



FOOD MENU

MISTER CHAAT

TREAT FROM MY DELHI STREET

Dahi Poori (V) 5.50
Wholewheat puffs|Potato chickpea filling| Mint, tamarind & yogurt

Aaloo Tikki Chaat (V) 6.50
Classic Indian snack of spicy fried potatoes on a bed of chickpeas| Mint, tamarind & yogurt

Palak Patta Chaat (V) 6.50
Crispy & fried battered spinach leaves| Mint, tamarind & yogurt

Vegetable Samosa Chaat (V) 6.95
Punjabi filo pastry stuffed with vegetables on a bed of chickpea curry| Mint, tamarind & yogurt

A.A.C (V) 6.50
(Avocado Aloo Chaat)
Fried avocado & potato chaat | Mint & tamarind chutney

Crispy Corn Chaat (V) 5.50
Crispy corn salad| Spring onions & peppers

GRILLS & MORE

SMALL PLATES - TURFING THE STREETS

Tandoori Chicken Tikka (S) 9.50
Chicken thighs marinated in classic North Indian spices, Clay oven roasted| Mint chutney

Malai Chicken Kebab 9.50
Marinated chicken in spiced garlic lemon cream, Clay oven roasted | Mint Chutney

Roasted Chicken Sliders 9.50
Dry roasted spices | Aromatic masala coated chicken| Brioche Buns | Mint chutney | Mayo

Tandoori Lamb Chops (S) 13.50
Gunpowder Spiced Chops | Beetroot Chutney | Granny Smith Slaw

Lamb Seekh Kebab (S) 11.50
Minced lamb cylinders| Roasted chilli & shallots raita| Onion laccha

Prawn Shaadiwala 9.50
Indian wedding favourite | Crispy fried prawns in coastal spices | Garlic mint yogurt

GRILLS & MORE

SMALL PLATES - TURFING THE STREETS

Mustard Salmon Tikka 10.95
Rosemary & mustard spiced salmon | Chilli Jam

Amritsari Fish Fry 8.50
Battered fish fingers | Radish salad | Dill raita

Classic Paneer Tikka (V) (S) 8.50
Onions | Bellpeppers | Achari marinated paneer | Mint chutney

Hara Bhara Kebab (V) 8.50
Mashed vegetable kebab discs | Flavoured with spices | Mint chutney

Herbs Malai Chaap (V) 9.95
Fresh herbs, creamy garlic marinated mock meat | Mint Chutney

Delhi House Cafe has been inspired by a collection of moments & people who have defined the culinary industry for years & generations. Some of the most loved dishes around the world today, have been created by some very ordinary men & women in their very ordinary kitchens. People who have raised the bar & left legacies to follow.

And that is the Dream!

Some years from now when another believer rides the tide & lands in this very place, we hope that we are remembered as a part of that list of creators.

We hope that our story is remembered & cherished with the same love as we have loved.

From the narrow streets of Delhi to a modern day setting in the heart of **Manchester-**

It's a dream that is larger than life!

We hope to be able to bring you the experience that has our heart & soul, a journey that is remembered for making the greats proud.

To the food & legacy
Let the feast begin!

*Delhi House Cafe
-est 2020*

HOUSE SPECIALS

Changezi Chicken 13.95
Delhi's showstopper | Rich, mild & creamy chicken simmered in tomato, fried onions, fenugreek & fresh cream |
Served With Butter Naan

Old Delhi's Lamb Nihari (S) 18.95
A staple dish of Indian royalty | Slow cooked lamb shank flavoured with special spices |
Served With Moti Roti

Butter Chicken Naan Pizza 12.95
Cafe's Special | Creamy Buttered chicken on a cheesy naan base | Utterly addictive

Not My Burger ! 12.95
Say It's not your burger It's ours | An open naan bread burger with **afghani lamb kebab | Curried mayo** | Salad | Boiled Egg

FOR THE OCCASION: MAINS

Mom's Buttered Chicken Tikka Masala 13.95
Tandoori cooked chicken tikka in a rich creamy tomato sauce - A Delhi-ite Delight |
Served With Butter Naan

Dhaba Style Chicken Curry (S) 13.95
A typical North Indian Flavour | Chicken pieces simmered in a fiery onion based garam masala |
Served With Zaatar Paratha

Champaran Meat 15.95
A kitchen gem, One pot curry | Slow cooked **lamb** flavoured with onions, mustard and whole spices
Served with Chur Chur Naan

Alleppey Fish Curry 13.95
Tangy & Sweet | A flavourful blend of onion shallots, raw mango, coconut & coastal spices |
Served With Lemon Rice & Curry Leaf Tempered Yogurt

Goan Prawn Curry (S) 13.95
Chef's Favourite | Prawns simmered in a highly fragrant, fiery, tangy, coconut sauce |
Served with Steamed Basmati Rice

FOR THE OCCASION: MAINS

Paneer Makhni (V) 12.50
Tandoori cooked paneer tikka in a rich creamy tomato sauce| Pure Delhi-Style
Served With Butter Naan

Punjabi Palak Chole (V) 12.50
A North Indian comfort meal| Chickpea & spinach simmered in spiced tomato & onion sauce |
Served With Laccha Paratha

