THE DELHI TIMES

17TH AUGUST, 2020

Delhi House Cafe is inspired by the moments, people and kitchens that have shaped the culinary world across generations. Many of the dishes we love today were born not in grand settings, but in the homes of ordinary people creating something extraordinary.

These are the stories that raise the bar and leave a legacy.

From the streets of Delhi to a modern setting in the heart of Manchester and Liverpool, our ambition is to be part of that story. To create something that is remembered, shared and returned to.

Everything we serve is rooted in heart, heritage and flavour. A journey designed to honour the greats while carving out something of our own.

To the food and the legacy, let the feast begin.

Delhi House Cafe
est 2020

THE DELHI EXPERIENCE

A table full of Delhi favourites

£25.95 per person

Designed to share. Minimum 2 people

Small Plates:
Dahi Poori (v)
Sesame Honey Chilli Potatoes (v)

Mains:
(choose any 3)
Dhaba Style Chicken Curry (s)
Palakwala Chicken
Mangalorean Prawn Curry
Kerala Lamb Istu (+£2)
Punjabi Mutton Keema (s) (+£2)
DHC Dal Makhni (v)
Palak Chole (v)
Mixed Vegetable Medley (v)

Sides:
Steamed Basmati Rice (v)
Butter Naan (v) each

Dessert:
Mango & Passion fruit ice cream each

Small Plates

DAHI POORI (v) 7.45
Whole wheat puffs | Potato chickpea filling | Mint, tamarind & yoghurt

TANDOORI CHICKEN TIKKA (s) 11.95
Marinated chicken thighs in classic North Indian spices | Clay oven roasted | Mint chutney | House salad

BUTTER CHICKEN BAO 10.95
Steamed bao | Butter chicken | Pickled onions | Coriander

DESI CHICKEN SALAD 11.95
Special grilled chicken | Crispy greens | Tangy chickpeas | Fresh, protein-rich salad

SESAME HONEY CHILLI POTATO (v)(s) 8.95
Sweet, spicy & irresistibly sticky | Crispy potato fingers tossed in a tangy honey chilli glaze

PAPDI CHAAT (v) 7.45
Crispy fried savoury papdi | Mint, tamarind & yoghurt

AFGHANI CHICKEN TIKKA 11.95
Chicken breast coated in a mild creamy garlic marinade | Clay oven-roasted | Mint chutney | House salad

LAMB CHOP BURRA (s) 15.95
Lamb loin chops marinated in yoghurt, generous spices, then grilled | Beetroot chutney | House Salad

LEHSUNI PRAWNS 11.95
Roasted garlic | Kashmiri chilli | Peppers & onions | Lemon butter | Fresh herb finish

INDO WOK PANEER (v) (s) 10.95
Crispy paneer tossed in a bold chilli garlic sauce with soy, peppers & spring onions—spicy, tangy and full of wok-fired flavour

VEGGIE SAMOSA CHAAT (v) 7.95
Punjabi filo pastry stuffed with vegetables on a bed of chickpeas | Mint, tamarind & yoghurt

CRISPY CHILLI CHICKEN (s) 11.95
Crispy chicken | Chilli garlic sauce | Peppers & spring onions | Indo-Chinese

MUTTON KEEMA TACO (s) 11.95
Soft shell paratha taco | Spiced minced mutton | Mint yoghurt | Salad

KASUNDI FISH TIKKA 13.95
Mustard, yoghurt & lime marinade | Turmeric | Tandoor roasted | Pickled onion | Kashmiri chilli & buttermilk chutney

MALAI SOYA CHAAP (v) 10.95
Spiced soya kebab marinated in yogurt & a creamy garlic marinade | Grilled | Mint chutney | House salad

PALAK PATTA CHAAT (v) 7.95
Crispy battered spinach leaves | Mint, tamarind & yoghurt

SPICY CHICKEN WINGS (s) 11.95
Grilled chicken wings | Spicy marinade | Charcoal finish | Garlic herb & dill chutney

LAMB SEEKH KEBAB (s) 12.95
Minced lamb | House special marinade | Grilled | House salad | Chutney

