



Every city in India has its own special "Chor Bazaar" which translates literally as "Thieves Market". All kinds of wares find their way here with or without the consent of their owners! From furniture to fabrics, pearls to periodicals, carpets to cutlery... with antique tables as counters for coal irons, colourful street food vendors, grandfather clocks jostling with stereos, bangle sellers and old jewellery sharing space with auto parts, the "Chor Bazaar" captures the spirit of India in all its eclectic irreverence.

This was the inspiration for India's first theme restaurant located on the cross roads of Old and New Delhi. We coined the name with a pun on the word "bazaar" and "Chor Bizarre" New Delhi was born in 1990.

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. You shall find décor with distinct imperial touches which over time have become integrally Indian too. In our restaurant, "nothing matches" yet "everything gels". In keeping with the spirit of the bazaar, we may periodically change some of the décor within the restaurant giving you new reasons to return. Look out for new additions to our menu too.

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 dishes, 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. The Chor Bizarre menu features a large repertoire of vegetarian dishes and chaats in addition to some other regional dishes from across India.

Our chefs have endeavoured to stay true to the actual origin of each regional dish, honestly recreating flavours that one would normally associate only with home cooked food of that region. We bring authentic Indian cuisine in a setting that is unabashedly Indian.

Welcome to Chor Bizarre- India's Restaurant.

PLAYFUL VEG STARTERS



Thoda: The game of Butt Archery

One hill community of Northern India, engages periodically in the seemingly mindless sport of targeting the derrières of fellow tribesmen. As they re-enact ancient fables, the entire village gathers around in a merry festive mood and old scores are settled as arrows are sped towards the well padded behinds of friends. The winner breaks the bow of the loser.



The starters on this page and the following pages are more than what you would see on most menus. Snacking before, during and after meals is the national pastime of our country, if not the national sport.

	Vegetarian Sampler	990
	Paneer Angara, Tandoori Malai Phool, Kurkuri Makkai, Tandoori Bharwan Khumb Portion: 450 Gms Energy 581.25 Kcal	
	Purani Dilli Ki Papri Chaat	240
	Semolina & Flour Chips, Yoghurt, Chutney, Tamarind, Spices Portion: 230 Gms Energy 385.74 Kcal	
	Dahi Batata Puri	240
	Crisp Flour Spheres, Potato, Yoghurt, Mint, Dry Ginger Chutney – Topped With Sev Portion: 220 Gms Energy 355.35 Kcal	
	Palak Patta Chaat	240
	Crispy Spinach, Chutneys, Yoghurt & Seasoning Portion: 200 Gms Energy 298.13 Kcal	
	Papad Platter	220
	Pachadi & Sweet Ginger Dip Portion: 130 Gms Energy 233 Kcal	
	Tawa Aloo Tikki	240
	Crisp Potato Patties, Yoghurt, Mint, Tamarind & Seasoning Portion: 200 Gms Energy 335.35 Kcal	
	Paneer Angara	590
	Cottage Cheese, Chilli, Lemon Portion: 250 Gms Energy 501.55 Kcal	
	Bharwan Paneer Tikka	590
	Stuffed Cottage Cheese, Tandoori Masala Portion: 250 Gms Energy 520 Kcal	
	Nadru Ki Tikki	570
	Lotus Root, Fennel, Royal Cumin Portion: 250 Gms Energy 201.43 Kcal	
	Kurkuri Makkai	570
	Crisp Corn Fingers Portion: 250 Gms Energy 453.84 Kcal	
	Tandoori Malai Phool	570
	Cauliflower, Broccoli, Cheese Marinade, Cream Portion: 250 Gms Energy 350.55 Kcal	
	Tandoori Bharwan Khumb	570
	Stuffed Mushroom, Cottage Cheese Portion: 250 Gms Energy 304.3 Kcal	

Elephant Polo

Polo originated in India and elephant polo is a playful variation on it. The game itself is said to have started several centuries ago as a battle training exercise for cavalry - Each side then used to be a 100 players strong!



Badminton

Colonial India, especially ladies of the time enjoyed a game of Poona, as it was called. British Army officers had adopted the game around 1870 and in 1873, the Duke of Beaufort helped export the game to England at his country estate at Badminton, which name then stuck.

