

CHAKHNA

{ Plate se Pet Tak! }

Welcome to Chakhna!, where starters from every corner of the globe unite in a symphony of flavors. From Indian Desi delicacies to Chinese classics, American favorites, and Japanese sushi, our menu offers a world of delicious delights.

Step into our cozy and vibrant environment, where our decor transports you to international destinations. With Instagram-worthy spots strategically placed throughout, every visit is an opportunity for memorable photos, selfies, and reels. Experience the global essence of Chakhna!, where every bite and every moment is a journey to savor.

Indulge in the eclectic flavors of Chakhna, where global starters take center stage alongside our stylish mocktails, meticulously crafted to enhance your dining journey. Delight in our renowned array of appetizers, expertly paired with refreshing mocktails, ensuring each bite and sip harmonize for a truly unforgettable culinary experience. Join us at Chakhna to savor our signature starters, relish our artisan mocktails, and create cherished memories in an atmosphere of fun and flavor.



Open For Dine In – 01:00PM-Midnight
Address- Galaxy Tower, Suguna Mod, Danapur
Near – Hunyadi Showroom, Patna-801105
Contact No. - +454875569,878045888

From the sTreet

Bringing the flavors of the street to your table– enjoy passing them around the table.

Street Food (.Veg)

Pani Puri Savor Kolkata's iconic Pani Puri: crispy shells filled with spicy, tangy water, potatoes, chickpeas, and chutneys. Five delightful pieces per plate.	₹25
Chilla Indulge in Rajasthan's popular Chilla: savory pancakes made from gram flour, stuffed with veggies, and served with tangy chutney.	₹30 /Pcs
Paw Bhaji Delight in Mumbai's iconic Pav Bhaji: spicy mashed vegetable curry served with buttered bread rolls. Two pav and bhaji per plate.	₹80
Kachori Sabzi Treat yourself to Kota's famous Kachori Sabzi: Onion and Hing-flavored kachori served with tasty veggies, accompanied by two complimentary jalebis. Two kachori and sabzi with jalebi per plate.	₹60
Liiti Chokha Try Bihar's beloved Litti Chokha: roasted wheat balls stuffed with sattu, served with mashed potatoes, eggplant, tomato, and complimentary raita, and onion salad. Two litti and chokha per plate.	₹50
Chole Bhature Indulge in Punjab's famous Chole Bhature: fluffy fried bread paired with spicy chickpea curry, served with complimentary mango pickles and onion salad. One bhatura and chole per plate.	₹80
Poha Indian spiced minced lamb and Indian cheddar cheese in a saffron flavored bread.	₹60
Vada Pav Enjoy Mumbai's iconic Vada Pav: spicy potato fritter sandwiched in a soft bun. One Vada Pav per plate.	₹40
Crispy Corn	₹110

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Street Food (. Non-Veg)

Chicken Lollipop Chicken Lollipop: Marinated chicken wings frenched to resemble lollipops, a popular appetizer in Indo-Chinese cuisine.	₹160
Chiken Pakoda Chicken pieces coated in spiced chickpea flour batter, deep-fried until golden brown; a popular snack in South Asia.	₹80
Egg Devil Hard-boiled eggs coated in spicy potato filling, deep-fried; a beloved snack in Kolkata, West Bengal.	₹60
Chilly Chicken Crispy chicken stir-fried with onions, peppers, and chili sauce; a favorite Indo-Chinese dish popular in India.	₹120
Litti Chicken Baked wheat balls stuffed with spiced minced chicken, served with gravy and chutney; cherished in Bihar for its flavorful simplicity and cultural significance.	₹90
Fish and Chips Deep-fried fish fillets served with crispy potato fries; a classic British dish popularized across the United Kingdom	₹150

from the RANGE

We do not serve curries but do come half way - for your indulgence

MURGH KHURCHAN	580
Shredded grilled tandoori chicken in a mix of spices, capsicum, tomatoes and onions.	
PANEER KHURCHAN	520
Batons of cottage cheese spiced and tossed with capsicum, tomatoes and onions.	
DAL CHARCOAL	390
Whole urad lentils, tomatoes, ginger and garlic, slow cooked in the tandoor.	
YELLOW DAL	340
Yellow lentils cooked with onion, garlic, cumin, coriander and ginger.	
KHUSHKA RICE / SAFFRON RICE	195 / 265
Steamed long grain Indian Basmati rice cooked in pure ghee.	
MIXED RAITA	140
Homemade yoghurt topped with finely chopped onions, tomatoes and cucumber.	

