



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.

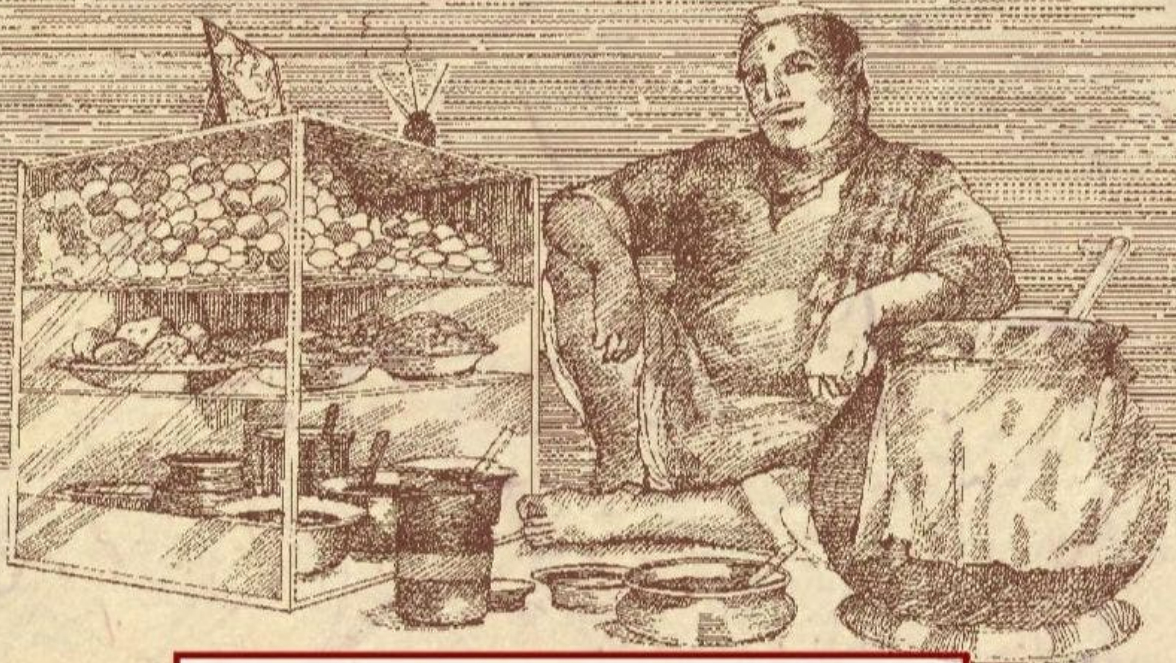
At Chor Bizarre, we have hand picked a collection of furniture, tableware and curios to catch your eye and explore beyond the boundaries of your own table. In the past, we have been called "a museum", "an attic", "really clever" and "quite eccentric"- all descriptions that we feel sum up the essence 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 🍽️ 🥗
Paneer Angara, Tandoori Melai Phool, Kurkuri Makkai, Tandoori Bharwan Khumb
Portion: 450 Gms Energy: 581.25 Kcal | 990 |
| Purani Dilli Ki Papri Chaat 🍽️ 🥗
Semolina & Hour Chips, Yoghurt, Chutney, Tamarind, Spices
Portion: 230 Gms Energy: 385.74 Kcal | 240 |
| Dahi Batata Puri 🍽️ 🥗
Crisp Flour Spheres, Potato, Yoghurt, Mint, Dry Ginger Chutney - Topped With Sev
Portion: 220 Gms Energy: 353.85 Kcal | 240 |
| Palak Patta Chaat 🍽️ 🥗
Crispy Spinach, Chutneys, Yoghurt & Seasoning
Portion: 200 Gms Energy: 290.13 Kcal | 240 |
| Papad Platter 🍽️ 🥗
Pachadi & Sweet Ginger Dip
Portion: 130 Gms Energy: 232 Kcal | 220 |
| Tawa Aloo Tikki 🍽️ 🥗
Crisp Potato Patties, Yoghurt, Mint, Tamarind & Seasoning
Portion: 200 Gms Energy: 335.35 Kcal | 240 |
| Paneer Angara 🍽️ 🥗
Cottage Cheese, Chilli, Lemon
Portion: 250 Gms Energy: 301.55 Kcal | 590 |
| Bharwan Paneer Tikka 🍽️ 🥗
Stuffed Cottage Cheese, Tandoori Masala
Portion: 250 Gms Energy: 320 Kcal | 590 |
| Nadru Ki Tikki 🍽️ 🥗
Lotus Root, Fennel, Royal Cumin
Portion: 250 Gms Energy: 201.43 Kcal | 570 |
| Kurkuri Makkai 🍽️ 🥗
Crisp Corn Fingers
Portion: 250 Gms Energy: 453.84 Kcal | 570 |
| Tandoori Malai Phool 🍽️ 🥗
Cauliflower, Broccoli, Cheese Marinade, Cream
Portion: 250 Gms Energy: 350.55 Kcal | 570 |
| Tandoori Bharwan Khumb 🍽️ 🥗
Stuffed Mushroom, Cottage Cheese
Portion: 250 Gms Energy: 304.3 Kcal | 570 |

