



# HERITAGE india

*Fine Dining with Traditions & Culture*



## SOUPS



<b>Lemon Coriander Soup</b>	<b>6.49</b>
-----------------------------	-------------

Clear chicken soup made with mix vegetables, lemon and coriander leaves.

<b>Hot &amp; Sour Soup</b>	<b>6.49</b>
----------------------------	-------------

Chicken soup is savory, spicy and tangy, broth is thickened and it's filled with mushrooms, tofu, bamboo shoots.

<b>Tomato Soup</b>	<b>6.49</b>
--------------------	-------------

The evergreen tomato soup recipe with a touch of Indian Spices.

<b>Purani Dill Spl. Kharora Soup</b>	<b>8.49</b>
--------------------------------------	-------------

Mutton Paya Soup, which is made from the legs of a lamb is one of the healthiest soups that you will ever have in your lifetime.



## PURANI DILLI STREET CHAAT



<b>Papari Chaat</b>	<b>11.99</b>
---------------------	--------------

Crispy fried wafers mixed with chickpeas, potatoes, yoghurt, dipped into tamarind, mint & coriander chutneys.

<b>Dahi Bhalla</b>	<b>11.99</b>
--------------------	--------------

Soft fried balls made with semolina, dipped in thick sweet yogurt with special tamarind & mint sauce.

<b>Aloo Tikki Chaat</b>	<b>11.99</b>
-------------------------	--------------

Deep fried crispy hot patty filled with chickpea lentil and mashed potatoes, served with refreshing cool yogurt unique mint & tamarind sauce.

## VEG. APPETIZER

<b>Paneer Tikka</b>	<b>17.99</b>
Indian cottage cheese cubes are marinated in a spiced yogurt-based marinade, arranged on skewers and grilled in the Tandoor or oven.	
<b>Pudina Paneer Tikka</b>	<b>18.99</b>
Pudina means Mint. Chunks of paneer marinated with mint, yogurt, spices and grilled in a tandoor.	
<b>Dahi ke Kabab</b>	<b>17.99</b>
Kabab are crisp, soft and tasty made with dahi or curd seasoned with aromatic spices like cardamom, clove, and cinnamon.	
<b>Hara Bhara Kabab</b>	<b>17.99</b>
Hara Bhara Kabab is a very popular snack of North Indian fried patties made with spinach, peas and potatoes. The word, Hara, means a kabab full of greens.	
<b>Crispy Paneer Bites</b>	<b>17.99</b>
Paneer cubes prepared in plain flour water mixture and roll it in the bread crumbs till they are evenly coated from all the sides and then shallow fried.	
<b>Masala French Fries</b>	<b>17.99</b>
These easy masala fries are made with crispy fried potatoes tossed with flavourful garlic, onion and tomato masala sauce.	
<b>Soya Chaap</b>	<b>19.99</b>
Soya chaap is a kind of vegetarian meat that resembles the texture of chicken but is actually made of soya beans.	
<b>Purani Dilli Spl. Malai Soya Chaap</b>	<b>17.99</b>
Chaap made with cream and yogurt, mild in spices, is malai soya chaap.	

## NON. VEG. APPETIZER

### CHICKEN

<b>Chicken Tikka</b>	<b>17.99</b>
Traditional but remarkable recipe made with boneless chicken marinated in a mixture of popular Indian spices and yogurt, roasted in a tandoor.	
<b>Malai Tikka</b>	<b>18.99</b>
Mouth watering juicy grilled chicken recipe made with chicken pieces marinated in extraordinary cashew & spices paste, roasted in tandoor.	
<b>Achaari Tikka</b>	<b>17.99</b>
Boneless chicken marinated in yogurt and achaari masala and roasted in a tandoor.	
<b>Haryali Tikka</b>	<b>17.99</b>
Dish consisting of marinated boneless chicken pieces mixed with mint & spinach that are traditionally cooked in a tandoor.	
<b>Kali Mirch Tikka</b>	<b>17.99</b>
Basted with melted butter & black peper while cooking the pieces get their charred edges giving it the rustic feel & sense of traditional charcoal cooking in India.	

