



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 Delhi 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 (vg) (ng) 0.70

trio of homemade chutneys (ng) 1.95

gol gappe shots (vg) 4.50
crisp wheat bubbles, potato, chickpea, tamarind 'imli', spiced 'jal jeera' cumin water. Pop it whole in your mouth!

nacho chaat (ng) 3.95
tortilla chips layered with masala salsa & spiced cheese, finished with dollops of yoghurt & chutney

roasted chali (vg) (ng) 2.95
fire roasted corn on the cob, chilli salt & lime rub

SAAS KI PASAND सास की पसंद

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

famous samosas of chandni chowk (vg) 3.95
punjabi style samosas stuffed with spiced potato & peas, in a flaky & crisp pastry

chana bhatura 6.50
pride of punjab - spiced chickpeas & a fried fluffy bread

soya shami kebab (vg) 5.25
patties of soya & chana daal blended with herbs & spices, shallow fried on a skillet, served with a coriander dip

onion bhaji (vg) 4.25
brunoise of onions in light chickpea batter served with coriander chutney & lime wedges

cheese & chilli kulcha 4.95
crisp as well as soft leavened bread stuffed with red leicester cheese & chilli

vegetable pakode (vg) 4.25
popular tea time snack fritters - onions, cauliflower florets, aubergine & crushed coriander seeds in cumin floured batter

bread pakode 4.50
bread layered with spiced paneer & potato, dipped in a gram flour batter & deep fried until crisp

bharwan mushroom 5.25
mushrooms filled with aromatic paneer coated in spices, blazed in the tandoor

dhokla (vg) 3.95
steamed chickpea cake served with tamarind chutney

vada pav (vg) 4.25
spiced potato fritter sandwiched between a pav (bun)

pau bhaji 4.95
soft buttered pau bun with the classic mashed potato - vegetable curry, chopped onion & coriander

chilli paneer 6.50
paneer pan roasted with peppers, spring onions & green chillies

mix veg machurian (vg) 5.95
mix veg dumplings tossed in a flavoursome base of garlic, ginger & chillies

jackfruit manchurian (vg) 6.25
crispy chunks of young jackfruit (kathal) tossed in a flavoursome base of garlic, ginger & chillies

momos 5.75
stuffed dumplings filled with spiced soya or spiced ground paneer pinched into bitesize parcels, served with a chilli dip
choice of: soya (vg) / paneer - fried or steamed

jackfruit steamed bao 5.50
fluffy steamed bun hugging pulled fragrant jackfruit & crispy salad

crispy potato bhajia (vg) 4.95
paper thin potato slices coated in spices, fries until crisp served with a hot & sour chutney

thepla tacos (vg) 4.95
fenugreek (methi) flatbread served with chana masala & red onion

chilli cheese toast 3.50

okra fries (vg) 4.25
spiced coated lady fingers

kulcha chole 4.50
stuffed kulcha asian bao with spiced potato, chickpeas, tomato & onion, finished with lime

dahi ki kebab 4.75
crisp melt in the mouth patties of spiced hung curd, served with mint chutney

mogo chips (vg) 4.25
fried cassava chips dusted with chilli powder served with a tamarind chutney

garlic & chilli mogo (vg) 5.50
cassava chips tossed in ground spices, chilli & garlic

mirchi chips (vg) 4.50
chips tossed with chillies, peppers & onions

imli masala chips (vg) 4.50
chips coated with spices & a tangy tamarind glaze

café delhi special chip butty 3.95

idli sambar (vg) (ng) 4.75
steamed savoury de-husked lentils & rice pillows, served with sambar & coconut chutney

plain dosa (vg) (ng) 4.95
savoury crisp paper thin rice & lentil crepe served with coconut chutney, spicy tomato chutney & sambar (a lentil based stew)

masala dosa (vg) (ng) 5.50
savoury crisp paper thin rice & 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 handful of vegetables & a jolt of umami

samosa chaat | samosa, spiced chickpeas, crispy vermicelli, yoghurt, tamarind chutney 5.50

aloo tikki chaat | potato cakes with chickpeas, chaat masala yoghurt, red onion & chutney 5.25

crispy bhajia chaat | potato fritters with meetha yoghurt, imli chutney, pomegranate, crunchy sev & besan boondi 5.50

dahi bhalla chaat | soft lentil dumplings in a seasoned yoghurt topped with papdi & chutney 4.95

papdi chaat | crisp flour pancake spheres, chickpeas, potatoes, yoghurt, mint & tamarind chutney 4.95

dahi puri | puffed hollow wheat biscuits, chaat masala yoghurt, onions, tamarind chutney, with pomegranate & crispy sev 4.50

bhel puri - old delhi style
crunchy puffed rice & nylon sev tossed with onions, seasoned potato, tomato & chutney finished with chaat masala & lime
4.25

Some of our dishes many contain nuts & dairy products. In case of any food allergies or intolerances please inform your server, when making your order

KATI ROLLS

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

SOYA TIKKA WRAP

ALOO TIKKI WRAP

—7.50—

PANEER TIKKA WRAP

JACKFRUIT WRAP

—7.95—

UPGRADE TO MIRCHI OR IMLI MASALA CHIPS 95P

NOODLE WALA

Vermicelli (seviyan), maggi and now hakka noodles.. slowly but surely India is becoming to savour the taste of noodles

hamaari maggi (V) 5.25
maggi noodles & vegetables in a blend of masala, an iconic indian snack

veg hakka noodles (V) 5.95
hakka noodles stir-fried with cabbage, carrots, peppers & onion

hakka paneer makhani 5.95
hakka noodles & paneer tossed in a sauce of tomato & fenugreek

