



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) 0.95	nacho chaat (v) (d) 4.95	gol gappe shots (vg) 5.50
trio of homemade chutneys (ng) (d) 2.95 spiced onions, mango chutney & mint chutney	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 7.50 tilapia fish coated in a light spiced batter fried until crisp, served with coriander chutney	vada pav (v) (vg) 4.25 spiced potato fritter sandwiched between a pav (bun)	mogo chips (v) (vg) 4.95 cassava chips served with tamarind chutney
prawn puri 7.95 spiced prawns on a fried fluffy bread	pau bhaji (v) (d) 5.95 soft buttered pao bun with the classic mashed potato - vegetable curry, chopped onion & coriander	garlic & chilli mogo (v) (vg) 5.95 cassava chips tossed in ground spices, chilli & garlic
chana bhatura (v) 7.50 pride of punjab - spiced chickpeas & fried fluffy bread	chilli paneer (v) (d) 7.50 paneer pan roasted with peppers, spring onions and green chillies	mirchi chips (v) (vg) 4.95 chips tossed with chillies, peppers & onions
famous samosas (v) (vg) 4.25 of chandni chowk punjabi style samosas stuffed with spiced pea & potato, in a flaky & crisp pastry	chilli chicken 7.75 spice-fried boneless chicken pan roasted with peppers, spring onions and green chillies	imli masala chips (v) (vg) 4.95 chips coated with spices and a tangy tamarind glaze
lamb samosas 4.95 pastry stuffed with spiced lamb mince and onion	mix veg manchurian (v) (vg) 6.95 mix veg dumplings tossed in a flavoursome base of garlic, ginger & chillies	café delhi special chip butty (v) (d) 4.25 spiced chips, topped with red onion and cheese
onion bhaji (v) (vg) 4.95 brunoise of onions in light chickpea batter served with coriander chutney	veg hakka noodles (v) (vg) 6.95 hakka noodles stir-fried with cabbage, carrots, peppers and onion	cheese and chilli kulcha (v) (d) 4.95 crisp as well as soft leavened bread stuffed with red leicester cheese & chilli
bharwan mushroom (v) (d) 6.25 mushrooms filled with aromatic paneer coated in spices, blazed in the tandoor	crispy potato bhajia (v) (vg) 5.95 paper thin potato slices coated in spices, fried until crisp served with tamarind chutney	thepla tacos (v) (vg) 4.95 fenugreek (methi) flatbread served with chana masala & red onion
vegetable pakode (v) (vg) 4.95 popular tea time snack fritters - onions, cauliflower florets, aubergine & crushed coriander seeds in cumin flavoured batter	okra fries (v) (vg) 5.50 spiced coated lady fingers	plain dosa (v) (vg) (ng) 5.95 savoury crisp paper thin rice and lentil crepe served with coconut chutney, spicy tomato chutney & sambar (a lentil based stew)
		masala dosa (v) (vg) (ng) 6.95 savoury crisp paper thin rice and lentil crepe served with potato masala, onion, ginger & chillies, with a side of sambar & coconut chutney

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

samosa chaat (v) (d) samosa, spiced chickpeas, crispy vermicelli, yoghurt, tamarind chutney 6.50	bhel puri (v) (vg) old delhi style crunchy puffed rice & nylon sev tossed with onions, seasoned potato, tomato & chutney finished with chaat masala & lime 5.50
aloo tikki chaat (v) (d) potato cakes with chickpeas, chaat masala yoghurt & chutney 6.50	
crispy bhajia chaat (v) (d) potato fritters with meetha (sweet) yoghurt, imli chutney, pomegranate, crunchy sev & besan boondi 6.50	
dahi bhalla chaat (v) (d) soft lentil dumplings in a seasoned yoghurt topped with papdi and chutney 5.95	
papdi chaat (v) (d) crisp flour pancake spheres, chickpeas, potatoes, yoghurt, mint & tamarind chutney 5.95	
dahi puri (v) (d) puffed hollow wheat biscuits, chaat masala yoghurt, mint & tamarind chutney, with pomegranate & crispy sev 5.50	

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)	7.95	paneer tikka wrap (v) (d)	8.95
chicken tikka wrap (d)	9.50	lamb seekh wrap (d)	9.75