bread

NAAN CHARCOAL	765
Charcoal specialty - serves an entire table.	
TRUFFLE CHEESE NAAN	495
Fresh black winter truffles shaved on our classic cheese naan.	
CHILI CHEESE NAAN	175
Traditional refined flour bread stuffed with chili and cheese and baked in the tandoor.	
DUDIYA VARKI NAAN	145
A layered, white flour naan - our specialty.	
TANDOORI PARANTHA	125
A leavened, whole wheat, indian bread.	
PUDINA PARANTHA	125
A tandoori parantha drizzled with mint.	
TANDOORI NAAN	125
Traditional Indian soft bread made of flour.	
GARLIC NAAN	125
This goes without saying - an Indian staple.	
TURRAH NAAN	125
A crispy, white flour naan.	
TANDOORI ROTI	90
A simple and light whole wheat roti.	

All prices are in Thai Baht, subject to 10% service charge and applicable government tax.

Lunch 12.00hrs - 15.00hrs
Dinner 18.00hrs - Midnight

from the house of the royal mughals

Our homage to the dynasty of the mighty Mughal kings with but a few dishes from their legacy.

lamb & mutton

KAKORI

Finely minced mutton spiced with cloves and cinnamon and roasted with a drizzle of saffron.

685

GALAUTI

A soft mutton patty, spiced and finely minced.

685

Vegetarian

DUM KE BHOOLEY

Paneer rolls filled with fresh veggies, seasoned with black cumin and a creamy saffron batter, seared on the griddle.

495

MATTAR KI QUENELLES

Roasted green peas and cottage cheese flavoured with home pounded spicemix, formed into cake and shallow grilled.

495

CHARCOAL BADIN JAAN

Marinated aubergine with tomato concasse and garlic spiced yoghurt, finished on the dum.

395

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Best to share

Celebrations Foods are best enjoyed with others & perfect for sharing with a table of four or more.

Chicken

MURGH YAKHNI BIRYANI

605

Spring chicken and aromatic Basmati pulao rice, sealed and slow cooked in its own dish.

lamb & mutton

SIKANDAR KI RAAN

1,155

Whole leg of spring mutton braised with malt vinegar, cinnamon, black cumin and red chili paste, finished in the tandoor.

GOSHT DUM BIRYANI

710

Mutton marinated with nutmeg flowers and natural botanical oils, in an aromatic Basmati pulao rice, sealed and slow cooked in its own dish.

HYDERABADI KACCHE GOSHT KI BIRYANI

710

Raw meat marinated with yoghurt, fresh mint, ginger, nutmeg flowers and natural botanical oils, in an aromatic Basmati pulao rice, sealed and slow cooked in its own dish.

Seafood

JHINGA DUM BIRYANI

735

Fresh Indian ocean prawns and aromatic Basmati pulao rice, sealed and slow cooked in its own dish.

Vegetarian

SUBZ (VEG) BIRYANI

495

Seasonal veggies and aromatic Basmati pulao rice, sealed and slow cooked in its own dish.

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DESSERT & PAAN

DESSERTS

TREE OF LIFE – MANGO Crunchy muesli, passionfruit coulis and fresh mangoes.	475
JOURNEY TO “NEW DELHI” Gulab Jamun, salted caramel ice cream and almond panjiri crumble.	290
PHIRNI JAR Pistachio biscotti and roasted almonds.	265
RASMALAI Soft cottage cheese dumplings, poached and immersed in saffron flavoured reduced milk.	265
MALAI KI KULFI Slow-flame reduced milk, flavored with rose and cardamom, served with falooda, basil seeds and rose syrup.	265
SUGAR FREE KULFI	265
SHEDH E JAAM Reduced milk dumplings deep-fried and doused in light honey syrup.	235

Paan

CHARCOAL FLAVORED PAAN Strawberry, chocolate, pineapple, lychee, mango.	85
KOLKATA MEETHA PAAN Avail the most delicious kolkata meetha paan.	85
KOLKATA SAADA PAAN Mostly liked by adults due to its strong flavors, taste and aroma.	85
MEETHA PAAN (SUGAR FREE) Rose petals, sugar free sweet concoction and dryfruits.	85

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