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!

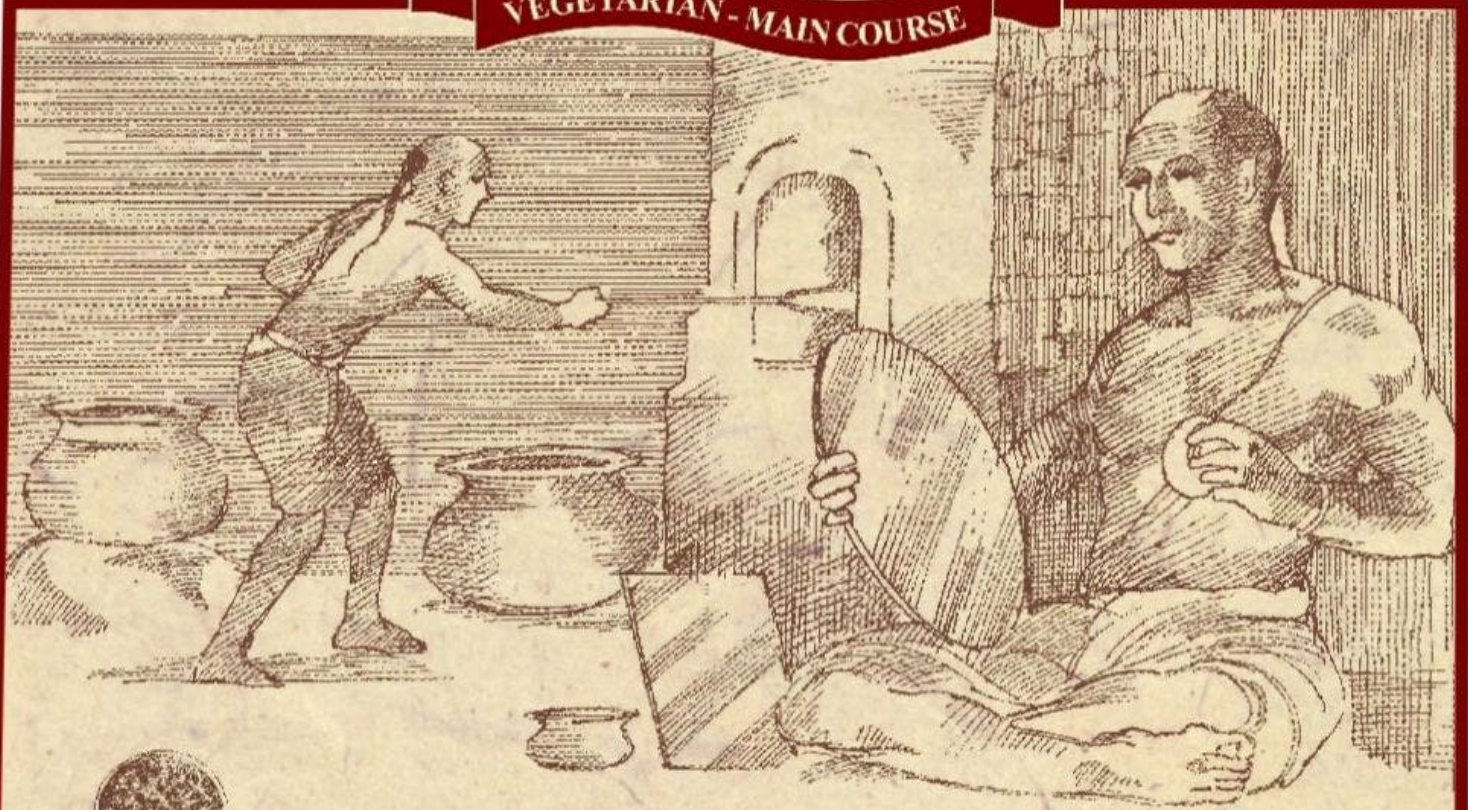


Badminton

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.

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 2,600 kcal energy per day; however, calorie needs may vary.

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: 667.77 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: 930.24 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: 512.24 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: 449.6 Kcal	645
Palak Tamatar Ki Burji  Chopped Spinach, Onion, Tomato, Spices Portion: 350 Gms Energy: 219.35 Kcal	645
Dal Chor B'zar  Black lentils, Tomatoes & Cream Portion: 350 Gms Energy: 851.77 Kcal	590
Dal Tadka  Yellow Lentils, Tomatoes, Onions & Cumin Seeds Portion: 350 Gms Energy: 570.68 Kcal	590

