
AUTHENTIC
DELHI

W E L C O M E
T O

dilliwale
FOOD PARADISE OF INDIA

Embracing our name, which stands for people who belong to Delhi and have big welcoming hearts, Dilliwale works to welcome and feed you with the biggest of hearts and smiles.

Coming from the food capital of India, Delhi, we present authentic street flavours of India. From freshly made traditional street style chaats, authentic mains to homemade desserts, we aim to take you to our beloved hometown, Delhi, through our dishes.

Oh, and do try the dilli specials, you'll love them.
Have a good belly journey!

CHIT CHAATS

- **RANGDAAR** \$65
PAPDI BHALLA
CHAAT

Homemade crispy papdi & bhalla, fresh yogurt, coriander & tamarind chutney, potatoes & pomegranate
七彩涼拌：印度小餅，豆丸子

- **THELA TIKKI** \$70
CHAAT

Homemade shallow fried potato patties in fresh yogurt, coriander & tamarind chutney, masala chickpeas & spices 薯仔餅，鷹咀豆涼拌

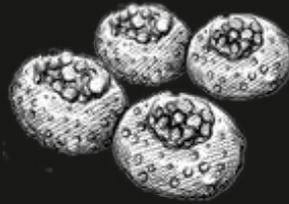
- **DOOBI KATORI** \$68
CHAAT

Homemade bowl shaped fried puff filled with whole green lentils, chickpeas, yogurt, cucumber, onion & special chutneys 半球涼拌



- **DAHI PURI** \$68

Puffed balls filled with flavoured potato, boiled white chickpea, yogurt, various chutneys & delhi sev 乳酪脆米球



- **ALOO CHAAT** \$68
DUMDAAR

Delhi spiced shallow fried potato cubes topped with a variety of chutneys 薯仔涼拌

- **CHICKEN TIKKA** \$90
CHAAT

Clay oven cooked dice chicken marinated in authentic new delhi spices served with grilled vegetables 烤雞塊涼拌

- **HEAVENLY GOL** \$68
GAPPE

Puffed and crispy balls filled with spiced potatoes, onions and delhi style tangy mint & tamarind water 印度脆米球

- **SAMOSA CHAAT** \$68

Samosas with white spiced chickpea, fresh yoghurt, tossed in coriander & tamarind chutney, cucumbers, onions, potatoes & tomatoes 咖喱角涼拌



- **SAUCY CHILLI** \$72
POTATOES

Crispy fries sauteed in uniquely spiced sauce and vegetables 雜菜辣薯仔

JOURNEY BEGINNERS

- **HARA BHARA KEBAB** \$70

Shallow fried patties made of spinach paste, spiced mashed potatoes, peas & coriander 菠菜薯仔煎餅

- **CRISPY ALOO SAMOSA** \$52

Crispy deep fired flour cones filled with authentically spiced potatoes and green peas 素咖喱角



- **AAMCHI VADA** \$68
PAV

Uniquely spiced potato patties, mustard seeds, & curry tree leaves sandwiched in soft buns, topped with special homemade masala 咖喱薯蓉圈漢堡包(素)



CHICKEN 65 \$102

Marinated deep fried chicken, flavoured with curry leaves, spices & lemon 炸雞 65

● DELHI CHICKEN \$128 LOLLIPOP

Chicken lollipops marinated in spiced buttermilk batter deep fried and dipped in special tangy sauce 棒棒雞

GARLIC PRAWNS \$148

Prawns marinated in garlic, ginger, chilli, & multiple spices and shallow fried 蒜蓉蝦

CHICKEN TIKKA \$88 QUESADILLA

Tortillas filled with tandoori chicken tikka, topped with cheese 烤雞夾餅



TANDOOR

● HOUSE'S PANEER \$128 TIKKA

Cottage cheese, marinated in tangy dressing, finished with peppers & onions 自家秘製：串燒印度芝士

