

Kahin Chalo

INDIAN EATERY

Experience

Kahin Chalo – Let's Go Somewhere Delicious

At Kahin Chalo, we believe great food is an adventure – one that brings people together, sparks curiosity, and leaves you craving more.

Our name, which means “Let's Go Somewhere”, isn't just about travel it's about exploring bold flavors, unexpected pairings, and the magic of India's street food, reimagined.

India is not just one flavor, one tradition, or one way of cooking. It is a vibrant tapestry woven from centuries of culinary artistry, from the fiery streets of Delhi to the coastal spice markets of Kerala, from the royal kitchens of Rajasthan to the bustling cafés of Mumbai. At Kahin Chalo, we bring this vast, flavorful world to your table in a way that is both authentic and refreshingly modern.

Our menu reimagines classic Indian dishes with a contemporary twist, using bold techniques, seasonal ingredients, and global influences to create something familiar yet unexpected. Every bite is an invitation to explore, to taste, to experience India in a new way.

Our space is designed to be an extension of this journey – warm, inviting, and full of character. Whether you are sharing small plates with friends over craft cocktails or indulging in a rich, slow-cooked curry, every visit to Kahin Chalo is an opportunity to wander, savor, and discover.

So, where to next? Let's go somewhere delicious. Welcome to Kahin Chalo.

Street Eats Starters

Tandoori Avocado Chaat (V)

Avocado with smoked spice & tamarind drizzle. Modern twist on Delhi's favorite snack.

BD 3.400

Beetroot & Goat Cheese Tikki (V)

Spiced beet patties with goat cheese center. Fennel yogurt adds freshness.

BD 3.900

Avocado Pani Puri (G) (V)

Puffed puris filled with creamy avocado. Served with tangy pani & tamarind chutney.

BD 2.700

Avocado Papdi Chaat (G) (D) (V)

Crisp papdi topped with chutneys & yogurt. India's sweet, spicy, tangy crunch.

BD 3.400

Potato Pakora (D) (V)

Crispy potato fritters in spiced gram flour batter served hot with tangy chutney

BD 2.250

Singara Samosa

Chicken Wontons

Delicate wonton parcels filled with spiced chicken. Served with a sweet and tangy tamarind-chili glaze

BD 2.700

Samosa Pesto (D) (N)

Crisp samosa with a creamy blend of mozzarella. Served with Sun-Dried Tomato Aioli

BD 2.500

Chicken Samosa (D)

Shredded chicken in smoky BBQ masala. Coriander-lime yogurt for balance.

BD 2.700

Keema Samosa (D)

Crisp samosa filled with spiced minced lamb. Mint chimichurri yogurt adds a fresh twist.

BD 3.000

Samosa Aloo (D)

Crispy pastry stuffed with potato & peas. Classic Indian street snack with mint chutney.

BD 2.250

Corn & Dal Samosa (D)

Golden pastry filled with sweet corn & lentils. Seasoned with cumin & coriander for earthy bite.

BD 2.250

Fish spring rolls (Sf)

Delicate fish mince folded in pastry. A hint of chili for bold flavor.

BD 3.000

Fusion Fun – Bao-na, Tacos & Pizza

Green Pulled Chicken Bao (G)(D)

Steamed bao stuffed with herb-braised chicken. Labneh drizzle keeps it light & tangy.

BD 3.700

Corn Pakora Bao (G)(D)

Crispy corn pakoras inside a bao bun. Mint chutney & spiced mayo lift the flavors.

BD 3.200

Fried Fish Bao (G)

Golden fried fish tucked into fluffy bao. Pickled slaw & spicy mayo give zing.

BD 4.400

Keralan Fried Chicken Tacos (G)

Crispy fried chicken with spiced coating. Topped with mayo & sweet slaw.

BD 3.700

Paneer Tacos (G)

Sauteed paneer with roasted salsa. Crunchy iceberg for texture.

BD 3.200

Butter Chicken Kulcha Pizza (G)(D)(N)

Kulcha topped with tandoori butter chicken. Finished with burrata, cashews & balsamic glaze

BD 4.300

(G) Gluten, (D) Dairy, (Sf) Seafood, (N) Nuts, (V) Vegetarian

All Prices are in BHD, inclusive of 10% VAT
Please inform your waiter for any known allergies

Burgers Hai

Our burgers blend bold Indian flavors with an upscale, casual dining experience

Smash Lamb Burger (G)

Juicy lamb patty with tandoori spice. Served on flaky paratha with spicy fries.

