

## MAINS FROM THE SEA

<b>Meen Moilee</b> tilapia fish cooked with fresh tomato, curry leaf & coconut milk	10.95
<b>Malabari Meen Curry</b> tilapia fish cooked with mustard, coriander tomato & coconut milk	10.95
<b>Jhinga Kali Mirch</b> king prawn tossed with black pepper curry leaf & tomato	10.95
<b>Jhinga East India</b> very popular prawn dish amongst officials of the East India company, now made by Chef Deepak own recipe	11.95
<b>Chemmeen Moilee</b> king prawn cooked with coconut milk & curry leaf	10.95
<b>Lahsuni Jhinga</b> king prawn tossed with fresh garlic with onion tomato gravy	10.95

## RICE

<b>Plain Rice</b> <i>Ve</i>	3.95
<b>Pulao Rice</b> <i>Ve</i>	4.95
<b>Jeera Rice</b> <i>Vegan option</i>	3.95
<b>Saffron Rice</b>	4.95
<b>Mushroom Rice</b> <i>Vegan option</i>	4.95
<b>Veg Fried Rice</b> <i>Ve</i>	4.95
<b>Egg Fried</b>	5.95

## DIPS

<b>Mint Chutney</b>	1.00
<b>Mango Chutney</b>	1.00
<b>Indian Tomato Salsa</b>	1.00
<b>Mix Pickle</b>	1.00

## BIRYANI

<b>Veg Biryani</b> <i>Vegan option</i>	12.95
<b>Chicken Biryani</b>	13.95
<b>Lamb Biryani</b>	14.95
<b>Prawn Biryani</b>	16.95

## SALAD

<b>Green Salad</b>	2.95
<b>Lachha Onion Salad</b>	2.95
<b>Punjabi Salad</b>	4.95

## BREADS

<b>Tandoori Roti</b>	2.95
<b>Plain Naan</b>	2.95
<b>Butter Naan</b>	3.95
<b>Garlic Naan</b>	3.95
<b>Chilli Garlic Naan</b>	3.95
<b>Peshwari Naan</b>	4.25
<b>Keema Naan</b>	4.95
<b>Lachha Paratha</b>	3.50
<b>Mint Paratha</b>	3.50

## RAITA

<b>Plain Raita</b>	2.95
<b>Mix Veg Raita</b>	3.95
<b>Aloo Boondi Raita</b>	3.95

## DESSERT

<b>Gajar Halwa w. vanilla ice-cream</b> Delhi street very famous classic carrot cake	5.95	<b>Rasmalai</b> Balls of chhena soaked in cardamom flavour sweet milk	5.95
<b>Gulab Jamun</b> cheese dumpling dipped in saffron & sugar syrup	4.95	<b>Kulfi</b> North-India's famous ice-cream (Mango, Malai & Pista)	5.95
<b>Gulab Jamun w. vanilla ice-cream</b> soft cheese dumpling soaked in cardamom & saffron milk	5.95	<b>Vanilla Ice-Cream</b>	4.95



# CHOKHAT

DISCOVER THE TASTE OF INDO-CHINESE CUISINE

BY  
**CHEF DEEPAK**

017 5330 6643 | [www.chokhat.co.uk](http://www.chokhat.co.uk)  
296, Farnham Road, Slough, London, United Kingdom SL1 4XL

*Ve* vegan *Ve* choice of Vegan

Allergy advice: If you have a food allergy or a special dietary requirement, please inform a member of our staff and we will try our best to accommodate your request.

## FROM THE GARDEN

<b>Ajwaini Paneer Tikka</b> home made cottage cheese with kashmiri assorted pepper cooked in tandoor	7.49
<b>Aloo Corn Tikki</b> fried sweetcorn ,cottage cheese and potato patties	7.49
<b>Chilli Paneer</b> cottage cheese tossed with fresh ginger, garlic & soya	8.95
<b>Chilli Cauliflower</b>  battered fry cauliflower tossed with indo chinese spices	7.95
<b>Chilli Soya</b>  soya chunks tossed with fresh ginger, garlic, chilli and soya sauce	8.95
<b>Mogo 65</b> fried mogo tossed with mustard, curry leaf & south indian spices	7.95
<b>Volcano Mogo</b>  mogo with fresh ginger, mint & chef Deepak's special Delhi spices	7.95
<b>Garlic Mogo</b>  mogo tossed with fresh garlic, spring onion & touch of green chilli	7.95
<b>Veg Manchurian Dry</b>  garden vegetable balls tossed with fresh onion, garlic & chilli tomato sauce	7.95
<b>Chilli Garlic Mushroom</b>  fresh mushroom tossed with chilli flakes & soya sauce	7.95
<b>Veg Mommos</b>  Steamed dumpling with Finely Chop fresh Vegetable	6.95
<b>Poppadum Treat</b> poppadums stuff with onion, tomato, ginger & Delhi spices, with 3 different chutney	3.95
<b>Poppadum Basket</b> assortment of poppadum with three different chutney	3.95