<b>Tandoori Chicken (3 Full Leg)</b>	17.99
Mouth watering dish of roasted chicken marinated in yogurt and generously spiced, giving the meat its trademark red colour.	
<b>Afghani Chicken (3 Full Leg)</b>	19.99
Chicken marinated in lime juice, ginger, garlic, cream, cardamom, cashew nut paste, salt, pepper.	
<b>Chicken Seekh Kabab</b>	17.99
Mughlai style luscious and juicy chicken minced with handpicked ground spices, grilled in tandoor, garnished with coriander leaves.	
<b>Chicken Pakora</b>	16.99
Chicken pakora is a crisp fried appetizer made with chicken, gram flour, ginger garlic, spice powders & herbs. These addictively delicious & crunchy chicken bites are not only flavor packed but are also tender & juicy.	
<b>Purani Dilli Spl. Chicken Burra</b>	18.99
This Mughlai recipe takes the tandoori flavours of chicken tikka and to give flavor shahi zeera masala is added to this snack.	

## LAMB

<b>Lamb Chaap (4 pc)</b>	24.99
Lamb ribs marinated in aromatic Indian spices like cardamom, cinnamon, saffron, is a perfect match to cooked in tandoor.	
<b>Lamb Seekh Kabab</b>	19.99
Succulent minced lamb marinated in aromatic distinctive flavorsome with chef secret sauce and authentic spices	

## FISH

<b>Fish Tikka (Salmon)</b>	24.99
Spicy fish tikka are marinated in a yoghurt based marination and then roasted in tandoor.	
<b>Fish Tikka (Grouper)</b>	18.99
Boneless cube size pieces of fish marinated in a spiced curd based marination known as tandoori masala and then roasted in tandoor.	
<b>Fish Pakora</b>	15.99
Dish is a crisp fried appetizer made with fish, gram flour, ginger garlic, spice powder & herbs.	
<b>Tandoori Prawns</b>	24.99
Char-grilled prawn flavored with Indian herbs and spices	

## VEG. PLATTER

### Paneer Tikka

Indian dish made from chunks of paneer marinated in spices and tandoori masala , grilled in a tandoor.

### Dahi ke Kabab

Kabab are crisp, soft and tasty made with dahi or curd seasoned with aromatic spices like cardamom, clove, and cinnamon.

### Hara Bhara Kabab

Hara Bhara Kabab is a very popular snack of North Indian fried patties made with spinach, peas and potatoes. The word, Hara, means a kabab full of greens.

### Crispy Paneer Bites

Paneer cubes prepared in plain flour water mixture and roll it in the bread crumbs till they are evenly coated from all the sides and then shallow fried.

### Masala French Fries

These easy masala fries are made with crispy fried potatoes tossed with flavourful garlic, onion and tomato masala sauce.

### Purani Dilli Spl. Soya Chaap

Soya chaap is a kind of vegetarian meat that resembles the texture of chicken but is actually made of soya beans.

(Comes with Dal Makhani, Butter Naans, Zeera Rice and Pappad) 50.00

## NON. VEG. PLATTER

### Chicken Tikka

Traditional but remarkable recipe made with boneless chicken marinated in a mixture of popular Indian spices and yogurt mixture, roasted in a tandoor.

### Malai Tikka

Mouth watering juicy grilled chicken recipe made with chicken pieces marinated in extraordinary cashew & spices paste, roasted in tandoor.

### Chicken Seekh Kabab

Mughlai style luscious and juicy lamb minced with handpicked ground spices, grilled in tandoor garnished with coriander leaves.

### Fish Tikka

Boneless cube size pieces of fish marinated in a spiced curd based marinade known as tandoori masala and then roasted in tandoor.

### Fish Pakora

Dish is a crisp fried appetizer made with fish, gram flour, ginger garlic, spice powder & herbs.

### Purani Dilli Spl. Chicken Burra

This Mughlai recipe takes the tandoori flavours of chicken tikka and to give flavor shahi zeera masala is added.