VEG TANDOORI \$178 PLATTER

Tandoori Vegetable seekh kebab, cauliflower, broccoli, mushroom, Potato 天多尼素菜燒烤拼盤

● CHICKEN TIKKA \$138

New Delhi's famous spiced boneless chicken cubes cooked in clay oven 烤串燒雞柳

● DILLI KE TANDOORI \$95/ MOMOS VEG/CHICKEN \$105

Delhi styled tandoori stuffed dumplings dipped in tangy batter, topped with masala onions, served with chef's special chilli chutney 烤餃子(素/肉)

● DILLI TANDOORI \$118/ CHICKEN \$178

Whole tender chicken marinated overnight in secret yogurt & spices batter, cooked to perfection in a clay oven 印度燒雞(半隻/全隻)

MEAT TANDOORI \$248 PLATTER

Tandoori chicken, Chicken tikka, Seekh kebab, Fish tikka, Lamb chop 天多尼混合肉燒烤拼盤

KING TANDOORI \$158 PRAWNS

Jumbo prawns marinated in ginger, garlic, lemon juice, & a few other spices, cooked in a clay oven (2pcs) 烤大蝦

FISH AJWAINEE \$168 TIKKA

Jumbo prawns marinated in ginger, garlic, lemon juice, & a few other spices, cooked in a clay oven 香烤魚塊



● TANDOORI LAMB \$268 CHOP

Lamb Chops marinated in yogurt, lemon juice & various hand ground spices, cooked in a clay oven (4pcs) 烤羊排

MURGH MALAI \$158 KEBAB

Boneless chicken with ginger, garlic, green chilli, fresh cream, lemon, served with coriander chutney 乳酪腰果汁烤雞柳

JAMA MASJID \$148 SEEKH KEBAB

Fresh lamb skewers flavoured with garlic, ginger, green chilli, and multiple other spices 香烤免治羊肉卷

DILLI MAINS & CURRIES

PANEER PALAK WALE \$95

Fresh dices cottage cheese simmered in flavours spinach curry 芝士菠菜

● DAL MAKHANI \$88 DILLIWALE

Whole black lentils cooked in freshly made homemade tomato purée with masala & golden smoky butter 奶油番茄汁扁豆羹

CHOLE CHANDNI \$88 CHOWKWALE

Chick peas cooked with an array spices, onions, ginger, garlic and fresh coriander 鷹咀豆咖喱

SHAHI MALAI \$108 KOFTA

Cottage cheese balls cooked and served in delhi style curry made of tomatoes, indian spices, garlic, cream, and ginger 奶酪素菜丸子



TADKE WALI DAL \$78

Delhi's famous yellow moong dal curry garnished with coriander 黃豆羹咖喱



● HOUSE PANEER \$95 BUTTER MASALA

Delhi's famous cottage cheese cooked in spiced tomato & onion puree, garam masala, cream, butter and garnished with coriander 瑪莎拉咖喱芝士

SPICED KADAI PANEER \$95

Cottage cheese cooked in kadai masala gravy, onions, tomatoes, red yellow and green bell peppers 洋葱蕃茄汁鍋煮芝士咖喱

MUSHROOM MASALA \$90

Fresh mushrooms simmered in masala curry including garam masala, ginger, garlic, chilli powder 瑪莎拉咖喱磨菇

● STUFFED DUM ALOO \$108

Boiled baby potatoes filled with spiced cottage cheese, served in smooth red masala gravy 芝士釀薯仔, 咖喱汁

MASALA ALOO GOBI \$85

Cauliflower florets and potatoes slices cooked with a flavorful blend of herbs and spices 薯仔椰菜花

CHARRED BAINGAN \$95 BHARTA

Charcoal smoked eggplant mashed and sautéed with onions, tomatoes, herbs & spices 紅燒茄子咖喱

● MASALA PYAAZ \$88 BHINDI

Okra sauteed with onions, tomatoes, traditional delhi spices & herbs 瑪莎拉秋葵

CHATPATI MIX VEG \$85

Mixed vegetables cooked in our house masala gravy flavoured with black cumin seeds 咖喱雜菜

