloo Bukhara Korma 1099

Lamb simmered in a red chilli & dried plum gravy.

Portion: 475 Gms | Energy 875.71 Kcal

Kashmiri Roganjosht 1099

Slow-cooked Kashmiri lamb, with whole spices, fennel, dry ginger, & Kashmiri chillies.

Portion: 475 Gms | Energy 1223.81 Kcal

Mutton Yakhni 1099

Tender mutton gently simmered in a delicate yoghurt-based broth.

Portion: 475 Gms | Energy 637.01 Kcal

Kokur Dhaniwal Korma 949

Gently braised chicken in a velvety yoghurt-based gravy, with fresh coriander.

Portion: 450 Gms | Energy 554.9 Kcal

VEGETARIAN

Waza Chaaman 849

Cottage cheese simmered in a richly spiced tomato gravy.

Portion: 350 Gms | Energy 1428.3 Kcal

Dum Aloo 849

Deep-fried potatoes simmered in spicy fennel-ginger gravy.

Portion: 350 Gms | Energy 813.25 Kcal

Choonth Wangun 849

Brinjal & green apple in a sweet & sour gravy with tamarind and fennel.

Portion: 350 Gms | Energy 716.05 Kcal

Bhindi Yakhni 849

Okra simmered in a yoghurt-based broth scented with fennel, dry ginger & green cardamom.

Portion: 350 Gms | Energy 245.98 Kcal

Haaq 849

Greens simmered in their own juices, with dry red chilli & asafoetida.

Portion: 350 Gms | Energy 290.22 Kcal

Bhaderwah Rajmah 749

Red kidney beans from Jammu simmered in a ghee-rich, aromatic gravy.

Portion: 350 Gms | Energy 444.03 Kcal



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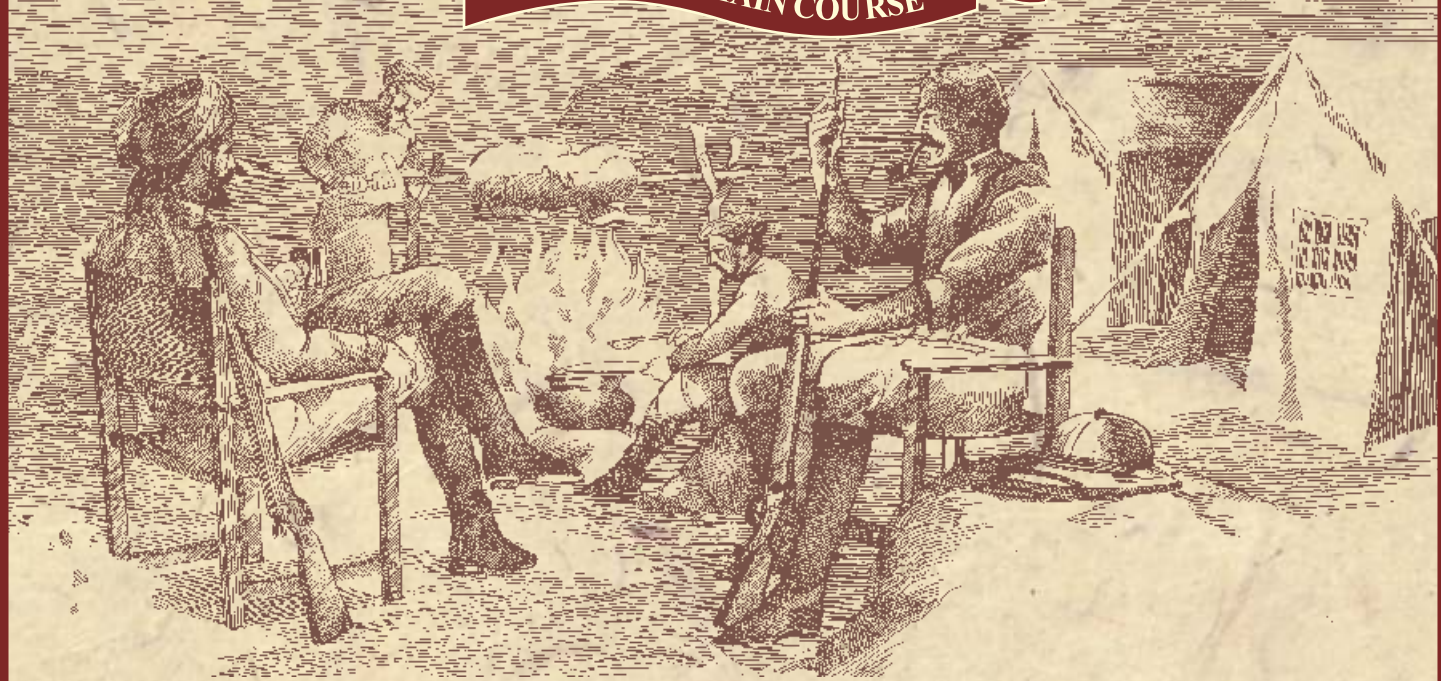
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NON-VEG MAIN COURSE