(Comes with Dal Makhani, Butter Naans, Zeera Rice and Pappad) 60.00

## VEG. MAIN COURSE

<b>Dal Makhani /Yellow Dal Tadka</b>	<b>14.99</b>
Black lentils and kidney beans slowly cooked on charcoal with special Indian spices for its ultimate rich buttery and creamy texture. / Extraordinarily tempting yellow lentils cooked with tomato, onion & aromatic spices.	
<b>Butter Paneer Masala or Butter Paneer</b>	<b>16.99</b>
Paneer butter masala, also known as butter paneer is a rich & creamy curry made with paneer, spices, tomatoes, cashews, cream and butter.	
<b>Shahi Paneer</b>	<b>16.99</b>
Dish prepared by emulsifying tomatoes, onions, ground cashew, clarified butter and cream into a curry with soft paneer and distinctive spices.	
<b>Paneer Lababdar</b>	<b>16.99</b>
An authentic Punjabi accompaniment that has a luscious combination of cottage cheese and exotic gravy made from tomato puree, chopped onions and spices	
<b>Palak Paneer</b>	<b>16.99</b>
Palak Paneer is one of the most popular Indian dish made with succulent paneer cubes (Indian cottage cheese) in a smooth spinach sauce.	
<b>Paneer Bhurji</b>	<b>16.99</b>
A perfectly savory, tangy, spiced mixture made of onions, tomatoes, ginger-garlic paste, green chillies (hot peppers) and various spices is then used to mix with the scrambled paneer.	
<b>Baingan ka Bharta</b>	<b>14.99</b>
Baingan bharta is a dish prepared by mincing grilled eggplant (baingan) and mixing it with tomato, onion, herbs.	
<b>Bhindi do Pyaza</b>	<b>14.99</b>
The "do" means double or twice as much, and refers to the dish having lots of onions in Bhindi or okra. Double the onions and lots of spices, surely make this Bhindi Do Pyaza very flavorful.	
<b>Pindi Channa Masala</b>	<b>14.99</b>
Pindi Chana is also known as Rawal Pindi Chole, a village in West Punjab. Dark colour chick peas cooked in Indian spices without onion and tomatoes.	
<b>Aloo Gobi Masala</b>	<b>14.99</b>
Here 'Aloo' is the Hindi term for potatoes, 'Gobi' is the Hindi term for cauliflower and 'Masala' refers to the cooked, spiced onion-tomato mixture.	
<b>Masala Soya Chaap</b>	<b>16.99</b>
A healthy vegetarian recipe prepared from soya bean which is rich in protein and is best alternative to meat or chicken.	
<b>Sarson da Saag</b>	<b>16.99</b>
Sarson is the Hindi/Punjabi word for mustard and saag means greens, cooked together with spices such as ginger and garlic and pure Desi Ghee.	
<b>Mix Veg.</b>	<b>15.99</b>
Exquisite fresh garden vegetables cooked in delightful and savory masala sauce along with exotic spices. The dish is characterized by multiple flavors due to the addition of many vegetables which also makes it quite nutritious.	
<b>Hing Zeera Aloo</b>	<b>14.99</b>
Jeera aloo is a simple delicious made with potatoes, spices & cumin as the main ingredients. Very basic spice powders are used to flavor it.	
<b>Purani Dilli Spl. Malai Kofta</b>	<b>17.99</b>
Delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes.	

## NON. VEG. MAIN COURSE

### CHICKEN

#### Butter Chicken

17.99

Boneless juicy roasted chicken cooked in an extraordinary tomato sauce, cashew and cream which has an amazingly smooth rich buttery texture.

#### Chicken Tikka Masala

17.99

Freshly Marinated boneless chicken roasted in tandoor then dipped in well-seasoned divine and spicy tomato creamy sauce.

#### Karahi Chicken

17.99

Mouth watering chicken cooked with tomato, onions, rich in flavours and aroma, made with special kadhai masala with diced onion and capsicum.

#### Rara Chicken

17.99

Chicken Rara or Murgh Rara is a popular chicken curry preparation wherein chicken is cooked and served in a spicy and lip-smacking chicken mince gravy.

#### Chicken Vindaloo

17.99

The name Vindaloo comes from Vin or Wine. Spiced curry originating in Goa cooked with chillies and other spices. It is influenced by Portuguese cuisine.

#### Kali Mirch Chicken

17.99

Also known as Murgh kali mirch, it is an irresistible aromatic Indian black pepper chicken curry simmered with lots of black pepper in yogurt gravy.

#### Chicken Korma

17.99

A dish in which chicken is braised or simmered in a rich, highly seasoned sauce thickened with ground nuts, yogurt or cream, and sometimes coconut.

#### Purani Dilli Spl. Sardari Lal Chicken

18.99

Chef's signature aromatic distinctive flavorsome gravy made with boneless chicken and chef's secret sauce and authentic spices, garnished with cream.

