

Chapati & Karak London Menu

Address:

144 Brompton Rd, London SW3 1HY, United Kingdom

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Opening times:

09:00 AM - 11:00 PM

Chapati

Chapati	£4.00
Sweet Chapati	£5.00
Chapati with Cheddar Cheese	£5.00
Soft Cheese Chapati	£5.00
Egg Chapati	£7.00

Stepping into Chapati & Karak London at 144 Brompton Rd feels a little like being welcomed into someone’s home—warm aromas drifting from the open kitchen, the comforting clatter of pans, and a friendly team who seem genuinely excited for you to explore the **Chapati & Karak London Menu**. What immediately stands out is how proudly the restaurant showcases simplicity done exceptionally well. There are no over-the-top dishes, no unnecessary frills—just honest, flavour-forward food that celebrates the heart of Gulf comfort cuisine. And as someone who loves discovering places that feel both authentic and inviting, this spot quickly became a favourite.

The heart of the menu, as the name suggests, is chapati—those soft, warm, thin flatbreads that arrive perfectly blistered and fragrant, begging to be torn apart with your hands. The classic Chapati is simplicity in its purest form: light, fresh, and subtly nutty from the wheat flour. It’s the kind of bread that instantly reminds you why some of the most memorable dishes in the world come from the most humble ingredients. On the **Chapati & Karak London Menu**, though, this classic isn’t just a side—it becomes a canvas for flavours that suit every mood, whether you’re craving sweetness, richness, or something satisfying and savoury.

Take the Sweet Chapati, for example. It’s surprisingly addictive—soft dough brushed with just enough sweetness to make each bite comforting without being cloying. It pairs beautifully with a hot cup of karak, creating that perfect balance of warm spices and subtle sugar that feels like an afternoon treat you might find in a bustling café in Doha or Dubai. If you prefer something with more richness, the Chapati with Cheddar Cheese is an absolute standout. The melted cheddar oozes into the folds of the warm bread, giving it that stretchy, salty goodness that somehow tastes both indulgent and familiar. It’s the dish I didn’t know I needed until I tried it—and now it’s impossible not to recommend.

The Soft Cheese Chapati offers a different kind of delight. Instead of the boldness of cheddar, it leans into creaminess—light, smooth, and wonderfully balanced against the heat of the fresh chapati. It feels luxurious without being heavy, making it easy to enjoy on its own or alongside a cup of steaming karak for that iconic Chapati & Karak duo. For those who love breakfast-style dishes or simply want something more filling, the Egg Chapati is a clear winner. The egg is cooked directly into the chapati, giving it a beautiful golden exterior and a satisfying texture that’s perfect any time of day. It’s hearty but still delicate, the kind of thing you can enjoy in just a few bites yet remember long after.

What truly makes the **Chapati & Karak London Menu** shine is how each dish feels grounded in tradition yet presented with a London twist—refined, intentional, and tailored to a diverse crowd who love discovering new flavours. The team here manages to make the menu feel both nostalgic and modern. The chapati choices may appear simple at first glance, but tasting them reveals a depth of skill and attention that only comes from a place that celebrates its culinary roots.

And of course, no visit would be complete without sipping one of their signature karak teas. Though not listed among the chapati items, it plays a starring role in the overall dining experience. Rich, creamy, and gently spiced, it ties the menu together and transforms even the simplest chapati into a memorable pairing. Sit by the window, hold that warm paper cup, tear into a cheese-filled chapati, and suddenly Brompton Road feels worlds away.

Overall, what I appreciate most about the menu at Chapati & Karak London is how approachable it is. Whether you’re popping in for a quick bite, meeting a friend for tea, or simply wandering by and drawn in by the aroma of freshly made bread, the offerings feel familiar even if you’re trying them for the first time. Each item is crafted to highlight genuine flavour, and you can tell the restaurant takes pride in the quality of its ingredients and preparation.

If you’re searching for a spot that delivers comfort, authenticity, and a menu built around warm, satisfying chapatis, this place deserves a spot on your list. The **Chapati & Karak London Menu** isn’t long or overly complicated, but that’s part of its charm—every item has a purpose, every flavour feels intentional, and every bite reminds you why simple food, done well, is often the most unforgettable.