Meen Moilee 949

Traditional Kerala-style spiced fish poached in delicate coconut milk.

Portion: 450 Gms | Energy 650 Kcal

Raw Mango Prawn Curry 1499

A coastal speciality of raw mango & prawns simmered in spiced, creamy coconut milk.

Portion: 450 Gms | Energy 434.7 Kcal

Chicken Chettinad 949

Fiery chicken cooked in freshly roasted peppery Chettinad spices.

Portion: 470 Gms | Energy 850.23 Kcal

Salli Zardaloo Murgi 949

Parsi chicken curry cooked with sweet, dried apricots & topped with crisp potato matchsticks.

Portion: 470 Gms | Energy 588.487 Kcal

Sharabi Kababi Tikka Masala 999

A Chor Bizarre original. Chicken Tikka simmered in a tomato-onion gravy with aromatic spices & a splash of brandy.

Portion: 470 Gms | Energy 950.24 Kcal

Gosht Hari Mirchein Keema 1099

A Lucknowi delicacy of coarsely minced mutton stir-fried with sharp green chillies.

Portion: 450 Gms | Energy 870.48 Kcal

Jungle Maas 1099

Rajasthani mutton curry with ghee, mathania chillies & garlic.

Portion: 470 Gms | Energy 1012.145 Kcal

Purani Dilli Nalli Nihari 1099

Slow-cooked mutton shanks in rich, bone-marrow flour gravy.

Portion: 470 Gms | Energy 913.73 Kcal



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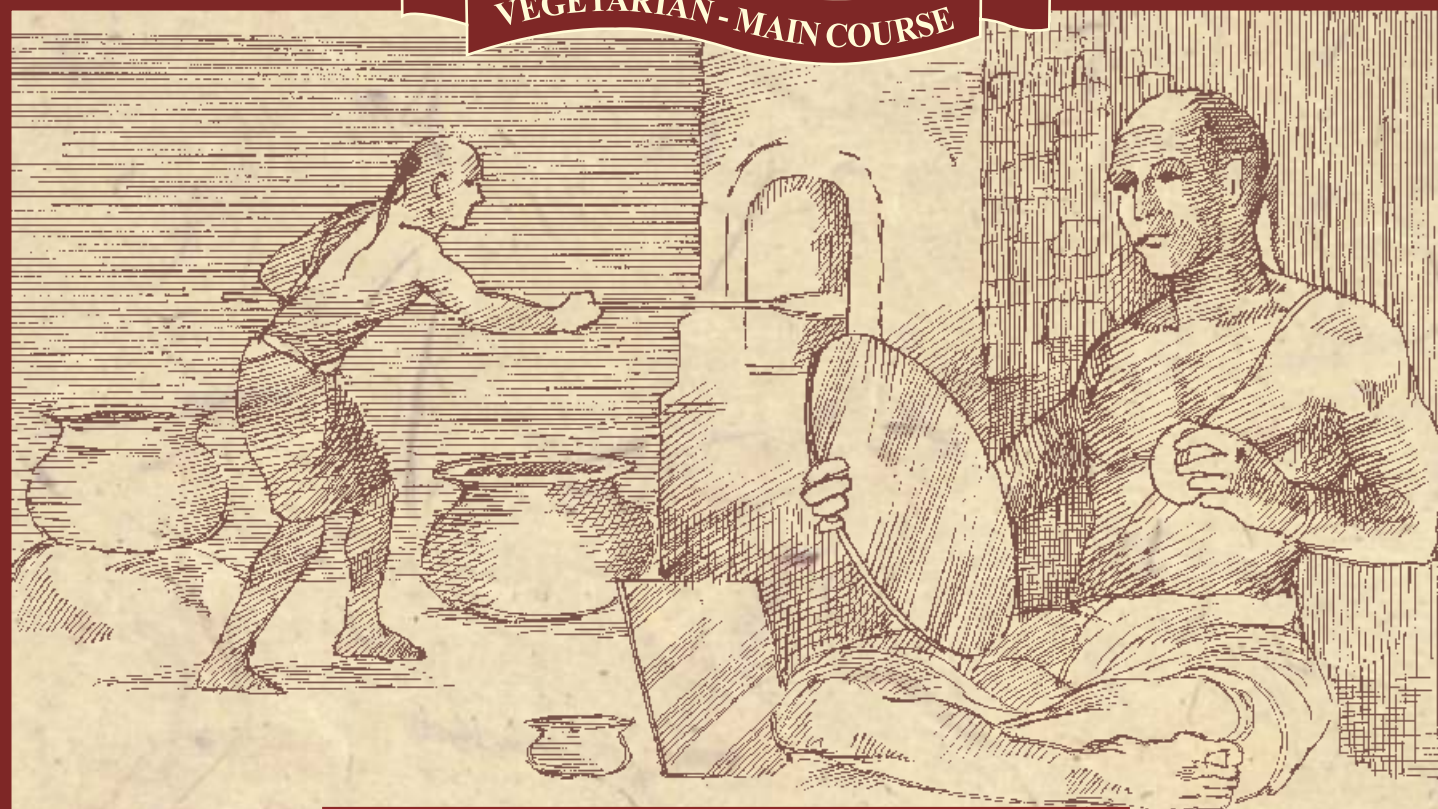
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VEGETARIAN - MAIN COURSE



