

CHACHI'S WORLD TOUR PLATTERS

CHACHI CHIT CHAT PLATTER

\$14.90

- **MASALA PAPADUMS**

(Papadums topped up with Onion Tomatoes and spices)

- **DIPS**

(Green Chutney & Chef special sauce)

- **CHAKHNA**

(Peanut Chaat mixed together with Onions and Tomatoes server)

STREETS OF INDIA PLATTER (PLATTER FOR 2)

\$24.90

- **NACHO CHAAT**

(Nachos infused with Lentil ball topped up with Potatoes Onion and Tomatoes along with Tamarind Yogurt & Mint Sauce)

- **PANI PURI**

(Samolina Balls with Potato Chickpeas masala along with Tamarind and Spicy Mint water)

- **TARO AND PANEER CUTLET**

(Grated cottage cheese and Grated Taro with varieties go green herbs as cutlet and fried served with chef's special sauce)

- **CHAKHNA WITH CHUTNEY**

(Peanut Chaat mixed together with Onions and Tomatoes serve with Chutney)



CHINESE CHACHI PLATTER
(PLATTER FOR 2)

\$24.90

- **VEGETABLE NOODLES**
(Chow Mein Style Noodle with Vegetables)
- **VEGETABLE MOMO or CHICKEN MOMO**
(Nepalese Style Fried Vegetable or Chicken Dumplings)
- **SPRING ROLL**
(Chefs special Noodle Spring rolls with Vegetable)
- **SPECIAL HOT GARLIC CHINESE SAUCE**

VEGETARIAN KEBAB PLATTER
(PLATTER FOR 2)

\$26.90

- **PANEER TIKKA**
- **MALAI SOYA CHAAP**
- **TARO & PANEER CUTLET**
- **CHAKHNA CHUTNEY**

NON-VEG KEBAB PLATTER
(PLATTER FOR 2)

\$28.90

- **SEEKH KEBAB**
- **BHATTI DA MURG**
- **MALAI CHICKEN TIKKA**
- **CHAKHNA CHUTNEY**

SEAFOOD FIESTA PLATTER
(PLATTER FOR 2)

\$29.90

- **FISH AMRITSARI**
- **CHINESE STYLE PRAWN SIZZLER**
- **SPECIAL CHEF SAUCE**
- **CHAKHNA CHUTNEY**

CHACHI SPECIAL KATHI ROLL

- **TANDOORI PANEER KATHI ROLL** **\$15.90**
(Marinated Cottage cheese Pieces In Our Special Traditional Spice Mix, tossed with Onion Capsicum and special sauce in a wrap)
- **SOYA CHAAP KATHI ROLL** **\$16.90**
(Marinated Soya Pieces In Our Special Traditional Spice Mix, tossed with Onion Capsicum and special sauce in a wrap)
- **TANDOORI CHICKEN KATHI ROLL** **\$17.90**
(Marinated Juicy Chicken Pieces In Our Special Traditional Spice Mix, tossed with Onion Capsicum and special sauce in a wrap)
- **SEEKH KEBAB KATHI ROLL** **\$18.90**
(Seekh Kebab (Mince Chicken and lamb) In Our Special Traditional Spice Mix, tossed with Onion Capsicum and special sauce in a wrap)

NOTE: ALL KATHI ROLLS ARE SERVED WITH LACHA ONION & MINT SAUCE

CHACHI SPECIAL SOUP

- **VEGETABLE HOT & SOUR SOUP** **\$14.90**
(Chinese style Vegetable Hot and Sour Soup)
- **CHICKEN HOT & SOUR SOUP** **\$15.90**
(Chinese Style Chicken Hot and Sour Soup)

CHACHI SPECIAL MOMO

- **VEG STEAM MOMO** **\$17.90**
(Steamed dumplings filled with spiced mixed vegetables)
- **CHICKEN STEAM MOMO** **\$18.90**
(Steamed dumplings filled with seasoned chicken)
- **VEG MOMO FONDUE - 10 PIECES** **\$18.90**
(Nepalese Style fried Vegetable Dumplings with Chefs special Chinese sauce)
- **CHINESE STYLE VEG FRIED MOMOS** **\$20.90**
(Fried veg momos tossed in Chinese sauce)
- **FRIED MOMOS IN BUTTER CREAMY SAUCE** **\$20.90**
(Fried veg momos tossed in creamy butter sauce)

