



CAFÉ DELHI

कैफे दिल्ली

An authentic Indian Restaurant 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

APPETISERS CHOTI CHOTI BAATEIN छोटी छोटी बातें

poppadom (v) (vg) (ng)	0.90	nacho chaat (v) (d)	4.95	gol gappe shots (vg)	4.95
trio of homemade chutneys (ng) (d) spiced onions, mango chutney & mint chutney	2.25	tortilla chips layered with masala salsa & spiced cheese, finished with dollops of yoghurt & chutney		crisp wheat bubbles, potato, chickpeas, tamarind (imli), spiced 'jal jecra' cumin water. Pop it whole in your mouth!	

STARTERS 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

amritsari fish pakora tilapia fish coated in a light spiced batter fried until crisp, served with coriander chutney	6.50	vegetable pakode (v) (vg) popular tea time snack fritters - onions, cauliflower florets, aubergine & crushed coriander seeds in cumin flavoured batter	4.25	mogo chips (v) (vg) cassava chips served with tamarind chutney	4.25
chicken pakora tender pieces of chicken coated in a fragrant spiced chickpea batter, fried until crisp, served with coriander chutney	6.50	vada pav (v) (vg) spiced potato fritter sandwiched between a pav (bun)	4.25	garlic & chilli mogo (v) (vg) cassava chips tossed in ground spices, chilli & garlic	5.50
prawn puri spiced prawns on a fried fluffy bread	7.50	pau bhaji (v) (d) soft buttered pao bun with the classic mashed potato - vegetable curry, chopped onion & coriander	5.75	mirchi chips (v) (vg) chips tossed with chillies, peppers & onions	4.50
chana bhatura (v) pride of punjab - spiced chickpeas & a fried fluffy bread	6.50	chilli paneer (v) (d) paneer pan roasted with peppers, spring onions and green chillies	6.50	imli masala chips (v) (vg) chips coated with spices and a tangy tamarind glaze	4.50
famous samosas (v) (vg) of chandni chowk punjabi style samosas stuffed with spiced pea & potato, in a flaky & crisp pastry	3.95	chilli chicken spice-fried boneless chicken pan roasted with peppers, spring onions and green chillies	6.95	café delhi special chip butty (v) (d) spiced chips, topped with red onion and cheese	3.95
lamb samosas pastry stuffed with spiced lamb mince and onion	4.50	mix veg manchurian (v) (vg) mix veg dumplings tossed in a flavoursome base of garlic, ginger & chillies	5.95	cheese and chilli kulcha (v) (d) crisp as well as soft leavened bread stuffed with red leicester cheese & chilli	4.95
onion bhaji (v) (vg) brunnoise of onions in light chickpea batter served with coriander chutney & lime wedges	4.25	veg hakka noodles (v) (vg) hakka noodles stir-fried with cabbage, carrots, peppers and onion	5.95	thepla tacos (v) (vg) fenugreek (methi) flatbread served with chana masala & red onion	4.95
bharwan mushroom (v) (d) mushrooms filled with aromatic paneer coated in spices, blazed in the tandoor	5.25	crispy potato bhajia (v) (vg) paper thin potato slices coated in spices, fried until crisp served with tamarind chutney	4.95	plain dosa (v) (vg) (ng) savoury crisp paper thin rice and lentil crepe served with coconut chutney, spicy tomato chutney & sambar (a lentil based stew)	4.95
		okra fries (v) (vg) spiced coated lady fingers	4.25	masala dosa (v) (vg) (ng) savoury crisp paper thin rice and lentil crepe served with potato masala, onion, ginger & chillies, with a side of sambar & coconut chutney	5.50

STREET FOOD CHAATS 'DILLI' CHAAT BHANDAR दिल्ली चाट भंडार

Located opposite the Paranthé 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

somasa chaat (v) (d) samosa, spiced chickpeas, crispy vermicelli, yoghurt, tamarind chutney	5.50	bhel puri (v) (vg) old delhi style crunchy puffed rice & nylon sev tossed with onions, seasoned potato, tomato & chutney finished with chaat masala & lime 4.25
aloo tikki chaat (v) (d) potato cakes with chickpeas, chaat masala yoghurt & chutney	5.25	
crispy bhajia chaat (v) (d) potato fritters with meetha (sweet) yoghurt, imli chutney, pomegranate, crunchy sev & besan boondi	5.50	
dahi bhalla chaat (v) (d) soft lentil dumplings in a seasoned yoghurt topped with papdi and chutney	4.95	
papdi chaat (v) (d) crisp flour pancake spheres, chickpeas, potatoes, yoghurt, mint & tamarind chutney	4.95	
dahi puri (v) (d) puffed hollow wheat biscuits, chaat masala yoghurt, mint & tamarind chutney, with pomegranate & crispy sev	4.50	

allergies & intolerances

(v) suitable for vegetarians | (vg) suitable for vegans | (n) dish contains nuts | (ng) gluten-free | (d) dish contains dairy

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.

