

मुंबई AN ORIGINAL BOMBAY CAFÉ कैफे

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 1950'S OVER 350 IRANI CAFÉS THRIVED, BUT TODAY ONLY 25 REMAIN.

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, MASAARI OR HUMBLE CURRY. THERE ARE NO RULES!

AN OPTIONAL & DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

INDIAN SALADS

ALOO CHANA SALAD (VG, GF)

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

4.70

CHAAKOO HOUSE SALAD (VG, GF)

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

4.70

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, 7.70

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

AFGHANI TIKKA, 8.55

Flame grilled chicken pieces marinated with yoghurt, cashew nuts, garam masala, red chilli powder, garlic & ginger.

SEEKH KEBAB, 8.55 (GF)

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

TANDOORI PANEER TIKKA, 7.70 (V,GF)

Grilled skewer of pineapple, capsicum & paneer dipped in garam masala, vinegar & cumin.

CAULIFLOWER, 6.45 (V,GF)

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

SPICED LAMB CHOPS, 11.50

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

TANDOORI SPICED WINGS, 8.00

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

TANDOORI KING PRAWN, 11.50 (GF)

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

TULSI CHICKEN TIKKA, 8.35

Chicken pieces marinated with yoghurt, methi, ginger, garlic & basil, chargrilled over open coals.

BOMBAY SMALL PLATES

LAMB SAMOSA, 6.95

Crisp pastry, minced lamb, onion & spices.

SABJEE SAMOSA, 6.15 (V)

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

MACHALI, 6.95 (GF)

Fish pakora in a coriander & green chilli batter.

MASAARI, 6.85 (GF)

Crispy fried chicken pakora.

SHAKAHARI, 6.25 (VG, GF)

Crispy fried vegetable pakora.

HUMBLE CURRIES

ROGAN JOSH, 8.35 (GF)

Slow-cooked lamb, onions, peppers & tomatoes, Kashmiri style with yoghurt.

LAMB MADRAS, 8.35 (GF)

Everyone's favourite old style curry originally from Madras (Tamil-Nadu).

BUTTER CHICKEN, 8.15

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

KORMA, 8.15 (GF)

From Turkish origin, braised chicken in mildly spiced sauce made with yoghurt & ground cashews.

RAILWAY CHICKEN, 8.15 (GF)

A rich, savoury chicken curry of tomato, garlic & North Indian spices.

CHICKEN TIKKA MASALA, 8.15

Tandoor chicken tikka with a mixed spice, tomatoes, coriander & creamy yoghurt sauce.

JUNGLEE MASS, 8.35 (GF)

Slow-cooked lamb, onion & tomato sauce, flavoured with whole indian spices.

MURGH KALI MIRCH, 8.15 (GF)

A spicy chicken curry cooked in onion, tomato and yoghurt sauce, flavoured with black peppercorns.

SAAG PANEER, 8.15 (V,GF)

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

DAAL MAKHANI, 6.55 (V,GF)

Overnight cooked black lentils & red kidney beans, tomato purée, fresh ginger & cream.

BOMBAY POTATOES, 6.25 (V,GF)

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

GARLIC LAMB BHUNA, 8.35 (GF)

A deep rich tender lamb curry of tomatoes, onion & garlic flavoured with fenugreek.

GARLIC CHILLI CHICKEN, 8.15 (GF)

A garlicky & spicy south Indian speciality, flavoured with curry leaves, garlic, tomato & onion.

CHANA MUSHROOM, 6.95 (VGN, GF)

North Indian chickpea, mushroom & tomato curry.

CAFÉ SIDES

KACHUMBER, 3.50 (VG, GF)

Indian chopped salad, cucumber, onion & tomato.

CHAAKOO SLAW, 3.50 (V,GF)

Spicy Bombay style coleslaw.

RAITA, 3.50 (V,GF)

Yoghurt, cucumber, fresh coriander & spices.

JEERA RICE, 3.90 (VG, GF)

Basmati rice, cumin seeds & onion.

LEMON RICE, 3.90 (VG, GF)

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

MASALA FRIES, 3.90 (V,GF)

Skinny fries with masala seasoning.

MIXED PICKLE, 2.10 (VG, GF)

Choice of tamarind, mint or mango

CHEFS CAFÉ SPECIAL CURRIES

DUM BIRYANI, 8.10 (GF)

Slow cooked Awadhi lamb in spiced stock & layered with rice. An abiding café favourite.

JINGA KUSHRANG, 11.50 (GF)

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

KERALA MONKFISH, 11.50 (GF)

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

PANEER BUTTER MASALA, 8.15 (V,GF)

Fried paneer cubes cooked in a rich creamy onion, tomato and butter sauce.

KEEMA MATAR, 8.15 (GF)

Minced lamb simmered with garden peas, garlic & ground spices, enriched with cream.

ALOO GOBI, 6.95 (VGN, GF)

Cauliflower & potato curry made with jeera seeds, green chillies, onion seeds & tomatoes.