NON VEGETARIAN STARTERS



	Non Vegetarian Sampler	1350
	Gazab Ka Tikka, Galouti Kabab, Kasundi Mahi Tikka, Murgh Shaami Portion: 460 Gms Energy 799.24 Kcal	
	Jheenga Malai Kalimirch	1250
	Char Grilled Prawns, Cheese, Black Pepper Portion: 300 Gms Energy 302.41 Kcal	
	Rava Fish Fry	890
	Sole Fish, Chilli, Lemon Portion: 250 Gms Energy 415.2 Kcal	
	Kasundi Fish Tikka	890
	Sole Fish, Mustard, Chilli Garlic Portion: 250 Gms Energy 302.98 Kcal	
	Gazab Ka Tikka	750
	Chicken Tikka, Cheese Marinade Portion: 250 Gms Energy 460.75 Kcal	
	Tandoori Chicken	790
	One of India's Ambassador's To The World Needs No Introduction Portion: 700 Gms Energy 1401.35 Kcal	
	Rampuri Seekh Kabab	750
	Chicken Mince, Onion, Coriander Portion: 200 Gms Energy 420.73 Kcal	
	Murgh Shaami	750
	Chicken Patties, House Spice Blend Portion: 200 Gms Energy 310.73 Kcal	
	Chicken Burrah	790
	Chicken Drumstick, Fried Onion, House Spice Blend Portion: 350 Gms Energy 701.35 Kcal	
	Gilafi Seekh Kabab	790
	Lamb Mince, Bell Peppers, Aromatic Spices Portion: 250 Gms Energy 612.24 Kcal	
	Kashmiri Kanti Kabab	790
	Lamb Morsels, Onions, Tomatoes & Kashmiri Spices Portion: 250 Gms Energy 365.32 Kcal	
	Galouti Kabab	790
	Pan Fried Minced Lamb Portion: 250 Gms Energy 710.01 Kcal	

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.

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.

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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 Bizarre, we bring you a taste of this banquet in the shape of the Tarami. However, a more varied selection from the Wazwan can be served for larger groups with advance.



KASHMIRI TARAMI

-  **Non Vegetarian**  1855
Seekh Kabab, Tabak Maaz, Goshtaba, Chicken Roganjosh, Aloo Bukhara Korma, Nadroo Yakhni, Haaq, Nadroo Choorma
Portion: 925 Gms | Energy 1318.66 Kcal

-  **Vegetarian**  1445
Laal Paneer, Dum Aloo, Khatte Baingan, Nadroo Yakhni, Haaq, Bhaderwah Rajmah, Nadroo Choorma
Portion: 825 Gms | Energy 1091.59 Kcal
Each Tarami Is Served With Rice, Mooli Akhrot Chutney, Tamatar Mirch & Laal Pyaaz. Kashmiri Phirni & Kahwa Are Served At The End

NON VEGETARIAN

-  **Chicken Roganjosh**  790
Chicken, Kashmiri Red Chillies & Spices
Portion: 450 Gms | Energy 1269.05 Kcal
-  **Tabak Maaz**  790
Deep Fried Ribs Of Lamb
Portion: 400 Gms | Energy 886.41 Kcal
-  **Goshtaba**  990
Soft Lamb Spheres, Cardamom Flavoured Yoghurt Gravy
Portion: 250 Gms | Energy 505.53 Kcal
-  **Rista**  990
Velvety Lamb Spheres, Hot Kashmiri Red Chillies
Portion: 250 Gms | Energy 504.35 Kcal
-  **Aloo Bukhara Korma**  890
Lamb, Rich Dried Plums
Portion: 475 Gms | Energy 875.71 Kcal
-  **Kashmiri Roganjosh**  875
Lamb, Kashmiri Red Chillies & Spices
Portion: 475 Gms | Energy 1223.81 Kcal
-  **Mutton Yakhni**  875
Lamb, Yoghurt Spiced with Aniseed & Cardamom
Portion: 470 Gms | Energy 637.01 Kcal

VEGETARIAN

-  **Laal Paneer**  690
Cottage Cheese, Kashmiri Spices Flavoured Tomato Gravy
Portion: 350 Gms | Energy 1428.3 Kcal
-  **Dum Aloo**  645
Spicy Fried Potatoes, Kashmiri Spices
Portion: 350 Gms | Energy 813.25 Kcal
-  **Khatte Baingan** 645
Eggplant, Tamarind, Kashmiri Spices
Portion: 350 Gms | Energy 716.05 Kcal
-  **Nadroo Yakhni**  645
Lotus Root, Yoghurt Spiced With Aniseed & Cardamom
Portion: 350 Gms | Energy 370.35 Kcal
-  **Haaq (Seasonal)** 590
Seasonal Kashmiri Greens Cooked In Their Own Juices
Portion: 350 Gms | Energy 290.22 Kcal
-  **Bhaderwah Rajmah**  590
Red Kidney Beans, Kashmiri Spices
Portion: 350 Gms | Energy 444.03 Kcal

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NON-VEG MAIN COURSE



It was not uncommon for some Royals in India to dispense with their retinue while on a 'shikaar' and rough it out in the wild during the hunt. Sometimes the catch of the day was cooked with materials borrowed from the huts of nearby villagers.