## FROM THE SEA

<b>Fish Amritsari</b> popular punjabi fish with red chilli & gram flour	10.95
<b>Hariyali Salmon Tikka</b> fresh Scottish salmon with mint & coriander	10.95
<b>Salt n' Pepper Prawns</b> king prawn tossed with fresh garlic, spring onion and peppers	10.95
<b>Chemmen Koliwada</b> Batter fried prawns with fresh curry leaves, chilli and peppers	10.95

## FROM THE LAND

	Full	Half
<b>Bhatti Da Murgh</b> on the bone chicken cooked in tandoor	12.95	9.95
<b>Old Delhi Chicken Tikka</b> chicken cubes marinated with fresh ginger, garlic and Indina spices	8.95	
<b>Murgh Malai Tikka</b> tender chicken with cheese, ginger, coriander & black pepper	8.95	
<b>Makhmali Kebab</b> chicken mince with fresh ginger, garlic & aromatic herbs	9.95	
<b>Delhi Chilli Chicken Dry</b> chicken cubes tossed with fresh garlic, ginger & soya sauce	8.95	
<b>Junglee Ckicken Wings</b> fresh chicken wings marinated with Indian whole spices cooked in tandoor	8.95	
<b>Lungfu Chicken Wings</b> fresh chicken wings tossed with smokey sauce	8.95	
<b>Chicken Mo---mmos</b> Steamed chicken dumpling served with zingy Chutney	7.95	
<b>Chicken 65</b> deep fried chicken with mustard, curry leaf & south indian spices	8.95	
<b>Lucknowi Lamb Chop</b> selected lamb chops marinated with fresh ginger, garlic & home made spices	10.95	
<b>Seekh Kebab</b> mutton mince with mint & aromatic herbs	8.95	
<b>Chilli Garlic Lamb</b> mutton strips tossed with garlic, ginger and chilli sauce	8.95	
<b>Lamb Mommos</b> Steamed mutton dumpling served with zingy Chutney	8.96	

## FROM DELHI'S STREETS

<b>Banana Papdi Chaat</b> crispy bananas with chickpea potatoes, yogurt, mint & tamarind sauce	5.95
<b>Papdi Chaat</b> Delhi streets very famous crispy puries with potatoes, chickpea, yogurt & tamarind chutney	6.95
<b>Crispy Kale Chaat</b> crispy fried kale topped with fresh tamarind and mint chutney	6.95
<b>Delhi Waley Gol Gappe</b>  deep-fried breaded sphere filled with potato, onion & chickpea; served with tamarind & mint water	5.95

  choice of Vegan

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## MAINS FROM THE GARDEN

<b>Paneer Makhnwala</b> fresh cottage cheese cooked with creamy tomato gravy	8.95	<b>Sukhey Aloo Baigan</b>  fresh aubergine & potato with touch of onion & tomato	7.95
<b>Shahi Paneer</b> cottage cheese with creamy saffron gravy	8.95	<b>Chat Patey Aloo Gobhi</b>  fresh cauliflower, potatoes cooked with ginger and onion tomato gravy	7.95
<b>Mutter Paneer</b> garden pea & cottage cheese with tomato yogurt gravy	8.95	<b>Hyderabadi Baigan</b>  South-Indian sweet and sour aubergine with curry leaf & coconut milk	8.95
<b>Palak Paneer</b> cottage cheese with garlic & fresh spinach	8.95	<b>Mutter Mushroom</b>  fresh peas & mushroom cooked with tomato yoghurt gravy	7.95
<b>Kadai Paneer</b> fresh cottage cheese with colour peppers & onion tomato gravy	8.95	<b>Malabari Mushroom</b>  Fresh mushroom cooked with onions, tomato and coconut gravy	8.95
<b>Paneer Lavabdar</b> paneer tikka cooked with creamy onion tomato gravy	8.95	<b>Chokhat Tarkari</b>  Fresh mixed vegetables cooked with tomato and yoghurt gravy	8.95
<b>Paneer Bhurji</b> scrambled cottage cheese with onion and tomato and fresh herbs	8.95	<b>Veg Manchurian Gravy</b>  garden vegetable balls cooked in a fresh onion, garlic & dark soya sauce gravy	8.95
<b>Palak Makai</b>  corn kernels sauteed with fresh spinach & garlic	8.95	<b>Bhindi do Pyaza</b>  fresh okra tossed with dice onion, ginger & tomato	7.95
<b>Methi Malai Corn</b> fresh fenugreek and sweetcorn cooked with cottage creamy gravy	8.95	<b>Punjabi Bagh Wale Cholay</b>  chickpea cooked with special in-house blend of spices	7.95
<b>Dum Aloo</b>  popular Kashmiri dish baby potato cooked with tomato gravy	7.95	<b>Chokhat Wali Dal</b> black lentil slow cooked overnight on a tandoor finish with butter & cream	8.95
<b>Aloo Palak</b>  baby potato sauteed with fresh spinach, fenugreek & garlic	7.95	<b>Dal Tadka</b>  yellow lentil tempered with fresh garlic & tomato	8.95
<b>Veg Chaap Masala</b>  soya chaap cooked with creamy onion tomato gravy	8.95	<b>Lazzez Baigan</b>  aubergine cooked with fresh ginger & onion tomato cashew gravy	7.95

