

In the midst of a truly royal setting, indulge in a thali fit for a maharaja and his guests. The Indian thali dates back to hundreds of years and is embedded in the Indian culture. The concept comes from the idea to offer all six different flavours of sweet, salty, bitter, sour, astringent and spicy, perfectly presented on Café Delhi's signature designed copper crescent-shaped thali.

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bhel puri - old delhi style

puffed rice with onions, seasoned potato, corn & chutney

served with:

aaj ki sabji

curry of the day

daal makhani

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

choose one of the following:

paneer makhani

paneer cooked in a classical delhi sauce of tomato & fenugreek

soya methi malai

smooth creamy malai sauce scented with fenugreek

lasooni palak paneer

fresh spinach simmered with ground spices, garlic & caramelised onions

punjabi kadhi pakora

crisp aubergine & onion dumplings in a spicy tangy yoghurt based sauce

basmati pilau rice

fragrant rice

cucumber raita

yoghurt with cucumber, mint & toasted cumin

Indian breads

selection of two breads

dessert

gulab jamun

Indian donuts soaked in a saffron & rose scented syrup

—10.95—

per person

This menu cannot be used in conjunction with any other menu per table.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order.