

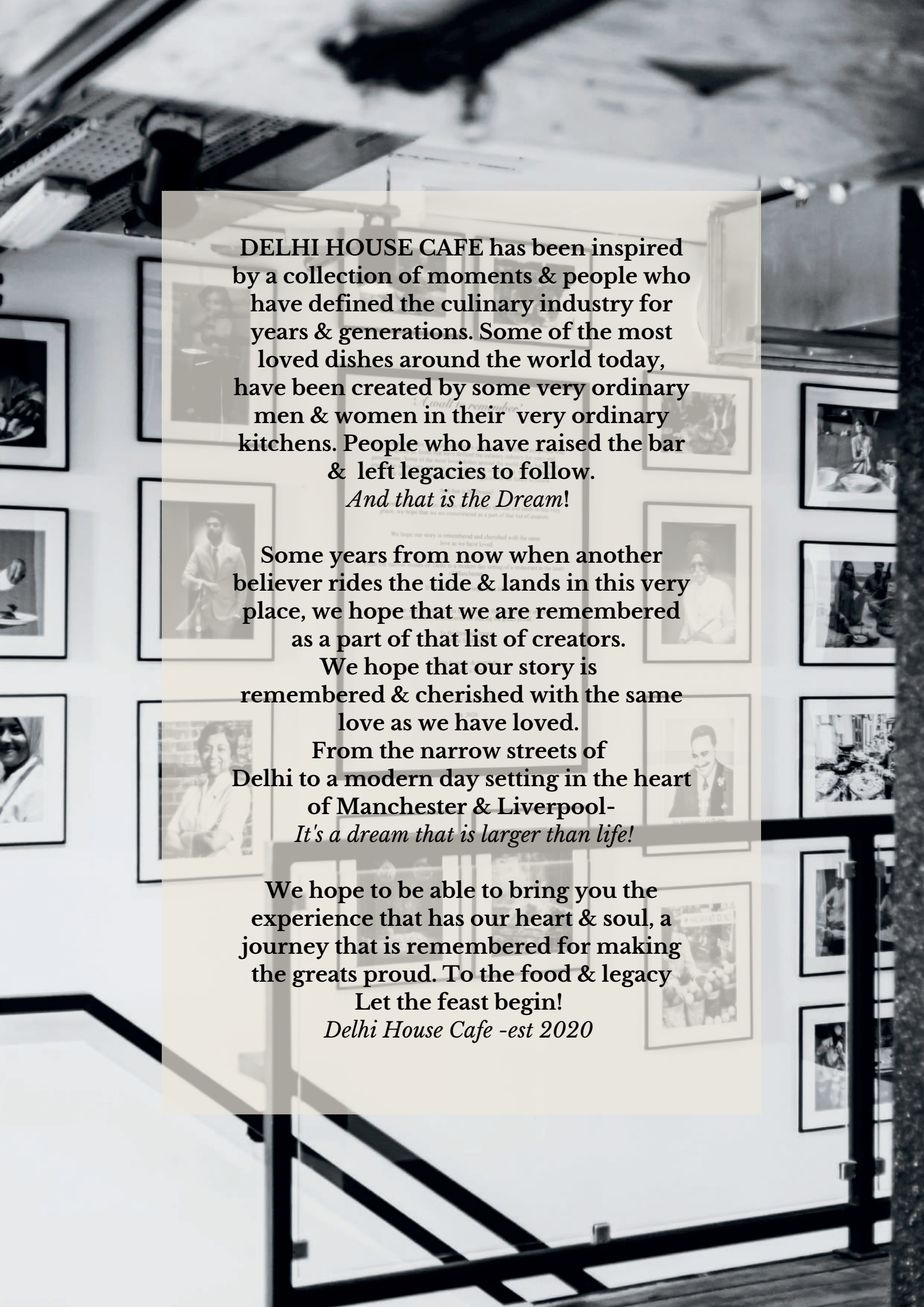


# DELHI HOUSE

## FOOD MENU

**ALL PRICES INCLUDE VAT.  
A DISCRETIONARY 5% 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 & 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) 9.95

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

#### HERBS MALAI CHAAP (V) 9.95

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

12.45

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

15.45

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)

13.45

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)

19.95

A staple dish of Indian Royalty | Tender shank of lamb slow cooked & enriched with 32 different ingredients - synonymous with celebration (Minimum of 20 minutes to prepare) | **Recommended with Moti roti**

## FOR THE OCCASSION

## MAINS

### I.S.B.T CHICKEN CURRY

11.95

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

### DHABA STYLE CHICKEN CURRY (S)

11.95

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

### CHAMPARAN MEAT (S)

14.95

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)

12.95

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

### MORADABADI CHICKEN BIRYANI (S) 16.45

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

### NOT YOUR NANI'S LAMB BIRYANI 18.45

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

### 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

## FOR THE OCCASSION MAINS

### SHAHI PANEER (V) 11.95

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

### KADHAI PANEER (V) (S) 11.95

Flavourful medley of onions, bellpeppers & paneer | Stir fried in a tomato & onion based masala | Recommended with Butter naan

### DHC DAL MAKHNI (V) 9.95

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

### MIXED VEGETABLE MEDLEY (V) 10.95

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

### ROADSIDE CHOLE (V) (S) 10.95

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

## SIDES OR CARBS

Tawa Dal Tadka (V)(S) 6.50	Naan- Plain / Butter (V) 3.95	Laccha / Zaatar Paratha (V) 4.45
Steamed Basmati Rice (V) 3.95	Garlic Naan (V) 4.45	Malabar Paratha (V) 4.95
Pilau Rice (V) 4.50	Chilli Cheese Naan (V) 5.95	Kulcha (V) 3.95
Lentil & Raisin Rice (V) 4.50	Cheese Naan (V) 5.95	Vegetable Raita (V) 4.95
Tandoori Roti (V) 3.95	Pishori Naan (V) 5.95	Kachumber Salad (V) 4.95
Moti Roti (V) 4.50		Chips (V) 3.95

(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.

# 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) 8.95

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

### VEGAN ROADSIDE CHOLE (VG) (S) 10.95

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

### TOFU KADHAI (VG) (S) 10.95

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) 3.95

Tandoori Roti (VG) 3.95

Chips (VG) 3.95

Lentil & Raisin Rice (VG) 4.50

Kachumber Salad (VG) 4.95

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# GLUTEN FRIENDLY

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## FOR THE OCCASSION

## MAINS

### GOAN PRAWN CURRY (S) 12.95

Chef's favourite | Prawns simmered in a highly fragrant, fiery & tangy coconut sauce  
**Recommended with Steamed basmati rice**

### MORADABADI CHICKEN BIRYANI (S) 16.45

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

### PUNJABI MUTTON KEEMA (S) 13.45

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

### ROADSIDE CHOLE (V) (S) 10.95

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

### DHABA STYLE CHICKEN CURRY (S) 11.95

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 18.45

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**Served with Vegetable raita**

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**Recommended with Steamed basmati rice**

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A kitchen gem | One pot lamb curry | Robust, spicy & tender lamb highly fragrant with onions, mustard & peppercorns  
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**Recommended with Steamed basmati rice**

## SIDES OR CARBS

Steamed Basmati Rice (V) 3.95

Lentil & Raisin Rice (V) 4.50

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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