BOMBAY BAKERY

NAAN (V)

3.50

GARLIC NAAN (V)

3.90

PESHWIRI NAAN (V)

4.15

BOMBAY CAFÉ
CHAAKOO

मुंबई कैफ़े

BEER & CIDER

— DRAUGHT —

RAJ MAHAL LAGER (4.0%ABV)

PINT 5.90 / ½ PINT 2.95

KINGFISHER LAGER (4.1%ABV)

PINT 6.45 / ½ PINT 3.25

ACHCHHA (3.5%ABV)

PINT 5.70 / ½ PINT 2.85

— CIDER —

PEACOCK APPLE

(500ML 4.8%) — 7.45

PEACOCK MANGO & LIME

(500ML 4.0%) — 8.45

PLEASE SEE DRINKS MENU FOR FURTHER BEERS & WINES

SIGNATURE SERVES

5 WALLA CHAI-TINI — 10.15

5 Walla chai tea cream liqueur, frangelico, double espresso, chocolate syrup

AURORA OF ASSAM — 10.95

Caorunn blood orange gin, campari, apple juice, tonic water

COCKTAIL #1 — 9.85

Spice rum, iced tea, honey, fresh lemon

EARL GREY GIMLET — 9.75

Gin, earl grey syrup, fresh lime

WHITE RUSSIAN — 7.25

CLASSIC / COCONUT / HAZELNUT / MINT & CHOCOLATE

Coffee liqueur, vodka, milk or oat milk

HIGH TEA IN CHENNAI — 9.55

Puerto de indias strawberry gin, iced tea, lemon syrup, aquafaba, grenadine

MUMBAI CENTRAL

5 WALLA ON THE ROCKS — 6.80

5 Walla chai tea cream liqueur over ice, the traditional way

THE MAHARAJA — 10.95

Chilli vodka, gin, apple, lime, simple syrup, aquafaba

JUNGLE BIRD — 9.15

Gold rum, grapefruit liqueur, pineapple, fresh lime, demerara

MUMBAI MARGARITA — 9.85

Tequila, aperol, mango, lime syrup, orange bitters

GOAN COOLER — 9.75

Jindea gin, raspberry liqueur, lemon, simple syrup, soda

PERFUMES OF PERSIA — 8.45

Blanco tequila, violet liqueur, fresh lemon, aquafaba

JAIPUR MARTINI — 8.65

Portobello road sloe berry gin, framboise, lime & simple syrup

WINES

— WHITE WINE —

SAUVIGNON BLANC, CHAAKOO

Chile, 12% — 5.95 (175ml), 24.95 (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% — 7.25 (175ml), 30.25 (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% — 7.50 (175ml), 31.45 (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% — 35.25 (btl)

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

— RED WINE —

CABERNET SAUVIGNON, CHAAKOO

Chile, 13% — 5.95 (175ml), 24.95 (btl)

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

PERINITZA, PINOT NOIR

Romania, 12.5% — 7.25 (175ml), 30.25 (btl)

This juicy stunner from Romania is full of gorgeous flavour! Dark, rich and potent with layers of complex black cherry, raspberry and cinnamon. Spicy aroma with a lingering aftertaste.

MALBEC, MONTANES

Argentina, 2015. 14% — 8.45 (175ml), 35.70 (btl)

Ruby red 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.

PASSO ANTICO, ISOLA DEI NURAGHI

Italy, 2014. 14% — 36.75 (btl)

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

— ROSE WINE —

ZINFANDEL ROSE, ZINNIA.

California, 2014. 10% — 5.95 (175ml), 24.95 (btl)

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

— SPARKLING —

DEMI-SEC CAVA, VILARNAU, Spain. 11.5% — 5.85 (125ml), 34.95 (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% — 75.95 (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.

HOT DRINKS

CHAAKOO'S FAMOUS CHAI TEA

Single, 2.75 / Pot to share, 4.50

— COFFEE —

CAPPUCCINO, 3.25

LATTE, 3.25

ESPRESSO, 2.20

DBL ESPRESSO, 2.75

AMERICANO, 3.25

FLAT WHITE, 3.25

— LOOSE LEAF TEA —

GREEN TEA, DARJEELING

PEPPERMINT, EARL GREY,

BREAKFAST TEA OR

CHAMOMILE

ALL 3.25

PLEASE SEE DRINKS MENU FOR SHAKES & LASSIS

THE CAFÉS ICE CREAMS

— ICE CREAM —

VANILLA (GF)

CHOCOLATE CHILLI (GF)

PISTACHIO (GF)

HONEYCOMB (GF)

STRAWBERRY SORBET (VG, GF)

— 1.90 PER SCOOP —

CAFÉ PUDDINGS

CHOCOLATE ORANGE MOUSSE, 6.45 (V)

GULAB JAMON, 5.85 (V)

Hot cardamom sugar dusted doughnuts with honey rose syrup.

MANGO & BANANA CRUMBLE, 5.85 (V)

KHEER, 5.85 (V, GF)

Our house rice pudding, flavoured with cardamom and vanilla.