

# 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

<b>Tandoori Avocado Chaat (V)</b> Avocado with smoked spice & tamarind drizzle. Modern twist on Delhi’s favorite snack.	BD 3.400
<b>Beetroot &amp; Goat Cheese Tikki (V)</b> Spiced beet patties with goat cheese center. Fennel yogurt adds freshness.	BD 3.900
<b>Avocado Pani Puri (G) (V)</b> Puffed puris filled with creamy avocado. Served with tangy pani & tamarind chutney.	BD 2.700
<b>Avocado Papdi Chaat (G) (D) (V)</b> Crisp papdi topped with chutneys & yogurt. India’s sweet, spicy, tangy crunch.	BD 3.400
<b>Potato Pakora (D) (V)</b> Crispy potato fritters in spiced gram flour batter served hot with tangy chutney	BD 2.250

### Singara Samosa

<b>Chicken Wontons</b> Delicate wonton parcels filled with spiced chicken Served with a sweet and tangy tamarind-chili glaze	BD 2.700
<b>Samosa Pesto (D) (N)</b> Crisp samosa with a creamy blend of mozzarella Served with Sun-Dried Tomato Aioli	BD 2.500
<b>Chicken Samosa (D)</b> Shredded chicken in smoky BBQ masala. Coriander-lime yogurt for balance.	BD 2.700
<b>Keema Samosa (D)</b> Crisp samosa filled with spiced minced lamb. Mint chimichurri yogurt adds a fresh twist.	BD 3.000
<b>Samosa Aloo (D)</b> Crispy pastry stuffed with potato & peas. Classic Indian street snack with mint chutney.	BD 2.250
<b>Corn &amp; Dal Samosa (D)</b> Golden pastry filled with sweet corn & lentils. Seasoned with cumin & coriander for earthy bite.	BD 2.250
<b>Fish spring rolls (Sf)</b> Delicate fish mince folded in pastry. A hint of chili for bold flavor.	BD 3.000

### Fusion Fun – Bao-na, Tacos & Pizza

<b>Green Pulled Chicken Bao (G) (D)</b> Steamed bao stuffed with herb-braised chicken. Labneh drizzle keeps it light & tangy.	BD 3.700
<b>Corn Pakora Bao (G) (D)</b> Crispy corn pakoras inside a bao bun. Mint chutney & spiced mayo lift the flavors.	BD 3.200
<b>Fried Fish Bao (G)</b> Golden fried fish tucked into fluffy bao. Pickled slaw & spicy mayo give zing.	BD 4.400
<b>Keralan Fried Chicken Tacos (G)</b> Crispy fried chicken with spiced coating. Topped with mayo & sweet slaw.	BD 3.700
<b>Paneer Tacos (G)</b> Sauteed paneer with roasted salsa. Crunchy iceberg for texture.	BD 3.200
<b>Butter Chicken Kulcha Pizza (G) (D) (N)</b> 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

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Please inform your waiter for any known allergies

### Burgers Hai

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

<b>Smash Lamb Burger (G)</b> Juicy lamb patty with tandoori spice. Served on flaky paratha with spicy fries.	BD 5.200
<b>Black Pepper Beef &amp; Truffle Burger (G)</b> Beef patty layered with truffle cream & gruyere. Golden turmeric sweet fries on the side.	BD 5.900
<b>Lagan Seekh Burger (G)</b> Hyderabadi seekh in Mughlai paratha bun. Dill-labneh cools the spice.	BD 4.400

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### TIFFIN BOX

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

<b>BD 16.000</b> <b>Butter Chicken Truffle</b> <b>Dal Makhani</b> <b>Butter Naan / Steamed Rice</b> <b>Joja Kebab / Chicken Wonton</b> <b>Mango Milk Cake</b>		<b>BD 19.000</b> <b>Tandoori Hammour</b> <b>Dal Makhani</b> <b>Butter Naan / Steamed Rice</b> <b>Stuffed Potatoes / Fish Samosa</b> <b>Masala Chai Crème Brûlée</b>
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### Bir Yaha ni

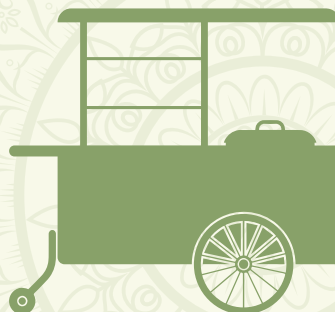
<b>House Special Lamb Biryani (G) (D) (N)</b> Slow-braised lamb, cooked dum- style with saffron rice & served with bone marrow shorba.	BD 6.800
<b>Chalo Paella (Sf)</b> Indian-spiced paella with chicken & prawns. Finished with coriander, lime & kasuri methi.	BD 7.000
<b>Truffle &amp; Mushroom Biryani (V)</b> Aromatic basmati rice layered with slow-cooked wild mushrooms, black truffle oil.	BD 3.900
<b>Kale &amp; Quinoa Khichdi (V)</b> Quinoa & lentils with caramelized onions. Smoked ghee adds richness.	BD 3.900
<b>Ulta Pulao (D) (N)</b> Saffron yogurt rice with chicken & onions. Golden crust topped with cashews & served with raita .	BD 7.000

