

# Chatkharay

Indian and Pakistani Grill

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## *BYOB*

[Dine in/Take out /Delivery & Catering]

# MENU

## Appetizers

1. Vegetable Samosas.....	\$4
• Fresh Vegetables spiced and lightly fried in batter.	
2. Papadam.....	\$2
3. Vegetable Spring Roll.....	\$3
• Crispy fried vegetables filled in an egg roll and deep fried.	
4. Aaloo Papri Chat.....	\$5
• Diced steamed potatoes & chickpeas topped with spices & served with papri, yogurt & savoury tamarind sauce.	
5. Samosa Chat.....	\$6
6. Mixed Pakora Platter.....	\$8
• Vegetables, Potatoes spiced and lightly fried in batter.	
7. Fish Pakora.....	\$6
• Deep fried in a batter with spices.	
8. Wattatta.....	\$4
• Mashed spiced potatoes dipped in batter and lightly fried.	
9. Bhujia.....	\$4
• Mixed lentils mashed & dipped in batter and deeply fried.	
10. Pani Puri .....	\$6
• A round hollow puri fried crisp and filled with a mixture of flavoured water, tamarind chutney, chilli, chat masala, potato, onion and chickpeas.	

## SOUP

1. Chicken Corn Soup.....	\$5
2. Tomato Soup.....	\$4

## SALADS

- |                             |     |
|-----------------------------|-----|
| 1. Special House Salad..... | \$5 |
| 2. Mixed Salad.....         | \$4 |
| 3. Pasta Salad.....         | \$4 |

## WRAPS

(Wrapped in white or whole wheat chappati served with fresh salad).

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|----------------------------------|------|
| 1. Chicken Garlic Mayo Roll..... | \$12 |
| 2. Chicken Raita Roll.....       | \$12 |

## ACCOMPANIMENTS

- |                                 |     |
|---------------------------------|-----|
| 1. Achar .....                  | \$2 |
| 3. Raita.....                   | \$2 |
| 4. Onion & Tomato Chutney ..... | \$2 |
| 5. Mango Chutney .....          | \$2 |

# CURRIES

**Paneer** \$11.99

**Chicken** \$13.99

**Lamb** \$15.99

**Seafood** \$16.99

## 1. Vegetable Curry

- *Light gravy made with onions and tomatoes, flavored with ginger, garlic and cilantro.*

## 2. Korma

- *Cream based sauce cooked with spices.*

## 3. Karhai

- *Tomato based sauce mixed with onions, bell peppers and spices.*

## 4. Tikka Masala

- *Cream based riche tomato gravy flavored with spices.*

## 5. Shahslik

- *Marinated & grilled to perfection, combined with grilled vegetables on a stick.*

## 6. Vindaloo

- *A very spicy, vinegary dish prepared with beef, chicken, or lamb.*

## 7. Handi

- *Heavy gravy made with onions, tomatoes and spices in a traditional pot.*

## 8. Saagwala

- *Chopped spinach and a combination of onions and spices.*

## 9. Handi Kebab

- *Minced fried kebabs simmered in a spicy curried sauce.*

## 10. Achar Gosht (Lamb/Chicken)

- *Spicy and pickled flavored gravy cooked with hot & sour spices.*

## 11. Beef Pasandey (Steak)

- *Tenderized beef marinated in yogurt and cooking sauce with spices.*

## 12. Bhuna Qeema

- *Minced lamb/chicken flavored with spices garnished with cilantro.*

## 13. Chicken Makhani Saag

- *A blend of chopped spinach in creamy sauce mixed with boneless chicken.*

## BAR B Q

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|--|-------------|
| 1. <b>Chicken Chargha .....</b>  | <b>\$18</b> |
| • <i>Whole chicken is marinated with a special chargha masala and cooked by steaming, then deep fried with a crispy layer.</i> |             |
| 2. <b>Malai Boti .....</b>   | <b>\$12</b> |
| • <i>Chicken boneless pieces marinated in green masala and yogurt &amp; cooked in tandoor.</i>                                 |             |
| 3. <b>Gola Kebab.....</b>  | <b>\$10</b> |
| • <i>Minced beef marinated with spices &amp; cooked in tandoor.</i>  |             |
| 4. <b>Seekh Kebab.....</b>   | <b>\$11</b> |
| • <i>Minced beef meat rolls cooked in tandoor.</i>   |             |
| 5. <b>Chicken Tikka.....</b>   | <b>\$13</b> |
| • <i>Marinated chicken pieces with mild/hot spices&amp; yogurt cooked in our special clay oven (Tandoor)</i>                   |             |
| 6. <b>Chicken Reshma Kebab.....</b>  | <b>\$12</b> |
| • <i>Boneless chicken pieces are marinated in a unique preparation of yogurt, cream and spices.</i>                            |             |

