



CAFÉ DELHI

कैफे दिल्ली

An authentic Indian Street Café in Leicester

If there is one thing that keeps the Delhi food scene ticking it's the street food. Café Dehli presents a menu where food takes you on a journey through the narrow galis (alleyways) of Chandni Chowk, undoubtedly the street food capital of Delhi

CHOTI CHOTI BAATEIN छोटी छोटी बातें

nibbles

poppadom	0.60	masala nuts	2.50	gol gappe shots	4.25
trio of homemade chutneys	1.75	roasted chali	2.50	crisp wheat bubbles, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water. Pop it whole in your mouth!	
		fire roasted corn on the cob, chilli salt & lime rub			

SAAS KI PASAND सास की पसंद

sharing plates

The congested streets or the chaotic maze of bylanes of Chandni Chowk. The crowds are there for a reason; whether it's the whiff of steaming samosas still hissing from the hot oil or the aroma of sputtering spices of chilli paneer

chana bhatura	4.75	dhokla	3.50	hamaari maggi	5.50
pride of punjab - spiced chickpeas & a fried fluffy bread		steamed chickpea cake served with tamarind chutney		iconic indian snack - maggi noodles & crispy vegetables stir fried in a blend of masala	
famous samosas of chandni chowk	3.75	vada pav	4.25	okra fries	3.50
punjabi style samosas stuffed with spiced pea & potato, in a flaky & crisp pastry		spiced potato fritter sandwiched between a pav (bun)		spiced coated lady fingers	
dahi ki kebab	3.75	pau bhaji	4.50	mogo chips	3.50
crisp melt in the mouth patties of spiced hung curd, served with mint chutney		soft buttered pao bun with the classic mashed potato - vegetable curry, chopped onion & coriander		cassava chips served with a chilli dip	
onion bhaji	3.50	kataifi wrap chilli paneer	4.75	garlic & chilli mogo	3.75
brunnoise of onions in light chickpea batter served with coriander chutney & lime wedges		chilli paneer wrapped in kataifi (vermicelli pastry), golden & crispy, served with chilli peanut chutney		cassava chips tossed in ground spices, chilli & garlic	
cheese and chilli kulcha	3.75	chilli paneer	5.75	mirchi chips	3.50
crisp as well as soft leavened bread stuffed with red leicester cheese & chilli		paneer pan roasted with peppers, spring onions and green chillies		chips tossed with chillies, peppers & onions	
vegetable pakode	3.50	manchurian	5.50	imli masala chips	3.50
popular tea time snack fritters - onions, cauliflower florets, aubergine & crushed coriander seeds in cumin floured batter		dumplings tossed in a flavoursome base of garlic, ginger & chillies		chips coated with spices and a tangy tamarind glaze	
bread pakode	4.25	choice of: gobi/ paneer /soya/ mix veg		café delhi special chip butty	3.95
bread layered with spiced paneer & potato, dipped in a gram flour batter & deep fried until crisp		momos	5.75	idli sambar	3.95
bharwan mushroom	3.75	stuffed dumplings filled with spiced ground paneer, vegetables or soya pinched into bitesize parcels, served with a chilli garlic dip		steamed savoury de-husked lentils & rice pillows, served with sambar & coconut chutney	
mushrooms filled with aromatic paneer coated in a spiced tempura batter		choice of: veg/paneer/soya - fried or steamed		plain dosa	4.75
tharka waleh beans	3.25	thepla tacos	4.25	savoury crisp paper thin rice and lentil crepe served with coconut chutney, spicy tomato chutney & sambar (a lentil based stew)	
spiced baked beans served with a pav (bun)		fenugreek (methi) flatbread served with chana masala, red onion salad & mint chutney		masala dosa	5.25
		chilli cheese toast	3.00	savoury crisp paper thin rice and lentil crepe served with potato masala, onion, ginger & chillies, with a side of sambar & coconut chutney	