- Butter Paneer Masala**

Cottage cheese simmered in a buttery tomato & cashew gravy, with a hint of kasuri methi.

Portion: 375 Gms | Energy 760.21 Kcal

849
- Paneer Mirch Bhurji**

Cottage cheese scrambled with bell peppers, onions, tomatoes & green chillies.

Portion: 370 Gms | Energy 850.24 Kcal

849
- Jhakiya Aloo**

Baby potatoes tempered with Himalayan mustard seeds.

Portion: 350 Gms | Energy 225.45 Kcal

849
- Khumb Malai Mattar**

Mushrooms & sweet green peas simmered in a creamy gravy of onions, cashews & aromatic spices.

Portion: 375 Gms | Energy 415.24 Kcal

849
- Palak Tamatar Ki Subzi**

Fresh spinach & ripe tomatoes, sautéed with onions, green chillies, garlic, & aromatic spices.

Portion: 375 Gms | Energy 319.25 Kcal

849
- Jackfruit Moilee**

Tender young jackfruit simmered in a delicate Kerala-style coconut milk gravy.

Portion: 375 Gms | Energy 442.6 Kcal

849
- Dal Chor B'zar**

Our iconic, indulgent black dal.

Portion: 350 Gms | Energy 831.77 Kcal

749
- Dal Tadka**

A comforting blend of yellow lentils tempered with ghee, cumin seeds, garlic, onions, tomatoes, & dried red chillies.

Portion: 350 Gms | Energy 670.68 Kcal

699
- Martaban Ke Chhole**

Slow-cooked chickpeas in an earthy, classic Punjabi spiced gravy.

