

Chor Bizarre

Opens Windows To India



The Great Indian Rope Trick



NEW DELHI • LAVASA

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 cool 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 collected the most interesting recipes from different parts of the country to make your gastronomic journey complete. 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 typical bazaar fare.

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 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 two 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.

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|-----------------------------------------------------------------------------------------------------------|-----|
| ▣ Purani Dilli Ki Papri Chaat | 175 |
| Semolina & Flour Chips, Yoghurt, Chutney, Spices | |
| ▣ Dahi Batata Puri | 175 |
| Crisp Flour Spheres, Potato, Yoghurt, Mint, Tamarind - Topped With Sev | |
| ▣ Palak Patta Chaat | 175 |
| Crispy Spinach, Tamarind, Yogurt & Seasoning | |
| ▣ Papad Platter | 175 |
| Assorted Papad Platter | |
| ▣ Paneer Tikka Achari | 475 |
| Cottage Cheese, Pickle | |
| ▣ Jimikand Anjeer Ke Kabab | 450 |
| Yam Patties, Figs, Whole Spices | |
| ▣ Kurkuri Makkai | 450 |
| Crisp Corn Fingers | |
| ▣ Palak Ke Kebab | 450 |
| Spinach Patties, Hung Curd, Ginger, Green Chilli | |
| ▣ Tandoori Bharwan Aloo | 425 |
| Stuffed Potato Shells, Cottage Cheese & Dry Fruits | |
| ▣ Masala Gobhi Fry | 425 |
| Batter Fried Cauliflower, Spices | |
| ▣ Makkai Methi Kebab | 425 |
| Corn Patties, Fenugreek, Spices | |
| ▣ Vegetarian Sampler | 775 |
| Paneer Tikka Achari, Palak Ke Kabab, Masala Gobhi Fry & Kurkuri Makai With A Seekh Of Tandoori Vegetables | |

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.

NON VEGETARIAN STARTERS

▣ Lahsuni Jheenga <i>Char Grilled Prawns, Garlic</i>	850
▣ Masala Prawns <i>Batter Fried Prawns, Spices</i>	795
▣ Machhi Amritsari <i>Batter Fried Fish, Ajwain & Chillies</i>	675
▣ Machhi Methi Tikka <i>Fish, Fenugreek, Yogurt</i>	675
▣ Mutton Seekh <i>Minced Mutton, Spices</i>	625
▣ Murgi Se Pehle <i>Char Grilled Eggs With Cheese</i>	425
▣ Gazab Ka Tikka <i>Chicken Tikka, Cheese Marinade</i>	595
▣ Tandoori Chicken <i>One Of India's Ambassadors To The World. Needs No Introduction</i>	550
▣ Reshmi Kabab <i>Chicken Seekh Kabab</i>	595
▣ Kashmiri Kanti Kabab <i>Lamb, Onions, Tomatoes & Kashmiri Spices</i>	625
▣ Gosht Ka Soola <i>Lamb, Red Chilli Paste & Hot Spices</i>	625
▣ Galouti Kabab <i>Pan Fried Minced Lamb</i>	625
▣ Non Veg Sampler <i>Gazab Ka Tikka, Galouti Kabab, Machhi Methi Tikka & Reshmi Kabab With A Seekh Of Tandoori Vegetables</i>	1050

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.

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.

▣	Chicken Tikka Masala	650
	Chicken Tikka, Rich Tomato & Onion Gravy	
▣	Butter Chicken	625
	Tandoori Chicken, Tomato & Butter Gravy	
▣	Dum Ka Murgh Korma	625
	Chicken, Milk, Onions, Yogurt & Vetiver Seeds	
▣	Kadhai Murgh	595
	Chicken, Tomatoes, Tempered With Coriander Seeds & Red Chillies	
▣	Nihari Gosht	650
	Lamb, Yogurt, Brown Onions & Awadhi Spices	
▣	Rara Gosht	650
	Lamb, Lamb Mince, Onions, Tomatoes & Indian Spices	
▣	Khatta Meat	650
	Lamb, Browned Onions, Dry Pomegranate Seeds	

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.

WAZWAN

From Kashmir comes the 'Wazwan'... a magnificent feast which at one time served to guests a prodigious seventy-two courses. 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 'Vasta 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.

Chor Bizarre, New Delhi, is famed for its Kashmiri wazwans where four guests sit on the floor around a large tarami in the traditional style and share the meal together. In other Chor Bizarres, we bring you but 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 notice.