And then there was the Maharaja who even while importing his Scotch directly from source, was dissatisfied with the taste and the strength. His remedy - freshly shot quail and partridge immersed immediately in the barrel, to 'mature' the taste for the monarch.

-  **Malabar Prawn Curry**  1120
Prawns, Curry Leaf, Malabar Spices
Portion: 450 Gms | Energy 412.24 Kcal
-  **Masala Fish Curry**  990
Sole Fish, Onion Tomato Gravy, Garam Masala
Portion: 450 Gms | Energy 402.12 Kcal
-  **Sharabi Kababi Tikka Masala**  890
Chicken Tikka, Rich Tomato & Onion Gravy, Finished With A Shot Of Brandy
Portion: 470 Gms | Energy 874.47 Kcal
-  **Murgh Maska Maarke**  790
Tandoori Chicken, Tomato & Butter Gravy
Portion: 450 Gms | Energy 935.01 Kcal
-  **Murgh Korma**  790
Spring Chicken, Brown Onion, Yoghurt & Nuts
Portion: 450 Gms | Energy 725.3 Kcal
-  **Murgh Changezi**  790
Spring Boneless Chicken, Nuts, Aromatic Spices
Portion: 470 Gms | Energy 950.24 Kcal
-  **Chicken Chettinad**  790
Spring Chicken, Stone flower, Spices
Portion: 470 Gms | Energy 850.24 Kcal
-  **Nihari Gosht**  890
Tender Lamb, Yoghurt, Brown Onions & Awadh Spices
Portion: 470 Gms | Energy 913.73 Kcal
-  **Nilgiri Mutton Korma**  890
Tender Lamb, Fresh Mint, Cashew
Portion: 475 Gms | Energy 8612.24 Kcal

Dum Pukht

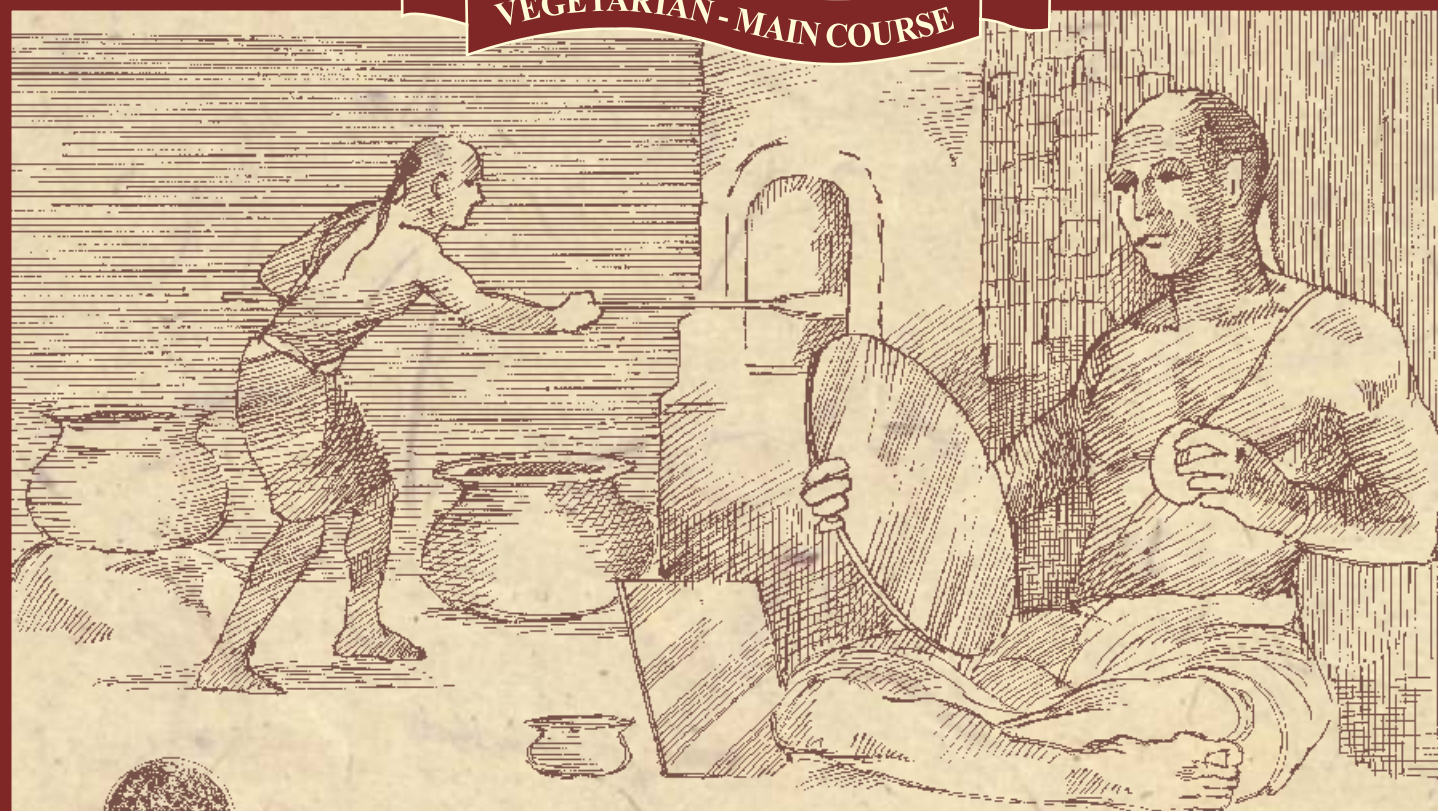
Once upon a time there lived a Nawab, Asaf-ud-Dulah, who, to create work for his famine stricken subjects, had a monument built by day and demolished by night. Known as the 'Bada Imambara', each day it was built and torn down - so creating work for the people.