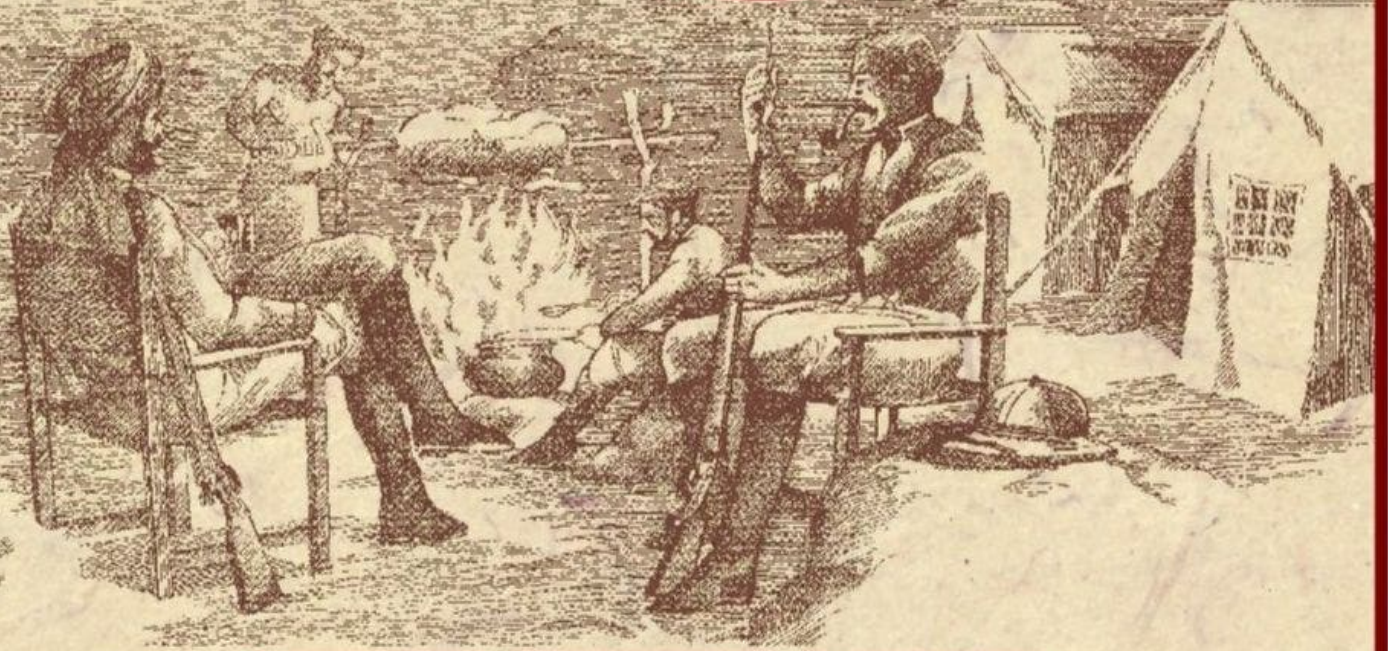
Home made secrets

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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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 876.47 Kcal	
■ Murgh Maska Maarke 🍗 🌿	790
Tandoori Chicken, Tomato & Butter Gravy Portion: 450 Gms Energy 525.91 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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An average active adult requires 2,690 kcal energy per day; however, calorie needs may vary.

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 'Yasta 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, Haq, Nadroo Chooma