TARAMI

- | | |
|----------------------------------------------------------------------------------------------------------------------------------|-------------|
| ▣ Non Veg | 1275 |
| Seekh Kabab, Tabak Maaz, Goshtaba, Chicken Roganjosh, Aloo Bukhara Korma, Nadru Yakhni, Haaq, Nadru Choorma | |
| ▣ Veg | 975 |
| Laal Paneer, Dum Aloo, Khatte Baingan, Nadru Yakhni, Haaq, Rajmah, Nadroo Choorma | |
| Each Tarami Is Served With Rice, Mooli Akhrot Chutney, Tamatar Mirch & Laal Pyaaz. Kashmiri Phirni & Kahwa Are Served At The End | |

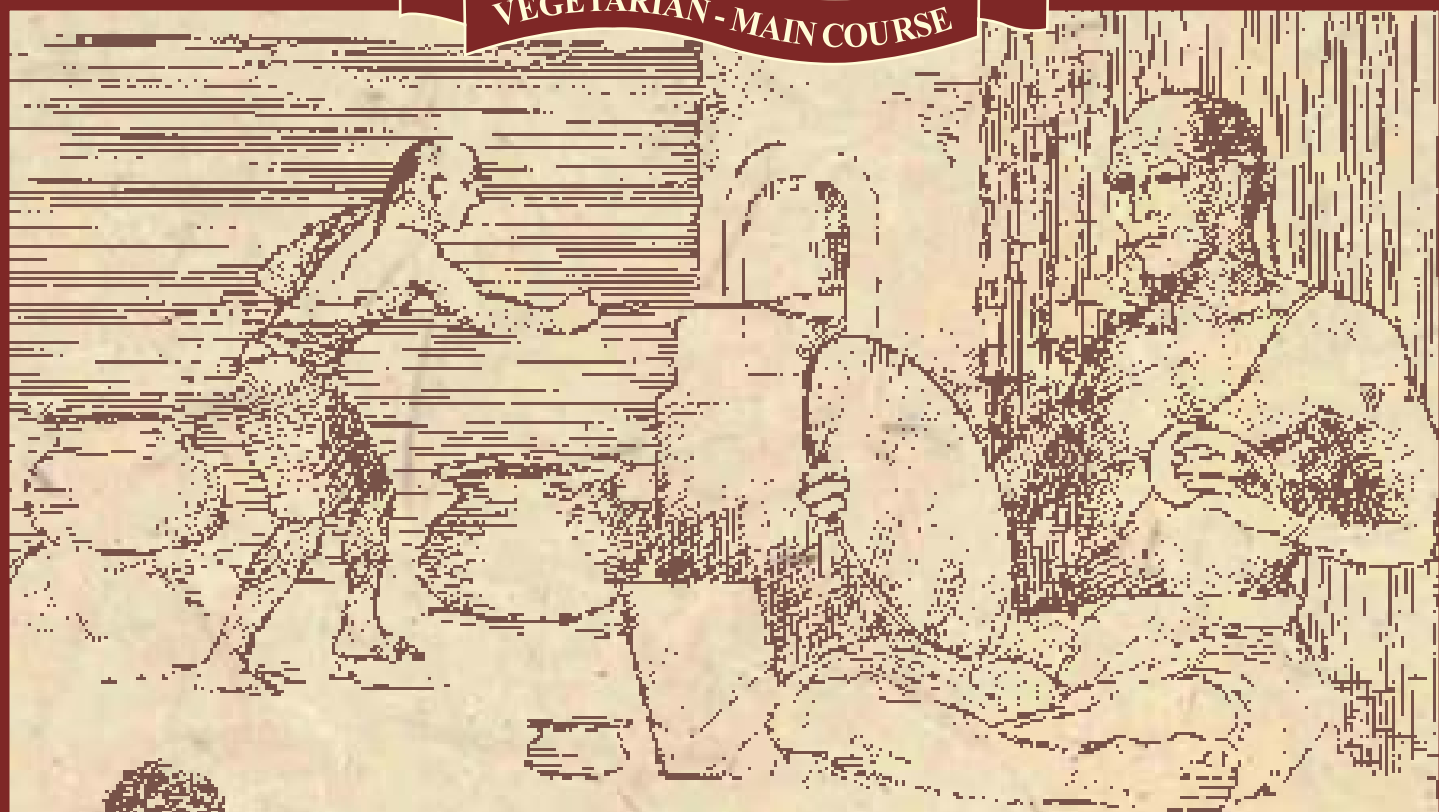
À LA CARTE FROM THE WAZA

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|-------------------------------------------------------|------------|
| ▣ Tabak Maaz | 625 |
| Deep Fried Ribs Of Lamb | |
| ▣ Goshtaba | 695 |
| Velvety Lamb Spheres, Cardamom Flavoured Yogurt Gravy | |
| ▣ Rista | 695 |
| Velvety Lamb Spheres, Hot Kashmiri Red Chillies | |
| ▣ Aloo Bukhara Korma | 650 |
| Lamb, Rich Dried Plums | |

