

# Drinks Menu

*Our drinks menu ranges from classic chai's to cooling lassi's and refreshing mocktails. India has a long tradition of inventive, often richly spiced and refreshing drinks to usually combat the summer heat*

## NON-ALCOHOLIC COCKTAILS 3.95

### coconut pina colada

creamy & smooth - coconut milk, coconut water & pineapple

### sugar cane (ganna) mojito (vg)

refreshing, citrus & sweet - sugarcane syrup, tore up scented leaves, pounded lime quarters

### aam panna (vg)

tangy summer cooler - mango, fresh mint, black salt & roasted cumin

### rosewater & lychee tini (vg)

crisp, sweet & exotic - delicately fruity lychees & fragrant rosewater, served with rose petal ice

### real lemonade (vg)

a classic refresher - freshly squeezed lemon juice with sugar syrup & soda

### nimbu pani (shikanjvi) (vg) 2.95

this rejuvenating drink is made of lemon juice, flavoured with the right proportions of black salt and sugar syrup

## SOFT DRINKS (vg) 2.50

coke / diet coke / coke zero

sprite

j20 orange & passion fruit

orange juice

mango juice

apple juice

pineapple juice

cranberry juice

passion fruit juice

fresh passionfruit 2.95

nariyal pani (coconut water) 2.25

mineral water still 750ml 3.25 330ml 1.75

mineral water sparkling 330ml 1.75

## NON-ALCOHOLIC BEER (vg) 3.00

beck's blue alcohol free lager

kopparberg mixed fruit

alcohol free cider

## LASSI classic yoghurt drink

rose & cardamom lassi 3.25

mango lassi 3.25

rose falooda (n) 3.25

salted / sweet lassi jug 6.95 glass 2.75

milk badam (n) 2.50

**allergies & intolerances** (vg) suitable for vegans (n) dish contains nuts

If you have a food allergy, intolerance or sensitivity, please let your server know before you order. They will be able to suggest the best dishes for you. Our dishes are prepared in areas where allergenic ingredients are present. We cannot guarantee our dishes are 100% free of these ingredients. There are occasions in which our recipes change, it is always best to check with your server before ordering.

*Chai warms the heart and awakens the soul. The sweet and delicate, yet fiery, punch of its aromatic spices wafts through you as you sip, and has you hooked in a heartbeat*

## TEA 2.25

### masala chai

Indian milk tea made with a blend of spices such as cardamom, saunf (fennel seeds) & ginger

### elaichi chai

Indian milk tea with an extra kick of cardamom

### adarak chai

ginger flavoured chai

### karak chai

less milk & more water, saffron chai - smooth & creamy

### gur wali chai

a seasonal masala chai sweetened with jaggery (an unrefined form of sugar)

### kashmiri pink chai <sup>(n)</sup>

2.50

delicate, warm nutty & soothing inspired by the kashmiri kawa, a tea for royalty - luxurious green tea infused with soothing spice, sweet almonds, rose petals & a touch of saffron

### english breakfast

a traditional blend of teas from various countries. It is a black tea blend described as full-bodied, robust & rich

### earl grey

a fragrant, light black tea beautifully scented with its flowery flavour & the exquisite flavours of bergamot

### darjeeling

from the himalayan foothills creating a light amber colour & a delicate muscatel aroma

### green tea

an elegant pale yellow tea, highly refreshing

### assam

a full bodied black tea from northern India. The golden leaf yields a strong rich aroma, malty flavour & copper colour

## High Chai

*please ask for the menu*

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—

*pre-booking required*

## COFFEE

### freshly brewed coffee

2.20

### desi coffee

2.95

a creamy milk-based hand beaten coffee

### cappuccino

2.50

### cafe americano

2.50

### espresso <sup>(vg)</sup>

1.95

### cafe latte

2.75

### turmeric almond latte <sup>(vg)</sup> <sup>(n)</sup>

2.95

almond milk and turmeric are blended for cleansing and re-energising

### cafe mocha

2.75

### hot chocolate

2.95

CAFÉ DELHI  
कैफे दिल्ली

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