



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 & 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

<p>DAHI POORI (V) 6.95</p> <p>Wholewheat puffs Potato chickpea filling Mint, tamarind & yogurt</p>	<p>PALAK PATTI CHAAT (V) 7.50</p> <p>Crispy & fried battered spinach leaves Mint, tamarind & yogurt</p>	<p>VEGGIE SAMOSA CHAAT (V) 8.95</p> <p>Punjabi filo pastry stuffed with vegetables on a bed of chickpeas Mint, tamarind & yogurt</p>
<p>CRISPY CORN CHAAT (V) 6.95</p> <p>Crispy corn salad Zesty lemon flavour Onions & peppers</p>	<p>SPICY LOTUS STEM BHEL (V) (S) 8.95</p> <p>Crispy fried lotus stem Spiced peanut & tomato chutney Fresh salad</p>	<p>PURPLE SWEET POTATO CHAAT (V) 8.95</p> <p>Fried purple sweet potato chaat Spiced tomato & onion chutney</p>
<p>PAPDI CHAAT (V) 6.95</p> <p>Crispy fried papdi Mint, tamarind & yogurt</p>		

TURFING THE STREETS

STARTERS

<p>TANDOORI CHICKEN TIKKA (S) 11.95</p> <p>Marinated chicken thighs in classic North Indian spices Clay oven roasted Mint chutney House salad</p>	<p>AFGHANI CHICKEN TIKKA 11.95</p> <p>Chicken breast coated in a mild creamy garlic marination Clay oven roasted Mint chutney House salad</p>	<p>CHICKEN SEEKH KEBAB 11.95</p> <p>Minced chicken cylinders Mint yogurt House salad</p>
<p>MONSTER CHICKEN LOLLIPOP (S) 11.45</p> <p>Fried chicken leg Indo-Chinese flavoured sweet & sour sauce House salad</p>	<p>MUTTON PARATHA TACO (S) 11.95</p> <p>Soft shell paratha taco Spiced minced mutton Mint Yogurt House salad</p>	<p>TANDOORI LAMB LOIN CHOPS (S) 15.95</p> <p>Gunpowder spiced loin chops Beetroot chutney Granny Smith slaw</p>
<p>TANDOORI BUTTER CHICKEN WINGS 11.95</p> <p>Marinated in spiced yogurt & tandoori masala Tossed in our house special makhni sauce</p>	<p>DILLI FISH TIKKA 13.95</p> <p>Marinated in special spices & mustard oil Clay oven roasted Mint Chutney</p>	<p>AMRITSARI FISH FRY 11.45</p> <p>North-Indian favourite Battered fish fingers Radish salad Dill raita</p>
<p>PRAWN SHAADIWALA 11.95</p> <p>Indian wedding favourite Crispy fried prawns in coastal spices Garlic mint yogurt</p>	<p>HARYALI PRAWNS 11.95</p> <p>Mint, coriander & aromatic spices Grilled Fresh herbaceous burst of flavour Dill raita</p>	<p>ACHARI PANEER TIKKA (V) (S) 10.95</p> <p>Achari marinated paneer Onions Bell peppers Mint chutney House salad</p>
<p>VADA PAV SLIDERS (V) (S) 10.95</p> <p>Bombay's favourite Spiced potato vada Mini brioche buns Mint chutney</p>	<p>GUNPOWDERED SOYA CHAAP (V) (S) 10.95</p> <p>Spiced soya kebab marinated in gunpowder spice Mint chutney House salad</p>	<p>SESAME HONEY CHILLI POTATOES (V) 8.95</p> <p>Sweet, spicy & irresistibly sticky Crispy potato fingers tossed in a tangy honey chilli glaze</p>

(V) - Vegetarian | (S) - Spicy

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

HOUSE SPECIALS

MAINS

CHAMPARAN MEAT (S) 16.95

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

PUNJABI MUTTON KEEMA (S) 15.45

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

DESI CHICKEN SALAD 14.95

Tender grilled chicken spiced with bold masalas, served on a bed of crispy greens & quinoas | Tossed with a honey mustard dressing & topped with crunchy papdi

PAN SEARED LEMON FISH 15.95

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**

NILGIRI MASALA PRAWNS 16.95

Succulent prawns cooked in fragrant Nilgiri masala of fresh herbs, coconut & spices | A coastal classic with bold, green flavours & a hint of heat | **Recommended with Lentil & raisin rice**

DELHI-6 BURGER (V) 14.95

A bold fusion of flavours featuring a spiced cheesy veggie patty, chargrilled paneer, fresh chutneys & crisp lettuce, all stacked in a golden fried brioche bun | A street-style classic with a twist | **Served with Chips**

FOR THE OCCASSION

MAINS

MOM'S BUTTERED CHICKEN 13.95

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**

PATIALA CHICKEN CURRY (S) 12.95

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

KERALA LAMB ISTU 17.45

Slow cooked lamb simmered in creamy coconut milk with Kerala spices & curry leaves | A comforting South Indian stew | Rich aromatic & soul-satisfying | **Recommended with Malabar Paratha**

I.S.B.T CHICKEN CURRY 12.95

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

BUTTER CHICKEN NAAN PIZZA 14.95

Our signature twist on a classic | Tandoori chicken layered over creamy makhani sauce, mozzarella, & fresh herbs, all atop a crispy, oven-baked naan crust | **Utterly addictive**
(Prefer vegetarian? Try it with Paneer)

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BIRYANI

MAINS

MORADABADI CHICKEN BIRYANI (S) 16.95

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

CALCUTTA LAMB BIRYANI 18.95

A fragrant, slow-cooked rice dish featuring tender lamb, golden potatoes, and a perfectly boiled egg, all infused with subtle spices & rose-kewra aroma | Served with Vegetable raita

BOMBAY TAWA PULAO (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

PANEER BUTTER MASALA (V) 12.50

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) 12.50

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

DHC DAL MAKHNI (V) 10.95

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) 12.50

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

PINDI CHOLE (V) (S) 11.95

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

SIDES OR CARBS

Tawa Dal Tadka (V) (S) 6.50
(Available as a main)

Plain/Butter Naan 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) 4.95

Chilli Cheese Naan (V) 5.95

Vegetable Raita (V) 4.95

Lentil & Raisin Rice (V) 4.95

Cheese Naan (V) 5.95

House Salad (V) 4.95

Herb Rice (V) 4.45

Pishori Naan (V) 5.95

Chips (V) 3.95

Tandoori Roti (V) 3.95

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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 PATTACHAAT (VG) 7.50

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

VEGAN SAMOSA CHAAT (VG) 8.95

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 POTATOCHAAT (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

GUNPOWDERED SOYA CHAAP (VG) (S) 11.95

Spiced soya kebab marinated in gunpowder spice | Mint chutney | House salad

FOR THE OCCASSION

MAINS

VEGAN TAWA DAL TADKA (VG) (S) 9.95

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

VEGAN PINDI CHOLE (VG) (S) 11.95

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

TOFU KADHAI (VG) (S) 12.50

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

SOYA TIKKA MASALA (VG) (S) 12.50

Clay oven roasted tender cubes of soya tikka in a silky rich masala | Smoky, tangy, a bit of sweetness - Pure Delhi style | **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) 4.95

House Salad (VG) 4.95

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GLUTEN FRIENDLY

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FOR THE OCCASSION

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I.S.B.T CHICKEN CURRY 12.95

A bus terminal favourite | Rich & mild chicken thigh simmered in fried onions, herbs & coriander | **Recommended with Steamed basmati rice**

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