## CHEF'S SPECIAL

- |  |            |
|--|------------|
| 1. <b>Shami Kebab .....</b>  | <b>\$5</b> |
| • <i>Mixed lentils with beef, chicken or lamb mince patty with spices.</i> |            |
| 2. <b>Chapli Kebab .....</b>   | <b>\$6</b> |
| • <i>Minced beef, chicken or lamb patty with spices.</i>                   |            |

## VEGETARIAN

1. <b>Malai Kofta</b> .....	\$12
• <i>Ground vegetable balls lightly fried and simmered in a creamy sauce.</i>	
2. <b>Aaalo Gobi</b> .....	\$10
• <i>Potatoes and cauliflower, slowly cooked with onions and spices.</i>	
3. <b>Mixed Vegetable Korma</b> .....	\$11
• <i>A mixture of vegetables in a cream based sauce, with spices.</i>	
4. <b>Bhindi Fry</b> .....	\$10
• <i>Fried Okra, sauted with onions, tomatoes and spices.</i>	
5. <b>Bhaingan Bharta</b> .....	\$11
• <i>Roasted eggplant cooked with tomatoes and spices.</i>	
6. <b>Chana Masala</b> .....	\$11
• <i>Chick peas simmered with spices and flavored with cilantro</i>	
7. <b>Dal Fry</b> .....	\$11
• <i>A mixture of split yellow lentils, cooked with onions, tomatoes and spices.</i>	
8. <b>Saag Paneer</b> .....	\$9
<i>Steamed spinach blended in a sauce with spices.</i>	

## BIRYANI (RICE SPECIALITIES)

(Served with Raita & Fresh Salad)

1. <b>Vegetable Biryani</b> .....	\$12
• <i>Special Basmati rice cooked and fried with vegetables</i>	
2. <b>Chicken Biryani</b> .....	\$14
• <i>Special Basmati rice cooked with Chicken, Onions, Fresh Ginger and flavored with light spices.</i>	
3. <b>Shrimp Biryani</b> .....	\$16
• <i>Basmati rice cooked with layers of shrimp flavored with saffron.</i>	
4. <b>Lamb Biryani</b> .....	\$15
• <i>Tender pieces of Lamb cooked in basmati rice and exotic spices.</i>	
5. <b>Fish Biryani (prepared in green masala)</b> .....	\$17
• <i>Basmati rice cooked with layers of Fish flavored in green spices. (Combination of Cilantro, Mint leaves and green chillies)</i>	

- Plain Rice .....\$2
- Plain basmati boiled rice.

## DESSERTS

1. Kheer .....\$4
2. Ras Malai.....\$5
3. Gulab Jamun.....\$4
4. Gajar ka Halwa.....\$7

## BREADS

1. Nan or Roti .....\$2
2. Cheese Nan.....\$3
3. Ginger, Garlic or Onion Nan .....\$3
4. Keema Nan .....\$4
5. Aaloo, Methi Pudina Paratha .....\$3
6. Bread basket(*Naan, Onion Naan and Laacha Paratha*) .....\$8
7. Poori .....\$2

## BEVERAGES

1. Lassi .....\$3
  - Traditional yogurt drink (sweet/salty)
2. Green Tea .....\$1.50
3. Falooda .....\$8
4. Can of Soda .....\$1.50
5. Bottle Water .....\$3
6. Chatkharay's Special Drink .....\$4
  - Lemonade with mild spice and lemon

## SEA FOOD

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|--|------|
| 1. Lahori Fish .....   | \$13 |
| • <i>Fish fillets marinated with mixture of special spices &amp; herbs</i> |      |
| 2. Green Masala Fish .....   | \$15 |
| • <i>Fish fillets marinated with mixture of green masala &amp; spices.</i> |      |

## KIDS MENU

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|--|------|
| 1. Fish Finger .....[6 pcs]            | \$7  |
| 2. Honey Chicken .....[5pcs]           | \$8  |
| 3. Chicken Club Sandwich .....         | \$10 |
| • <i>Served with fries &amp; salad</i> |      |
| 4. Fries.....                          | \$2  |
| 5. Malai Boti .....                    | \$8  |