Portion: 350 Gms | Energy 546.63 Kcal

699



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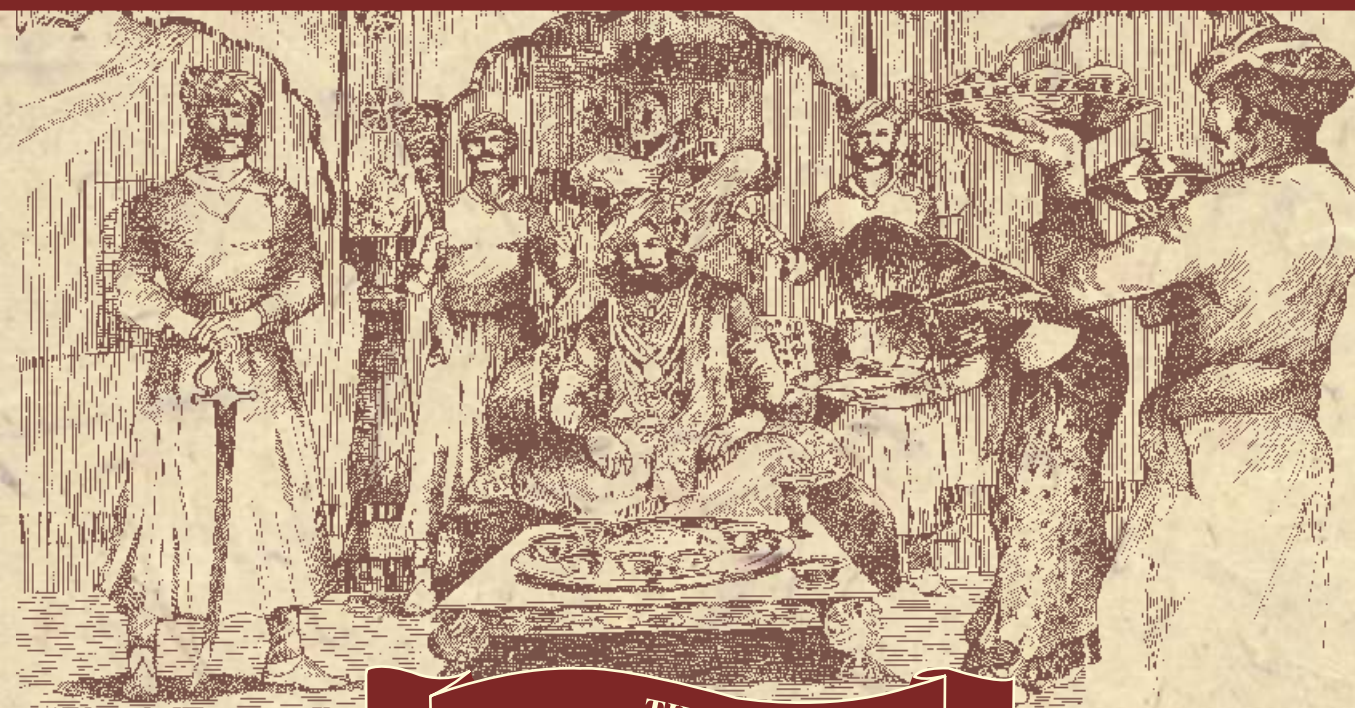


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THALIS

MAHARAJA THALI

- Non-Vegetarian**

Masala Chhaas, Mutton Galouti Kabab, Pahadi Murgh Tikka, Sharabi Kababi Tikka Masala, Jungle Maas, Palak Tamatar Ki Subzi, Dal Chor B'zar, Jhakiya Aloo, Dum Gosht Biryani, Steam Rice, Lachha Paratha, Zauk-e-Shahi, Rasmalai.

Portion: 950 Gms | Energy 2250.64 Kcal

2299

- Vegetarian**

Masala Chhaas, Mewari Lehsuni Paneer Tikka, Kurkuri Makkai, Paneer Butter Masala, Palak Tamatar Ki Subzi, Khumb Malai Mattar, Jhakiya Aloo, Dal Chor B'Zar, Subz Dum Biryani, Steamed Rice, Lachha Paratha, Zauk-e-Shahi, Rasmalai.

Portion: 950 Gms | Energy 2050.81 Kcal

2099

Thalis come with Lehsun Ki Chutney, Kachumber Salad, Burhani Raita and Papad.

HALKI PHULKI THALI

- Non-Vegetarian**

Masala Chhaas, Pahadi Murgh Tikka, Salli Zardaloo Murgi, Jungle Maas, Palak Tamatar Ki Subzi, Dal Chor B'Zar, Steamed Rice, Tandoori Roti, Malpua Rabri.

Portion: 800 Gms | Energy 1318.66 Kcal

1999

- Vegetarian**

Masala Chhaas, Mewari Lehsuni, Paneer Tikka, Paneer Butter Masala, Aloo Mattar ki Subzi, Palak Tamatar Ki Subzi, Dal Chor B'Zar, Steamed Rice, Tandoori Roti, Malpua Rabri.

Portion: 825 Gms | Energy 1091.59 Kcal

1899

Thalis come with Lehsun Ki Chutney, Kachumber Salad, Burhani Raita and Papad.

KASHMIRI TARAMI

- Non-Vegetarian**

Seekh Kabab, Tabak Maaz, Goshtaba, Kokur Dhaniwal Korma, Aloo Bukhara Korma, Bhindi Yakhni, Haaq, Nadroo Choorma.