TANDOOR SE तंदूर से

Set up by the mughals, purani Delhi 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 & roasted in flames

paneer tikka (V) 6.95
indian cheese in a cumin infused yoghurt marinade, cooked in the tandoor

soya tikka 6.75
marinated with garlic, kashmiri chilli, fresh hung curd & root ginger

haryali soya tikka 6.75
soya tikka marinated with coriander, mint & chilli, blazed over charcoal

achari soya tikka 6.75
char-grilled soya marinated in pickling spices

malai soya tikka 6.75
soya pieces marinated in a natural yoghurt, garlic, cheese & ground masala

gunpowder soya winglets 6.50
soya wings tossed in gunpowder seasoning, glazed in our special marinade

paneer tikka kebab 7.95
marinated pieces of paneer, onions & capsicums blazed over charcoal, served on a fresh naan with mixed leaf salad, cucumber, mint yoghurt and sweet chilli dressing

malai soya tikka kebab 7.75
soya pieces marinated in natural yoghurt, garlic, cheese & ground masala grilled over charcoal, served on a fresh naan with mixed leaf salad, cucumber, mint yoghurt and sweet chilli dressing

DAADI KI RASOI SE दादी की रसोई से

curries 6.50

tikka masala: (N) paneer (V)/soya/vegetable (V)
classic which requires no introduction

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

makhan wala: (N) paneer (V)/soya/vegetable (V)
a classical delhi sauce of tomato & fenugreek

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

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

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

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

aloo bengan (V)
aubergine & potatoes tossed with tomatoes & onions

chana masala (V)
white chickpeas tempered with onion, tomatoes & spices

aloo gobi masala (V)
rustic potato & cauliflower flavoured with cumin & spices

aloo jeera (V)
potatoes tossed with cumin seeds & indian spices

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

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

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

malai kofta (V)
dumplings of paneer & potatoes simmered in a delicious velvety malai sauce

bindi (V)
okra sautéed in onion, garlic, green chillies & coriander

dum pukht biryani 7.95
basmati rice, spiced vegetables & paneer in a copper pot sealed with a dough lid, slow cooked over a low charcoal flame served with cucumber raita

tharka daal (V) 6.25
medley of yellow lentils with ginger, tomato & green chilli

daal makhani (V) 6.25
"most eaten dish in India" - lentils & red kidney beans simmered for 12 hours, finished with garam masala & cream

PARANTHE WALI GALI पराठे वाली गली

Outside the Paranthé Wali Gali, where armies of people pass by, is the kitchen where all the food preparation takes place. One man rolls out dough & 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	1.95
aloo paratha (vg)	2.75
filled with masala potato & onions	
gobi paratha (vg)	2.75
filled with cauliflower flavoured with cumin & spices	
mooli paratha (vg)	2.75
filled with shredded radish & spices	
paneer paratha	2.95
filled with masala shahi paneer	
lacha paratha	2.50
a many-layered buttery flaky flatbread	
methi thepla (vg)	1.50
flatbread made from fenugreek leaves, whole wheat flour along with some spices	

BAHU KE HAATHON SE बहु के हाथों से

fresh handmade breads

tandoori roti	1.95
phulka	1.50
classic chapati	
bhatura	1.25
a fluffy deep-fried bread	
makki ki roti (vg) (ng)	2.25
popular punjabi flat bread made from corn flour, traditionally eaten with sarson ka saag	
bajre ki roti (vg) (ng)	2.25
pearl millet- based flatbread	
plain butter naan	2.50
garlic & coriander naan	2.75
cheese & chilli naan	2.95
peshwari naan	2.95
coconut, cherry & raisin stuffing, glazed with honey	

SAATH SAATH साथ साथ

sides

basmati boiled rice (vg) (ng)	2.50
basmati pilau rice (vg) (ng)	2.95
cucumber raita (ng)	2.00
yoghurt with cucumber, mint & toasted cumin	
boondi raita	2.50
fried gram flour pearls in yogurt mixed with crushed pepper & chopped coriander	
natural yoghurt (ng)	1.50

INDIAN SUMMER SALADS

punjabi pyaaz (vg) (ng)	1.95
sliced red onions with cumin, chilli & fresh coriander	
Indian salad (vg) (ng)	2.50
cucumber, carrot, onion & tomato	
chatpati moongfali (vg) (ng) (n)	3.25
peanut salad, diced tomatoes, onion, coriander in a chaat masala	

High Chai

Served 12 - 6pm

—15.95—

pre-booking required
in advance

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

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 & 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 Paranthé 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 (ng) (n)	3.75	jalebi rabri (n)	3.95	falooda kulfi (ng) (n)	3.75
unripened curd cheese dumplings in a puddle of sweet saffron milk		indian milk pudding with rosewater, cardamom, & crushed pistachio. To top it, sugar syrup		taste of rosewater & vermicelli rice noodles complimented nicely by the dollop of sweet, milky ice cream & a dusting of crunchy pistachios	
gulab jamun (n)	3.75	golden-coloured rings of deep-fried maida batter		chocolate cookie dough (n)	4.50
indian donuts soaked in a saffron & rose scented syrup		khoya wali kulfi (ng) (n)	3.75	soft baked cookie dough served with fresh ice cream	
gajar ka halwa (ng)	3.75	a creamy, grainy textured ice-cream with a hint of cardamom			
warm caramelised carrot pudding with pistachio & almond served with ice cream					

nutella naan (n)

4.25

can never go wrong with nutella on anything! add a scoop of vanilla ice-cream 95p

allergies & intolerances (vg) suitable for vegans (ng) gluten-free (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.

www.cafedelhi.co.uk

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