

Urban Chocola

MENU
2026

URBAN COCKTAILS

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LOCO COCO £9.00

White Rum, Malibu, Coconut Cream, Pineapple Juice

Espresso Martini £9.00

Espresso, Coffee Liqueur, Vodka

Creamy Midnight *D* £9.00

Espresso, Irish Cream Kahlua, Caramel Cream Foam

Kachhe Aam ki Shikanji *Su* £9.00

Vodka, Cointreau, Mint, Raw mango powder

Dirty Mango Lassi *D* £9.00

Mango Lassi, Dark Rum

Spicy Orange Mojito £9.00

White Rum, Orange, Mint, Lemon, Chillies

Whisky Sunset £9.00

Whisky, Apple juice, Orange juice, Grenadine

Rum Punch £9.00

Dark Rum, Pineapple Juice, Orange Juice

Berry Bramble £9.00

Gin, Lime, Ginger

GIN

25ML 50ML G&T

Hendrick's £6.00 £8.00 £9.50

Tanqueray London Dry £5.00 £7.00 £9.00

Bombay Sapphire £5.00 £7.00 £9.00

Gin & Tonic Cocktails

(Pomegranate, Rose)

(Strawberry, Black Pepper)

(Orange, Cinnamon, Star Anise)

(Grapefruit, Rosemary)

WHITE WINE

175ML 250ML BOTTLE

Vina Arroba Pardina Chardonnay, Spain 2

£7.00 £9.00 £26.00

This crisp and refreshing white wine has flavours of apple, stone & tropical fruits.

Ca del Lago Pinot Grigio, Italy 3

£8.00 £10.50 £30.00

Zesty apple flavours and crisp acidity make this a vibrant style of the Italian classic.

Reserve Delsol Picpoul de Pinet, France 3

£9.00 £11.00 £32.00

Lively and fresh on the palate with well-balanced acidity and a round mouthfeel.

Land of Plenty Sauvignon Blanc, New Zealand 1

£9.75 £12.00 £35.00

A full flavoured wine which passionfruit and melon with a well-balanced crisp finish.

Ca'Bianca Gavi DOCG. Italy 4

£40.00

Floral overtones with pineapple, peach and apricot aromas with marked apple coming through on the palate.

RED WINE

Deliziosa Montepulciano, Italy 3

£7.00 £9.00 £25.00

A Montepulciano with a complex, smoky nose with juicy red cherry flavors and a smooth body.

La Girouette, Merlot. France 3

£8.00 £10.50 £29.00

Full of bramble fruits with a little bit of bite in the finish, nice and lush.

Rewild Malbec, Argentina 4

£9.00 £11.00 £32.00

Flavors of ripe blackcurrant, blackberry and plum are complimented by a velvety mouthfeel and smooth finish.

Piantaferro Primitivo, Italy 5

£9.75 £12.00 £35.00

An enveloping warm and full bodied mouth feel with great persistence followed by spicy and almond notes to finish.

Caligore Organic Selction Malbec, Argentina 3

£40.00

A wine of real character with a deep, purple red colour and gorgeously dark fruited nose.

ROSE WINE

Bear & Star White Zinfandel, USA 4

£7.00 £9.00 £25.00

Flavors of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.

Ca del Lago Pinot Blush, Italy 1

£8.00 £10.50 £29.00

Wine with hints of red berries & a touch of strawberry on the finish.

SPARKLING WINE & CHAMPAGNE

Bellino Prosecco 70cl, Italy 2

£35.00

An elegant Prosecco with a fragrant bouquet of green apple and white blossom.

Bellino Prosecco 20cl, Italy 2

£9.50

An elegant Prosecco with a fragrant bouquet of green apple and white blossom.

Tribaut Champagne Brut, France 2

£60.00

A well balanced Champagne with a delightful finish.

