



DELHI HOUSE

FOOD MENU

**ALL PRICES INCLUDE VAT.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE
ADDED TO THE BILL.**

**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
HOWEVER, CANNOT GUARANTEE DISHES ARE ALLERGEN FREE.**

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 and Liverpool-

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*

A TREAT FROM MY DELHI STREET

MISTER CHAAT

SMALL PLATES

DAHI POORI (V) 6.95

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

CRISPY CORN CHAAT (V) 6.95

Crispy corn salad | Zesty lemon flavour | Onions & peppers

PAPDI CHAAT (V) 6.95

Crispy fried papdi | Mint, tamarind & yogurt

PALAK PATTA CHAAT (V) 6.95

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

SPICY LOTUS STEM BHEL (V) (S) 8.95

Crispy fried lotus stem | Spiced peanut & tomato chutney | Fresh salad

VEGGIE SAMOSA CHAAT (V) 7.95

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

PURPLE SWEET POTATO CHAAT (V) 8.95

Fried purple sweet potato chaat | Spiced tomato & onion chutney

FROM THE TANDOOR

STARTERS

TANDOORI CHICKEN TIKKA (S) 10.95

Marinated chicken thighs in classic North Indian spices, Clay oven roasted | Mint chutney | House salad

AFGHANI CHICKEN TIKKA 10.95

Chicken breast coated in a mild creamy garlic marination, Clay oven roasted | Mint chutney | House salad

MUSTARD SALMON TIKKA 13.95

Rosemary & mustard spiced salmon | Clay oven roasted | Chilli jam | House salad

TANDOORI LAMB CHOPS (S) 15.95

Gunpowder spiced chops | Beetroot chutney | Granny Smith slaw

LAMB SEEKH KEBAB (S) 12.95

Minced lamb cylinders | Walnut & flax seed raita | House salad

ACHARI PANEER TIKKA (V) (S) 10.95

Achari marinated paneer | Onions | Bell peppers | Mint chutney | House salad

HERBS MALAI CHAAP (V) 10.95

Spiced soya kebab marinated in fresh cream & herbs | Mint chutney | House salad

TURFING THE STREETS

STARTERS

MUTTON KEEMA TACO (S) 11.95

Soft shell paratha taco | Spiced minced mutton | Mint Yogurt | House slaw

LAMB SHAMMI KEBAB 11.95

Tender mutton kebab discs | Sauteed mince | Whole hot spices | Walnut & flax seed raita

DYNAMITE PRAWNS 11.95

Crispy fried prawns | Spicy creamy cheese sauce | House slaw

MONSTER CHICKEN LOLLIPOP (S) 10.95

Fried chicken leg | Indo-Chinese flavoured sweet & sour sauce | House salad

ROASTED CHICKEN SLIDERS 10.95

Roasted chicken | Crushed dry spices | Brioche buns | Mint chutney | Fenugreek mayo | Lettuce, tomato & onion

AMRITSARI FISH FRY 10.95

North-Indian favourite | Battered fish fingers | Radish salad | Dill raita

VADA PAV SLIDERS (V) (S) 8.95

Bombay's favourite | Spiced potato vada | Mini brioche buns | Mint chutney

HOUSE SPECIALS

MAINS

MOM'S BUTTERED CHICKEN TIKKA MASALA

11.45

House favourite | Smoky, tangy, a bit of sweetness & just the right amount of spice & flavour | Tandoori chicken thigh tikka in a rich creamy sauce - A Delhi-ite delight
Recommended with Butter naan

PAN SEARED LEMON FISH

14.95

Delight your taste buds with our Indian-style pan-seared fish | Seasoned with aromatic spices & herbs that dance on your palate | **Served with a zesty lemon dressing & herbed basmati rice**

PUNJABI MUTTON KEEMA (S)

12.45

A North-Indian household staple | Mutton mince simmered in fiery fragrant spices | Wholesome & flavourful | **Recommended with Coriander kulcha**

NOT MY BURGER!