ACHARI PANEER TIKKA (v) 10.95
Achari marinated paneer | Onions | Bell peppers | Mint chutney | House salad

THE BIG SHARER 15.50 *per person |* ***Designed to share. Minimum 2 people***
Tandoori Chicken Tikka | Lamb Chop Burra | Spicy Chicken Wings | Kasundhi Fish Tikka | Achari Paneer Tikka

Mains

MUM'S BUTTER CHICKEN 14.45
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 Garlic naan**

CHAMPARAN MEAT (s) 17.45
A kitchen gem | One pot lamb curry | Robust, spicy & tender lamb highly fragrant with onions, mustard & peppercorns | **Recommended with Laccha paratha**

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

PANEER BUTTER MASALA (v) 13.45
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 garlic naan**

PALAK CHOLE (v) 12.95
A roadside staple | Chickpeas simmered in a highly spiced harmony of spinach, onion & tomatoes | **Recommended with Laccha Paratha**

DHABA STYLE CHICKEN CURRY (s) 13.95
A typical North Indian flavour | Chicken breast simmered in a fiery onion & tomato-based garam masala | **Recommended with Za'atar paratha**

PUNJABI MUTTON KEEMA (s) 16.95
A North Indian household staple | Mutton mince simmered in fiery fragrant spices | Wholesome & flavourful | **Recommended with Laccha Paratha**

MANGALOREAN PRAWN CURRY 16.95
Prawns simmered in a fragrant coconut-based sauce, layered with tangy tamarind, warming spices, curry leaves for a rich, aromatic finish | **Recommended with Steamed basmati rice**

KADHAI PANEER (v) 12.95
Flavourful medley of onions, bell peppers & paneer | Stir fried in a tomato & onion based masala | **Recommended with Butter naan**

MIXED VEGETABLE MEDLEY (v) 12.95
An amalgamation of seasonal veggies | Creamy, spiced & rich in flavour - just how we eat at home | **Recommended with Butter naan**

PALAKWALA CHICKEN 13.95
Tender chicken cooked in spinach with garlic, warming spices & a touch of cream—our house special with a smooth, earthy finish | **Recommended with Butter naan**

KERALA LAMB ISTU 17.45
Slow cooked lamb simmered in creamy coconut milk, Keralan spices & curry leaves | A comforting South Indian stew | Rich, aromatic & soul-satisfying | **Recommended with Laccha Paratha**

PAN-SEARED LEMON FISH 16.45
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**

DHC DAL MAKHNI (v) 11.45
Delhi's favourite | Black lentils cooked overnight in wholesome amounts of butter & cream for extra flavour & richness | **Recommended with Steamed basmati rice**

MORADABADI CHICKEN BIRYANI (s) 17.45
Slow cooked & aromatic | Tempting & flavourful pot of chicken thigh, ginger, garlic, coriander & rice cooked together - Delhi style | **Served with Vegetable raita**

CALCUTTA LAMB BIRYANI 19.45
A fragrant, slow-cooked rice dish featuring tender lamb, golden potatoes, & a perfectly boiled egg, all infused with subtle spices & rose-kewra aroma | **Served with Vegetable raita**

BOMBAY TAWA PULAO (v) 15.45
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

Tawa Dal Tadka (v) *(available as a main)*	6.50
Butter Naan / Plain Naan (v)	3.95
Garlic Naan (v)	4.45
Chilli Cheese Naan (v)	5.95
Cheese Naan (v)	5.95
Laccha/Za'atar Paratha (v)	4.95
Pishori Naan (v)	5.95
Tandoori Roti (v)	4.45
Steamed Basmati Rice (v)	3.95
Lentil & Raisin Rice (v)	4.95
Pilau Rice (v)	4.95
Chips (v)	3.95
Tangy Chickpea Salad (v)	4.95
House Salad (v)	4.95
Vegetable Raita (v)	4.95

(s)- Spicy | (v)- Vegetarian | 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, we cannot guarantee that dishes are allergen-free.

DELHI HOUSE
CAFE