CAFE DELHI WRAPS

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

soya tikka wrap (v) (d)	7.50	paneer tikka wrap (v) (d)	7.95
chicken tikka wrap (d)	8.50	lamb seekh wrap (d)	8.95

UPGRADE TO MIRCHI OR IMLI MASALA CHIPS (v) (vg) SURCHARGE 95P

TANDOOR SE

तंदूर से

charcoal grilled in the clay oven - served with salad & mint chutney (d) - add rice or chips £2.00 surcharge

Set up by the mughals, purani Delhi offers a gali dedicated to kebabs. Here we offer a range meat cutlets and vegetarian kebabs. Made on skewers & roasted in flames

chicken tikka (d) 7.50 chicken fillet marinated in yoghurt with a mix of herbs and spices, blazed over charcoal	tandoori lamb chops (d) 12.00 lamb chops marinated overnight in spices & cooked in the tandoor	mixed kebab platter (for 2) (d) 13.00 chicken tikka, gilafi seekh kebab, tandoori lamb chops served on a platter for sharing
afghani malai tikka (d) 7.50 boneless chicken breast marinated in yoghurt, garlic and mild ground spices cooked in the clay oven	masala fish tikka (d) 8.50 tilapia fish marinated in indian ground spices, cooked in the tandoor	vegetarian kebab platter (for 2) (v) (d) 11.50 paneer tikka, malai soya tikka, bharwan mushroom served on a platter for sharing
chicken shashlik (d) 8.00 chicken fillet marinated in yoghurt with a mix of herbs and spices, grilled in the tandoor with bell peppers and onions	maharaja prawns (d) 13.00 as the name suggests, king prawns marinated in a blend of spices cooked in the clay oven	paneer tikka kebab on naan (v) (d) 7.95 marinated pieces of paneer, onions & capsicums blazed over charcoal, served on a fresh naan with a crunchy leaf salad and mint yoghurt sauce
spicy tandoori chicken wings (d) 8.00 chicken wings marinated in a spicy yoghurt marinade, cooked to perfection with a crispy skin	paneer tikka (v) (d) 6.95 indian cheese in a cumin infused yoghurt marinade, cooked in the tandoor	chicken tikka kebab on naan (d) 8.95 marinated pieces of chicken fillet in yoghurt with a mix of herbs and spices grilled over charcoal, served on a fresh naan with a crunchy leaf salad, cucumber and mint yoghurt sauce
gilafi seekh kebab (d) 8.00 old recipe from the streets of chandni chowk, lamb mince infused with aromatic spices, onion & peppers, cooked in the tandoor	malai soya tikka (v) (d) 6.75 soya pieces marinated in natural yoghurt, garlic, cheese & ground masala	gunpowder soya winglets (v) (d) 6.50 soya wings tossed in gunpowder seasoning, glazed in our special marinade

CURRIES

DAADI KI RASOI SE दादी की रसोई से

CAFÉ DELHI SPECIALS

butter chicken masala (ng) (n) (d) 8.50 smooth textured classical delhi sauce, creamy with delicate spices	methi malai chicken (ng) (n) (d) 8.50 smooth creamy malai sauce scented with fenugreek	fish bhuna (ng) 9.00 tilapia fish cooked in a thick sauce, with ginger, tomatoes and onions, finished with coriander
delhi lamb nihari (ng) 9.00 lamb slow cooked in an exotic curry of onion and hot spices	garlic chilli chicken (ng) 8.50 roasted garlic, root ginger & a hot and spicy chilli flavoured base, finished with spring onions & chilli	dum pukht biryani (d) vegetables (v) 7.95 chicken 8.50 lamb 9.00 prawns 9.95 fragrant basmati rice with biryani spices, with a choice of vegetables, chicken, lamb or prawns in a copper pot sealed with a dough lid, slow cooked over a low charcoal flame
goan prawn curry (ng) 10.50 prawns in a spiced coconut and tamarind sauce (king prawns £3.00 surcharge)	saag chicken/lamb (ng) (d) 8.95 fresh spinach simmered with ground spices, garlic & caramelised onions	

OLD DELHI CLASSICS

classics which requires no introduction

tikka masala (ng) (n) (d) a rich onion and tomato sauce	8.25	9.00	9.50
rogan josh (ng) tomato, kashmiri spices and garlic - medium spiced dish	chicken	lamb	prawns
jalfrezi (ng) a spicy sauce with peppers and onions	chicken	lamb	prawns
dopiaza (ng) an onion-based dish, cooked to a medium spice	chicken	lamb	prawns
madras (ng) a fiery dish, which is rich and spicy to get the juices flowing	chicken	lamb	prawns
karahi with cayenne & jeera (ng) onions and capsicum pan roasted with cumin seeds, root ginger, garlic and tomatoes	chicken	lamb	prawns
korma (n) (ng) (d) mild coconut with exotic flavours, sweet without the spice	chicken	lamb	prawns