 Portion: 925 Gms | Energy: 1516.66 Kcal

- **Vegetarian** 1445
 Laal Paneer, Dum Aloo, Khatte Baingan, Nadroo Yakhni, Haq, Bhaderwah Rajmah, Nadroo Chooma
 Portion: 825 Gms | Energy: 1001.59 Kcal
 Each Tarami Is Served With Rice, Mooli Akhrot Chutney, Tamatar Mirch & Laal Hyaraz. Kashmiri Phirni & Katiwa 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: 811.25 Kcal

- **Khatte Baingan** 645
 Eggplant, Tamarrind, Kashmiri Spices
 Portion: 350 Gms | Energy: 716.05 Kcal

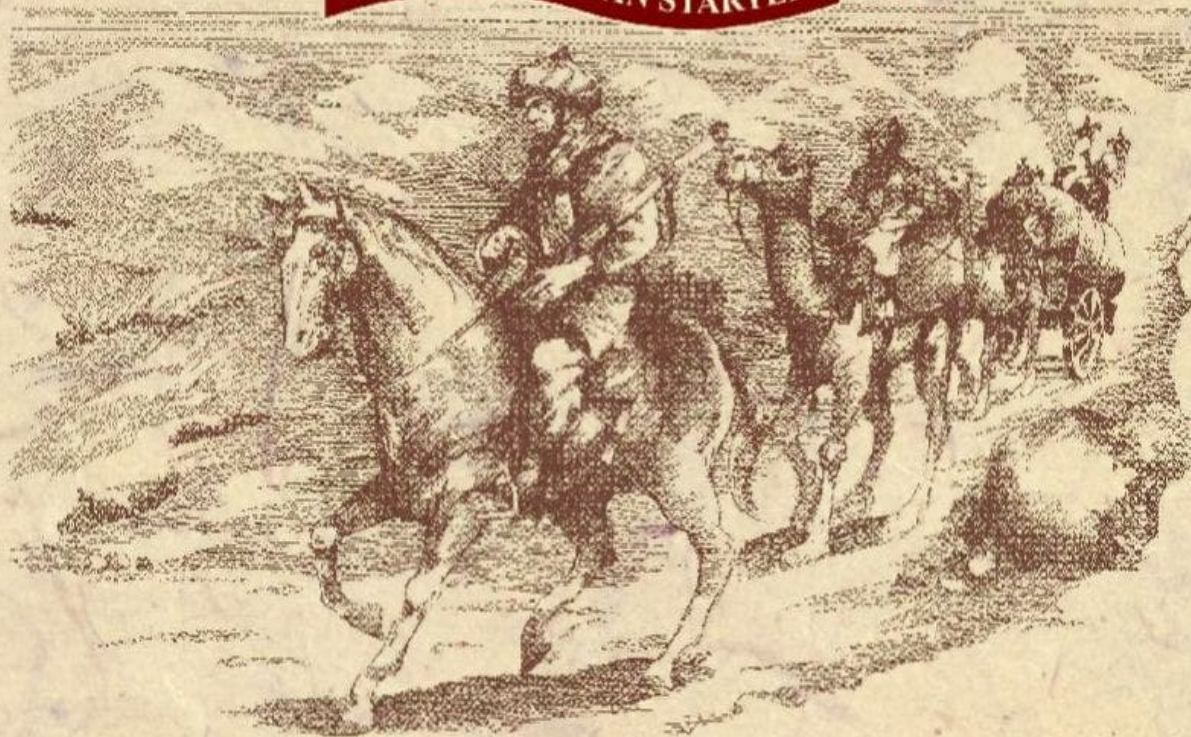
- **Nadroo Yakhni** 645
 Lotus Root, Yoghurt Spiced With Aniseed & Cardamom
 Portion: 350 Gms | Energy: 370.35 Kcal