- **CHICKEN MOMO FONDUE - 10 PIECES** **\$20.90**
(Nepalese Style fried Chicken Dumplings with Chefs special Chinese sauce)
- **CHINESE CHICKEN MOMOS** **\$22.90**
(fried chicken momos tossed in chinese sauce)
- **BUTTER CHICKEN MOMOS** **\$22.90**
(fried chicken momos tossed in butter chicken sauce)

ENTREE - SAVOR THE FLAVORS

VEGETARIAN STARTERS

- **VEGETABLE SAMOSA - 2 PIECES** **\$9.90**
(Deep fried pyramid shaped pastries stuffed with spiced potatoes and green peas)
- **PANI PURI - 8 PIECES** **\$11.90**
(Samolina Balls with Potato Chickpeas masala along with Tamarind and Spicy Mint water)
- **DAHI PURI DELIGHT - 6 PIECES** **\$13.90**
(Pani puri, stuffed with fried lentil balls, onion tomato yogurt & Tamarind & Mint chutney, garnish with sev & coriander)
- **SPICY MAGGIE BHEL CHAAT** **\$13.90**
(Crunchy Maggie noodles mixed with tangy bhel, fresh veggies, and zesty spices for a flavorful snack)
- **MIX VEG PAKODA - 5 PIECES** **\$13.90**
(A crispy, flavorful mix of assorted vegetables, deep-fried to perfection)
- **SAMOSA CHAAT** **\$14.90**
(Crispy samosas topped with potatoes, onions, tomatoes, and drizzled with tamarind, yogurt, and mint sauce)
- **SPICY ALOO TIKKI MAST CHAAT** **\$14.90**
(Potato patties with yogurt, spices, chaat masala, tamarind & mint chutney, garnished with sev & coriander)
- **NACHO CHAAT** **\$14.90**
(Nachos topped up with Lentil ball Potatoes Onion and Tomatoes along with Tamarind Yogurt & Mint Sauce)
- **SPICY ALOO BONDA** **\$14.90**
(Spicy potato fritters served with savory chakhna and chutney)

- NOODLE SPRING ROLLS** **\$15.90**
 (Filled with noodles, vegetables, and spices, fried to perfection)
- DROOLING NOODLE SLIDER WITH DIP** **\$15.90**
 (Slider with Fried Potato Fritter, Veg Noodles, Jalapeno & Peri Peri Sauce)
- SWAAD BHARA VEG CHOWMEIN** **\$15.90**
 (Noodles with a delightful blend of savory sauces, & mixed vegetables)
- CHACHI SPECIAL PANEER TIKKA NACHOS** **\$16.90**
 (a fusion delight featuring paneer tikka, crunchy nachos, special seasoning, salsa, onions, tomatoes, black beans, capsicum, & cheese)
- KACHORI CHAAT** **\$16.90**
 (Crispy kachoris topped with potatoes, onions, tomatoes, and finished with tangy tamarind chutney and creamy yogurt)
- CHACHI SPECIAL FRIES NACHO CHAAT** **\$16.90**
 (Potato fries, onion tomato yoghurt and Tamarind & Mint Chutney, Garnish with sev and coriander)
- WADA PAO WITH CHAKHNA & CHUTNEY MAGIC** **\$16.90**
 (Bread bun with potato dumpling, tamarind & Mint Chutney, Chakhna)
- TARO & PANEER CUTLET - 4 PIECES** **\$17.90**
 (Grated cottage cheese and Grated Tarrow with varieties go green herbs as cutlet and fried served with chef's special sauce)
- GOBHI MANCHURIAN** **\$18.90**
 (Fried Cauliflower Fritters Tossed in Chef Special Indo Chinese Sauce with Onion and Capsicum)
- CHINESE STYLE MANCHURIAN DRY** **\$18.90**
 (Vegetable Fried Fritters(Manchurian) in Chinese style Dry Sauce)
- CHINESE STYLE MANCHURIAN IN GRAVY** **\$18.90**
 (Vegetable Fried Fritters (Manchurian) in Chinese style Gravy)
- PANEER TIKKA - 4 PIECES** **\$18.90**
 (BBQ Cottage cheese marinated in yogurt and chef special spices)
- CHILLI PANEER SIZZLER** **\$19.90**
 (Cottage Cheese cooked in Indo - Chinese sauce)
- MALAI SOYA CHAAP** **\$19.90**
 (Tender, juicy, and infused with creamy goodness, our Malai Soya Chaap is a vegetarian delight that will melt in your mouth)
- TRIPLE SCHEZWAN SIZZLER SYMPHONY** **\$21.90**
 (mix of veg chowmein, chilly paneer & spring roll on sizzling plate)

