

SALADS

Spicy Cucumber Salad V 78

A spicy, tangy sweet Korean inspired cucumber salad

98 Beetroot Salad ✓

Colourful medley of fresh beetroot slices, fresh Auocado, cherry tomatoes, onion all tossed in a zesty vinaigrette

APPETISERS

Crispy Aloo Samosa Y

Flour cones stuffed with well seasoned potatoes and peas

128 Fish & Fries

British inspired tender white fish, crispy crust, served with fries & chilli mayo

Lamb Lollipops

Glazed lamb lollipops infused with aromatic herbs and spices (2 pcs)

192

Chicken tikka Croquettes 148

Crispy golden-brown bites featuring succulent chicken tikka & cheese



CHAATS

82 Dilliwale Gol Gappe V

Fluffy shells filled with spiced potatoes and tangy mint & termarind water

87 Samosa Chaat 🗸

Samosas topped with spiced chickpeas, fresh yoghurt, flavourful chutneys & vegetables

Tandoori Chicken Nachos Chaat 108

Tandoori chicken meets the zesty excitement of nachos

PASTAS

Gobi manchurian pasta 🗸 138

Farfalle pasta simmered in a zingy tangy sauce with marinated cauliflower florets

148 Palak paneer Rigatoni 🗸

Rigatoni pasta cooked in a creamy spanich pureé with cottage cheese cubes

168 Prawn masala Fettuccine

Fettuchini topped with juicy prawns cooked in a fragrant masala sauce

Butter Chicken Spaghetti 158

Tender chicken in a creamy, aromatic sauce served over Spaghetti pasta

TANDOOR

Tandoori prawn skewers

Flavoured crispy golden succulent Jumbo Prawns (1 pc)

128/206 Tandoori Chicken (H/F)

Tender chicken marinated in secret yogurt & spices batter and prepared in a clay oven

Grilled Tandoori Fish

Succulent boneless fish marinated in a tantalizing blend of aromatic spices

Cheese Malai Tikka

Roasted spiced chicken with grated cheese on top

Chaska Chicken Tikka

Spiced Chicken, marinated with house spices and topped with a special mix

Spiced Tandoori Cauliflour Y

Tender florets marinated in aromatic spices and grilled to perfection

Tandoori Soya Chaap 😗

Soya mock meat marinated in zesty spices and cooked in a clay oven

Tandoori Mushroom Tikka 🗸

Plump mushrooms marinated in a fragrant blend of spices and seared to perfection

SUBJECT TO 10% SERVICE CHARGE





PLATES

Keema Pav 128

Spicy mutton mince slow cooked with spices, served with buttered pau & masala onions

Chole Kulche y 128

Tasty chole Curry served with soft and Fluffy Masala Kulcha, Masala Onions and chilli pickle on side

QUESADILLAS

Paneer bhurji quesadilla 128

Lamb Keema quesadilla 148

NAANZAS

Paneer Makhani naanza 🗸 158

Crispy naan bread topped with flavourful & creamy cottage cheese cubes and veggies

Chicken Tikka naanza 178

Crispy naan bread topped with seasoned chicken, herbs and vibrant vegaies



CURRIES

Dilliwale Butter Chicken 148

Diced tandoori chicken cooked in smooth creamy tomato sauce & butter

168

Mutton Saagwala

Tender boneless lamb cooked in garlic, ginger, spinach

Chicken Masaledaar 148

Chicken cooked delhi home style in aromatic spices and a blend of tomatoes and onion

Dilliwale Dal Makhani 😗 118

Whole black lentils cooked in fresh homemade tomato purée with masala & smoky butter

128 Chaska Paneer Masala 😗

Cubed cottage cheese cooked in spiced tomato & onion puree, garlic, spices, cream and butter

Masala Bhindi 🗸 118

Okra sauteed with onions, tomatoes, traditional delhi spices & herbs

Dilli Baingan Bharta 🔻 118

Roasted eggplant cooked in with aromatic spices, along with onions, tomatoes, and green chilies

Punjabi Chole 🗸 118

Chick peas cooked with an of array spices, onions, ginger, garlic and fresh coriander

BREADS & RICE

Gariic Naan	34
Butter Naan	32
Plain Naan	30
Cheese Chilli Naan	41
Tandoori Roti	26
Lacha Paratha	35
Masala Kulcha	38
Saffron Rice	61
Steamed Rice	51

DESSERTS

House Rasmalai 78 House Gulab Jamun 78

