



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

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

TURFING THE STREETS

STARTERS

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

(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 & quinoa | 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)

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 OCCASION 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)

Steamed Basmati Rice (V) 3.95

Pilau Rice (V) 4.95

Lentil & Raisin Rice (V) 4.95

Herb Rice (V) 4.45

Tandoori Roti (V) 3.95

Plain/Butter Naan 3.95

Garlic Naan (V) 4.45

Chilli Cheese Naan (V) 5.95

Cheese Naan (V) 5.95

Pishori Naan (V) 5.95

Laccha / Zaatar Paratha (V) 4.45

Malabar Paratha (V) 4.95

Vegetable Raita (V) 4.95

House Salad (V) 4.95

Chips (V) 3.95

(V) - Vegetarian | (S) - Spicy

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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)

Wholewheat puffs | Potato chickpea filling | Mint, tamarind & vegan yogurt

CRISPY CORN

CHAAT (VG)

Crispy corn salad | Zesty lemon flavour | Onions & peppers

VEGAN PAPDI

CHAAT (VG)

Crispy fried papdi | Mint, tamarind & vegan yogurt

VEGAN PALAK PATTA

CHAAT (VG)

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

7.50

VEGAN SAMOSA

CHAAT (VG)

Punjabi filo pastry stuffed with vegetables on a bed of chickpeas | Mint, tamarind & vegan yogurt

8.95

SPICY LOTUS STEM

BHEL (VG) (S)

Crispy fried lotus stem | Spiced peanut & tomato chutney | Fresh salad

8.95

PURPLE SWEET POTATO

CHAAT (VG)

Fried purple sweet potato chaat | Spiced tomato & onion chutney

8.95

GUNPOWDERED

SOYA CHAAP (VG) (S)

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

11.95

FOR THE OCCASION

MAINS

VEGAN TAWA DAL

TADKA (VG) (S)

9.95

VEGAN PINDI

CHOLE (VG) (S)

11.95

TOFU

KADHAI (VG) (S)

12.50

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

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

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 OCCASION

MAINS

PATIALA CHICKEN CURRY (S)

A typical North Indian flavour | Chicken breast simmered in a fiery onion & tomato based garam masala | Recommended with Steamed basmati rice

I.S.B.T CHICKEN CURRY

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

MORADABADI CHICKEN BIRYANI (S)

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

CHAMPARAN MEAT (S)

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

PUNJABI MUTTON KEEMA (S)

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

CALCUTTA LAMB BIRYANI

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

PAN SEARED LEMON FISH

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

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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

BOMBAY TAWA PULAO (V)

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

PINDI CHOLE (V) (S)

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

DHC DAL MAKHNI (V)

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)

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

SIDES OR CARBS

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Tawa Dal Tadka (V) (S) 6.50

Vegetable Raita (V) 4.95

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House Salad (V) 4.95

Pilau Rice (V) 4.95

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