WHISKEY		25ML	50ML	SOFT DRINKS	
Laphroaig Islay Single Malt		£6.50	£9.00	Coke	£3.00
Jura 10 year old Single Malt		£6.00	£7.50	Diet Coke/Coke Zero	£3.00
Bushmills		£5.00	£7.00	Sprite/Fanta Orange	£3.00
Jameson		£5.00	£7.00	Appletiser/Ginger Beer	£3.00
Jack Daniel's Old No.7		£5.00	£7.00	Still Water/Sparkling Water	£2.00
VODKA		25ML	50ML	J20 Orange and Passion Fruit	£3.00
Grey Goose		£6.00	£8.00	J20 Apple and Mango	£3.00
Absolut		£4.50	£6.50	Cordial with Soda	£3.00
RUM		25ML	50ML	(Lime/Blackcurrant/Orange/Elderflower)	
Bumbu		£5.00	£7.00	Juice	£3.00
Bacardi		£4.00	£6.00	(Orange / Apple/ Pineapple)	
Captain Morgan Spiced Rum		£4.00	£6.00	MOCKTAILS	
LIQUEUR		25ML	50ML	Mango Lassi <i>D</i>	£4.50
Baileys		£4.00	£6.00	Sweet Lassi / Salted Lassi <i>Su, D</i>	£4.00
Malibu		£4.00	£6.00	Fruit Punch	£4.00
Cointreau		£4.00	£6.00	Indian Coolers	
TEQUILA		25ML	50ML	Mango/Rose & Pomegranate	£4.50
Jose Cuervo Especial		£4.00	£6.00	TEA / COFFEE	
COGNAC		25ML	50ML	Espresso / Americano	£2.50
Cognac Courvoisier VS		£4.50	£6.00	Cappuccino / Latte <i>D</i>	£3.50
MIXER				Masala Chai <i>D</i>	£3.50
Tonic, Soda, Lemonade			£2.00	English Breakfast Tea	£2.50
BEERS		½ PINT	PINT	Specialty Tea	£2.50
Bawander Lager		£4.00	£6.50	(Peppermint/Red Berries/Green Tea/Earl Grey/ Chamomile)	
Karobar IPA		£4.50	£7.00	Hot Chocolate	£2.50
Cobra lager (Bottle) 620ml			£7.00	Irish Coffee <i>D</i> (contains alcohol)	£8.50
Corona Beer (Bottle) 330ml	£5.00			(Irish Whiskey, Double cream, Coffee)	
Peroni lager gluten free (Bottle) 330ml	£5.00				
Brewdog Punk (Bottle) 330ml 5.6%	£5.00				
Bulmers Original Premium Cider					
(Bottle) 500ml			£5.00		
Non-Alcoholic Beer			£4.50		

TASTING GUIDE

White Wine	Red Wine	Rose Wine
Dry - Sweet	Light - Full	Dry - Sweet
1-5	1-5	1-5

125ml measure available on request

FOOD MENU

Assorted Poppadum Basket (v)* £4.00

Assorted Chutneys D, Su, M (v) £4.00

STARTERS

Pani Puri G, Su (v) (served cold) £6.50

Golgappa, Potato, Chickpeas, Jal jeera

Dahi Puri G, Su, D (v) (served cold) £6.50

Potato, Chickpeas, Sweet Yoghurt,
Tamarind Chutney, Nylon Sev

Bhalla and Papdi Chat G, D, Su (v) (served cold) £7.00

Lentil dumplings, Yoghurt, Tamarind & Mint Chutney

Onion & Spinach Bhajiyas Su (v)* £6.50

Tamarind & Mint Chutney

Sabudana Vada Su (v)* £7.00

Crispy Sago Fritters, Mint Chutney

Beetroot Tikki M, G, D (v)* £7.00

Tadka Yoghurt

Vegetable Samosa G, Su (v)* £6.50

Potato, Green Peas, Tamarind & Mint Chutney

Samosa Chaat G, Su, D (v)* £7.50

Spicy Samosa, Chickpeas, Yoghurt & Chutneys

Aloo Tikki Chaat D, Su (v)* £7.50

Potato, Peas, Sweet yogurt, Tamarind & Mint chutney

Amritsari Fish D, F* £8.00

Dill and Ginger Raita

Chilli Chicken G, So, E £8.00

Crispy & tender Chicken Bites tossed in
Sweet & Tangy Chilli Sauce

Chicken Lollipop M* £8.00

Tomato Garlic Chutney

TANDOORI

(All of tandoori dishes are served as starter portions)

Tandoori Chicken Tikka <i>D, M</i> Avocado Salad, Mint Chutney	£9.50
Duck & Chicken Seekh Kebab <i>D</i> Pineapple Murabba	£10.50
Lamb Boti Malai Kebab <i>D, M</i> Red Grape Chutney	£14.00
Red Pepper Tiger Prawn <i>M, Cr, D</i> Chilli, Garlic & Tomato Chutney	£12.00
Hariyali Chicken Chops <i>D, M</i> Chicken & Mango Chaat, Mint Chutney	£10.50
Tandoori Broccoli <i>D, M (v)</i> Apple Raita	£9.00
Achari Paneer Tikka <i>D, M, Su (v)</i> Grilled Cottage Cheese, Mixed Pepper	£9.50