## MAINS FROM THE LAND

<b>Butter Chicken</b> chicken tikka cooked with creamy cashew & tomato gravy	8.95	<b>Chicken Manchurian</b> chicken cubes tossed with dark soya, ginger & garlic	9.95
<b>Chicken Tikka Masala</b> chicken tikka cooked with fresh ginger, onion, tomato creamy gravy	8.95	<b>Mutton Rogan Josh</b> famous mutton curry from Kashmir	9.95
<b>Chicken Korma</b> fresh chicken with creamy saffron coconut gravy	8.95	<b>Lamb Lavabdar</b> lamb cooked with fry onion, tomato & cashew saffron gravy	9.95
<b>Mangaluru Kori Gassi</b> fresh chicken cubes cooked with ground coriander, tomato, mustard, curry leaf & coconut	8.95	<b>Mirchi Mutton</b> lamb cooked with Turkish chilli & curry leaf	9.95
<b>Kadai Chicken</b> chicken cubes tossed with fresh garlic, crush chilli & crush coriander seed	8.95	<b>Rara Gosht</b> famous lamb mince dish in North-India	10.95
<b>Methi Chicken</b> fresh chicken with fenugreek & onion tomato	8.95	<b>Methi Gosht</b> lamb with fresh fenugreek & tomato	9.95
<b>Dhaba Murgh</b> chicken on the bone with ginger, green chilli & creamy tomato gravy	9.95	<b>Palak Gosht</b> lamb cubes with fresh spinach	9.95
<b>Chilli Chicken</b> boneless chicken tossed with soya sauce, garlic & chilli sauce	9.95	<b>Kadai Gosht</b> lamb cubes tossed with colour peppers, garlic & tomato	9.95
		<b>Railway Mutton Curry</b> mutton on the bone cooked in pressure cooker	10.95

## MINERALS

	Glass		Bottle
Orange Juice	3.95	Coke 330ml	3.95
Apple Juice	3.95	Diet Coke 330ml	3.95
Pineapple Juice	3.95	Sprite 330ml	3.95
Cranberry Juice	3.95	Fever Tree Premium Mixers 200ml	2.25
Salty Lassi	4.95	Appletiser 275ml	3.95
Sweet Lassi	4.95	Still Water 750ml	4.95
Mango Lassi	5.50	Sparkling Water 750ml	4.95

## BEVERAGES

Tea	3.95
Coffee	3.95
Floater Coffee	5.50
Any Liqueur Coffee	6.95

## COCKTAILS

Espresso Martini 9.95

Woo your senses with this wonderful mixture of triple distilled Vodka, Coffee Liqueur & Arabica Coffee.

### Passion Fruit Martini

Triple distilled Vodka, Vanilla, Passion Fruit Liqueur, Passion Fruit Juice & Lime Juice.

### Garden Cocktail

The refreshing cocktail is perfect for any occasion. Featuring a ready-to-pour blend of sparkling wine mixed with orange peel extracts and a touch of herbs and spices.

### Classic Mojito

Fresh mint, muddled limes, sugar syrup and white rum.

## MOCKTAILS

7.95

### Virgin Margarita

We do it with citrus juice, agave and lemonade.

### Virgin Pina Colada

Pineapple Juice, Double cream, Coconut cream.