'DILLI' CHAAT BHANDAR दिल्ली चाट भंडार

Located opposite the Parathe Wali Gali you will find Chaat Ki Gali. The sheer variety of ingredients makes each bite an interesting one. A crispy base, a kick of tangy & spicy sauces, a dollop of refreshing yoghurt, a layer of crunch for texture, a hand full of vegetables and a jolt of umami

somosa chaat		samosa, spiced chickpeas, crispy vermicelli, yoghurt, tamarind chutney	4.95	bhel puri - old delhi style puffed rice with onions, seasoned potato, corn & chutney 3.95
aloo tikki chaat		potato cakes with chickpeas, chaat masala yoghurt & chutney	4.95	
dahi bhalla chaat		soft lentil dumplings in a seasoned yoghurt topped with papdi and chutney	4.50	
papdi chaat		crisp flour pancake spheres, chickpeas, potatoes, yoghurt, mint & tamarind chutney	3.95	
dahi puri		puffed hollow wheat biscuits, chaat masala yoghurt, onions, tamarind chutney, with pomegranate & crispy sev	3.95	

KATI ROLLS

delicious fillings with salad & chutney wrapped in a fresh naan bread served with chips

SOYA TIKKA WRAP
PANEER TIKKA WRAP
ALOO TIKKI WRAP

—5.95—

INDIAN SUMMER SALADS

Indians have rustled up the most fresh and flavourful salads to beat the summer heat. Perfect as a side dish or a light meal

punjabi pyaaz sliced red onions with cumin, chilli & fresh coriander	1.50
kachumber salad cucumber, onion, tomato	2.00
chatpati moongfali peanut salad, diced tomatoes, onion, coriander in a chaat masala	2.95
fruit chaat a melange of fruit sprinkled with chaat masala, black salt & pepper	3.50

TANDOOR SE तंदूर से

Set up by the mughals, purani Dehli offers a gali dedicated to kebabs. Although this would usually be a meaty affair, here we offer a range of vegetarian kebabs. Made on skewers and roasted in flames, it is enjoyed with naan, roomali roti or simply with mint yoghurt chutney

paneer tikka indian cheese in a cumin infused yoghurt marinade, cooked in the tandoor	5.95	achari soya tikka char-grilled soya marinated in pickling spices	5.75	paneer tikka kebab marinated pieces of paneer, onions & capsicums blazed over charcoal, served on a fresh naan with a crunchy slaw and mint yoghurt sauce	5.95
soya tikka marinated with garlic, kashmiri chilli, fresh hung curd & root ginger	5.75	malai soya tikka soya pieces marinated in a natural yoghurt, garlic, cheese and ground masala	5.75	malai soya tikka kebab soya pieces marinated in natural yoghurt, garlic, cheese and ground masala grilled over charcoal, served on a fresh naan with a crunchy slaw and mint yoghurt sauce	5.95
haryali soya tikka soya tikka marinated with coriander, mint & chilli, blazed over charcoal	5.75	gunpowder soya winglets soya wings tossed in gunpowder seasoning, glazed in our special marinade	5.75		

DAADI KI RASOI SE दादी की रसोई से

curries 6.25

tikka masala: paneer/soya/vegetable
classic which requires no introduction

butter masala: paneer/soya/vegetable
smooth textured sauce, creamy yet spicy

makhan wala: paneer/soya/vegetable
paneer cooked in a classical delhi sauce of tomato & fenugreek

methi malai: soya/paneer
smooth creamy malai sauce scented with fenugreek

garlic chilli: paneer/soya/vegetable
roasted garlic, root ginger & a hot and spicy chilli flavoured base, finished with spring onions & chilli

karahi with cayenne & jeera: paneer/vegetable
onions and capsicum pan roasted with cumin seeds, root ginger, garlic and tomatoes

aaj ki sabji
curry of the day

lasooni palak: paneer/aloo
fresh spinach simmered with ground spices, garlic & caramelised onions

aloo bengan
aubergine & potatoes tossed with tomatoes & onions

chana masala
white chickpeas tempered with onion, tomatoes & spices

aloo gobi masala
rustic potato and cauliflower flavoured with cumin & spices

aloo jeera
potatoes tossed with cumin seeds and indian spices

sarson ka saag
a north indian delicacy - mustard greens & spinach, traditionally eaten with makki ki roti

