

STREET SNACKS

VEGETABLE SAMOSA V three masala stuffed samosas filled with a masala vegetable stuffing.	5.95
ONION BHAJI V GF three onion, coriander and gram flour fritters	5.95
AMRITSARI FISH FRY GF Amritsar recipe: a bowl of delicate, crispy seabass goujans – perfect for chutney-dipping.	6.95
ALOO CHAT Warm-cold, sweet-tangy. golden-fried potatoes covered with cool yoghurt, chickpeas, onions and coriander. drizzled with tamarind, sev and green chutney	6.50

SHAHI BIRYANI

Tempting and flavourful pot of slow-cooked, layered and aromatic rice with choice of vegetables or meat with fresh herbs and spices. Traditionally served with RAITA

ROYAL VEGETABLE BIRYANI 11.50
COLONEL CHICKEN BIRYANI 12.75

VEGAN (V)
GLUTEN FREE (GF)
HOT

CHACHA'S GRILL

CHICKEN TIKKA BITES GF Tandoori tikka and saffron tikka marinated in yogurt, tandoori spices and achari mix. Small plate.	6.10
Mains.	12.00
LAMB SEEKH KEBAB GF Spiced lamb skewers a delicacy from the markets of old delhi. Small plate.	6.25
KASHMIRI CHICKEN WINGS GF HOT Grilled spicy wings in kashmiri chilli & lemon yogurt. Small plate.	6.25
TANDOORI FLOWERS GF Charred broccoli & cauliflower marinated in yoghurt and cheese. Small plate.	6.25
PANEER TIKKA GF Chunks of grilled cottage cheese with peppers & onions marinated in pickling spices cooked in tandoor. Mains	11.50
CHACHAJI'S TANDOORI CHICKEN GF half a spring chicken marinated overnight in yoghurt, spices and garlic. grilled carefully over a flaming charcoal clay oven. Mains.	11.10

CURRIES

OLD DELHI BUTTER CHICKEN GF Chicken Tikka Masala does not exist in India; Butter chicken is real, tandoori chicken tikka simmered in a rich, sweet, spiced makhni sauce	11.75
AUNTY'S FISH CURRY GF Seabass in a mild coconut and curry leaf sauce	13.10
MUGHLAI LAMB CURRY GF Slow cooked tender lamb curry , medium spiced aromatic mix of fresh ginger, spices onions, tomato	11.75

CURRIES & VEGETABLES

TARIWALA CHICKEN CURRY GF HOT Fiery house curry with ginger,garlic, onions and spices	11.50
PANEER BUTTER MASALA GF Cubes of Indian cottage cheese , simmered in a rich, sweet makhni sauce	11.50
DHABA DAL V GF Slow cooked mix of 5 different lentils, burnt garlic & tomatoes	7.75
PUNJABI CHOLE V GF Its the original version of Chana Masala, chickpeas simmered in tomato, onion and garam masala sauce.	8.10
SAAG PANEER GF Pureed baby spinach cooked with Indian cottage cheese & spices	10.50
TOFU MASALA V GF Classic home style tofu curry with tomato, onion masala	10.95
DAL TADKA V GF Tempered yellow lentils with cumin, fine chopped onions and roasted garlic	7.75
ALOO BHAJI V GF Dry Indian potato preparation with onions, curry leaves, tempered with mustard seeds	7.75
BURNT AUBERGINE V GF Finely chopped roasted aubergines tempered with onions , tomatoes, peas and spice	8.10
MIX VEG SABZI V GF Seasonal vegetables stir fried in spices	8.10
SAAG ALOO 3 GF Pureed spinach with baby potatoes & spices	8.10

RICE & BREADS

NAAN	2.95
TANDOORI ROTI V - Wholemeal	2.90
GARLIC NAAN	3.10
PESHWARI NAAN - Sweet naan bread, coconut and almond paste	4.10
CHEESE NAAN	4.10
KHEEMA NAAN - Lamb minced stuffed naan	4.10
GARLIC & CHILLI NAAN	3.65
BASMATI RICE Its the fragrant one	3.75

EXTRAS

RAITA GF Yogurt, grated cucumber	3.10
KACHUMBER V GF Diced tomatoes, cucumber, onions coriander, lemon dressing	3.25
PAPAD V GF Plain poppadum	99p
MINT CHUTNEY - V GF	95p
MANGO CHUTNEY - V GF	95p
PICKLE - V GF	95p
TAMARIND & DATES CHUTNEY - V GF	95p
TANDOORI MAYONNAISE - GF	99p

DESSERTS

GAJAR HALWA

Carrot pudding with raisins and nuts 4.75

SOFT DRINKS

COKE / COKE ZERO / DIET COKE
FANTA / LEMONADE Any 1 2.10

STILL / SPARKLING WATER 3.50

LASSI

MANGO LASSI

Sweet mango yogurt drink 4.95

FRESHLY SQUEEZED JUICES

APPLE 5.50

CARROT 5.50

BLASTER
Mix of apple & carrot 5.50

GREEN MACHINE
Apple, mint, spinach & lime 5.80

SUNSHINE
Apple, carrot with a hint of ginger 5.70

BEER

COBRA 330ML 4.50

VISIT OUR SISTER RESTAURANTS



BAW
pan asian cafe

81, The Broadway,
Millhill, London, NW7 3BU

Our menus are inspired by Mumbai's cultural diversity and well-established culinary traditions. We are a family-friendly Indian restaurant located in the heart of West Hampstead.

TOOK TOOK
PAN ASIAN STREET FOOD

279 West End Lane, West
Hampstead, London, NW6 1QS

All the dishes are prepared with high quality and fresh ingredients. Our focus is to ensure a delicious dining experience.



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New Colaba West Hampstead draws inspiration from Mumbai's dynamic Colaba neighborhood, merging old and new. From bustling fish markets to historic cinemas, grand hotels to quaint clubs, it's a rich blend of culture. Our menu features iconic Colaba dishes and cocktails with Eastern spices fused with Western classics. Join us for a taste of Mumbai's charm!

ALLERGIES + INTOLERANCES

If you have a food allergy, intolerance or sensitivity, please let us know every time you visit or order a takeaway, the manager or supervisor on duty will take your order and the kitchen in-charge will prepare your food as you require. This means your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination, please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. We do not take responsibility should certain ingredients used in our kitchen appear in your dish that may not have been described. Please make further enquiries should there be any particular ingredients that may not be agreeable to you. Also, note there may be traces of nuts in all our dishes.

PLEASE NOTE THIS IS A COLLECTION MENU. PRICES MAY DIFFER WITH OUR DELIVERY PARTNERS.
ALL OUR MEAT PRODUCT ARE HALAL.



CHACHAJI

NORTH INDIAN FOOD COOKED WITH LOVE

WWW.CHACHAJILONDON.CO.UK

COLLECTION FROM
BAW PAN ASIAN CAFE
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