BD 5.200

Black Pepper Beef & Truffle Burger (G)

Beef patty layered with truffle cream & gruyere. Golden turmeric sweet fries on the side.

BD 5.900

Lagan Seekh Burger (G)

Hyderabadi seekh in Mughlai paratha bun. Dill-labneh cools the spice.

BD 4.400

TIFFIN BOX

A platter of curries, dal, rice, naan & dessert. Perfect for sharing India in one meal.

BD 16.000

Butter Chicken Truffle

Dal Makhani

Butter Naan / Steamed Rice

Joja Kebab / Chicken Wonton

Mango Milk Cake

BD 19.000

Tandoori Hammour

Dal Makhani

Butter Naan / Steamed Rice

Stuffed Potatoes / Fish Samosa

Masala Chai Crème Brûlée



Bir Yaha ni

House Special Lamb Biryani (G) (D) (N)

Slow-braised lamb, cooked dum-style with saffron rice & served with bone marrow shorba.

BD 6.800

Chalo Paella (Sf)

Indian-spiced paella with chicken & prawns. Finished with coriander, lime & kasuri methi.

BD 7.000

Truffle & Mushroom Biryani (V)

Aromatic basmati rice layered with slow-cooked wild mushrooms, black truffle oil.

BD 3.900

Kale & Quinoa Khichdi (V)

Quinoa & lentils with caramelized onions. Smoked ghee adds richness.

BD 3.900

ulta Pulao (D)(N)

Saffron yogurt rice with chicken & onions. Golden crust topped with cashews & served with raita.

BD 7.000

Signature Curries & Grills

Black Truffle Butter Chicken (G)(D)(N)

Chicken simmered in tomato-cashew sauce. Finished with burrata & earthy truffle.

BD 7.900

Malabar Prawn Moilee (Sf)(D)(N)

Prawns in coconut milk curry with curry leaves. Served with cashew lemon rice.

BD 7.900

Black Truffle Paneer Makani

Tandoori paneer in tomato-cashew sauce served with garlic naan for the perfect bite.

BD 4.500

Dal Makhani (D) (V)

Black lentils slow-cooked overnight. Creamy, smoky & comforting.

BD 4.200

Lamb Shank Rogan Josh

Braised lamb in Kashmiri spices. Served with saffron mash.

BD 8.000

Tandoori Hammour

Fresh hammour in yogurt chili marinade. Grilled & served with malai sauce.

BD 8.000

Grills Karey (G) (D) (N) (NVEG)

Platter of kebabs, Served with house chutneys.

BD 11.000

Catering Too!

Celebrate life's special moments with our catering services! From weddings and corporate gatherings to private parties, we deliver fresh, handcrafted dishes that leave a lasting impression. Whether intimate or grand, our tailored menus ensure your guests enjoy every bite. Let us take care of the food, while you enjoy the celebration.



Kahin Chalo Signature Chef Grill Menu

Chef's Note

The tandoor is more than just fire – it is flavor, memory, and artistry. At Kahin Chalo, our Signature Chef Grill Menu brings together the timeless traditions of Indian grills with a modern expression. Each dish tells its own story of smoke, spice, and indulgence – crafted to be shared and savored.

Saffron lime chicken

Juicy chicken marinated with saffron infused yoghurt, lime served with beetroot hummus

BD 3.900

Gilafi lamb seekh

Juicy minced lamb skewers, delicately spiced with aromatic herbs served with saffron labneh

BD 4.400

Green peas croquettes

Golden croquettes stuffed with spiced green peas and a molten cheese centre, saffron mayo

BD 3.200

Tandoori garlic mushroom

Fresh mushroom marinated in a garlic spiced yoghurt blend and a smoky, flavorful, and aromatic bite

BD 3.500

Butter malai broccoli

Tender broccoli florets marinated in creamy butter malai, a smoky, rich flavour.

BD 3.500

Spiced Chicken Skewers

chicken marinated in a delicate blend of exotic spices and cheese, served with herb chutney and pickle onion

BD 3.900

Grilled with Tradition. Served with Soul. Kahin Chalo – Modern Indian Cuisine.

