



the yellow chilli

REDEFINING INDIAN FOOD



the yellow chilli

Chillies are usually blood red or in different hues of green and almost always loaded with pungency! Years ago, amidst a mass of green and red chillies, I bumped into a yellow chilli. I discovered it on the streets of Meerut, my mother's hometown.

As all connoisseurs are aware Meerut is the melting pot of unique chaats. The special yellow chilli spice mix that the chaatwallas use here adds that extra zing and bring together a confluence of flavours, aroma and colour. And that is exactly what my kind of food represents!

I have travelled the length and breadth of India in search of the unique tastes and flavours of the various regions that provide the inspiration for many of my recipes - All it took was one bite for the yellow chilli to come into being! The rest as they say is history!

We first launched in 2001, and now have more than 50 restaurant outlets spread across India and outside its shores too. I'd like to believe this is still just the beginning!

Soups

* Tomato Basil Shorba

Desi meets videsi in this soup made with tomatoes and basil.

Lemon Coriander Pepper Rasam

Rasam literally translates to 'juice' in Tamil. This one's made unique with the addition of tangy lemon and fresh coriander.

Beet Gajar ka Shorba

This Indian soup not just packs a punch with its flavours, but, is nutritious too. Thanks to the beetroot and carrot!

Sweet Corn Soup

We make it our style - cream style corn with a touch of Indian herbs.

Veg

Chicken

Desi Manchow Soup

When your mann'chows' for something spicy, Indian as well as Oriental, go for this Indo-Chinese creation.

Veg

Non Veg

* Prawn Pepper Rasam

(Full / Half)

Murgh Yakhni Shorba

Tender chicken simmered in a super flavourful Kashmiri broth.

Soups can be exciting too!

↗ Gosht Kalimirch ka Shorba

What has tender mutton, fiery pepper and all sorts of goodness?

This desi soup. Try it to believe!



Rasam literally translates to 'juice' in Tamil. This one's made unique with the addition of fresh, juicy prawns and freshly ground pepper.

★ Signature

↗ Spicy



Salads

Tossed Green Salad

Greens tossed in a vinaigrette dressing - fresh, fresher, freshest!

* Papaya Peanut Kachumber

We bet you're gonna start loving raw papaya after this.

Murgh Tikka Salad

Worry not meat lovers, we've got something for you too.



Papad n Raita

Masala Papad (Roasted / Fried)

Papads topped with onion tomato salad.
It's fun!

Matka Dahi

Curd set in earthenware.
That's how you stay grounded!

Raita

Burani / Kachumber / Boondi / Pineapple
The ultimate Indian accompaniment.

Khamang Kakdi

The Gujarati favourite, now at The Yellow Chilli.

A healthy treat for your body - raw papaya is great for the digestive tract, improves the skin and cleanses the body from within.

Chaats

Ghugni Tikki Chaat

One of the most popular snacks in Eastern India, turned into tikkis and served all jazzed-up!

★ Goli Dahi Wada Shot

Try having 'em bottom's up!

Samosa Chaat

We've got the best way to serve your favourite snack - crumbled samosa, sweet yogurt, chutney and sweet tamarind sauce.

Pakwan ka Bhel

Sindhi cuisine meets Maharashtrian cuisine in this fun mélange!

Dhuandhar Aloo Chakhna Chaat

Crisp baby potatoes tossed with tamarind chutney and all sorts of yumminess. Smokey!

Who says accompaniments have to be the same old boring?

There are a number of ways to dress up your salads, chaats, papads and raitas that could make the desirability quotient hit the roof.

Here's the proof!



Veg Starters

★ Hara Masaley ka Bhuna Paneer

Hara hai toh behtar hai! Aur saath mein hai paneer, a super combination!

★ Harippa Paneer Tikka

Tandoor cooked cottage cheese marinated in a blend of chilli and spices.
Dil, dimag aur taste buds bole hadippa!

★ Shabnam ke Moti

Literally translating to 'dew drops,' shabnam a.k.a mushrooms stuffed with cheese simply spell romance!

Chowk ki Tikki

Potato tikkis stuffed with spicy peas. Eat 'em inside out!

★ Chanajor Garam Tikki

Rotli Paneer aur Lehsuni Hummus

India meets the Middle East!

Soya ki Galouti

Move over mutton 'cuz the proteins are here to rule!

Crisp Vegetable Skewers

We're turning an assortment of vegetables into something beautiful, light and crunchy.

↗ Tangra Chilli Paneer

Don't want to travel all the way to China Town in Kolkata? Try the famous dish here!