- **Haq (Seasonal)** 590
 Seasonal Kashmiri Greens Cooked In Their Own Juices
 Portion: 350 Gms | Energy: 290.77 Kcal

- **Bhaderwah Rajmah** 590
 Red Kidney Beans, Kashmiri Spices
 Portion: 350 Gms | Energy: 444.03 Kcal

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NON VEGETARIAN STARTERS



Non Vegetarian Sampler 🍴🍷🍷 <i>Gazab Ka Tikka, Galouti Kabab, Kasundi Mahi Tikka, Murgh Shaami</i> Portion: 400 Gms Energy 799.24 Kcal	1350
Jheenga Malai Kalimirch 🍴🍷🍷 <i>Char Grilled Prawns, Cheese, Black Pepper</i> Portion: 300 Gms Energy 302.41 Kcal	1250
Rava Fish Fry 🍴🍷 <i>Sole Fish, Chilli, Lemon</i> Portion: 250 Gms Energy 415.2 Kcal	890
Kasundi Fish Tikka 🍴🍷 <i>Sole Fish, Mustard, Chilli Garlic</i> Portion: 250 Gms Energy 302.68 Kcal	890
Gazab Ka Tikka 🍴🍷🍷 <i>Chicken Tikka, Cheese Marinade</i> Portion: 250 Gms Energy 460.75 Kcal	750
Tandoori Chicken 🍴 <i>One of India's Ambassador's To The World Needs No Introduction</i> Portion: 700 Gms Energy 1401.35 Kcal	790
Rampuri Seekh Kabab 🍴🍷 <i>Chicken Mince, Onion, Coriander</i> Portion: 200 Gms Energy 420.73 Kcal	750
Murgh Shaami 🍴🍷 <i>Chicken Patties, House Spice Blend</i> Portion: 200 Gms Energy 310.72 Kcal	750
Chicken Burrha 🍴🍷 <i>Chicken Drumstick, Fried Onion, House Spice Blend</i> Portion: 350 Gms Energy 701.35 Kcal	790
Gilafi Seekh Kabab 🍴🍷 <i>Lamb Mince, Bell Peppers, Aromatic Spices</i> Portion: 750 Gms Energy 612.74 Kcal	790
Kashmiri Kanti Kabab <i>Lamb Morsels, Onions, Tomatoes & Kashmiri Spices</i> Portion: 250 Gms Energy 365.32 Kcal	790
Galouti Kabab <i>Pan Fried Minced Lamb</i> Portion: 250 Gms Energy 710.01 Kcal	790

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.