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 £2.95 surcharge

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

chicken tikka (d) 8.50 chicken fillet marinated in yoghurt with a mix of herbs and spices, blazed over charcoal	tandoori lamb chops (d) 13.50 lamb chops marinated overnight in spices & cooked in the tandoor	tandoori meat platter (d) 14.95 chicken tikka, gilafi seekh kebab, tandoori lamb chops served on a platter
afghani malai tikka (d) 8.50 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	tandoori veg platter (v) (d) 12.95 paneer tikka, soya tikka, bharwan mushroom served on a platter
spicy tandoori chicken wings (d) 8.50 chicken wings marinated in a spicy marinade, cooked to perfection with a crispy skin	maharaja prawns (d) 14.00 as the name suggests, king prawns marinated in a blend of spices cooked in the clay oven	paneer tikka kebab on naan (v) (d) 8.95 marinated pieces of paneer, onions & capsicums blazed over charcoal, served on a fresh naan with a crunchy leaf salad and mint yoghurt sauce
gilafi seekh kebab (d) 8.75 old recipe from the streets of chandni chowk, lamb mince infused with aromatic spices, onion & peppers, cooked in the tandoor	paneer tikka (v) (d) 7.75 indian cheese in a cumin infused yoghurt marinade, cooked in the tandoor	chicken tikka kebab on naan (d) 9.50 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
tandoori chicken (d) (half) 9.50 (full) 16.50 chicken on the bone marinated in yoghurt and spices grilled in the clay oven - served with chips or rice	soya tikka (v) (d) 7.50 soya pieces marinated in natural yoghurt, garlic, and a mix of spices	
	gunpowder soya winglets (v) (d) 6.95 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 (vg) (d) 9.50 smooth textured classical delhi sauce, creamy with delicate spices	punjabi tawa (vg) (chicken) 9.50 (lamb) 10.50 a popular street food curry cooked in a medium spiced thick gravy with peppers and onions	fish bhuna (vg) 9.95 tilapia fish cooked in a thick sauce, with ginger, tomatoes and onions, finished with coriander
delhi lamb nihari (vg) 10.50 lamb slow cooked in an exotic curry of onion and hot spices	garlic chilli chicken (vg) 9.50 roasted garlic, root ginger & a hot and spicy chilli flavoured base, finished with spring onions & chilli	dum pukht biryani (d) vegetables (v) 9.50 chicken 10.50 lamb 11.50 prawns 12.50 fragrant basmati rice with biryani spices, with a choice of vegetables, chicken, lamb or prawns in a copper pot, slow cooked over a low flame
goan prawn curry (vg) 11.50 prawns in a spiced coconut and tamarind sauce (king prawns £3.00 surcharge)	saag (vg) (d) (chicken) 9.50 (lamb) 10.50 fresh spinach simmered with ground spices, garlic & caramelised onions	

OLD DELHI CLASSICS

classics which requires no introduction

tikka masala (vg) (d) a rich onion and tomato sauce	8.50	9.00	9.95	10.95
rogan josh (vg) tomato, kashmiri spices and garlic - medium spiced dish	paneer	chicken	lamb	prawns
jalfrezi (vg) a spicy sauce with peppers and onions	paneer	chicken	lamb	prawns
dopiaza (vg) an onion-based dish, cooked to a medium spice	paneer	chicken	lamb	prawns
madras (vg) a fiery dish, which is rich and spicy to get the juices flowing	paneer	chicken	lamb	prawns
karahi with cayenne & jeera (vg) onions and capsicum pan roasted with cumin seeds, root ginger, garlic and tomatoes	paneer	chicken	lamb	prawns
korma (vg) (d) mild coconut with exotic flavours, sweet without the spice	paneer	chicken	lamb	prawns