In the camp they lived in, occurred a serendipitous discovery. When the king sampled their food, cooked in sealed pots over a slow fire, to allow for an unsupervised kitchen, he found the food excellent. His chefs refined it, and 'Dum Pukht' was born. The food of commoners that was fit for kings.



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VEGETARIAN - MAIN COURSE



Jain Vegetarianism

The Jain community in a profoundly spiritual yet practical manner, observes a philosophy of vegetarianism that is also a science.

'Everything is alive'... so they grade all things on levels of 'aliveness' - from flesh and blood to plants and bacteria. Since 'good Karma' & 'Ahimsa' are guiding principles towards the attainment of 'Nirvana', as the only alternative to starvation, guidelines are made out that indicate when the least harm is done to the things that are eaten.

In deference to our Jain guests, we would be happy to cook, with advance notice, some of the dishes on our separate vegetarian section with no onion or garlic, used in the curry.

Paneer Makhni Cottage Cheese, Rich Tomato & Butter Gravy, Cream Portion: 375 Gms Energy 867.77 Kcal	690
Paneer Tikka Masala Smoked Cottage Cheese, Creamy Tomato & Onion Gravy Portion: 375 Gms Energy 760.21 Kcal	690
Paneer Mirch Bhurji Cottage Cheese, Peppers Portion: 370 Gms Energy 850.24 Kcal	690
Jakhya Aloo Baby Potatoes, Wild Mustard Seeds Portion: 350 Gms Energy 486.24 Kcal	645
Tawa Mushroom Tak-A-Tak Button Mushroom, Bell Pepper, Tomato Gravy Portion: 375 Gms Energy 312.24 Kcal	645
Mixed Veg Thoran Seasonal Vegetables, Fresh Coconut, Mustard Seeds Portion: 350 Gms Energy 395.4 Kcal	645
Jackfruit Moilee Young Jackfruit, Coconut Cream, Curry Leaf Tempering Portion: 375 Gms Energy 442.6 Kcal	645
Palak Tamatar Ki Burji Chopped Spinach, Onion, Tomato, Spices Portion: 350 Gms Energy 319.25 Kcal	645
Dal Chor B'zar Black Lentils, Tomatoes & Cream Portion: 350 Gms Energy 831.77 Kcal	590
Dal Tadka Yellow Lentils, Tomatoes, Onions & Cumin Seeds Portion: 350 Gms Energy 670.68 Kcal	590

Home made secrets

Quite possibly the only mirror in the world made from metal, its quality surpasses that of glass. Made of a process, known only to one family of artisans living in the town of Ernakulam, in Southern India, the secret is passed on within the family. Just like the recipes of some well known dishes.