Sides

Garlic, Butter or Plain Naan (G)(D)

Freshly baked in tandoor. Perfect companion to our curries.

BD 0.500

Paratha (G)

Layered flaky bread. Great with kebabs & thali

BD 0.700

Steamed Basmati Rice

Light, fluffy & aromatic. Pairs with dals & curries.

BD 1.500

Biryani Rice

Fragrant saffron rice. Ideal with grills & seafood.

BD 2.500

Masala Fries and Aioli

Golden fries with house spice mix. Served with garlic aioli.

BD 2.500

Chalo Meetha - Desserts

Our desserts indulge you in mix nostalgia with elegance

Mango Milk Cake (G)(D)(N)

Saffron sponge soaked in three milks. Topped with pistachio praline & rose dust.

BD 2.900

Masala Chai Crème Brûlé (D)

Custard infused with chai spices. Caramelized sugar crust on top.

BD 2.900

Gajar Halwa Mille-Feuille (G)(D)(N)

Puff pastry layered with carrot halwa. Mascarpone cream & saffron syrup.

BD 3.200

Tiramisu Toffee Sauce (G)(D)(N)

layers of coffee-soaked sponge and mascarpone cream finished with a silky coffee-caramel sauce.

BD 3.200

Mocktails

Lemon Mint

Fresh Mint Leaves, Lime Juice, Sugar

BD 2.800

Aam Panna

Roasted mango, coriander fresh, mint, Lemon, jaggery

BD 2.800

Apple Tini

Apple juice, Apple syrup, sweet & sour soda

BD 2.800

Passionfruit Yuzu Fizz

Passionfruit, Yuzu Juice, Ginger, Mint, Lime, Ginger Fizz

BD 2.800

Mango Berry Cooler

Mango, Strawberry, Pineapple, Sweet & Sour, Orange Juice, Lemon lime Soda

BD 2.800

Tropical Berry Mojito

Strawberry, Passionfruit, Guava, Mint, Lime, Sweet & Sour Mix, Soda, Mojito Syrup

BD 2.800

Bora Bora

Pineapple Juice, ginger Ale, Grenadine

BD 2.800

Crush Velvet

Pomegranate Syrup, Wild berry Syrup, Sweet & Sour Mix, Lemon Lime Soda

BD 2.800

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Indian Coolers

Lassi (D)

Blended Yoghurt Plain/ Mango/blueberry

BD 2.000

Chasas (D)

Yoghurt, Cumin, Rock Salt, Coriander, fennel

BD 2.000

Shakes

Vanilla Shake

Vanilla Ice Cream, Milk, Sugar

BD 2.500

Chocolate Shake

Chocolate Ice Cream, Milk, Sugar

BD 2.500

Mango Shake

Mango, Ice Cream, Milk, Sugar

BD 2.500

Hot Drinks

Chalo Chai

Strong Indian Tea, Milk, Cardamom, Warm Spices

BD 1.500

South Indian Filter Coffee

Finely ground Indian Coffee Beans, brewed to create foamy Madras Kaapi

BD 1.500

Ice Tea

Paradise Ice Tea

Passion syrup, Black tea, mint

BD 2.800

Peach Iced Tea

Peach Syrup, Lime, Black tea, Sweet & Sour Mix

BD 2.800

Strawberry Passion Tea

Strawberry Puree, Passion Fruit, Sweet & Sour Mix, Sugar, Black Tea

BD 2.800

Smoothies

Blue Berry Smoothie

Blueberry, blackberry, ice cream, orange juice

BD 2.500

Lady In Pink Smoothie

Lemon Juice, Berry syrup, fresh berries, Rose water

BD 2.500

Tamrah Smoothie (D) (N)

Dates, Banana, Orange Juice, spices, Hazelnut

BD 2.500

Soft Drinks

Pepsi

BD 1.200

Diet Pepsi

BD 1.200

Miranda Orange

BD 1.200

7 UP

BD 1.200

Ginger Ale

BD 1.200

Dew

BD 1.200

Water

Still 750 ml

BD 2.200

Still 250 ml

BD 1.400

Sparkling 750ml

BD 2.200

Sparkling 250ml

BD 1.400

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