BIRYANI

(Served with Mirchi Ka Salan or Boondi Raita) *N, D, Se*

Chicken Tikka Biryani <i>N, D, M *</i>	£16.50
Hyderabadi Lamb Biryani <i>N, D *</i>	£18.00
Paneer and Mix Vegetable Biryani <i>N, D * (v)</i>	£16.50

CURRIES

Butter Chicken Masala <i>D, N, M</i> Chicken Tikka, Dried Fenugreek, Cashew nut, Cardamom	£15.00
Chicken Chettinard <i>M, N</i> Chicken Thigh, Fresh Ground Coconut, Roasted Curry Powder	£15.00
Awadhi Chicken Korma <i>D, N</i> Mild & Creamy Chicken Curry From The Durbars Of Awadh	£15.00
Chicken Tikka Kadai <i>D, N</i> Chicken Thigh Tikka, Onions, Bell Peppers	£15.00
Malvani Chicken <i>D, N</i> Caramelized Onion, Toasted Coconut, Peppercorn	£15.00

Lamb Rogan Josh	£16.50
Slow Cooked Dice Lamb with Brown Onion, Kashmiri Chili, Tomatoes	
Salli Boti *	£16.50
Persian inspired Lamb Dish, Crispy Potato Straws	
Lamb Shank Nihari	£17.50
Velvety Stew, Cinnamon, Black Cardamom, Fennel	
Goan Fish Curry <i>F, M, N</i>	£17.00
Sea Bass, Coconut, Tamarind Paste, Green Chillies	
Kodampuli Malabar Prawn <i>Cr, M, N, D, Su*</i>	£17.00
King Prawn, Coconut, Keralan Spices	
Kadai Paneer <i>D, N * (v)</i>	£15.00
Cottage Cheese, Onions, Pepper, Garlic	
Paneer Makhani <i>D, N * (v)</i>	£15.00
Cottage Cheese, Tomato Sauce, Cashew Nut	
Aubergine Masala <i>D, N * (v)</i>	£14.00
Baby Aubergine, Pickling Spices	
Vegetable Kofta <i>N * (v)</i>	£14.00
Spiced Vegetable Dumplings, Tomato & Onion Gravy	

SIDES

Channa Masala <i>(v)</i>	£7.00 /£12.00
Chickpeas, Onion & Tomatoes Masala	
Baingan Bharta <i>N (v)</i>	£7.50/£13.00
Fire Roasted Eggplant mash, Caramelized Onion	
Saag Aloo <i>N (v)</i>	£7.50/£13.00
Potato & Spinach Curry	
Dal Fry <i>(v)</i>	£7.00/£12.00
Yellow Lentil, Garlic, Cumin	
Dal Makhani <i>D (v)</i>	£7.50/£13.00
Slow Cooked Black Lentils & Kidney Beans, Garlic, Tomatoes, Butter	
Masala Chips / Plain Chips <i>Su * (v)</i>	£4.00
Boondi & Cucumber Raita <i>G, D, Su *</i>	£3.00
Apple Raita/Dill & Ginger Raita <i>D</i>	£3.50

Garden Salad	£3.50
Sliced Cucumber, Tomato, Onions	
Laccha Onion	£2.50
Roundels of Onions, Lime wedges and Chillis	

BREADS & RICE

Butter Naan <i>G, D</i>	£3.50
Add Toppings 50p each (Garlic, Coriander, Chillies)	
Tandoori Roti <i>G</i>	£3.50
Stoneground Wholemeal Flour Flatbread	
Amritsari Kulcha <i>G, D</i>	£5.00
Stuffed with Potato, Green Chilli	
Pudina Laccha Paratha <i>G, D</i>	£5.00
Whole Wheat Multi Layered Indian Flat Bread	
Cheese Naan <i>G, D</i>	£5.00
Stuffed with Cheddar Cheese	
Peshawari Naan <i>G, D, N</i>	£5.25
Stuffed with Almond, Coconut, Poppy Seeds	
Keema Naan <i>G, D</i>	£5.25
Stuffed With Duck and Chicken Mince	
Steamed Rice	£4.50
Mushroom Rice <i>M</i>	£5.00
Pulao Rice	£5.00

