

CAFÉ DELHI
कैफे दिल्ली

An authentic Indian
Restaurant in Leicester



DINE-IN | COLLECTION | DELIVERY

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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

trio of homemade chutneys (ng) (d) 2.95
spiced onions, mango chutney & mint chutney

gol gappe shots (vg) 5.50
crisp wheat bubbles, potato, chickpeas, tamarind (imli), spiced 'jal jeera' 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

amrisari fish pakora 7.50
tilapia fish coated in a light spiced batter fried until crisp,
served with coriander chutney

prawn puri 7.95
spiced prawns on a fried fluffy bread

chana bhatura (v) 7.50
pride of punjab - spiced chickpeas & fried fluffy bread

famous samosas of chandni chowk (v) (vg) 4.25
punjabi style samosas stuffed with spiced pea & potato, in a
flaky & crisp pastry

lamb samosas 4.95
pastry stuffed with spiced lamb mince and onion

onion bhaji (v) (vg) 4.95
brunnoise of onions in light chickpea batter served with
coriander chutney

bharwan mushroom (v) (d) 6.25
mushrooms filled with aromatic paneer coated in spices,
blazed in the tandoor

vegetable pakode (v) (vg) 4.95
popular tea time snack fritters - onions, cauliflower florets,
aubergine & crushed coriander seeds in cumin floured
batter

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

pau bhaji (v) (d) 5.95
soft buttered pao bun with the classic mashed potato -
vegetable curry, chopped onion & coriander

chilli paneer (v) (d) 7.50
paneer pan roasted with peppers, spring onions and green
chillies

chilli chicken 7.75
spice-fried boneless chicken pan roasted with peppers,
spring onions and green chillies

mix veg manchurian (v) (vg) 6.95
mix veg dumplings tossed in a flavoursome base of garlic,
ginger & chillies

veg hakka noodles (v) (vg) 6.95
hakka noodles stir-fried with cabbage, carrots, peppers
and onion

Some of our dishes may contain nuts & dairy products.

In case of any food allergies or intolerances please inform your server, when making your order

crispy potato bhajia (V) (VG) 5.95	imli masala chips (V) (VG) 4.95
paper thin potato slices coated in spices, fried until crisp served with tamarind chutney	chips coated with spices and a tangy tamarind glaze
okra fries (V) (VG) 5.50	café delhi special chip butty (V) (D) 4.25
spiced coated lady fingers	spiced chips, topped with red onion and cheese
mogo chips (V) (VG) 4.95	plain dosa (V) (VG) (NG) 5.95
cassava chips served with tamarind chutney	savoury crisp paper thin rice and lentil crepe served with coconut chutney, spicy tomato chutney & sambar (a lentil based stew)
garlic & chilli mogo (V) (VG) 5.95	masala dosa (V) (VG) (NG) 6.95
cassava chips tossed in ground spices, chilli & garlic	savoury crisp paper thin rice and lentil crepe served with potato masala, onion, ginger & chillies, with a side of sambar & coconut chutney
mirchi chips (V) (VG) 4.95	
chips tossed with chillies, peppers & onions	

STREET FOOD CHAATS '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 hand full of vegetables & a jolt of umami

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

TANDOOR SE तंदूर से charcoal grilled in the clay oven

served with salad & mint chutney (d) - add rice or chips £2.95 surcharge

chicken tikka ^(d) **8.50**
chicken fillet marinated in yoghurt with a mix of herbs and spices, blazed over charcoal

afghani malai tikka ^(d) **8.50**
boneless chicken breast marinated in yoghurt, garlic and mild ground spices cooked in the clay oven

spicy tandoori chicken wings ^(d) **8.50**
chicken wings marinated in a spicy marinade, cooked to perfection with a crispy skin

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

tandoori lamb chops ^(d) **13.50**
lamb chops marinated overnight in spices & cooked in the tandoor

masala fish tikka ^(d) **8.50**
tilapia fish marinated in indian ground spices, cooked in the tandoor

maharaja prawns ^(d) **14.00**
as the name suggests, king prawns marinated in a blend of spices cooked in the clay oven

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

paneer tikka ^{(v) (d)} **7.75**
indian cheese in a cumin infused yoghurt marinade, cooked in the tandoor

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

tandoori meat platter ^(d) **14.95**
chicken tikka, gilafi seekh kebab, tandoori lamb chops served on a platter

tandoori veg platter ^{(v) (d)} **12.95**
paneer tikka, soya tikka, bhatarwan mushroom served on a platter

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

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

CAFE DELHI WRAPS

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

soya tikka wrap ^{(v) (d)} **7.95**

chicken tikka wrap ^(d) **9.50**

paneer tikka wrap ^{(v) (d)} **8.95**

lamb seekh wrap ^(d) **9.75**

UPGRADE TO MIRCHI OR IMLI MASALA CHIPS ^{(v) (vg)} **SURCHARGE 95P**

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CURRIES DAADI KI RASOI SE दादी की रसोई से

