



TAKE AWAY MENU

Unit E2, 2 Riverlight Quay,
Nine Elms Lane, London SW11 8AW

+44 2037959000 / +44 7485365961
info@chokhidhani.co.uk
www.chokhidhani.co.uk



STARTERS

MOONG DAL PAKODI (V) £5.50
MOONG LENTIL FRIED DUMPLING SERVED
WITH CHUTNEY

MIRCHI BADA (V / VG) £5.50
POTATO STUFFED FRIED CHILLI

DAL KACHORI (V / CVG) £7
LENTIL FILLED CRISPY FRIED DUMPLING

VEG SAMOSA CHAAT (V / CVG) £7
TWIN SAMOSAS WITH CURRIED CHOLE,
GINGER, CORIANDER & SAUCE VARIATIONS

KADAK MOMO CHAAT (V / CVG) £8
CRISPY VEGETARIAN DUMPLING, POTATO &
CHICKPEAS

TAWA CHICKEN (GF) £8.50
FILLETS, LIGHTLY MARINATED AND
PERFECTED OVER A GRIDDLE

PRAWN KEMPU BEZULE £9
MANGALOREAN CHILLIES, GINGER, CURRY
LEAVES & COCONUT

TANDOOR GRILL

MANGO PANEER (V) £9.50
INDIAN COTTAGE CHEESE, PINEAPPLE,
ONION, PEAS & MINT

PANEER TIKKA WRAP £11
FLAVOURFUL COTTAGE CHEESE TIKKA
WRAPPED WITH VEGETABLES AND SAUCES

MURGH TIKKA WRAP £12
FLAVOURFUL CHICKEN TIKKA WRAPPED
WITH VEGETABLES AND SAUCES

JOSHILA MURGH TIKKA £14
AROMATIC FLAVORFUL CHICKEN THIGHS

ADRARI LAMB CHOPS £15
CORNISH LAMB CUTLETS, GINGER,
CLOVE & CARDAMOM

SHEEKH-E-KHAZANA KEBAB £14
A LOVELY BLEND OF MINCED LAMB AND
CHICKEN, GINGER, MINT & MACE

JUMBO JHINGA BALCHAO £19
3 TIGER PRAWNS IN THEIR SHELLS &
GOAN SPICES

CLASSIC SIGNATURES DISHES

DAL TADKA (V / VG / GF) £10
A COMBINATION OF FIVE LENTILS

KADHI PAKODA (V / GF) £11
GRAM FLOUR DUMPLING IN SPICED
YOGHURT CURRY WITH CUMIN,
CHILLI & GARLIC

DAL MAKHAN (V / GF) £11
BLACK LENTILS IN A LUXURIOUS SAUCE

*ALOO PYAAZ KI SABJI
(V / VG / GF) £12*
DICED POTATOES WITH ONIONS

DAL BATI CHURMA (V) £14.50
CLASSIC RAJASTHANI DISH
WITH DAL PANCHMELLI,
GHEE SOAKED BATI & CHURMA

SUBZI KADHAI PANEER (V / GF) £14.50
SOFT INDIAN COTTAGE CHEESE, MIXED
VEGETABLES

KER SANGRI (V / GF) £14.50
TRIO OF SUNDRIED BEANS, A TOUCH OF SPICES &
YOGHURT

PALAK PANEER (V / GF) £16 N
COTTAGE CHEESE SIMMERED IN A RICH, CREAMY
GARLIC-SPINACH SAUCE

GATTE CURRY (V / GF) £14.50
GRAM FLOUR GNOCCHI SIMMERED IN SPICED
YOGHURT SAUCE

JODHPURI MURGH (GF) £16 🍲
CHICKEN FILLET, YELLOW SPLIT GRAM & CHILLI
CURRY

MURGH MAKHAN (GF) £16
CHICKEN TIKKA SIMMERED IN A LUXURIOUS
SPICED TOMATO & CREAMY SAUCE

LAAL MAAS (GF) £17 🍲🍲
SUCCULENT CUBES OF LAMB LEG, YOGHURT,
MACE & CARDAMOM

MOHAN MAAS (GF) £17 🍲
LAMB DICES IN RICH COCONUT, RED CHILLI
GRAVY

HYDERABADI BIRYANI

(HYDERABADI STYLE DUM COOKING IN A TERRACOTTA POT,
SERVED WITH WILD MUSTARD RAITA)

SUBZI GULDUSTA BIRYANI (V) £17

CHICKEN BIRYANI (GF) £18

LAMB BIRYANI (GF) £21

SIDE DISHES

ONION, CHILLI, LEMON (V / VG / GF)
£2.50

PAPAD & CHUTNEY (V) £4.50

WILD MUSTARD SMOKY RAITA £3

VEGETABLE SALAD (V / GF) £4

DAL TADKA (V / VG / GF) £5

CHOLE (V / GF) £6

DAL MAKHAN (V / GF) £6

CHICKEN TIKKA SALAD (GF) £6.50

RICE

STEAMED BASMATI RICE (VG / GF)
£3.50

**PILAU - BASMATI RICE WITH
KASHMIRI SAFFRON & SPICES** (V /
GF) £3.75

BREADS

£3.50

ROTI (VG)

MINI MISSI ROTI (V / GF)

PLAIN PARATHA (V)

LACCHI PARATHA (V)

NAAN

GARLIC CORIANDER NAAN

MINI BAJRA ROTLA (V)

STUFFED NAAN BREADS £4

ROSEMARY CHEESE NAAN

PESHWARI NAAN

LAMB KEEMA NAAN

RAJASTHANI FEAST

MAHARANI THALI £32 🍲

(AN ARRAY OF ROYAL VEGETARIAN DELICACIES)

TANDOOR ITEM OF THE DAY, GATTE CURRY,
KER SANGRI, SUBZI KADHAI PANEER, KADHI
PAKODA, ALOO PYAAZ, PANCHMELLI DAL, BATI,
CHURMA, STEAMED RICE,
MISSI ROTI, BAJRA ROTLA, KHICHIA PAPAD,
MIRCHI TIPORE, GARLIC CHUTNEY

MAHARAJA THALI £35 🍲

(CHICKEN AND LAMB DISHES ALONG WITH
ETHNIC DISHES OF THE REGION)

TANDOOR ITEM OF THE DAY, GATTE CURRY,
KER SANGRI, LAAL MAAS, JODHPURI MURGH,
KADHI PAKODA, PANCHMELLI DAL, BATI,
CHURMA,
STEAMED RICE, MISSI ROTI,
BAJRA ROTLA, KHICHIA PAPAD,
MIRCHI TIPORE, GARLIC CHUTNEY

PLEASE LET OUR TEAM KNOW IF YOU NEED INFORMATION
ABOUT ALLERGENS PRESENT IN THE MENU.
WE ONLY USE FREE-RANGE EGGS, PREMIUM QUALITY
INGREDIENTS IN THEIR PRIME DURATION
ALL PRICES ARE INCLUSIVE OF 20% VAT.

V - VEGETARIAN VG - VEGAN
VVG - CAN BE MADE VEGAN GF - GLUTEN FREE