

Champor

EXCERPT
FROM OUR
DINNER MENU

Starters. Hidangan Ringan.

13. Malaysian Macam-Macam

Champor's signature starter – hand- & homemade, served evenings only.

Malaysian favourites: Chicken Lobak – minced chicken breast with Beancurd skin, steamed Dim Sums with prawn, chicken and sesame filling paste, Pink Bee Hoon – Rice noodles and Egg.(v), Chickpea Potato Pakoras (v), Chili Chicken Wantans – filled dumplings with coriander sauce, Pandan Chicken; marinated chicken breast pieces wrapped in pandan leaves and Spicy Fish Cakes – for 2 and above

16,50 EUR p. P.

2. Butter Prawns

Driving to the "end of the world" in Penang for this divine dish.

Black Tiger Prawns stir fried in butter, garlic, curry leaves, fresh chili und coconut flakes – lightly spicy

15,90 EUR

Murtabak *

An Indian-Muslim Penang street special. Also known lovingly as Mamak.

Street food special - Malaysian flat bread topped with minced spice chicken, onions and eggs, served with a curry dip – piquant

14,90 EUR

Chili Wantans

Chinese Street Food, that has disappeared.

Homemade, filled with spicy chicken, cooked and pivoted in a hot coriander-garlic-chili sauce – piquant

14,90 EUR

Mango Kerabu * (vegetarian)

Fresh Mango-Salad with lemongrass-vinaigrette and peanuts - piquant

12,90 EUR

Chili Wantans

Chinese Street Food, that has disappeared.

Homemade, filled with spicy chicken, cooked and pivoted in a hot coriander-garlic-chili sauce – piquant

14,90 EUR

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*Nyonya Spring Rolls **

Song River, Gurney Drive. Memories of my parents and me savoring this together.

Homemade big spring roll filled with fine cut vegetable, minced Shrimps and Chicken, sliced, served with belacan-tamarind-sauce – piquant

14,90 EUR

Bread. Roti.

90. Roti Canai

Malaysian - Indian Muslim bread, also known as Paratha or the "Flying Bread"

3,50 EUR (p. piece)

91. Curry - Dip

3,50 EUR

Main dishes

Spicy means spicy! Mild dishes have been marked with a *.

We use: free chicken from Geflügelhof Gerlmaier in Forstern. Fresh, whole ducks originating from Franconia. High quality beef from natural rearing. Seafood & delicacies by Kagerer.

34. Belacan Fried Rice

Shrimp paste when fried is just heaven. The old Nyonya neighbour goes into my books.

Fried Rice fried with minced chicken and shrimps, with a homemade belacan chili sauce and shrimp paste, served with prawn keropok and fried chicken boxing – lightly spicy

21,00 EUR

36. Vegetable and Tofu Sodhi (vegetarian)

Assorted mixed vegetables and tofu simmered in a homemade Curry paste made of: tumeric, garlic, shallots, Jeera and Sambal. Garnished with coriander – mildly spicy

19,90 EUR

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61. Nonya Chicken Curry

One of my favorite chicken dishes. In memory of a Chinese-Baba friend.

Chicken breast and potatoes, cooked in coconut milk with a paste made from galangal, lemongrass, shrimp paste, kaffir leaves, chili and shallots – mildly spicy, can seem to be more spicy

19,90 EUR

64. Crispy Duck

My cousins Pravins Jessy recipe. Inspired by our Punjabi grandparents from Thailand.

Marinated duck fried to a crisp finish, served on a Curry and spice mix from the Thai and Indian kitchen; Masala Curry, garlic, curry leaves, chili, lemongrass and chili oil – hot

Drumsticks 24,00 EUR Breast meat 24,00 EUR

Chili Garlic Duck

Mortar and Pestle my tools!

Deep fried Crispy duck stir fried in a paste from Petai beans, red chili, garlic, shallots and shrimp paste – spicy, different, intense & fishy for Asian-fans!

26,90 EUR

If you do not wish to eat spicy, just order Tamarind Duck (24,00 EUR)!

42. Dark Stir Fried Beef *

Malaysian-Chinese dish, savored with a bowl of rice and steamed vegetables.

Fine sliced Sirloin steak stir fried in homemade, thick, dark sauce with garlic, Portwein, Ketjap Manis, Sambal and Star anise, served with bulls-eye egg

26,00 EUR

43. Claypot Beef Curry

Just heaven for spicy beef lovers – we cook only a few portions a day.

Cuts of Sirloin steak simmered in a Claypot with curry paste made from masala, chili, ginger, coriander and lemongrass – hot

26,00 EUR

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Mamak Mee

An Indian Muslim Street food special. The man with the sarong fanning the wok over the charcoals.

Fried noodles with homemade chili-garlic-sauce and fine sliced Sirloin steak, Pakora and bio -tofu, garnished with Beansprouts and a wedge of lime – lightly hot

26,00 EUR

73. Nonya Prawns Petai

Black Tiger Prawn and freshly crushed Petai beans, lemongrass, fresh chili, garlic stir fried in a homemade sambal paste made, fresh coconut and tamarind, garnished with kaffir leaves and fresh chili – hot

28,00 EUR

We suggest the Prawn Sodhi, if you do not like something spicy (28,00 EUR)!

Extras.

Additional bowl of rice

Nasi Lemak (coconut rice) with coconut milk, pandan leaves, ginger and lemongrass

Nasi Putih aromatic jasmin rice (AAA-quality)

Large portion 3,00 EUR

Small portion 2,00 EUR

Side Orders, even more chili

Homemade sambal-chili paste with belacan (hot) or fresh chili

a portion 1,00 EUR

Coriander or extra sauce for Macam-Macam starters

a portion 1,00 EUR