NON VEGETARIAN STARTERS

- CHACHI SPECIAL CHICKEN TIKKA NACHOS** **\$17.90**
 (Chicken Tikka, Crispy Nachos, Salsa onion, tomato, capsicum black beans tossed up with cheese)
- CHICKEN DROOLING NOODLE SLIDER WITH DIP** **\$17.90**
 (Chefs Special Slider with Fried Chicken, Vegetable Noodles, Jalapeno & Peri Peri Sauce)
- BHATTI WALA MURG TIKKA** **\$18.90**
 (Chefs Special Slider with Fried Chicken, Vegetable Noodles, Jalapeno & Peri Peri Sauce)
- TANDOORI CHICKEN**
HALF \$18.90 **FULL \$25.90**

 (Chicken marinated in yogurt with blend of fresh herbs and spices, then grilled to perfection)
- LAMB & CHICKEN CIGARS** **\$19.90**
 (BBQ Minced Lamb & Chicken with aromatic spices and flavours)
- KEEMA PAO** **\$19.90**
 (Savor the richness of minced meat served with warm soft pao)
- MALAI CHICKEN TIKKA** **\$19.90**
 (BBQ Chicken marinated with Cream cheese and yogurt along with some aromatic spices)
- CHILLI CHICKEN SIZZLER** **\$21.90**
 (Indo - Chinese Style Chicken served on a sizzle platter infused with aromas)
- FISH AMRITSARI** **\$22.90**
 (Fresh fish marinated in a secret spice mix, fried to perfection)



- **FISH PAKORA** **\$22.90**
(Crispy fish fritters marinated in aromatic spices & deep-fried)
- **PRAWN SIZZLER - 6 PIECES** **\$23.90**
(Prawns cooked in chef special sauce served on a sizzle platter infused with aromas)
- **TRIPLE SCHEZWAN SIZZLER - CHICKEN** **\$24.90**
(mix of veg chowmein, chilly chicken & veg spring roll on sizzling plate)

MAIN COURSE - WHERE FLAVORS COME ALIVE

VEGETARIAN

- **YELLOW DAL TADKA** **\$19.90**
(Channa Dal, spices, tempered with Cumin seeds & fresh coriander)
- **PUNJABI CHANNA MASALA** **\$19.90**
(White Chickpeas curry cooked with Special spices)
- **PUNJABI MIX VEGETABLE** **\$19.90**
(garden-fresh veggies cooked in aromatic spices)
- **MATAR MUSHROOM MEDLEY** **\$19.90**
(Fresh Green Peas, Mushrooms, Exotic Spices in Velvety Gravy)
- **PATIALA BAINGAN** **\$19.90**
(Eggplant cooked in a rich, spicy tomato gravy)
- **BHINDI DO PYAZA** **\$19.90**
(Tender Okra with Onion Infused with Aromatic Spices)
- **CHEF SPECIAL FRIED ALOO GOBHI** **\$19.90**
(Crispy fried potatoes & cauliflower tossed in blend of aromatic spices)
- **ALOO MATAR** **\$19.90**
(Tender potatoes & green peas simmered in rich, spiced tomato gravy)
- **MATAR PANEER** **\$21.90**
(Soft paneer cubes & green peas cooked in a creamy, spiced tomato sauce)
- **PANEER LAJAWAB** **\$21.90**
(Cottage Cheese cooked in thick creamy gravy)