Portion: 925 Gms | Energy 1318.66 Kcal

2299

- Vegetarian**

Waaza Chaaman, Dum Aloo, Choonth Wangun, Bhindi Yakhni, Haaq, Bhaderwah Rajma, Nadroo Choorma.

Portion: 825 Gms | Energy 1091.59 Kcal

2099

Each Tarami is served with Rice, Mooli Akhrot Chutney, Tamatar Mirch Chutney & Laal Pyaaz. Kashmiri Phirni & Kahwa are served at the end.



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BREADS

- **Stuffed Kulcha (Paneer / Potato / Onion, Cheese)** 🌾 🥛 199
Portion: 180 Gms | Energy (501.81 / 365.47 / 351.99 / 286.67) Kcal
- **Parantha (Jodhpuri, Lachha, Pudina, Ulla Tawa, Mirchi Garlic, Ajwaini)** 🌾 🥛 199
Portion: 90 Gms | Energy (300.12 / 251.61 / 314.11 / 333.23 / 251.63 / 265.12) Kcal
- **Naan (Plain, Kalonji, Buttered, Garlic, Cheese, Mirchi Garlic)** 🌾 🥛 199
Portion: 100 Gms | Energy (254.78 / 254.78 / 287.25 / 262.02 / 286.67 / 268.64) Kcal
- **Roti (Tandoori, Missi, Khasta)** 🌾 199
Portion: 80 Gms | Energy (190.92 / 252.99 / 210.12) Kcal
- ▲ **Keema Cheese Kulcha** 🌾 🥛 299
Portion: 180 Gms | Energy 533.18 Kcal
- **Malabar Parotta** 🌾 🥛 199
Portion: 90 Gms | Energy 254.78 Kcal
- **Warqi Paratha** 🌾 🥛 199
Portion: 90 Gms | Energy 292.1 Kcal

BIRYANI & RICE

- **Subz Dum Biryani** 🥛 899
Fragrant basmati rice dum-cooked with spiced seasonal vegetables.
Portion: 800 Gms | Energy 1343.66 Kcal
All biryanis are served with mirchi ka salan, burhani raita & kachumber salad. 🥛 🌿
- ▲ **Kolkata Murgh Biryani** 🥛 999
Aromatic chicken rice layered with boiled egg & soft potato.
Portion: 800 Gms | Energy 1343.66 Kcal
All biryanis are served with mirchi ka salan, burhani raita & kachumber salad. 🥛 🌿
- ▲ **Dum Gosht Biryani** 🥛 1199
Fiery mutton & fragrant basmati rice layered & slow-cooked together.
Portion: 850 Gms | Energy 1322.24 Kcal
All biryanis are served with mirchi ka salan, burhani raita & kachumber salad. 🥛 🌿
- **Steamed Rice** 599
Portion: 300 Gms | Energy 356.41 Kcal

ACCOMPANIMENTS

- **Raita (Mixed/Boondi)** 🥛 299
Portion: 200 Gms | Energy (165.99 / 137.83) Kcal
- **Green Salad** 299
Portion: 150 Gms | Energy 49.56 Kcal