Palak Cheese Karara Roll

Cheese makes all things fab! Spinach and cheese stuffed mini rolls.

Sarson ke Phool

Broccoli florets with creamy mustard are surely going to make you happy, very happy!

Pan-Fried Palak Corn Momos

Your favourite momos, now with a popular sabzi filling.

Mixed Platter



Cheesy potato patties coated with crushed spiced black gram (popularly called chanajor garam). Exciting, isn't it?

Not so veg Starters

★ Peeli Mirch ka Rawas

This one's our pride!

Kurkuri Sarson Machchi

What happened to the mustard flavoured fish? Well, it became crisp!

↗ Prawn Peri Peri

Crazy for Peri Peri and prawns? We've got a fantastic dish for you!

Hare Pyaaz ki Machchi

Fish with spring onion greens.

Well, there's garlic and flavourful spices in there too.

Cheese Chilli Chicken Tikka

All good things packed in one!

↗ Tandoori Murga

The classic, our style.

Akhroti Murgh Seekh

↗ Chowringhee Chilli Chicken

Straight from the streets of Kolkata.

↗ Angara Lal Mirch Tikka

Of all things fiery and hot! Chicken and chillies all the way.

Irani Lollipop

Your favourite done to perfection with a twist!

Ulte Tawe ki Galouti

It's time for melt-in-mouth kababs cooked on inverted griddle.

Tawa Chaap

Mutton chops - tawa style. Order, savour, enjoy, and repeat.

Pudina Seekh

Lamb and mint is one of the best combinations. Try this tandoor cooked seekh kabab for the ultimate experience!

Mixed Platter



Walnuts are not just brain foods, they are great when paired with chicken too. Spiced walnut-chicken mixture made into delicious kababs.

★ Signature

↗ Spicy

Veg Mains

Paneer Tikka Lababdar

Your favourite starter, now as a main course!

Makhanwala Paneer

Butter and cottage cheese - the ultimate combination!

Do Pyaaz ki Bhindi

'Do pyaaza' originally hails from Persia, meaning 'two onions.'

★ Shaam Savera

Dusk or dawn, you decide! This is our version of paneer stuffed palak koftas on a luscious tomato gravy.



Shaam Savera has the unique distinction of being the first dish cooked by Master Chef Sanjeev Kapoor on his widely popular cooking show Khana Khazana, which incidentally ran for almost 2 decades. Order it to experience the magic of having evening and morning on your plate!

★ Signature

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Methi Malai Kofta

According to Ayurveda, fenugreek is known to aid in digestion.
We create a fabulous dish with fenugreek balls in a creamy base.

Dungari Baingan Bharta

Love Baingan ka bharta? Here's the smoked version!

Karimpolam Stew

The mighty flavours of Kerala come together with water chestnuts to give a beautiful dish!

Tadka Palak Makhana

Fox nuts with tempered spinach, isn't it unique?

Kumbh Butter Masala

Not the mela, but these are fresh mushrooms sitting in a buttery gravy!

Paneer Capsicum Bhurji

Meet the simple and sober - minced cottage cheese with capsicum.

Sarson ka Saag

Punjabiyan di shaan wakhri!

Subz Panchvati

Sautéed assorted vegetables with Indian tadka.
Gorgeous on the palate and to the eyes!

Adraki Dhaniya Paneer

Love cottage cheese, ginger and fresh coriander?
We've got them tossed together!

Urlai Roast Masala

Flavours of South India right on your plate.
Baby potatoes tossed with gun powder and curry leaves.

Kumbh Hara Pyaaz

Mushrooms cooked with spring onions and Indian spices.

★ Signature

↗ Spicy

Meaty Mains

➤ Chemmeen Roast

Chemmeen translates to prawns in Kerala.
Relish our version of this popular dish.

➤ Kadai Prawns

Prawn fanatics, this one's for you!
Tossed with bell peppers and
aromatic spices.

★ Fish Tikka Masala

Tandoor cooked fish tikka in tangy gravy.
You needn't think twice before ordering!

Meen Moilee

'Mean'ing fish in flavourful Kerala style
coconut curry.



Cooking in a kadai is very effective in retaining the rich and fresh flavours of the ingredients. So, here's the ultimate combination - plump prawns in a rich masala cooked in a kadai.



The immersion of roasted chicken in a gravy that is as smooth as butter - the velvety smoothness, the mingling of the sour with the sweet with the spices adding panache, is what gives it the name, and the rest is history!