BREADS

■ Stuffed Kulcha (Paneer/Potato/Onion) 🍞 🍞	150
Portion: 180 Gms Energy (301.81 / 365.47 / 351.99) Kcal	
■ Parantha (Lachha/Pudina/Ulta Tawa) 🍞 🍞	130
Portion: 90 Gms Energy (251.61 / 314.11 / 333.22) Kcal	
■ Naan 🍞 🍞	130
(Plain/Kalonji/Buttered/Garlic/Cheese/Mirchi Garlic)	
Portion: 100 Gms Energy (254.78 / 254.78 / 287.23 / 268.02 / 286.67 / 268.64) Kcal	
■ Roti (Tandoori/Missi) 🍞	85
Portion: 80 Gms Energy (190.92 / 252.99) Kcal	
■ Keema Cheese Kulcha 🍞 🍞	230
Portion: 180 Gms Energy 533.19 Kcal	
■ Malabar Parota 🍞 🍞	130
Portion: 90 Gms Energy 254.78 Kcal	

BIRYANI & RICE

■ Subz Dum Biryani 🍛 🍛	690
Served With Mirchi Ka Salan, Burhani Raita & Kachumber Saiad	
Portion: 800 Gms Energy 1342.66 Kcal	
■ Hyderabad Biryani 🍛 🍛	890
Served With Mirchi Ka Salan, Burhani Raita & Kachumber Saiad	
Portion: 850 Gms Energy 1428.66 Kcal	
■ Hyderabad Gosht Biryani 🍛 🍛	890
Served With Mirchi Ka Salan, Burhani Raita & Kachumber Saiad	
Portion: 850 Gms Energy 1322.24 Kcal	
■ Coconut Rice 🍛	425
Fresh Coconut, Basmati Rice	
Portion: 300 Gms Energy 470.4 Kcal	
■ Steamed Rice	390
Portion: 300 Gms Energy 356.41 Kcal	