punjabi kadhi pakora
yoghurt based delicacy with fenugreek (methi) dumplings

matar paneer
indian cottage cheese cooked with tomato, onion, ginger & green peas

malai kofta
dumplings of paneer and potatoes simmered in a delicious velvety malai sauce

bindi
okra sautéed in onion, garlic, green chillies & coriander

dum pukht biryani
basmati rice, spiced vegetables and paneer in a copper pot sealed with a dough lid, slow cooked over a low charcoal flame

tharka daal
medley of yellow lentils with ginger, tomato & green chilli 4.95 |

daal makhani
“most eaten dish in India” - lentils & red kidney beans simmered for 12 hours, finished with garam masala & cream 4.95 |

PARANTHE WALI GALI परांठे वाली गली

Outside the Paranthe Wali Gali, where armies of people pass by, is the kitchen where all the food preparation takes place. One man rolls out dough and fills them with stuffing at a mind blowing speed, while another guy flips the parathas on the tawa. Within just a few moments the dough is transformed into a crispy golden flatbread

plain paratha	1.50
aloo paratha filled with masala potato and onions	2.00
gobi paratha filled with cauliflower flavoured with cumin & spices	2.00
paneer paratha filled with masala shahi paneer	2.50
lacha paratha a many-layered buttery flaky flatbread	2.25
mooli paratha filled with shredded radish & spices	2.00
methi thepla flatbread made from fenugreek leaves, whole wheat flour along with some spices	0.95

BAHU KE HAATHON SE बहु के हाथों से

fresh handmade breads

tandoori roti	0.95
phulka classic chapati	0.95
roomali roti indian handkerchief thin roti, hand spun, cooked on a burning hot roomali tawa	1.50
makki ki roti popular punjabi flat bread made from corn flour, traditionally eaten with sarson ka saag	1.95
bajre ki roti pearl millet- based flatbread	1.95
tokri three assorted indian breads served in a basket	2.95
puri an unleavened deep-fried bread	0.60
naan	1.60
butter naan	1.60
garlic & coriander naan	2.15
cheese & chilli naan	2.25
peshwari naan coconut, cherry and raisin stuffing, glazed with honey	2.50

SAATH SAATH साथ साथ

sides

basmati boiled rice	2.00
basmati pilau rice	2.50
cucumber raita yoghurt with cucumber, mint & toasted cumin	2.00
boondi raita fried gram flour pearls in yogurt mixed with crushed pepper and chopped coriander	2.50
natural yoghurt	1.50
achar spicy pickle	0.95

High Chai

An innovative twist on the traditional afternoon tea. Indulge the rich traditions of the Indian chai culture, of sharing food and sipping chai

Served 12 - 6pm

—13.95—

please ask for the menu

The Royal Mem-Saab Thali

In the midst of a truly royal setting, indulge in a thali fit for a maharaja and his guests. Perfectly presented on Café Delhi's signature designed copper crescent-shaped thali

—10.95—

please ask for the menu

MEETHI MEETHI BAATEIN

मीठी मीठी बातें

On the corner of Paranthe Wali Gali is the Old Famous Jalebi Wala, a small shop dating back to the late 1800's. People start queuing up right from 10am although the shutters open an hour later. Till midnight, there is a non-stop rush of those with a sweet tooth

rasmalai unripened curd cheese dumplings in a puddle of sweet saffron milk	3.50	jalebi rabri indian milk pudding with rosewater, cardamom, and crushed pistachio. To top it, sugar syrup golden-coloured rings of deep-fried maida batter	3.75	chocolate cookie dough soft baked cookie dough served with fresh ice cream	3.50
gulab jamun indian donuts soaked in a saffron & rose scented syrup	3.50	home-made khoya kulfi a creamy, grainy textured ice-cream with a hint of cardamom	3.75	falooda kulfi taste of rosewater and vermicelli rice noodles complimented nicely by the dollop of sweet, milky ice cream & a dusting of crunchy pistachios	3.50
gajar ka halwa warm caramelised carrot pudding with pistachio & almond served with ice cream	3.50	daulat ki chaat 'milk puff', the ultimate soufflé. One of the most finest desserts of old delhi, its amazing flavour and texture makes it one of its kind	3.95		