### LAMB

#### Rara Mutton

19.99

Rara Mutton, also known as Rara Gosht is made using mutton pieces and mutton mince. It requires a lot of patience and time for the bhuno process.

#### Mutton Rogan Josh

18.99

Famous Kashmiri traditional recipe made with special aromatic spices and ginger garlic gravy infused into the heavenly tender diced lamb.

#### Mutton Vindaloo

18.99

Diced lamb seasoned with authentic secret spices, cooked in a pleasant and lip-smacking vindaloo sauce. Vindaloo is a spicy Indian curry from Goa that is influenced by Portuguese cuisine.

#### Mutton Korma

18.99

Mughal style juicy & tender lamb pieces traditionally cooked in charming and fascinating cashew nuts luring cream sauce.

#### Purani Dilli Spl. Mutton Saag wala

19.99

An Indian curry made with spinach and lamb with big tastes of green chillies and cilantro.

## FISH

<b>Fish Curry</b>	19.99
Fish curry made with fresh fish, onions, tomatoes, coconut, spices and herbs. To make it more delicious and flavorsome, mustard seeds and curry leaves are added.	
<b>Fish Vindaloo</b>	19.99
An authentic Goan recipe made with special seasonal fish marinated in turmeric powder and cooked with several Goan spices, coconut milk and mustard seeds.	
<b>Prawns Masala</b>	23.99
Fresh and exquisite prawns are cooked in super appetizing succulent masala gravy with ground spices, herbs, onion, capsicum.	



## PURANI DILLI TAWA SPECIALITIES

(A circular griddle used in Asia, especially for cooking)

*With all its exotic ingredients and tongue-tingling flavors. Tawa dish comes with thick gravy cooked with butter, ginger, tomatoes, onions and loads of original Indian spices.*

Tawa Chicken (with bone)	17.99
Tawa Chicken Tikka	19.99
Tawa Tangri Kabab	19.99
Tawa Chicken Seekh Kabab	17.99
Tawa Lamb (with bone)	22.99
Tawa Lamb Chaap	23.99
Tawa Gurdey Keema Kalezi	24.99
Tawa Seekh Kabab	19.99
Tawa Fish	22.99
Tawa Brain (on availability)	24.99

## HAKKA CHINESE

### VEGETARIAN

**Veg. Manchurian (Dry/Gravy)** 16.99

Manchurian is a class of Indian Chinese dishes made by mouth melting and scrumptious balls made with fresh hand-picked vegetables stir-fried in garlic and soy sauce.

**Veg. Salt & Pepper (Dry/Gravy)** 16.99

Is basically prepared with a choice of vegetables like, mushroom, baby corn, broccoli and cauliflower which are deep fried with plain flour and corn flour batter.

**Chilly Paneer (Dry/Gravy)** 16.99

Fried Cheese cubes covered with batter for its unique texture tossed in spicy, slightly sweet & sour chilli sauce for its ultimate taste.

**Chilly Mushroom (Dry/Gravy)** 16.99

Chilly mushroom is an popular dish where crisp batter fried mushrooms are tossed in a sweet and spicy chilli sauce.

### NON. VEGETARIAN

**Chilly Chicken (Dry/Gravy)** 17.99

Specially handpicked chicken pieces fried with a thick layer of marination tossed with our secret sauces for its blissful taste

**Manchurian Chicken (Dry/Gravy)** 17.99

Chicken Manchurian is a delicious and popular Indo-Chinese recipe that is made with crispy fried chicken and a spicy, sweet and sticky sauce.

**Salt & Pepper Chicken (Dry/Gravy)** 17.99

Crispy seasoned chicken fried up with crunchy onions and spicy chillies - this recipe is a real flavour explosion. It consists of bite-sized pieces of chicken, coated and fried with flour and seasoning mixture.

**Chicken in Hot Garlic Sauce (Dry/Gravy)** 17.99

Hot Garlic Chicken is an Indo Chinese dish with the full flavour of garlic and spicy hot sauces. This tangy hot and mildly sweet and sour chicken

**Schezwan Chicken (Dry/Gravy)** 17.99

Schezwan chicken is a popular Chinese dish made by tossing crisp chicken in moderately hot, spicy, sweet and flavorful Schezwan sauce.

**Chilly Prawns (Dry/Gravy)** 20.99

Chilli prawns are crispy and spicy snacks made with batter coated prawn which is deep-fried .

