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AN ORIGINAL BOMBAY CAFÉ



THE ORIGINAL BOMBAY CAFES OTHERWISE KNOWN AS IRANI CAFÉS, WERE OPENED BY THE PERSIAN & IRANIAN IMMIGRANTS WHO CAME TO INDIA IN THE 19TH CENTURY. IRANI CAFES WERE POPULAR FOR IRANI CHAI TEA AND A MELTING POT MENU OF CLASSIC IRANIAN GRILL DISHES & CLASSIC BOMBAY DISHES ALIKE. THEY WERE FREQUENTED & ENDORSED BY STUDENTS, TAXI DRIVERS, LADIES OF THE NIGHT & LAWYERS AKIN, AS THE WORLD PASSED BY OUTSIDE. IN THE 1950s OVER 350 IRANI CAFÉS THRIVED BUT TODAY ONLY 25 EXIST. AT CHAAKOO WE HAVE STRIVED TO KEEP THE FEEL & EXPERIENCE AS SIMILAR AS POSSIBLE, COMPLETE WITH A LITTLE ADDED EXTRA. ENJOY YOUR VISIT, WHETHER YOU POP IN FOR A CHAI, MASAHARI OR HUMBLE CURRY. THERE ARE NO RULES!

BOMBAY SMALL PLATES

LAMB SAMOSA, 5.95

Crispy pastry, minced lamb, onions & spices.

SABJEE SAMOSA, 4.95 (V)

Crispy pastry, green peas, mashed potatoes, green chilli & fresh coriander..

MACHALI, 5.50

Fish pakora in a coriander & green chilli batter.

MASAHARI, 5.50

Crispy fried chicken pakora.

SHAKAHARI, 4.95 (VGN)

crispy fried veg pakora

INDIAN SALADS

ALOO CHANA SALAD (VGN)

3.95

Spiced potatoes, delicate chickpeas & rocket, splashed in a sweet tamarind dressing

CHAAKOO HOUSE SALAD (VGN)

3.95

Sweet pineapple and mango rocket salad tossed in our house mango chilli dressing

CHAAKOO STYLE ROOMALI ROTI

7.15

Chaakoo Style wrap made using a warm soft tortilla with the filling from your choice below. All tiffins served with Bombay slaw & chutney, served 12-4pm.

SABJEE: Green peas, crushed potato, coriander and Chilli (V)

HARIYALI CHICKEN TIKKA: yoghurt, coriander, ginger and garlic marinated grilled chicken

SMOKED CHICKEN TIKKA: House smoked chicken, doused in tikka dry rub

LAMB KEEMA:

Minced lamb with green peas and cumin

SEEK KEBAB: Minced lamb with lime, coriander and chilli

PANEER & VEGETABLE:

Hot cubes of paneer cheese with mixed spiced vegetables. (V)

CHEFS CAFÉ SPECIAL CURRIES

KERALA MONKFISH, 9.95

from the land of spices; monkfish curry with coconut, ginger, garlic & mustard seeds.

JINGA KUSHRANG, 9.95

A rich velvety prawn curry with onion, green and red peppers, shaved ginger and tomato.

DUM BIRYANI, 6.95

Awadhi lamb is slow cooked in spice stock & layered with rice. An abiding cafe favourite.

RARA GOSH, 7.25

Roasted lamb pieces, steeped in a spicy minced lamb curry with punjabi spices, onions and tomatoes, exceptional flavour and regal in taste.

KEEMA MATAR, 6.50

Minced Lamb simmered with garden peas, garlic and ground spices, enriched with a splash of cream.

ALOO BAIGAN (VGN) 5.75

Sweet baby aubergines, cooked with a blend of rich spiced potatoes.

IRANI KEBABS

In times gone by, street vendors cooked on khule grills. Marinated meats smoked as hungry punters ate from newspapers & sipped cold beer Hindi style, we use tandoor, robata & khule type grills in our kitchens.

SMOKED CHICKEN TIKKA, 6.50

Our own whisky chip smoked chicken, doused in our tikka dry rub served with homemade mint chutney.

BHARA KEBAB, 7.00

Flamed grilled pieces of chicken thigh marinated with potli masala, garlic and yoghurt.

SEEKH KEBAB, 7.25

Minced lamb marinated with lime, coriander & cumin, grilled over the coals with mint sauce.

TANDOORI CHAAT, 6.50 (V)

Take a skewer & pierce pineapple, capsicum & paneer, dip it in garam masala, vinegar & cumin then grill.

CAULIFLOWER, 5.25 (V)

Marinated in yogurt & classic tandoor spices, slowly grilled over coals.

