



DELHI HOUSE CAFE

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-

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

ROASTED CHICKEN SLIDERS 10.95

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

MONSTER CHICKEN LOLLIPOP 10.95

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

DYNAMITE PRAWNS 11.95

Crispy fried prawns | Spicy creamy cheese sauce | House slaw

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

(V) - Vegetarian | (S) - Spicy

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

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. An open naan bread burger with **Afghani lamb kebab** | Drizzle of curried mayo | Mixed salad | Garnished with sliced boiled 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

GOAN PRAWN CURRY (S)

11.45

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

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

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

(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>
---	---	---

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 KULCHE (V) (S) 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	(V) - Vegetarian (S) - Spicy	Chips (V) 3.95

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.

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 CHAWAL (VG) (S) 10.45

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

TOFU KADHAI (VG) 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

(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 however, cannot guarantee dishes are allergen free.

GLUTEN FRIENDLY

Please inform your server while ordering from this menu

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 CHAWAL (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

MUNIRKA 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

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

(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 however, cannot guarantee dishes are allergen free.

The background of the entire image is a detailed floral illustration in a golden-yellow color. It features large, stylized flowers with prominent stamens and delicate petals, interspersed with leaves and smaller floral motifs. The style is reminiscent of traditional Indian folk art or a detailed botanical sketch.

DELHI
HOUSE
CAFE