PANEER AUR \$90 MATAR

Rich north indian curry prepared from paneer cubes and green peas 咖喱青豆煮印度芝士

● HOUSE BUTTER \$128 CHICKEN

Delhi's famous diced tandoori chicken cooked in smooth creamy tomato sauce and butter 牛油雞

CHICKEN TIKKA \$128 MASALA

Tender boneless chicken cooked in hand ground delhi spices & thick special gravy 瑪莎拉咖喱烤雞

KADHAI WALA \$128 CHICKEN

Flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices 洋葱雜菜鍋煮咖喱雞



● OLD DILLI \$128
CHANGEZI CHICKEN

Popular Mughlai curry made with roasted chicken pieces cooked in tomato-based gravy flavored with spices, nuts, and milk 咖喱腰果雞

KASHMIRI ROGUN \$148
JOSH

Freshly flavoured boneless lamb cooked garam masala and a tomato based curry 印度燴羊肉



● GOAN LAMB \$158
VINDALOO

Fiery red curry dish of tender lamb chunks cooked in vindaloo sauce made with lots of red chilli pepper 極辣咖喱羊

SPICED PRAWN \$148
MASALA

Spicy prawns mixed with authentic spices, herbs, and tomatoes 瑪莎拉咖喱蝦

PRAWN VINDALOO \$158

Spiced prawns flavoured with aromatic whole spices, onions, red chillies and vinegar 極辣咖喱蝦

FISH MASALA WALI \$128

Fish smeared in lots of Indian spices and tomato 瑪莎拉咖喱魚

● CHICKEN \$138
MADRAS WALA

Chicken breasts cooked with fresh tomatoes, onion, ginger and spiced gravy with coconut 椰汁咖喱雞

MUTTON \$148
SAAGWALA

Tender boneless lamb cooked in garlic, ginger, spinach gravy & various spices 咖喱羊肉菠菜

MUTTON MADRAS \$148

Puffed and crispy balls filled with spiced potatoes, onions and delhi style tangy mint & tamarind water 印度脆米球

HOME FISH \$128
CURRY

Simple, delicious & flavorful Indian fish curry in a onion tomato base 咖喱魚

HEAVY PLATES

PAV BHAJI \$72

Potato and vegetable thick curry served with breads shallow fried in butter 薯仔素菜印式漢堡包(素)

KEEMA PAV \$110

Spicy mutton mince slow cooked with spices and loaded between buttered pav 羊肉碎印度漢堡

● PURANI DILLI KE
CHOTE BHATURE \$88

Semi-curried spiced chickpeas served with fried fluffy bread, green chilli pickle and onion salad 鷹咀豆咖喱配炸餅



WHITE PASTA \$82/95
VEG/CHICKEN

Pasta, butter, milk, bell peppers, mixed herbs, cheddar and mozzarella cheese 白汁意粉 素/雞肉

RED PASTA \$82/95
VEG/CHICKEN

Pasta, bell peppers, tomato puree flavoured with mixed herbs, garlic & chilli flakes 紅汁意粉 素/雞肉



DESI CHINESE

- DESI CHOWMEIN \$95

Noodles stir fried in vegetables and multiple spicy and tangy sauces
素菜炒麵

VEG FRIED RICE \$88

素菜炒飯

HAKKA NOODLES \$88/

VEG/CHICKEN \$98

客家炒麵(素/雞肉)

CHILLI PANEER \$95

DRY/GRAVY

香辣炒芝士(乾/多汁)