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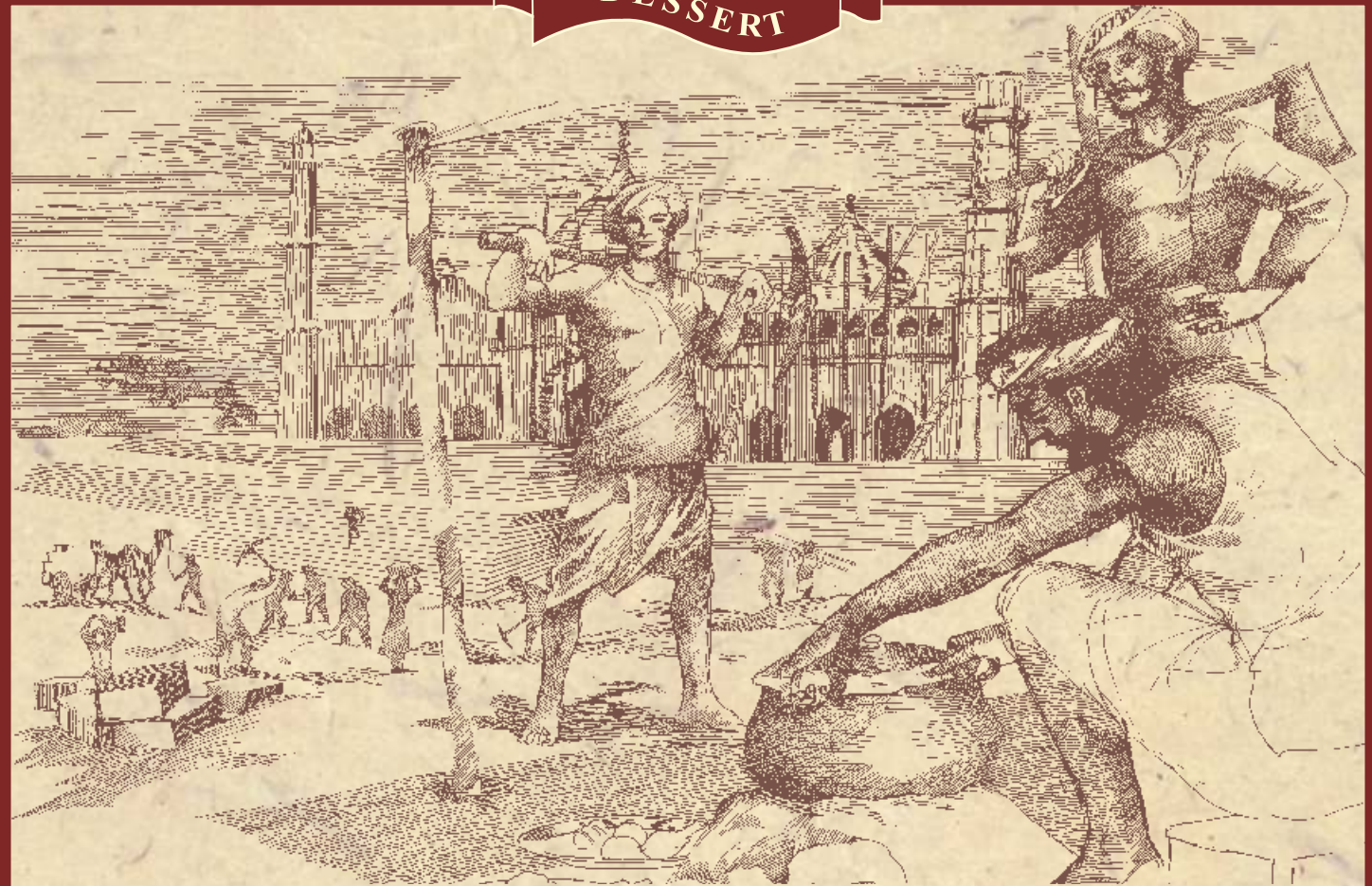
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DESSERT



- **Kashmiri Phirni** 🥛 🌿 🌾 549
Creamy semolina pudding infused with saffron & cardamom.
Portion: 110 Gms | Energy 174.05 Kcal
- **Rasmalai** 🥛 🌿 549
Soft, spongy cottage-cheese dumplings soaked in saffron-flavored milk.
Portion: 150 Gms | Energy 142.36 Kcal
- **Stuffed Gulab Jamun** 🥛 🌿 🌾 549
Fried milk-solid balls filled with nuts & dipped in syrup.
Portion: 120 Gms | Energy 478.1 Kcal
- **Zauk-e-Shahi** 🥛 🌿 🌾 549
Mini fried gulab jamuns served over rich, reduced rabdi.
Portion: 120 Gms | Energy 478.2 Kcal
- **Malpua with Rabdi** 🥛 🌿 🌾 549
Deep-fried sweet pancakes paired with thick, creamy reduced milk.
Portion: 190 Gms | Energy 482.34 Kcal
- **Chhena Poda** 🥛 549
Baked fresh cheese & semolina dessert from Odisha, with a caramelized sugar crust.
Portion: 180 Gms | Energy 620.82 Kcal
- **Double Ka Meetha** 🥛 🌿 🌾 549
Fried bread pudding soaked in saffron syrup & rich milk with roasted nuts.
Portion: 120 Gms | Energy 362.7 Kcal
- **Kulfi** 🥛 🌿 549
A selection of seasonal flavours.
Portion: 70 Gms | Energy 99.26 Kcal

*Ask your server for the available sugar free options.

■ Vegetarian

▲ Non-Vegetarian



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FSSAI guidelines have mandated adding calorific values to the menu.
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