



# CHOR BAZAR

A mystical journey through a market of delectable cuisine. After leaving the central Asian city of Samarkand in 1332, Ibn Battuta journeyed south to Afghanistan, crossing its hazardous mountain passes into India and on to Delhi, the capital of India. Its ruler, Sultan Muhammad bin Tughluq had resolved to import Muslim scholars to consolidate his rule, and on the strength of his years of study in Mecca, Ibn Battuta was employed as a well-paid and respected Qazi (judge).

However, the highly suspicious Sultan became convinced that Ibn Battuta was plotting against him and was only reassured after his Qazi spent five days in prison. Finally, Ibn Battuta was offered the post of ambassador to the Mongol Yuan court in China, and seeing a chance to escape the Sultan he accepted. Ibn Battuta lived well during his time in India, dining on the finest foods, a rich mix of dishes created by the Sultan's cooks using the finest spices, herbs and produce, a menu recreated in Chor Bazaar with its Tandoori specialities.





### CHOR BAZAAR APPETIZER & STARTER AED 46

#### FUCHKA PLATTER (V) (D)

Crispy puffy bread, onion, tomato, Indian vermicelli, mint, sweet and sour chutney

#### MOONG KA CHAKHNA (V)

Moong sprout, cucumber, tomato, onion, coriander, lemon

#### HATIYA WALA SAMOSA (V)

Flour, carom seed, potato, green peas, carrot, beans, coriander

#### VEGETABLE SHAMMI KEBAB (V)

Patties of mix vegetable, yellow lentil, green chili, bread crumb & spices

#### MURG KATI ROLL (D)

Bread, chicken tikka, onion, mushroom, bell pepper, fennel, cottage cheese

### SOUP AED 46

#### TAMATAR AUR DHANIYA KA SHORBA (V)

Tomato, Coriander, black pepper, gram flour, ginger, garlic

#### CHICKEN BADAMI SHORBA (N)

Chicken, onion, carrot, almond, garlic, ginger, spices



### BIRYANI PASAND KA AED 100

#### SELECTION OF BIRYANI

(Prawn / Lamb / Chicken / Mix Vegetable)

### TANDOOR SE AED 100

#### MURG MALAI KEBAB (N) (D)

Char grilled chicken breast, cheese, Cashew nut, celery, peppercorn & cardamom

#### MURG LAL TIKKA (D)

Chicken thigh, mustard, yoghurt, Kashmiri chili, coriander, cumin

#### NAWABI PASLIYAN (D)

Char grilled lamb chop, ginger, mustard, nutmeg, garam masala

#### MALAI SALMON (D)

Salmon fillet, cheese, cashews, yogurt, cream & cardamom

#### PANEER TIKKA (D) (V)

Cottage cheese, tandoori spices, yogurt

### NON VEGETARIAN CURRY AED 100

#### CHICKEN JHALPHAREZI

Julienne Chicken, mixed vegetable, onion and tomato gravy

#### BUTTER CHICKEN (N)

Chicken Tikka, Cardamom, cream, onion, tomato, cashew nut

#### MALABAR MURG

Chicken thigh, curry leaves, ginger, red chili, onion tomato gravy, coconut

#### KHADE MASALA BALTI LAMB (D)

Lamb leg, yogurt, onion, green peas, vegetables & whole spices

#### GOAN STYLE PRAWN CURRY (S)

Shrimps, coconut, ginger, red chili, onion, spices

### RICE & BREAD AED 38

#### ZAFRANI PULAO (D)

Saffron rice

#### SAADE CHAAWAL

Long grain steam basmati rice

#### NAAN / ROTI (D)

(Plain/Butter/Garlic)

### VEGETARIAN CURRY AED 65

#### CHOR BAZAAR DAL MAKHANI (D)

Black urad dal, ghee, whole spices, cream

#### DAL MILAVATI (D)

Yellow, channa, red & black urad lentil, ghee, asafetida, spices

#### ALOO GOBI DHANIYA

Potato, cauliflower, coriander leaves, cumin, Indian gravy

#### SUBZI BILAYATI (D)

Seasonal vegetables, fenugreek, cashew, cream, onion, tomato

#### PANEER BUTTER MASALA (D)

Cottage cheese, onion, tomato, fenugreek a& ground spices

### DESSERT SELECTION AED 42

#### GULAB JAMUN (D)

Fried condensed milk and flour dumplings soaked in sugar syrup

#### PISTACHIO KULFI (N)

Traditional Indian ice-cream flavored with pistachio and cardamom

#### BEETROOT HALWA (D)

Traditional Halwa made from beetroot and milk

#### ZAHRANI KHEER (D) (N)

Traditional rice pudding flavored with saffron and raisin

Seafood (S)

Chili (C)

Nuts (N)

Vegetarian (V)

Dairy (D)

## UNLIMITED TASTING NIGHT

Everyday 7.00pm - 11.00pm

AED 155 Soft Packages - AED 255 -House Packages

All prices are inclusive of 10% Municipality Fee and 10% Service Charges