Murgh Khatta Pyaaz

Chicken and Onions combined in a tangy, interesting dish.

Butter Chicken

Happiness is a bowl full of this classic dish

★ Tariwala Murgh

Chicken pieces in spicy gravy - simplicity is the key!

Murgh Hara Pyaaz

Tender chicken and spring onions in pepper flavoured curry.

➤ Green Chilli Chicken

Chicken with chilli, chilli and more chilli!

Anda Curry

The humble yet flavourful desi egg curry.

★ Signature

➤ Spicy



Rogan Josh is one of the most popular mutton curries on the Indian culinary chart. Ratan jot, the natural red colouring agent, is what gives this dish a bright red hue. To really enjoy Rogan Josh you must have at least one nalli in your portion, because it is the star of this dish!

* Nalli Rogan Josh

↗ Mutton Chettinad

Did you know that Chettinad food is one of the most flavourful and spiciest cuisines of India?

↗ Bhuna Gosht

The key lies in slow cooking the mutton.

Gosht Saagwala

Tender mutton cooked with pureed leafy greens. Awesomeness!

Mutton Keema Tari

Mutton mince in a robust curry will make your day, for sure!



* Signature

↗ Spicy

Dals

Pindi Chholay

Ginger and burnt cumin flavoured chickpeas,
the pride of Punjab!

Rajma Masala

The ultimate comfort food for Indians,
no matter where they go.

Dhaba Dal

A ladleful of this delectable dal will
transport you to the road side eateries
of North India!

* Lalla Mussa Dal

Kadhi Pakodi

Kadhi chawal is Master Chef Sanjeev Kapoor's
favourite food? Is it yours?



This dal is believed to have been cooked overnight
with spices at the Lalla Mussa station in the North
West Frontier Province. Here, we do it our way!

Breads

Naan

Apparently, this leavened flatbread traces back to 1300 AD where
it was found in the notes of famous Indo-Persian poet Amir Khusrow.
Plain / Butter / Whole Grain / Butter Garlic / Tomato Cheese

Roti

The most popular Indian flatbread. Also known as phulka, chapatti, etc.
Plain / Missi / Pyaaz Mirch / Bajra / Roomali

Paratha

Another favourite Indian flatbread made with whole wheat flour.
Mint / Lachcha / Malabari / Aloo

Appam

Signature food of Syrian Christians in Kerala. Pancakes made of
coconut milk and fermented rice batter.

Rice

Saada Chawal

Steamed Basmati rice. Simple is beautiful!

Pulao

Matar / Jeera / Tawa

Pan-tossed long grain rice with green peas / cumin seeds / masala vegetables - totally desi!

Brown Rice Pulao

Health bhi, taste bhi!

Curd Rice

Straight from South India to our kitchens and then your plate!

★ 'Guinness Record' Khichdi

Need we say more?

★ Nizami Tarkari Biryani

The Nizams knew the secret.
We know it too!

Murgh Awadhi Biryani

The most shahi biryanis of all.

★ Dum Gosht Biryani

...and you need nothing else.

Nimboo Dhania Prawn Pulao

For your soul!

Fried Rice

Wok-tossed rice and vegetables,
for the Indo-Chinese lovers!
(Veg / Non Veg)



Dum cooking was revived in India in 1783 by Nawab Asaf-ud-Daulah. The food was par-cooked in large clay pots; the mouth of each pot was covered with a clay saucer and sealed with a flour paste to prevent the steam from escaping, resulting in a flavourful mélange.

★ Signature

↗ Spicy

Desserts

Pista Rose Phirni

The classic Punjabi dessert given a flowery twist.

Mukhwaas Kulfi

Like a breath of fresh air.

★ Gulab-e-Gulkand

Our signature take on the ultimate mithai!

Rasmalai

Cottage cheese dumplings in sweetened milk. Go for it!

Dark Chocolate Brownie Fudge

S.I.N.F.U.L!

Shahi Tukda

...and one from the by lanes of royal Hyderabad.

Indian Sweet Platter

All in One - Basundi, Phirni, Halwa!

Ice Cream of your choice



Wouldn't you be happy if we give you your favourite things, all in one!? Gulab jamun, gulkand, shiny syrup, some nuts and rose petals - this is what heaven would literally look, feel and taste like. Don't you think so?

★ Signature

↗ Spicy



Now experience brand 'Chef Sanjeev Kapoor' through his recipe books, blended masalas, ready to cook mixes and pickles, cookware and bakeware - All available here!



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TheYellowChilliRestaurant



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