- KARAHI PANEER** **\$21.90**
 (a classic Indian dish that combines succulent paneer with a medley of spices and bell peppers)
- PALAK PANEER** **\$21.90**
 (spinach leaves with succulent paneer simmered in a creamy tomato and herb-based gravy)
- PANEER BLISS BHURJI** **\$21.90**
 (Cottage Cheese Scramble with Vibrant Spices and Fresh Herbs)
- PANEER TIKKA MASALA** **\$21.90**
 (Paneer, capsicum, onion, tomatoes & coriander cooked with spices)
- DAL MAKHANI** **\$21.90**
 (Lentil cooked in rich gravy and cream)
- SOYA MASALA** **\$21.90**
 (a delectable blend of protein-rich soya chunks cooked in a flavorful masala sauce)
- CHEF SPECIAL KADI PAKODA** **\$21.90**
 (Chef Special Kadi Pakoda - Kadhi is a popular North Indian dish of onion fritters dunked in a spiced and tangy yogurt sauce)
- KASHIMIRI MALAI KOFTA** **\$22.90**
 (Cottage Cheese Dumpling with mild creamy gravy full of Aromas)
- SPICY PANEER KOLHAPURI** **\$22.90**
 (Paneer cubes cooked in a fiery Kolhapuri-style gravy with bold spices and rich flavors)
- CHEF SPECIAL SARSON KA SAAG** **\$22.90**
 (Curry made from mustard plant leaves our Speciality)
- METHI MALAI PANEER** **\$22.90**
 (Cottage Cheese tossed in Fenugreek creamy sauce with chef special spices)
- NAVRATAN KORMA** **\$22.90**
 (A creamy, mild curry with mixed vegetables and nuts)
- NON VEGETARIAN**
- BUTTER CHICKEN** **\$27.90**
 (Tandoori cooked chicken pieces in rich tomato cream sauce)
- FIERY FUSION CHICKEN VINDALOO** **\$27.90**
 (a spicy curry reminiscent of the exotic beaches of Goa)
- KARAHI CHICKEN** **\$27.90**
 (Chicken cooked in a traditional karahi with a blend of aromatic spices and vibrant herbs)

- **CHICKEN MALABAR** **\$27.90**

(chicken cooked in a creamy coconut-based sauce, infused with Malabar spices)
- **DELHI STYLE DESI CHOOZA** **\$27.90**

(Tender and succulent chicken, marinated in a blend of traditional spices and cooked to perfection)
- **CHICKEN KOHLAPURI HEATWAVE** **\$27.90**

(Spicy chicken delight, infused with Authentic Kohlapuri spices and Aromatics)
- **CHICKEN TIKKA MASALA** **\$27.90**

(Chicken pieces cooked in a creamy tomato-based sauce, infused with aromatic spices)
- **CHICKEN TAWA MASALA** **\$27.90**

(a flavorful dish cooked to perfection on the traditional tawa)
- **METHI MALAI CHICKEN** **\$27.90**

(Boneless Chicken cooked in fenugreek creamy sauce with chef special spices)
- **SAVORFUL KEEMA MATTAR** **\$28.90**

(Minced Goat, Green Peas, Simmered in Aromatic Spices)
- **PALAK GOSHT** **\$28.90**

(dish that marries tender pieces of mutton or lamb with the vibrant flavors of fresh spinach)
- **CHACHI'S SPECIAL GOAT CURRY** **\$28.90**

(Authentic goat curry Chefs own style)
- **GOAT TAWA MASALA** **\$28.90**

(goat meat simmered to perfection in aromatic spices)
- **PALAK GHOST GOAT WITH BONES** **\$28.90**

(goat meat, spinach, and aromatic spices)
- **LAMB ROGAN JOSH** **\$28.90**

(a classic Kashmiri dish that boasts tender lamb cooked in a flavorful blend of spices, yogurt, and tomatoes)
- **LAMB VINDALOO SYMPHONY** **\$28.90**

(Luscious Lamb, Potatoes, slow cooked in Spicy Tangy sauce)
- **LAMB TAWA MASALA** **\$28.90**

(Lamb tenders infused with aromatic spices for an authentic and flavorful experience)