SPICED LAMB CHOPS, 9.95

Steeped overnight in a middle eastern blend of spices with ginger and garlic, finished over open coals.

TANDOORI SPICED WINGS, 6.75

as good as they get chicken wings, tossed in our Bombay house sauce

TANDOORI KING PRAWN, 9.95

King prawns steeped in our house smoked tandoori rub, flash flamed on the robata grill and finished in citrus lemon.

HARIYALI CHICKEN TIKKA, 7.25

Chicken pieces marinated with yoghurt, coriander, ginger and garlic then chargrilled over open coals.

HUMBLE CURRIES

ROGAN JOSH, 7.25

Long cooked lamb, onions, peppers & tomatoes, Kashmiri style with yogurt.

LAMB MADRAS, 7.25

Everyone's favourite old style curry originally from Madras (tamil / nadu).

BUTTER CHICKEN, 7.00

Tandoor chicken & tomatoes, cashews, green cardamom in mildly spiced butter sauce.

KORMA, 7.00

From Turkish origin, braised chicken in mildly spiced sauce made with yogurt & ground cashew.

CHICKEN TIKKA MASALA, 7.00

Tandoor chicken tikka with a mixed spice, tomato, coriander and creamy yoghurt sauce

LAMB ACHARI, 7.25

Spiced Punjabi lamb curry made with mixed pickle, onions, garlic and garam masala

RAILWAY CHICKEN, 7.00

A rich, savoury chicken curry of tomato, garlic and north indian spices

CHICKEN MADRAS, 7.00

Originally from Madras (Tamil/Nadu) Fairly hot curry, with fresh ground spices & chilli powder.

SAAG PANEER, 7.00 (V)

a classic jalfrezi dish of spiced spinach, studded with cubes of creamy fried paneer cheese.

DAAL MAKHANI, 5.50 (V)

overnight cooked black lentils & red kidney beans on tandoor, tomato puree, fresh ginger & cream.

BOMBAY POTATOES, 4.75 (V)

baby potatoes cooked with onions, mustard seeds & curry leaves.

GARLIC LAMB BHUNA, 7.25

A deep rich tender lamb curry of tomatoes, onion and garlic, laced with dried fenugreek.

GARLIC CHILLI CHICKEN, 7.00

A garlicky and spicy south Indian specialty, flavoursome and laced with curry leaves, garlic, tomato and onion.

CHANA MUSHROOM, 5.95 (VGN)

North Indian chickpea, mushroom and tomato curry.

CAFÉ SIDES

KACHUMBER, 2.75

Indian chopped salad, cucumber, onion & tomato.

CHAAKOO SLAW, 2.75

Spicy Bombay style coleslaw.

RAITA, 2.50

Yogurt, cucumber, fresh coriander & spices.

JEERA RICE, 2.95

Basmati rice, cumin seeds, onions.

LEMON RICE, 2.95

Basmati rice, fenugreek seeds, mustard seeds, fresh lemon juice.

MASALA FRIES, 2.75

Skinny fries with masala seasoning.

MIXED PICKLE, 1.50

CHUTNEY, 1.50

BOMBAY BAKERY

—
NAAN 1.95

PESHWIRI NAAN

2.50

GARLIC NAAN

2.25

CHAAKOOUK

CHAAKOOBOMBAYCAFE

ALLERGENS :We strive to create a menu with as few allergens present as possible, but due to the very nature of our kitchen, we cannot guarantee that airborne particles have not cross contaminated certain dishes. Every effort is made to minimize the risk but if you have a food allergy or food intolerance and wish to know more about our food or our ingredients please ask a member of staff.

THANK YOU

CAFÉ PUDDINGS

**CRUNCHIE CHOCOLATE
MOUSSE, 5.50**

GULAB JAMON, 4.95
Hot cardamom sugar dusted doughnuts
with honey rose syrup.

**MANGO & BANANA
CRUMBLE, 4.95**

KHEER, 4.95
our house rice pudding, flavoured with
cardamom and vanilla



THE CAFÉS ICE CREAMS & SHAKES

— ICE CREAM —
VANILLA

RASPBERRY SORBET
TOASTED COCONUT
PISTACHIO
TURKISH DELIGHT

— 1.50
PER SCOOP

— MILKSHAKES —
All made with Crolla's ice cream

TOASTED COCONUT
PISTACHIO
TURKISH DELIGHT
**RASPBERRY &
OATMILK (VG)**
ALL 3.50

— COFFEE —
CAPPUCCINO, 2.20
LATTE, 2.20
ESPRESSO, 1.80
DBL ESPRESSO, 2.20
AMERICANO, 2.20
FLAT WHITE, 2.20

— LIQUOR —
CHEEKY—CHOC—CHAI
5.50

Amrut Single Malt with our scrumptious chai
and a touch of chocolate.