ACCOMPANIMENTS

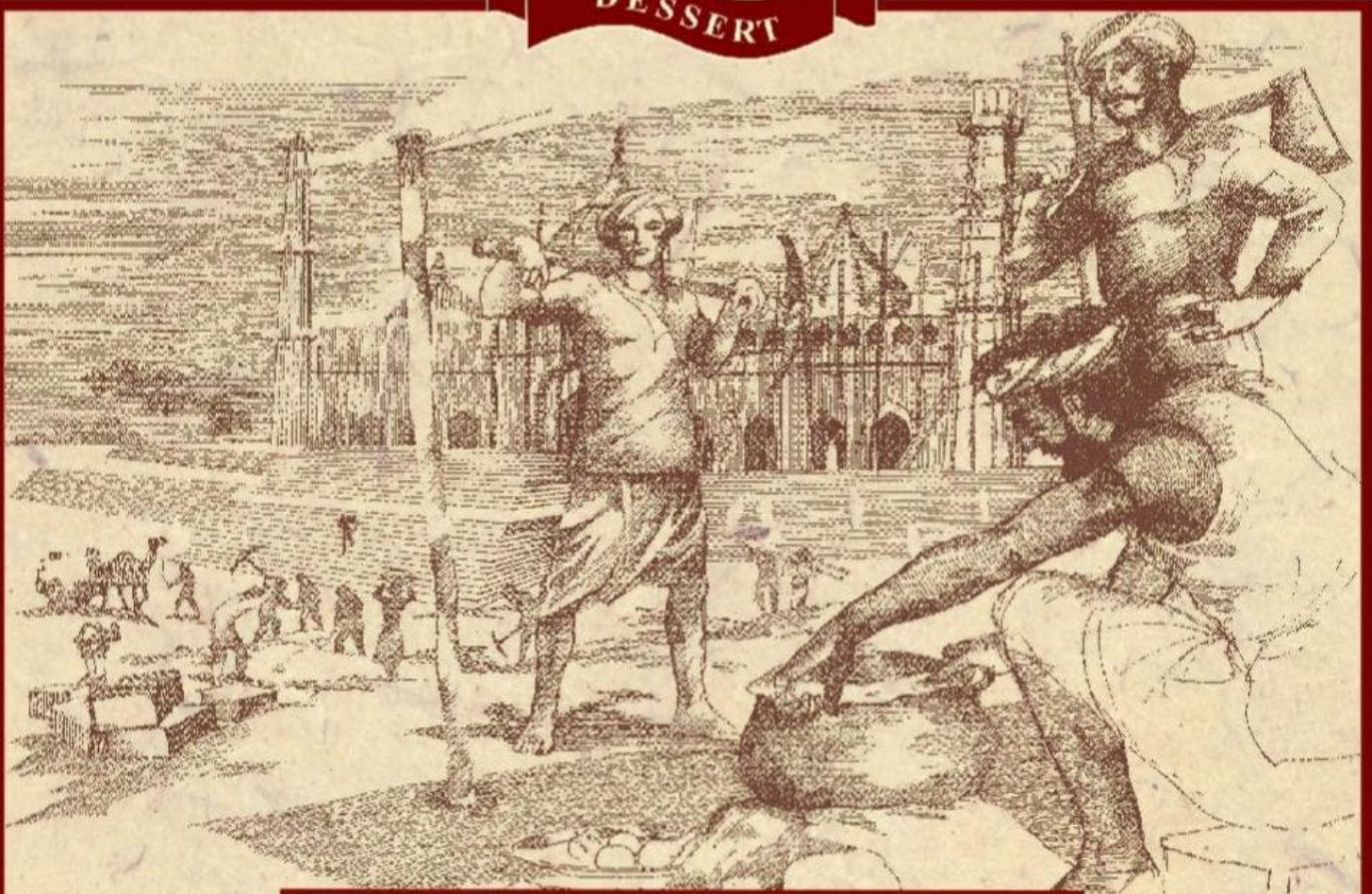
■ Dahi Gujiya 🍛 🍛	220
Portion: 180 Gms Energy 270.28 Kcal	
■ Raita (Mixed/Boondi) 🍛	165
Portion: 200 Gms Energy (165.99 / 197.83) Kcal	
■ Green Salad	165
Portion: 150 Gms Energy 49.56 Kcal	

■ Vegetarian

■ Non-Vegetarian

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DESSERT



■ Kashmiri Phirni 🌱 🥚 🥥 Milk, Semolina, Saffron Portion: 110 Gms Energy 174.05 Kcal	190
■ Rasmalai 🌱 🥚 🥥 Spongy Cottage Cheese Dumpling, Saffron Infused Milk Syrup Portion: 150 Gms Energy 140.36 Kcal	190
■ Stuffed Gulab Jamun 🌱 🥚 🥥 Fried Sphere Of Milk Solid, Dipped In Sugar Syrup Portion: 120 Gms Energy 478.1 Kcal	190
■ Zauk-e-Shahi 🌱 🥚 🥥 Mini Gulab Jamun In Rabdi Portion: 120 Gms Energy 478.2 Kcal	222
■ Malpua with Rabdi 🌱 🥚 🥥 Sweet Pancake Made Of Flour, Served with Sweet Portion: 190 Gms Energy 492.94 Kcal	190
■ Tandoori Pineapple 🌱 With Cinnamon Vanilla Ice-Cream Portion: 400 Gms Energy 540.39 Kcal	225
■ Kulfi 🌱 🥚 A Selection Of Seasonal Flavours Portion: 70 Gms Energy 99.26 Kcal	225
■ Choice of Ice-Cream 🌱 🥚 A Selection Of Seasonal Flavours Portion: 120 Gms Energy 262.8 Kcal	190

*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.