• **PRAWNS MALABAR** **\$29.90**
(prawns cooked in a rich coconut-based sauce infused with Malabar spices)

• **FISH MALABAR** **\$29.90**
(Delicious fish cooked in a rich, coconut-based Malabar curry)

• **FISH CURRY** **30.90**
(Tender fish cooked in a rich, flavorful curry)

CHACHI SPECIAL RANGEEN BIRYANI

• **VEGGIE TAWA BIRYANI** **\$21.90**
(assorted vegetables, fragrant basmati, cooked on Tawa with Signature spices served with raita)

• **PANEER TAWA BIRYANI** **\$23.90**
(Fragrant basmati rice cooked with paneer and spices on a tawa)

• **CHICKEN TAWA BIRYANI** **\$25.90**
(Tender Chicken Pieces, Basmati harmony, sizzling on Tawa with aromatic spices served with raita)

• **GOAT TAWA BIRYANI** **\$27.90**
(Flavorful goat meat, basmati opulence, sizzling to perfection on Tawa served with raita)

• **LAMB TAWA BIRYANI** **\$27.90**
(a classic dish of fragrant basmati rice and tender lamb, slow-cooked to perfection)

BREADS

• **TANDOORI ROTI** **\$4.90**
(Bread made of whole meal and Butter)

• **PLAIN NAAN** **\$4.90**
(Naan bread made of Plain flour)

• **GARLIC & HERB NAAN** **\$5.90**
(Naan bread made of Plain flour , Fresh garlic and herbs)

• **BUTTER NAAN** **\$5.90**
(Naan bread made of Plain flour & Butter)

• **SPICY MASALA NAAN** **\$5.90**
(Soft naan bread, bursting with spicy masala and fresh coriander)

• **MAKKI KI ROTI** **\$5.90**
(Makki ki roti is a flat unleavened bread made from corn meal)

- **CHEESE CHILLI NAAN** **\$6.90**
(Cheesy chilli naan with a spicy twist and green chillies)
- **CHACHI SPECIAL CHEESE NAAN** **\$6.90**
(Buttery Soft Naan infused with a Generous melting of Premium Cheese)
- **CHACHI SPECIAL ALOO KULCHA** **\$8.90**
(Stuffed Amritsari Aloo Kulcha)
- **KEEMA NAAN** **\$9.90**
(Naan filled with Lamb and Chicken Mince along with aromatic spices in Tandoor)
- **CHACHI SPECIAL PANEER KULCHA** **\$9.90**
(Stuffed Cottage Cheese ,Onion Green chilli and spices Kulcha)
- **ASSORTED NAAN BASKET** **\$22.90**
(Tandoori Roti, Garlic Naan, Masala Nan, Cheese Naan)

PRANTHA

- **LACHAA PRANTHA** **\$5.90**
(Flat multi-layered bread made from wheat)
- **METHI PRANTHA** **\$6.90**
(Prantha stuffed with fenugreek leaves and spices)
- **ALOO PRANTHA** **\$8.90**
(Prantha stuffed with spiced mashed potatoes)
- **PANEER PRANTHA** **\$8.90**
(Prantha stuffed with spiced paneer)
- **ONION PRANTHA** **\$8.90**
(Prantha stuffed with seasoned onions)
- **GOBHI PRANTHA** **\$8.90**
(Prantha stuffed with flavorful cauliflower)
- **CHICKEN PRANTHA** **\$9.90**
(Prantha stuffed with seasoned chicken)

RICE

- **PLAIN BASMATI RICE** **\$6.90**
(Plain Rice, fluffy basmati cooked to perfection)
- **JEERA RICE** **\$7.90**
(Fragrant Basmati with Cumin Seeds, Ghee & hint of Spices)
- **SAFFRON RICE** **\$8.90**
(Aromatic basmati rice infused with saffron threads)

FRIED RICE

- **VEG FRIED RICE** **\$21.90**
(Rice stir-fried with fresh veggies, perfectly seasoned)
- **CHICKEN FRIED RICE** **\$24.90**
(Rice stir-fried with tender chicken and fresh veggies)