— LOOSE LEAF TEA —
ASSAM, 2.00
DARJEELING, 2.00
BREAKFAST TEA, 2.00
PEPPERMINT, 2.00
EARL GREY, 2.00
CAMOMILE, 2.00

LASSIS & HOT DRINKS

— LASSIS —
MANGO
NATURAL
PASSIONFRUIT
& LIME
PEACH

GUAVA & RASPBERRY
ALL 3.50

— SQUEEZED JUICE —
ORANGE, 2.80

— CHAI —
CHAI TEA

First and foremost, our famous
Single, **1.95** / Pot to share, **2.95**



WINES

— WHITE WINE —

SAUVIGNON BLANC, CHAAKOO

Chile, 12% — **4.95** (175ml), **19.95** (btl)

Dry and crisp, with loads of zingy citrus and tropical fruit flavours. Good on its own and
matches lighter foods such as salads, chicken or seafood.

VIOGNER, LES GRES

France 2017. 12.5% **4.95** (175ml), **20.95** (btl)

A proper viogner. bursting with stone fruit - peach and apricot on the nose and palate

CHENIN BLANC, FRANSCHHOEK CELLAR

South Africa 2017. 13.5% **4.95** (175ml) **20.95** (btl)

A full and rich chenin blanc with expressive fruit aromas.
Fresh tropical fruit flavours and a velvety Finish

FIANO, LUNATE IGT SICILIA

Italy 2016. 13.5% **23.95** (btl)

A well-balanced and aromatic fiano. Crisp and fresh on the palate with stone
fruit flavours complimented by a refreshing acidity.

MOSCATEL/CHARDONNAY, GORU EL BLANCO

Spain. 13% **29.95** (btl)

This delicious blend of Moscatel and Chardonnay displays aromas of rosewater and lemon
and is crisp and fresh on the palate with delicate aromatic grapey notes

PINOT GRIS, LAWSON'S DRY HILLS

New Zealand, 2013, 13.5% — **35.95** (btl)

This wine exhibits charming aromas of fresh pears, nectarines and citrus. The palate has a
lovely balance with concentrated fruit, crisp acidity and a sliver of sweetness. An elegant
wine with a rich complex finish.

— ROSE WINE —

ZINFANDEL ROSE, ZINNIA,

California, 2014, 10% — **4.65** (175ml), **17.95** (btl)

A lovely, refreshing rose with lots of ripe raspberry and strawberry characters.

— SPARKLING —

DEMI-SEC CAVA, VILARNAU,

Spain, 11.5% — **4.45** (125ml), **27.95** (btl)

Pale straw in colour with a fine mousse of bubbles. Its slightly sweet fizz is delicately
flavoured with fresh citrus and apple and has a refreshing balancing acidity. The one to try!

CHAMPAGNE GRAND BRUT, PERRIER JOUET

France, NV, 12% — **59.95** (btl)

Floral and fruity variations. The elegance and finesse of an unwavering style. A perfect
introduction to the floral, stylish and diamond-cut style of the Perrier-Jouët house.

— RED WINE —

CABERNET SAUVIGNON, CHAAKOO

Chile, 13% — **4.95** (175ml), **19.95** (btl)

A smooth, rounded, mellow and well balanced Cabernet. Bright raspberry
red in colour with rich blackberry aromas, whilst soft and easy drinking.

PINOT NOIR, TORREON DE PAREDES

Chile, 14.5% — **5.45** (175ml), **22.45** (btl)

Complex, meaty soft and full with fresh acidity and matured tannins.
The finish is long with notes of red fruits, vanilla and chocolate

MALBEC, MONTANES

Argentina, 2015, 14% — **5.65** (175ml), **22.95** (btl)

Red ruby colour with violet hints. Raspberry and spices on the nose. A modern fruit
forward style of Malbec with subtle oak influence, giving lovely sweet spicy notes.

SHIRAZ, COORONG ESTATE

Australia, 2014, 14% — **24.95** (btl)

This classic Australian Shiraz combines heady aromas of smoky, dark fruit and subtle hints of
mint. Spicy blackberry and plum flavours on the palate are followed by a long, smooth finish.
Great with lamb dishes and cheese.

ISOLA DEI NURAGHI, PASSO ANTICO

Italy 2014. 14% **27.95** (btl)

An intense blend of three sardinian grapes, wonderfully fruity on the palate.
A round full-bodied red with excellent structure and smooth tannins

GAMAY NOIR, JEAN LORON RIFT 69

France, 13% — **32.00** (btl)

This wine gives off cherry, blackberry and bilberry aromas, embellished
with spicy and mineral notes