### Fruit Punch

Orange & Pineapple Juice, Grenadine, topped with lemonade.

### Virgin Mojito

Strawberry / Raspberry / Passion fruit, Fresh mint, Fresh lime topped with lemonade.

### Lemon Tree

Indian style lemonade made with fresh lemon juice, sugar with a touch of spices.



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DRINKS MENU

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Price may be subject to change. latest prices are available online.

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## WHITE WINES

### Chardonnay

Fresh, ripe Chardonnay flavours of melon & peaches. Starts off with flavours of crisp, fresh fruit. Harmonious structure and a mineral finish.

125ml Glass 5.95  
Bottle 21.95

### Pinot Grigio

The freshness and youth is reflected in the greenish tint of the wine. Lively prominent fruity guava & green herb flavours with a hint of lime.

5.95 21.95

### Sauvignon Blanc

A wonderful crisp & refreshing Sauvignon, showing true & traditional citrus notes on the nose. Inviting fresh lemon / lime & tropical fruit flavours on the palate with a long lasting fruit finish.

5.95 21.95

## ROSÉ WINES

### White Zinfandel

Aromas of strawberry and watermelon on the palate. It is flavourful and well balanced with a refreshing mouth feel and a light crispness on its lingering finish.

125ml Glass 5.95  
Bottle 21.95

### Pinot Grigio Rosé

This beautiful pink hued wine is bursting with red berry fruit aromas. The palate is elegant, crisp and dry, with very ripe clean flavours. Refreshing and light.

5.95 21.95

## RED WINES

### Shiraz

Fruity with rounded tannins, delicious acidity, long, delightful mature fruits finish.

125ml Glass 5.95  
Bottle 21.95

### Rioja

A blend of Tempranillo, Mazuelo and Graciano grapes from the Rioja Alta area. A mature, graceful wine with a long, lingering, velvety style.

6.95 24.95

### Malbec

A soft, round, easy drinking red with ripe plums & blackberries on the palate with a light spicy finish.

7.50 25.95

## SPARKLING WINES & CHAMPAGNES

### Prosecco

A perfect wine with an intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced.

200ml Bottle 7.95  
Bottle 21.95

### Champagne House

Crisp and clean, this classic Champagne shows citrus aromas and hints of biscuity flavours.

49.95

## BEER & CIDER

Kingfisher Draught ½ Pint £3.95 Pint £5.95

Bombay Bicycle ½ Pint £3.95 Pint £5.95

Cobra Bottle 660ml 5.95

Magners 568ml 4.95

Non Alcoholic Beer 330ml 4.95

Guinness 330ml 4.95

## VODKA

### Grey Goose

25ml 50ml 70cl (Bottle)

5.50 8.95 55.00

### Ciroc

5.50 8.95 55.00

### Absolute

4.50 7.95 40.00

### Smirnoff

4.50 7.95 35.00

## GIN

### Bombay Sapphire

25ml 50ml 70cl (Bottle)

4.95 8.95 40.00

### Hendricks

4.95 8.95 50.00

### Gordon's

4.50 7.95 35.00

## RUM

### Captain Morgan Spiced

25ml 50ml 70cl (Bottle)

4.50 7.95 40.00

### Bacardi

4.50 7.95 40.00

### Old Monk

5.50 9.95 45.00

## COGNAC

### Remy Martin

25ml 50ml

5.95 9.95

### Courvoisier

4.95 8.95

## SINGLE MALT

### Glenmorangie

25ml 50ml 70cl (Bottle)

5.50 9.95 60.00

### Glenfiddich 12yrs

5.50 9.95 60.00

## BLENDED WHISKEYS

### Jamesons

25ml 50ml 70cl (Bottle)

4.50 7.95 45.00

### Black Label

4.95 8.95 50.00

### Chivas Regal 12yrs

4.95 8.95 50.00

## BOURBON

### Jack Daniels

25ml 50ml 70cl (Bottle)

4.95 8.95 50.00

### Makers Mark

4.95 8.95 60.00

## TEQUILA

### Jose Cuervo Silver

25ml 50ml

4.50 7.95

### Tequila Rose

4.50 7.95

## LIQUEURS

### Amaretto

25ml 50ml  
4.50 7.95

### Sambuca

25ml 50ml  
4.50 7.95

### Tia Maria

4.50 7.95

### Jagermeister

4.95 8.95

### Baileys

4.50 7.95

### Kalhua

4.50 7.95

### Cointreau

4.50 7.95

### Limoncello

4.50 7.95