Kadai Paneer (V) 12.50
Flavourful medley of Onions, Bellpeppers & Paneer / Soya
Served With Butter Naan

Mushroom Matar Lababdaar (V) (S) 12.50
Mushroom & green peas simmered in a rich creamy spiced tomato sauce |
Served With Butter Naan

DHC Dal Makhni (V) 8.95
Delhi's favourite | Black lentils cooked overnight in butter & cream for extra flavour & richness |
Served With Steamed Basmati Rice

BIRYANI

Moradabadi Chicken Biryani (S) 14.95
Slow cooked, layered & aromatic | Simmered in whole spices & onion masala |
Served With Vegetable Raita

Munirka Lamb Biryani 15.95
Paradise of lamb boti tangled with mint , coriander & whole spices |
Served With Vegetable Raita

SIDES OR CARBS

Tawa Dal Tadka (VG) 4.50
Steamed Basmati Rice (VG) 3.15
Pilau Rice (V) 3.95
Lemon Rice (VG) 3.95
Laccha Paratha (V) 3.50
Naan- Plain| Butter| Garlic 3.15
(V) Chilli Cheese Naan (V) 3.95
Pishori Naan (V) 3.95
Vegetable Raita (V) 3.95
Kachumber Salad (VG) 3.95
Chips (VG) 3.50

(V)- Vegetarian (S) -Spicy
All dishes may contain nut traces. For allergy & intolerance information please speak to a member of our team.
Vegetarian dishes marked (V) may contain eggs.
We make every effort to avoid cross-contamination but sadly can't guarantee dishes are allergen-free.

DESSERT MENU

SWEETHEARTS

**CHAI & ROSE
CHEESECAKE (v)** 6.95
Chai, Rose Indulgence

**GULAB JAMUN
SUNDAE (v)** 6.95
*Gulab Jamun | Vanilla Ice cream |
Waffle*

**CRACKLING CHOCOLATE
BROWNIE (v)** 6.95
*Warm Chocolate Brownie |
Salted Caramel Ice cream*

**GAJJAR HALWA, RABRI &
NUTELLA TART (v)** 6.95
*Indian Carrot Pudding | Topped With
Nutella & Rabri*

ICE CREAM SELECTION

HANDMADE DAIRY ICE CREAM

2 scoops

5.95

MANGO & PASSIONFRUIT (v)

COCONUT BLISS (v)

SALTED CARAMEL (v)

RASPBERRY DELIGHT SORBET (vg)

DIGESTIF

COCKTAILS

BAMB PATAKA 9.95
Turn on that sexy vibe with our Espresso Martini!
Absolute Vanilla Vodka | Coffee Liquor | Salted Caramel |
Espresso | Whipped Cream

JUGAAD KAR DE 10.95
A quick-fix for anytime cocktail craving
Rye-Whiskey | Baileys | Cardamom Syrup | Jaggery

SHOTS (25 ML)

BABY GUINNESS 5.95
LIMONCELLO 3.75
BAILEYS 3.75

HOT DRINKS

COFFEE

CAPPUCCINO 3.25
CAFFÈ LATTE 3.45
CAFFÈ MOCHA 3.45
AFFOGATO 3.75
ESPRESSO 2.45
JAMESONS IRISH COFFE 6.75
BAILEYS LATTE 6.75

TEA

DHC MASALA CHAI 4.15
BAILEYS CHAI 6.75
DOODH PATTI (MILK TEA POT) 4.15
FRESH MINT 2.95
ENGLISH BREAKFAST 2.95
CHAMOMILE 2.95
EARL GREY 2.95

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VEGAN MENU

STARTERS

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Vegan Dahi Poori

5.50

Wholewheat puffs | Potato chickpea filling | Mint, tamarind & vegan yogurt

Vegan Aaloo Tikki Chaat

6.50

Classic Indian snack of spicy fried potatoes | Chickpea curry base | Mint, tamarind & vegan yogurt

Vegan Palak Patta Chaat

6.50

Crispy & fried battered spinach leaves | Mint, tamarind & vegan yogurt

Vegan Vegetable Samosa Chaat

6.95

Punjabi filo pastry stuffed with vegetables on a bed of chickpea curry | Mint, tamarind & vegan yogurt

A.A.C (Avocado Aloo Chaat)

6.50

Fried avocado & potato chaat | Mint & tamarind chutney

Crispy Corn Chaat

5.50

Crispy corn salad | Spring onions & peppers

Hara Bhara Kebab

8.50

Mashed vegetable kebab discs | Flavoured with spices | Mint chutney

FOR THE OCCASION: MAINS

Punjabi Palak Chole

12.50

A North Indian comfort meal | Chickpea & spinach simmered in spiced tomato & onion sauce |

Served With Tandoori Roti

Tawa Dal Tadka

8.95

Cumin tempered split pigeon lentils (yellow dal) | Light & rightly spiced - Indian home kitchen favourite

Served With Tandoori Roti

SIDES OR CARBS

Steamed Basmati Rice

3.15

Lemon Rice

3.95

Tandoori Roti

3.15

Kachumber Salad

3.95

Chips

3.50

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