KIDS MENU

- **BUTTER CHICKEN PASTA WITH ICE CREAM** **\$14.90**
(Penne Pasta cooked in mild creamy Butter chicken sauce)
- **MC CHICKEN SLIDER WITH FRIES & ICE CREAM** **\$14.90**
(Slider with Chicken patty, fluffy bun, tangy tomato ketchup, & mayonnaise)
- **NUGGETS WITH FRIES & ICE CREAM** **\$14.90**
(Succulent Chicken Nuggets, Golden Potato Fries, and a Scoop of Creamy Ice Cream)
- **MC ALOO TIKKI SLIDER WITH FRIES & ICE CREAM** **\$14.90**
(Crispy Aloo Tikki, Fluffy Bun, Mayonnaise, Tangy Tomato Ketchup)
- **NOODLE SPRING ROLL WITH FRIES & ICE CREAM** **\$14.90**
(Dive into Deliciousness with Noodle Spring Rolls and Treat Yourself to a Side of Fries, and Top it off with a Scoop of Creamy Ice Cream)
- **VEGETABLE NOODLES WITH ICE CREAM** **\$14.90**
(stir-fried vegetable noodles paired with the sweet, creamy goodness of ice cream)
- **BUTTER CHICKEN WITH BUTTER NAAN** **\$17.90**
(Creamy butter chicken paired with soft, buttery naan)

DESSERTS

- **ICECREAM SCOOP** **\$5.90**
(scoop of velvety ice cream, a delightful treat that melts in your mouth)
- **PAAN MOUSSE** **\$6.90**
(Creamy home made mousse with the refreshing flavors of paan)
- **ROSE MOUSSE** **\$6.90**
(Light and airy home made mousse infused with the essence of rose)
- **MANGO MOUSSE** **\$6.90**
(Creamy home made mousse bursting with fresh mango flavor)
- **GULAB JAMUN - 2 PIECES** **\$9.90**
(Soft, syrup-soaked sweet dumplings)

- **PAAN/PISTA KULFI** **\$10.90**
(Traditional Indian ice cream flavored with betel leaf or pistachios)
- **CHACHI LOVES PARLE G** **\$12.90**
(Homemade Elaichi flavored mousse layered with favorite Parle G)
- **GAJAR HALWA SHOTS 2** **\$12.90**
(Carrot Halwa layered with homemade Elaichi Flavoured Mousse)
- **LAYERED GULAB JAMUN AND MOTICHOOR LADOO TRUFFLE** **\$15.90**
(Cardamom Flavoured Indian mousse layered with Ladoo and Gulab Jamun topped with Rose petals and Nuts)
- **DEATH BY CHOCOLATE** **\$19.90**
(Chocolate Brownie topped with Rich Hot chocolate sauce marshmallows and Strawberries on a sizzle plate topped with Special Whipped Cream and Ice Cream)
- **CHACHI'S FUSION PANI PURI** **\$20.90**
(Semolina Balls filled with 4 different special Chachi mousse Paan, Mango, Pineapple & Tooti Frooti topped with Ice cream and syrup)
- **CHEF SPECIAL SHAHI TUKDA** **\$21.90**
(Decadent bread pudding soaked in saffron milk, garnished with nuts)
- SIDES**
- **RAITA** **\$4.90**
(A cool, creamy, and refreshing yogurt side dish that complements the spiciness of Indian cuisine)
- **PAPADUMS** **\$4.90**
(thin, crispy, and irresistible lentil wafers are the ultimate appetizer or side dish)
- **PLAIN YOGURT** **\$4.90**
(Cool, creamy, and naturally refreshing)
- **CHAKHNA WITH CHUTNEY** **\$5.90**
(A Perfect Blend of Crunch and Spice)
- **MIX GARDEN SALAD** **\$6.90**
(Fresh greens with a variety of crisp vegetables)
- **LACHA PYAAZ WITH GREEN CHILLI** **\$6.90**
(Crispy, tangy, and spicy - a perfect accompaniment to elevate your meal)
- **BOWL OF CHIPS** **\$9.90**
(Dive into a bowl filled with golden, crispy chips)
- **DIPS PLATTER** **\$16.90**
(Raita, Chakhna, Mint Chutney, Cucumber & Onion Salad)