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BREADS

Stuffed Kulcha (Paneer/Potato/Onion) Portion: 180 Gms Energy (501.81 / 365.47 / 351.99) Kcal	150
Parantha (Lachha/Pudina/Ulta Tawa) Portion: 90 Gms Energy (251.61 / 314.11 / 333.23) Kcal	130
Naan (Plain/Kalonji/Buttered/Garlic/Cheese/Mirchi Garlic) Portion: 100 Gms Energy (254.78 / 254.78 / 287.25 / 268.02 / 286.67 / 268.64) Kcal	130
Roti (Tandoori/Missi) Portion: 80 Gms Energy (190.92 / 252.99) Kcal	85
Keema Cheese Kulcha Portion: 180 Gms Energy 533.18 Kcal	230
Malabar Parota Portion: 90 Gms Energy 254.78 Kcal	130

BIRYANI & RICE

Subz Dum Biryani Served With Mirchi Ka Salan, Burhani Raita & Kachumber Salad Portion: 800 Gms Energy 1343.66 Kcal	690
Hyderabadi Murgh Biryani Served With Mirchi Ka Salan, Burhani Raita & Kachumber Salad Portion: 850 Gms Energy 1428.66 Kcal	890
Hyderabadi Gosht Biryani Served With Mirchi Ka Salan, Burhani Raita & Kachumber Salad Portion: 850 Gms Energy 1322.24 Kcal	890
Coconut Rice Fresh Coconut, Basmati Rice Portion: 300 Gms Energy 420.4 Kcal	425
Steamed Rice Portion: 300 Gms Energy 356.41 Kcal	390