Vegetarian Curries overleaf

VEGETARIAN main: 6.50

paneer butter masala (v ng n d)

paneer in a smooth textured sauce, creamy with delicate spices

paneer karahi (v ng d)

onions and capsicum pan roasted with cumin seeds, root ginger, garlic and tomatoes

aloo benganh (vg ng)

aubergine & potatoes tossed with tomatoes & onions

saag aloo/paneer (v ng d)

fresh spinach simmered with ground spices, garlic & caramelised onions

chana masala (v ng ng)

white chickpeas tempered with onion, tomatoes & spices

aloo gobi masala (v vg ng)

rustic potato and cauliflower flavoured with cumin & spices

aloo jeera (v vg ng)

potatoes tossed with cumin seeds and indian spices

sarson ka saag (v ng d)

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

punjabi kadhi pakora (v ng d)

yoghurt based delicacy with fenugreek (methi) dumplings

malai kofta (v ng n d)

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

bindi (v vg ng)

okra sautéed in onion, garlic, green chillies & coriander

tharka daal (v vg ng)

medley of yellow lentils with ginger, tomato & green chilli

daal makhani (v ng d)

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

STUFFED BREADS

PARANTHE WALI GALI

परांठे वाली गली

plain paratha (v vg)	1.95
aloo paratha (v vg) filled with masala potato and onions	2.75
gobi paratha (v vg) filled with cauliflower flavoured with cumin & spices	2.75
paneer paratha (v d) filled with masala shahi paneer	2.95
lacha paratha (v vg) a many-layered flaky flatbread	2.50
mooli paratha (v vg) filled with shredded radish & spices	2.75
methi thepla (v vg) flatbread made from fenugreek leaves, whole wheat flour along with some spices	1.50

BREADS

fresh handmade breads

tandoori roti (v d)	1.95
phulka (v d) classic chapati	1.50
makki ki roti (v vg ng) popular punjabi flat bread made from corn flour, traditionally eaten with sarson ka saag	2.25
bajre ki roti (v vg ng) pearl millet-based flatbread	2.25
bhatura (v) a fluffy deep-fried bread	1.25
plain butter naan (v d)	2.50
garlic & coriander naan (v d)	2.75
cheese & chilli naan (v d)	2.95
keema naan (d)	3.25
peshwari naan (v n d) coconut, cherry and raisin stuffing, glazed with honey	2.95

BAHU KE HAATHON SE

बहु के हाथों से

SIDES SAATH SAATH

साथ साथ

basmati boiled rice (v vg ng)	2.50
basmati pilau rice (v vg ng)	2.95
mushroom rice (v vg ng)	3.25
lemon rice (v vg ng)	2.95
cucumber raita (v ng d) yoghurt with cucumber, mint & toasted cumin	2.00
natural yoghurt (v ng d)	1.50
poppadom (v vg ng)	0.90
trio of homemade chutneys (v ng d) spiced onions, mango chutney & mint chutney	2.25
mango chutney (v vg ng)	0.75
mint chutney (v ng d)	0.75
tamarind chutney (v vg ng)	0.75
spiced onion chutney (v vg ng)	0.75
lime pickle (v vg ng)	0.75
punjabi pyaaz (v vg ng) sliced red onions with cumin, chilli & fresh coriander	1.95
Indian salad (v vg ng) cucumber, carrot, onion & tomato	2.50

High Chai

Served 12 - 5pm
pre-booking required in advance
please ask for menu

The Royal Thali

-10.95-
please ask for the menu

DESSERTS

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 (v n d) unripened curd cheese dumplings in a puddle of sweet saffron milk	3.75	jalebi rabri (v n d) indian milk pudding with rosewater, cardamom, and crushed pistachio. To top it, sugar syrup golden-coloured rings of deep-fried maida batter	3.95	falooda kulfi (v ng n d) taste of rosewater & vermicelli rice noodles complimented nicely by the dollop of sweet, milky ice cream and a dusting of crunchy pistachios & almonds	3.75
gulab jamun (v n d) indian donuts soaked in a saffron & rose scented syrup	3.75	khoya wali kulfi (v ng n d) a creamy, grainy textured ice-cream with a hint of cardamom	3.75	chocolate cookie dough (v n d) soft baked cookie dough served with fresh ice cream	4.50
gajar ka halwa (v n ng d) warm caramelised carrot pudding with pistachio & almond	3.75	nutella naan (v n d) can never go wrong with nutella on anything! add a scoop of vanilla ice-cream 95p	4.25		