### Signature Curries & Grills

<b>Black Truffle Butter Chicken (G) (D) (N)</b> Chicken simmered in tomato-cashew sauce. Finished with burrata & earthy truffle.	BD 7.900
<b>Malabar Prawn Moilee (Sf) (D) (N)</b> Prawns in coconut milk curry with curry leaves. Served with cashew lemon rice.	BD 7.900
<b>Black Truffle Paneer Makani</b> Tandoori paneer in tomato-cashew sauce served with garlic naan for the perfect bite.	BD 4.500
<b>Dal Makhani (D) (V)</b> Black lentils slow-cooked overnight. Creamy, smoky & comforting.	BD 4.200
<b>Lamb Shank Rogan Josh</b> Braised lamb in Kashmiri spices. Served with saffron mash.	BD 8.000
<b>Tandoori Hammour</b> Fresh hammour in yogurt chili marinade. Grilled & served with malai sauce.	BD 8.000
<b>Grills Karey (G) (D) (N) (NVEG)</b> 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** BD 3.900

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

**Gilafi lamb seekh** BD 4.400

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

**Green peas croquettes** BD 3.200

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

**Tandoori garlic mushroom** BD 3.500

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

**Butter malai broccoli** BD 3.5 00

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

**Spiced Chicken Skewers** BD 3.9 00

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

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

## Sides

**Garlic, Butter or Plain Naan (G)(D)** BD 0.500

Freshly baked in tandoor.  
Perfect companion to our curries.

**Paratha (G)** BD 0.700

Layered flaky bread.  
Great with kebabs & thali

**Steamed Basmati Rice** BD 1.500

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

**Biryani Rice** BD 2.500

Fragrant saffron rice.  
Ideal with grills & seafood.

**Masala Fries and Aioli** BD 2.500

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

## Chalo Meetha – Desserts

Our desserts indulge you in mix nostalgia with elegance

**Mango Milk Cake (G)(D)(N)** BD 2.900

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

**Masala Chai Crème Brulé (D)** BD 2.900

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

**Gajar Halwa Mille-Feuille (G)(D)(N)** BD 3.200

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

**Tiramisu Toffee Sauce (G)(D)(N)** BD 3.200

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

## Mocktails

**Lemon Mint** BD 2.800

Fresh Mint Leaves,  
Lime Juice, Sugar

**Aam Panna** BD 2.800

Roasted mango, coriander fresh,  
mint, Lemon, jaggery

**Apple Tini** BD 2.800

Apple juice , Apple syrup,  
sweet & sour soda

**Passionfruit Yuzu Fizz** BD 2.800

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

**Mango Berry Cooler** BD 2.800

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

**Tropical Berry Mojito** BD 2.800

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

**Bora Bora** BD 2.800

Pineapple Juice, ginger Ale, Grenadine

**Crush Velvet** BD 2.800

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

## Indian Coolers

**Lassi (D)** BD 2.000

Blended Yoghurt Plain/ Mango/blueberry

**Chaas (D)** BD 2.000

Yoghurt, Cumin, Rock Salt, Coriander, fennel

## Shakes

**Vanilla Shake** BD 2.500

Vanilla Ice Cream, Milk, Sugar

**Chocolate Shake** BD 2.500

Chocolate Ice Cream, Milk, Sugar

**Mango Shake** BD 2.500

Mango, Ice Cream, Milk, Sugar

## Hot Drinks

**Chalo Chai** BD 1.500

Strong Indian Tea, Milk, Cardamom,  
Warm Spices

**South Indian Filter Coffee** BD 1.500

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

## Ice Tea

**Paradise Ice Tea** BD 2.800

Passion syrup, Black team, mint

**Peach Iced Tea** BD 2.800

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

**Strawberry Passion Tea** BD 2.800

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

## Smoothies

**Blue Berry Smoothie** BD 2.500

Blueberry, blackberry,  
ice cream, orange juice

**Lady In Pink Smoothie** BD 2.500

Lemon Juice, Berry syrup,  
fresh berries, Rose water

**Tamrah Smoothie (D) (N)** BD 2.500

Dates, Banana, Orange Juice,  
spices, Hazelnut

## 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

# Kahin Chalo

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Galleria Mall, Zinj, Kingdom of Bahrain

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