### NOODLES & RICE

**Veg. Hakka Noodles** 13.99

Veg hakka noodles are a popular Chinese recipe prepared with a combination of noodles with vegetables and sauces.

**Chicken Hakka Noodles** 14.99

Chicken Hakka Noodles is a Chinese style Noodle dish where cooked noodles are tossed with boiled chicken, vegetables, meat and sauces.

**Veg. Fried Rice** 13.99

A popular and flavored rice recipe made with cooked rice, finely chopped veggies and seasoning ingredients. It is a staple food to many south-east asian countries

**Chicken Fried Rice** 14.99

This chicken fried rice has moist and tender chicken, carrots and long rice cooked together. Dish has been stir-fried in a wok and is usually mixed with Chicken.

ଓ	<b>BREAD</b>	ଓ
<b>Plain Roti</b>	2.99	
Stone ground wholewheat flour bread baked in tandoor till perfectly crisp.		
<b>Butter Roti</b>	3.49	
A round flatbread made of wheat flour poured with butter.		
<b>Plain Naan</b>	3.49	
Plain flour fluffy bread baked with perfection in tandoor. A Marvelous companion to any curry		
<b>Butter Naan</b>	3.99	
Round flour bread baked in tandoor. Poured with butter.		
<b>Garlic Naan</b>	4.99	
A buttery, garlicky and pillowry experience, full off perfectly blistered air pockets.		
<b>Laccha Parantha (Ajwaini, Pudina, Methi)</b>	5.99	
The Authentic "Punjabi bread" where "Laccha" means layers. A wholewheat bread baked in tandoor.		
<b>Stuffed Kulcha</b>	6.99	
Plain flour bread filled with a mesmerizing and tempting stuffing of Indian cheese, potato and coriander.		
<b>Chicken Keema Naan (with gravy)</b>	9.99	
Plain flour bread filled with mouth-watering and spicy minced chicken stuffing. Served with hot chicken curry.		
<b>Purani Dilli Spl. Lal Kila Naan</b>	6.99	
Chef's signature aromatic distinctive naan has a flavour of beetroot and kalongi (nigella seeds)		
ଓ	<b>RICE</b>	ଓ
<b>Steam Rice</b>	4.99	
Aromatic basmati rice cooked by steaming.		
<b>Zeera Matar Rice</b>	7.99	
Snowy white long basmati rice cooked with aromatic cumin seeds		
<b>Veg. Biryani</b>	12.99	
Pearl like basmati rice cooked with a special cooking technique by adding vegetables and biryani Masala.		
<b>Chicken Biryani</b>	17.99	
Savory chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together.		
<b>Lamb Biryani</b>	19.99	
Known as gosht ki biryani is flavored lamb cooked in layers with rice, golden onions, saffron, and clarified butter or ghee.		
<b>Shrimp Biryani</b>	21.99	
Long-grained rice flavored with fragrant spices such as saffron and layered with Shrimp.		

<b>RAITA</b>	
<b>Plain Dahi</b>	3.99
Plain dahi, yogurt or curd.	
<b>Boondi Raita</b>	4.99
Fried chickpea flour dipped in curd.	
<b>Pineapple Raita</b>	5.99
Fine chopped pineapple mixed in curd.	
<b>Mix Raita</b>	5.99
Curd with mixed vegetables and spices.	
<b>SALAD</b>	
<b>Garden Salad</b>	5.99
<b>Onion, Green Chilly Salad</b>	3.99
<b>Sirkha Onions</b>	3.99
<b>Mango Salad</b>	6.99
<b>BEVERAGES</b>	
<b>Masala Tea</b>	3.49
<b>Hot Coffee</b>	3.49
<b>Salted/Sweet Lassi</b>	7.99
<b>Mango Lassi</b>	8.99
<b>Banana Shake</b>	8.99
<b>Mango Shake</b>	8.99
<b>Strawberry Shake</b>	8.99
<b>Pineapple Shake</b>	8.99
<b>Fresh Lime Soda</b>	6.99
<b>Purani Dilli Spl. Mohabbat ka Sharbat</b>	9.99
<b>DESSERT</b>	
<b>Rasmalai</b>	6.99
<b>Gulab Jamun</b>	6.99
<b>Gajar Halwa</b>	6.99
<b>Moong Dal Halwa</b>	6.99