- DILLI'S CHILLI \$128

CHICKEN

德里香辣炒雞塊

BREADS

TAWA ROTI \$15

煎麥餅

TANDOORI ROTI \$18

烤麥餅

PLAIN NAAN \$22

原味烤餅

BUTTER NAAN \$27

牛油烤餅

GARLIC NAAN \$27

蒜蓉烤餅

CHEESE NAAN \$30

芝士烤餅

KASHMIRI NAAN \$38

乾果果仁蓉烤餅

PANEER PARATHA \$35

芝士餡餅

ALOO/GOBHI \$30

PARATHA

薯仔餡餅 / 椰菜花餡餅

ONION/MASALA \$35

KULCHA

洋葱烤餅 / 瑪莎拉烤餅

LACHA PARATHA \$28

牛油千層鬆餅

RICE SELECTION

BASMATI JEERA \$48

RICE

Basmati rice mixed with aromatic roasted cumin seeds & bay leaves
孜然炒飯

HYDERABADI VEG \$128

BIRYANI

Flavoured basmati rice, potatoes, carrots, onions, rose water, coriander 雜菜咖喱炒飯

HYDERABADI LAMB \$158

BIRYANI

Spiced basmati rice, delhi style spiced lamb, & vegetables
羊肉咖喱炒飯

- DILLIWALE CHICKEN \$168

DUM BIRYANI

Flavoured basmati rice mixed with spiced chicken tikka & vegetables and served with special red chutney 雞肉咖喱炒飯

STEAMED RICE \$38

Steamed Basmati rice
白飯(印度長米)

FOR THE BUDS



TOMATO \$48

CARROT SOUP

蕃茄甘筍湯

BROCCOLI SOUP \$48

西蘭花湯

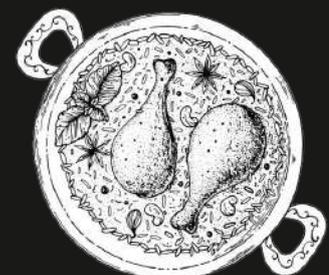
HOT N SOUR \$48

SOUP

酸辣湯

DAL SOUP \$48

扁豆湯



RAITAS

MIX VEG RAITA \$48

Liquid yogurt with a variety of vegetables 素菜粒乳酪

BOONDI RAITA \$48

Liquid yogurt with crispy deep fried salty balls 丸子乳酪

PLAIN YOGHURT \$28

Freshly Homemade Yoghurt 原味乳酪



DILLIWALE'S DRINK

● MASALA GINGER CHAI \$38

● DILLI KESARI THANDAI \$58

● PUNJABI MANGO LASSI \$48

COKE WITH ICE CREAM \$50

● DILLIWALE BANTA \$58

INDIAN SPICED CHAAS \$45

COCONUT WATER \$40

FRESH JUICE \$40

SODA DRINK \$40

DESSERTS

RASMALAI RABRI \$78

FALOODA

Flattened balls of chhena soaked in clotted cream flavored with cardamom, jelly and dry fruits 甜奶球配特式甜絲

MEVA KULFI WITH FRUITS \$78

Traditional Indian ice-cream flavoured and garnished with fresh fruits 印度雪糕配水果

COLD KHEER PLUS JELLY \$68

Special sweet wet milk pudding flavored with cardamon, rice and garnished with various dry fruits 米布甸配啫喱

HOUSE GAJAR HALWA \$68

Homemade carrot dessert pudding seasoned with cardamom, milk and dry fruits 印度甘筍布甸

● CHANDNI KULFI FALUDA \$85

Homemade traditional Indian ice-cream flavored with pistachio, rose water & saffron, silky fresh transparent noodles, topped with delish syrups and nuts 印度雪糕配特式甜絲



● HOUSE GULAB JAMUN \$68

Homemade fried balls made of milk solids, semolina soaked in sweet aromatic syrup flavored with cardamom, saffron, rose water 玫瑰甜丸子

● SHAHI TUKDA WITH RABRI \$85

Crispy white bread dipped in sugar syrup flavored with saffron, served with nutty sweet condensed milk 甜多士

ICE CREAM \$48

VANILLA/CHOCOLATE

雲尼拿雪糕 / 朱古力雪糕