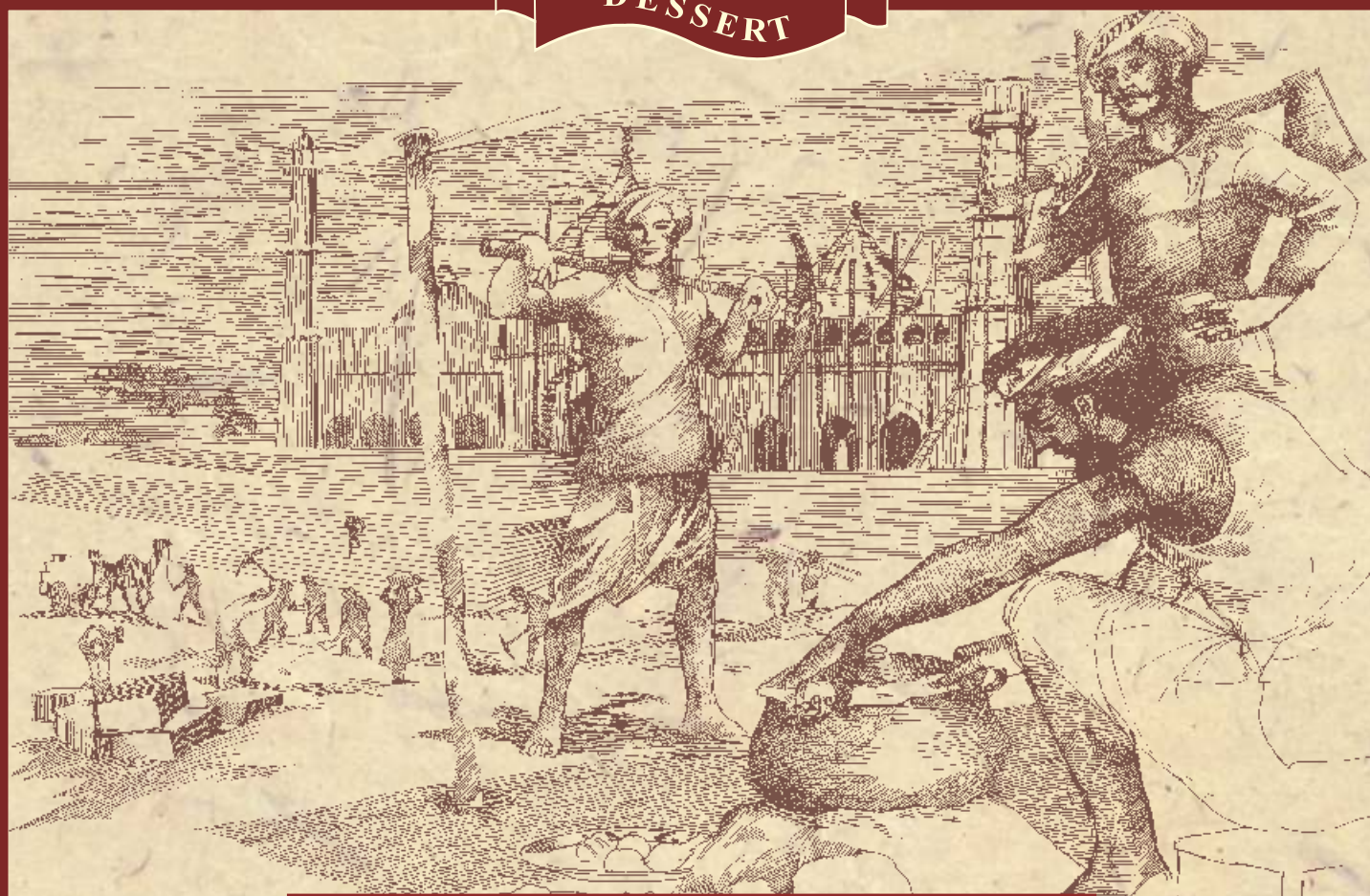
ACCOMPANIMENTS

Dahi Gujiya Portion: 180 Gms Energy 270.08 Kcal	220
Raita (Mixed/Boondi) Portion: 200 Gms Energy (165.99 / 137.83) Kcal	165
Green Salad Portion: 150 Gms Energy 49.56 Kcal	165

- Vegetarian
- Non-Vegetarian

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DESSERT



- | | |
|--|-----|
|  Kashmiri Phirni   | 190 |
| <i>Milk, Semolina, Saffron</i>
<i>Portion: 110 Gms Energy 174.05 Kcal</i> | |
|  Rasmalai   | 190 |
| <i>Spongy Cottage Cheese Dumpling, Saffron Infused Milk Syrup</i>
<i>Portion: 150 Gms Energy 142.36 Kcal</i> | |
|  Stuffed Gulab Jamun   | 190 |
| <i>Fried Sphere Of Milk Solid, Dipped In Sugar Syrup</i>
<i>Portion: 120 Gms Energy 478.1 Kcal</i> | |
|  Zauk-e-Shahi   | 222 |
| <i>Mini Gulab Jamun In Rabdi</i>
<i>Portion: 120 Gms Energy 478.2 Kcal</i> | |
|  Malpua with Rabdi   | 190 |
| <i>Sweet Pancake Made Of Flour, Served with Sweet</i>
<i>Portion: 190 Gms Energy 482.34 Kcal</i> | |
|  Tandoori Pineapple  | 225 |
| <i>With Cinnamon Vanilla Ice-Cream</i>
<i>Portion: 400 Gms Energy 542.28 Kcal</i> | |
|  Kulfi  | 225 |
| <i>A Selection Of Seasonal Flavours</i>
<i>Portion: 70 Gms Energy 99.26 Kcal</i> | |
|  Choice of Ice-Cream   | 190 |
| <i>A Selection Of Seasonal Flavours</i>
<i>Portion: 120 Gms Energy 262.8 Kcal</i> | |

*Ask your server for the available sugar free options.



Prices mentioned are in Rupees. / Government Taxes are extra as applicable.

FSSAI guidelines have mandated adding calorific values to the menu.

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

We do not levy any service charge.

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OLD WORLD HOSPITALITY

We hope you enjoyed seeing the visuals and trivia on the preceding pages and found our menu and interior design efforts rewarding.

Chor Bizarre at Hotel Broadway, Asaf Ali Road has recently celebrated its 34th year. We take our 'Purani Dilli' heritage seriously. 30 years ago we began 'Chor Bizarre's Memory Lanes' - nostalgic walks around the streets of Old Delhi that reveal more of the intriguing local history and can be booked through the Manager.

For private parties here or at your home, our catering division, Events Etc., can create innovative menus for you in all cuisines including the Kashmiri Wazwan.

"To provide a memorable experience in each guest interaction" is the credo of Old World Hospitality Pvt. Ltd. (O.W.H), the company which has created and operates Chor Bizarre. Please do share your feedback with us before leaving, especially suggestions for improvements.

Look forward to welcoming you back soon.