15.95

Not your's, It's our's. A naan bread burger with **Afghani lamb kebab** | Drizzle of curried mayo | Mixed salad | Garnished with sliced eggs

OLD DELHI'S LAMB NIHARI (S)

17.45

A staple dish of Indian Royalty | Tender shank of lamb slow cooked & enriched with 32 different ingredients - synonymous with celebration
Recommended with Moti roti

FOR THE OCCASSION

MAINS

I.S.B.T CHICKEN CURRY

11.45

A bus terminal favourite | Rich, mild & creamy chicken thigh simmered in fried onions, seeds & fresh cream
Recommended with Butter naan

DHABA STYLE CHICKEN CURRY (S)

11.45

A typical North Indian flavour | Chicken breast simmered in a fiery onion & tomato based garam masala
Recommended with Zaatar paratha

CHAMPARAN MEAT (S)

14.45

A kitchen gem | One pot lamb curry | Robust, spicy & tender lamb highly fragrant with onions, mustard & peppercorns
Recommended with Malabar paratha

GOAN PRAWN CURRY (S)

11.45

Chef's favourite | Prawns simmered in a highly fragrant, fiery & tangy coconut sauce
Recommended with Lentil & Raisin Rice

BUTTER CHICKEN NAAN PIZZA

14.95

Cafe's special | Creamy butter chicken followed by handfuls of cheese with onions & peppers on a naan base
Utterly addictive

(V) - Vegetarian | (S) - Spicy

For allergy & intolerance information please speak to a member of our team.

BIRYANI

MAINS

<p>MORADABADI CHICKEN BIRYANI (S) 15.95</p> <p>Slow cooked & aromatic Tempting & flavourful pot of chicken thigh, ginger, garlic, coriander & rice cooked together - Delhi style Served with Vegetable raita</p>	<p>NOT YOUR NANI'S LAMB BIRYANI 17.95</p> <p>Paradise of lamb boti tangled in mint, coriander, rice & whole spices Cooked with fresh herbs on a hot tawa Served with Vegetable raita</p>	<p>DHC VEGETABLE TAWA BIRYANI (V) 14.95</p> <p>A combination of seasonal vegetables simmered in rich flavours of onion, tomato & spices in union with a flavourful pot of basmati rice Served with Vegetable raita</p>
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FOR THE OCCASSION MAINS

<p>SHAHI PANEER (V) 10.45</p> <p>Clay oven roasted tender cubes of paneer tikka in a silky rich makhni sauce Smoky, tangy, a bit of sweetness - Pure Delhi style Recommended with Butter naan</p>	<p>KADHAI PANEER (V) (S) 10.45</p> <p>Flavourful medley of onions, bellpeppers & paneer Stir fried in a tomato & onion based masala Recommended with Butter naan</p>	<p>DHC DAL MAKHNI (V) 8.95</p> <p>Delhi's favourite Black lentils cooked overnight in wholesome amounts of butter & cream for extra flavour & richness Recommended with Steamed basmati rice</p>
<p>MIXED VEGETABLE MEDLEY (V) 10.45</p> <p>An amalgamation of seasonal veggies Creamy, spiced & rich in flavour - just how we eat at home Recommended with Butter naan</p>	<p>ROADSIDE CHOLE (V) 10.45</p> <p>A roadside staple Chickpeas simmered in a highly spiced harmony of onion & tomatoes Recommended with Kulcha</p>	

SIDES OR CARBS

Tawa Dal Tadka (V)(S) 6.50	Naan- Plain / Butter (V) 3.50	Laccha / Zaatar Paratha (V) 3.50
Steamed Basmati Rice (V) 3.50	Garlic Naan (V) 3.95	Malabar Paratha (V) 4.95
Pilau Rice (V) 4.50	Chilli Cheese Naan (V) 5.95	Kulcha (V) 3.50
Lentil & Raisin Rice (V) 3.50	Cheese Naan (V) 5.95	Vegetable Raita (V) 4.95
Tandoori Roti (V) 3.50	Pishori Naan (V) 5.95	Kachumber Salad (V) 4.95
Moti Roti (V) 4.50		Chips (V) 3.95

(V) - Vegetarian | (S) - Spicy

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We make every effort to avoid cross-contamination however, cannot guarantee dishes are allergen free.