Vegetarian Curries overleaf

VEGETARIAN

paneer butter masala (v ng d) 8.50	aloo jeera (v vg ng) 7.95	bindi (v vg ng) 8.50
paneer in a smooth textured sauce, creamy with delicate spices	potatoes tossed with cumin seeds and indian spices	okra sautéed in onion, garlic, green chillies & coriander
paneer karahi (v ng d) 8.50	sarson ka saag (v ng d) 8.50	chana masala (v vg ng) 7.95
onions and capsicum pan roasted with cumin seeds, root ginger, garlic and tomatoes	a north indian delicacy - mustard greens & spinach, traditionally eaten with makki ki roti	white chickpeas tempered with onion, tomatoes & spices
aloo bengan (vg ng) 7.95	punjabi kadhi pakora (v ng d) 8.50	tharka daal (v vg ng) 7.95
aubergine & potatoes tossed with tomatoes & onions	yoghurt based delicacy with fenugreek (methi) dumplings	medley of yellow lentils with ginger, tomato & green chilli
palak (v ng d) (paneer) 8.50 (aloo) 7.95	malai kofta (v ng d) 8.50	daal makhani (v ng d) 7.95
fresh spinach simmered with ground spices, garlic & caramelised onions	dumplings of paneer and potatoes simmered in a delicious velvety malai sauce	"most eaten dish in India" - lentils & red kidney beans simmered for 12 hours, finished with garam masala & cream
aloo gobi masala (v vg ng) 7.95		
rustic potato and cauliflower flavoured with cumin & spices		

STUFFED BREADS

PARANTHE WALI GALI परांठे वाली गली

plain paratha (v vg) 2.50
aloo paratha (v vg) 3.50
filled with masala potato and onions
gobi paratha (v vg) 3.50
filled with cauliflower flavoured with cumin & spices
paneer paratha (v d) 3.75
filled with masala shahi paneer
lacha paratha (v vg) 2.95
a many-layered flaky flatbread
mooli paratha (v vg) 3.50
filled with shredded radish & spices
methi thepla (v ng) 2.25
flatbread made from fenugreek leaves, whole wheat flour along with some spices

BREADS

fresh handmade breads

tandoori roti (v d) 2.50
phulka (v d) 1.95
classic chapati
makki ki roti (v vg ng) 2.75
popular punjabi flat bread made from corn flour, traditionally eaten with sarson ka saag
bajre ki roti (v vg ng) 2.75
pearl millet-based flatbread
bhatura (v) 1.95
a fluffy deep-fried bread
plain butter naan (v d) 2.95
garlic & coriander naan (v d) 3.25
cheese & chilli naan (v d) 3.75
keema naan (d) 3.95
peshwari naan (v n d) 3.75
coconut, cherry and raisin stuffing, glazed with honey

BAHU KE HAATHON SE बहु के हाथों से

SIDES SAATH SAATH साथ साथ

basmati boiled rice (v vg ng) 2.95
basmati pilau rice (v vg ng) 3.50
mushroom rice (v vg ng) 3.75
lemon rice (v vg ng) 3.50
cucumber raita (v ng d) 2.50
yoghurt with cucumber, mint & toasted cumin
natural yoghurt (v ng d) 1.95
poppadom (v vg ng) 0.95
trio of homemade chutneys (v ng d) 2.95
spiced onions, mango chutney & mint chutney
mango chutney (v vg ng) 0.95
mint chutney (v ng d) 0.95
tamarind chutney (v vg ng) 0.95
spiced onion chutney (v vg ng) 0.95
lime pickle (v vg ng) 0.95
punjabi pyaaz (v vg ng) 1.95
sliced red onions with cumin, chilli & fresh coriander
Indian salad (v vg ng) 2.50
cucumber, carrot, onion & tomato

High Chai

Served 12pm - 4.30pm
pre-booking required in advance
please ask for menu

The Royal Thali

-13.95-
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) 4.50	jalebi rabri (v n d) 4.95	falooda kulfi (v ng n d) 3.95
unripened curd cheese dumplings in a puddle of sweet saffron milk	indian milk pudding with rosewater, cardamom, and crushed pistachio. To top it, sugar syrup golden-coloured rings of deep-fried maida batter	taste of rosewater & vermicelli rice noodles complimented nicely by the dollop of sweet, milky ice cream and a dusting of crunchy pistachios & almonds
gulab jamun (v n d) 4.50	khoya wali kulfi (v ng n d) 3.95	chocolate cookie dough (v n d) 4.95
indian donuts soaked in a saffron & rose scented syrup	a creamy, grainy textured ice-cream with a hint of cardamom	soft baked cookie dough served with fresh ice cream
gajar ka halwa (v n ng d) 4.50		
warm caramelised carrot pudding with pistachio & almond		

nutella naan (v n d) **4.25**

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