DESSERTS

Rasmalai <i>D, N</i>	£6.75
Cottage Cheese Dumplings, cardamom & saffron reduction	
Gulab jamun <i>D, G, N</i>	£6.75
Fried Dough Balls, Rose Syrup	
Pista Kulfi <i>D, N</i>	£6.75
Pistachio Flavored Indian Ice Cream	
Chocolate Fondant <i>D, N</i>	£6.75
Pista Kulfi	
Chocolate Brownie <i>D, N, G, E</i>	£6.75
Vanilla Ice Cream, Salted Caramel Sauce	
Mango Sorbet	£6.75

VEGAN MENU

Assorted Poppadum Basket *	£4.00
Assorted Chutneys Su, M	£4.00

STARTERS (VEGAN)

Pani Puri (Served Cold) G, Su	£6.50
Golgappa, Potato, Chickpea, Jal jeera	

Onion & Spinach Bhajiyas Su *	£6.50
Tamarind & Mint Chutney	

Vegetable Samosa G, Su *	£6.50
Tamarind & Mint Chutney	

Samosa Chaat G, Su *	£7.50
Spicy Samosa, Chickpeas, Chutneys	

Beetroot Tikki G, Su, M *	£7.00
Mint Chutney	

Sabudana Vada Su *	£7.00
Crispy Sago Fritters, Mint Chutney	

Aloo Tikki Chaat Su (v) *	£7.50
Potato, Peas, Tamarind & Mint Chutney	

Tandoori Broccoli M	£9.00
Mint Chutney	

BIRYANI (VEGAN)

Mixed Vegetable Biryani N, Se *	£16.50
Mirchi Ka Salan	

CURRIES & SIDES (VEGAN)

Aubergine Masala <i>N *</i>	£14.00
Baby Aubergine, Pickling Spices	
Vegetable Kofta <i>N *</i>	£14.00
Spiced Vegetable Dumplings, Tomato & Onion Gravy	
Channa Masala	£7.00/£12.00
Chickpeas, Onion, Tomatoes	
Baingan Bharta <i>N</i>	£7.50/£13.00
Fire Roasted Eggplant mash, Caramelized Onion	
Saag Aloo <i>N</i>	£7.50/£13.00
Potato & Spinach Curry	
Dal Fry <i>Su *</i>	£7.00/£12.00
Yellow lentil, Garlic, Cumin	
Masala Chips / Plain Chips <i>Su*</i>	£4.00
Garden Salad	£3.50
Sliced Cucumber, Tomato, Onions	

BREADS & RICE (VEGAN)

Naan <i>G</i>	£3.50
Add Toppings 50p each (Garlic, Coriander, Chillies)	
Tandoori Roti <i>G</i>	£3.50
Pudina Laccha Paratha <i>G</i>	£5.00
Amritsari Kulcha <i>G</i>	£5.00
Peshawari Naan <i>G, N</i>	£5.25
Steamed Rice	£4.50
Mushroom Rice	£5.00
Pulao Rice	£5.00

DESSERTS (VEGAN)

Mango Sorbet	£6.75
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THALI BRUNCH

Savor the Flavors of Home: Weekend Thali Specials

Available Saturdays & Sundays, 13:00 - 16:00

(Main dish, Pappad & chutney, Starter of the day, 2 puris,

Lentil preparation of the day, Side dish of the day)

Vegetarian Thali: £21.00

Chicken Thali: £23.00

Lamb Thali: £25.00

KIDS MENU

While our younger visitors are more than welcome to select anything from our main menu, just like the adults, we also offer a special menu designed with them in mind for those who prefer simpler fare.

MAIN MEAL & A SIDE

Mild Butter Chicken D,N	£9.50
Mild Paneer Makhani D,N	£9.50
Mild Chicken Korma D,N	£9.50
Kids Chicken Tikka D,M	£9.50
Crispy Fried Fish G*	£9.50
Home Made Chicken Nuggets G*	£9.50

PICK A SIDE

Plain Rice, Pulao Rice, Butter Naan, Chips, Cucumber Tomato Salad.

ADD A DRINK

Fruit Shoot	£1.50
Orange/Summer Fruits/Blackcurrant	

URBAN CHOO LA EVENTS

NOW AVAILABLE FOR EVENTS CATERING
PLEASE SPEAK TO THE MANAGER FOR MORE DETAILS

Please speak to your server regarding any dietary requirements. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts. All fried items are cooked in same fryer and will contain traces of every allergen in the list below.

All our dishes are robustly spiced however some dishes can be made mild please speak to server for more information.

G	Gluten
Cr	Crustacean
E	Egg
Ce	Celery
P	Peanuts

F	Fish
D	Milk
M	Mustard
Mo	Mollucus
So	Soya

N	Nuts
Se	Sesame
Su	Sulphur
Lu	Lupin



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