À LA CARTE KASHMIRI PANDIT CUISINE

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|--------------------------------------------------------|------------|
| ▣ Chicken Roganjosh | 625 |
| Chicken, Kashmiri Red Chillies & Spices | |
| ▣ Kashmiri Roganjosh | 625 |
| Lamb Meat, Kashmiri Red Chillies & Spices | |
| ▣ Laal Paneer | 550 |
| Cottage Cheese, Kashmiri Spices Flavoured Tomato Gravy | |
| ▣ Dum Aloo | 495 |
| Spicy Fried Potatoes, Kashmiri Spices | |
| ▣ Khatte Baingan | 495 |
| Egg Plant, Tamarind, Kashmiri Spices | |
| ▣ Nadru Yakhni | 495 |
| Lotus Root, Yogurt Spiced With Aniseed & Cardamom | |
| ▣ Haaq | 450 |
| A Distinct Kashmiri Spinach | |
| ▣ Rajmah | 425 |
| Red Kidney Beans, Kashmiri Spices | |

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.

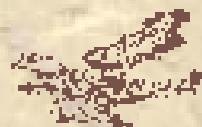
'Everything is alive'... so they grade all things on levels of 'aliveness' - from flesh and blood to plants and bacteria. Since 'good Karma' & 'Ahimsa' are guiding principles towards the attainment of 'Nirvana', as the only alternative to starvation, guidelines are made out that indicate when the least 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	550
	Cottage Cheese, Rich Tomato & Butter Gravy, Cream	
▣	Kadhai Paneer	550
	Cottage Cheese, Tomatoes, Coriander Seeds & Red Chillies	
▣	Mattar Mushroom	525
	Green Peas & Button Mushrooms, Tak-A-Tak Gravy	
▣	Adraki Aloo Gobhi	495
	Cauliflower Florets, Potato Wedges, Tomatoes, Spices & Ginger Juliennes	
▣	Subz Handi Korma	495
	Seasonal Vegetables, Rich Brown Onion & Nut Gravy	
▣	Jaipuri Bhindi	450
	Crisp, Spiced, Lady Finger	
▣	Dal Chor B'zar	450
	Black Lentils, Tomatoes & Cream	
▣	Dal Tadka	425
	Yellow Lentils, Tomatoes, Onions & Cumin Seeds	
▣	Dal Panchmel	425
	Five Lentils, Cumin, Asafoetida Tempering	
▣	Channa Masala	425
	Chickpeas, Chef's Special Masala, Green Coriander, Ginger Juliennes	

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.





BREADS & RICE

■ Stuffed Kulcha (Paneer / Potato / Onion)	125
■ Parantha (Laccha / Pudina)	110
■ Ulta Tawa Parantha	110
■ Naan (Plain / Buttered / Garlic / Cheese / Mirchi Garlic)	110
■ Tandoori Roti	75
■ Missi Roti	75
■ Steamed Rice	310
■ Bakarkhani (2 Pieces)	150

BIRYANI

■ Subz Dum Biryani	525
<i>Served With Mirchi Ka Salan, Burhani Raita & Kachumber Salad</i>	
■ Choice of Murgh / Gosht Biryani	675
<i>Served With Mirchi Ka Salan, Burhani Raita & Kachumber Salad</i>	

ACCOMPANIMENTS

■ DAHI BHALLA	175
■ RAITA (Boondi / Burhani)	125
■ SALAD (Kachumber)	125

■ Vegetarian

■ Non-Vegetarian

Prices mentioned are in Rupees. Taxes extra as applicable. Service charge extra.

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details & let us know of any allergies.

OLD WORLD HOSPITALITY



We hope you enjoyed seeing the visuals and trivia on the preceding pages and found our menu and interior design efforts rewarding.

Chor Bizarre at Hotel Broadway, Asaf Ali Road has recently celebrated its 25th year. We take our 'purani dilli' heritage seriously. 'Chor Bizarre's Memory Lanes' are two nostalgic walks around the streets of Old Delhi that reveal more of the intriguing local history and can be booked with your Manager.

Chor Bizarre can also be booked for lunches and late dinners as can a couple of Private Dining Rooms as well as the Amphitheatre and Lawn.

A 12 Course Sit Down Wazwan can be arranged for you in the beautiful Private Dining Room adjoining the restaurant. Ask the Manager to take you for a round and give more details.

For private parties here or at your home, our catering division, Events Etc., can create innovative menus for you in all cuisines including the Kashmiri Wazwan.

The credo of Old World Hospitality Pvt. Ltd. (O.W.H), the company which has created and operates Chor Bizarre, is to provide a memorable experience in each guest interaction. Please do share your feedback with us before leaving.