VEGAN FRIENDLY

Please inform your server while ordering from this menu

MISTER CHAAT

STARTERS

VEGAN DAHI POORI (VG) 6.95

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

VEGAN PALAK PATTI CHAAT (VG) 6.95

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

VEGAN SAMOSA CHAAT (VG) 7.95

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

CRISPY CORN CHAAT (VG) 6.95

Crispy corn salad | Zesty lemon flavour | Onions & peppers

SPICY LOTUS STEM BHEL (VG) (S) 8.95

Crispy fried lotus stem | Spiced peanut & tomato chutney | Fresh salad

PURPLE SWEET POTATO CHAAT (VG) 8.95

Fried purple sweet potato chaat | Spiced tomato & onion chutney

VEGAN PAPDI CHAAT (VG) 6.95

Crispy fried papdi | Mint, tamarind & vegan yogurt

FOR THE OCCASSION

MAINS

VEGAN TAWA DAL TADKA (VG) (S) 8.45

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

VEGAN ROADSIDE CHOLE (VG) 10.45

A roadside staple | Chickpeas simmered in a highly spiced harmony of onion & tomatoes | Recommended with Steamed basmati rice

TOFU KADHAI (VG) (S) 10.45

Flavourful medley of onions, bellpeppers & tofu | Stir fried in a tomato & onion based masala
Recommended with Tandoori roti

SIDES OR CARBS

Steamed Basmati Rice (VG) 3.50

Tandoori Roti (VG) 3.50

Chips (VG) 3.95

Lentil & Raisin Rice (VG) 3.50

Kachumber Salad (VG) 4.95

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GLUTEN FRIENDLY

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FOR THE OCCASSION

MAINS

GOAN PRAWN CURRY (S) 11.45

Chef's favourite | Prawns simmered in a highly fragrant, fiery & tangy coconut sauce

Recommended with Steamed basmati rice

MORADABADI CHICKEN BIRYANI (S) 15.95

Slow cooked & aromatic | Tempting & flavourful pot of chicken thigh, ginger, garlic, coriander & rice cooked together - Delhi style

Recommended with Vegetable raita

PUNJABI MUTTON KEEMA (S) 12.45

A North-Indian household staple | Mutton mince simmered in fiery fragrant spices | Wholesome & flavourful |

Recommended with Steamed basmati rice

ROADSIDE CHOLE (V) (S) 10.45

A roadside staple | Chickpeas simmered in a highly spiced harmony of onion & tomatoes |

Recommended with Steamed basmati rice

DHABA STYLE CHICKEN CURRY (S) 11.45

A typical North Indian flavour | Chicken breast simmered in a fiery onion & tomato based garam masala

Recommended with Steamed basmati rice

NOT YOUR NANI'S LAMB BIRYANI 17.95

Paradise of lamb boti tangled in mint, coriander, rice & whole spices | Cooked with fresh herbs on a hot tawa

Recommended with Vegetable raita

MIXED VEGETABLE MEDLEY (V) 10.45

An amalgamation of seasonal veggies | Creamy, spiced & rich in flavour - just how we eat at home |

Recommended with Steamed basmati rice

DHC DAL MAKHNI (V) 8.95

Delhi's favourite | Black lentils cooked overnight in wholesome amounts of butter & cream for extra flavour & richness

Recommended with Steamed basmati rice

CHAMPARAN MEAT (S) 14.45

A kitchen gem | One pot lamb curry | Robust, spicy & tender lamb highly fragrant with onions, mustard & peppercorns

Recommended with Steamed basmati rice

PAN SEARED LEMON FISH 14.95

Delight your taste buds with our Indian-style pan-seared fish | Seasoned with aromatic spices & herbs that dance on your palate |

Recommended with a Zesty lemon dressing & herbed basmati rice

DHC VEGETABLE TAWA BIRYANI (V) 14.95

A combination of seasonal vegetables simmered in rich flavours of onion, tomato & spices in union with a flavourful pot of basmati rice |

Served with Vegetable raita

TAWA DAL TADKA (VG)(S) 8.45

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

Recommended with Steamed basmati rice

SIDES OR CARBS

Steamed Basmati Rice (V) 3.50

Lentil & Raisin Rice (V) 3.50

Pilau Rice (V) 4.50

Tawa Dal Tadka (V)(S) 6.50

Kachumber Salad (V) 4.95

Vegetable Raita (V) 4.95

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