CAFÉ DELHI SPECIALS

butter chicken masala ^(ng) ^(d) **9.50**
smooth textured classical delhi sauce, creamy with delicate spices

delhi lamb nihari ^(ng) **10.50**
lamb slow cooked in exotic curry of onion and hot spices

goan prawn curry ^(ng) **11.50**
prawns in a spiced coconut and tamarind sauce
(king prawns £3.00 surcharge)

punjabi tawa ^(ng) (chicken) **9.50** (lamb) **10.50**
a popular street food curry cooked in a medium spiced thick gravy with peppers and onions

garlic chilli chicken ^(ng) **9.50**
roasted garlic, root ginger & a hot and spicy chilli flavoured base, finished with spring onions & chilli

saag ^(ng) ^(d) (chicken) **9.50** (lamb) **10.50**
fresh spinach simmered with ground spices, garlic & caramelised onions

fish bhuna ^(ng) **9.95**
tilapia fish cooked in a thick sauce, with ginger, tomatoes and onions, finished with coriander

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

OLD DELHI CLASSICS classics which requires no introduction

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

VEGETARIAN

paneer butter masala (v) (ng) (d) **8.50**
paneer in a smooth textured sauce, creamy with delicate spices

paneer karahi (v) (ng) (d) **8.50**
onions and capsicum pan roasted with cumin seeds, root ginger, garlic and tomatoes

aloo bengan (vg) (ng) **7.95**
aubergine & potatoes tossed with tomatoes & onions

palak (v) (ng) (d) (paneer) **8.50** (aloo) **7.95**
fresh spinach simmered with ground spices, garlic & caramelised onions

chana masala (v) (vg) (ng) **7.95**
white chickpeas tempered with onion, tomatoes & spices

aloo gobi masala (v) (vg) (ng) **7.95**
rustic potato and cauliflower flavoured with cumin & spices

aloo jeera (v) (vg) (ng) **7.95**
potatoes tossed with cumin seeds and indian spices

sarson ka saag (v) (ng) (d) **8.50**
a north indian delicacy - mustard greens & spinach, traditionally eaten with makki ki roti

punjabi kadhi pakora (v) (ng) (d) **8.50**
yoghurt based delicacy with fenugreek (methi) dumplings

malai kofta (v) (ng) (d) **8.50**
dumplings of paneer and potatoes simmered in a delicious velvety malai sauce

bindi (v) (vg) (ng) **8.50**
okra sautéed in onion, garlic, green chillies & coriander

tharka daal (v) (vg) (ng) **7.95**
medley of yellow lentils with ginger, tomato & green chilli

daal makhani (v) (ng) (d) **7.95**
"most eaten dish in India" - lentils & red kidney beans simmered for 12 hours, finished with garam masala & cream

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

STUFFED BREADS

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) (vg) **2.25**
flatbread made from fenugreek leaves, whole wheat flour along with some spices

PARANTHE WALI GALI

परांठे वाली गली

SIDES SAATH SAATH

साथ साथ

basmati boiled rice (v) (vg) (ng)	2.95	trio of homemade chutneys (v) (ng) (d)	2.95
basmati pilau rice (v) (vg) (ng)	3.50	spiced onions, mango chutney & mint chutney	
mushroom rice (v) (vg) (ng)	3.75	mango chutney (v) (vg) (ng)	0.95
lemon rice (v) (vg) (ng)	3.50	mint chutney (v) (ng) (d)	0.95
cucumber raita (v) (ng) (d)	2.50	tamarind chutney (v) (vg) (ng)	0.95
yoghurt with cucumber, mint & toasted cumin		spiced onion chutney (v) (vg) (ng)	0.95
natural yoghurt (v) (ng) (d)	1.95	lime pickle (v) (ng) (ng)	0.95
poppadom (v) (vg) (ng)	0.95		

INDIAN SUMMER SALADS

punjabi pyaaz (v) (vg) (ng)	1.95	Indian salad (v) (vg) (ng)	2.50
sliced red onions with cumin, chilli & fresh coriander		cucumber, carrot, onion & tomato	

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	gajar ka halwa (v) (n) (ng) (d)	4.50
unripened curd cheese dumplings in a puddle of sweet saffron milk		warm caramelised carrot pudding with pistachio & almond	
gulab jamun (v) (n) (d)	4.50	jalebi rabri (v) (n) (d)	4.95
indian donuts soaked in a saffron & rose scented syrup		indian milk pudding with rosewater, cardamom, and crushed pistachio. To top it, sugar syrup golden-coloured rings of deep-fried maida batter	

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.

CAFÉ DELHI

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Takeaway / Delivery Opening Hours:

Tuesday - Friday

4.00pm - 9.30pm

Saturday - Sunday

12.30pm - 9.30pm

delivery within 4 miles radius from 4pm Tues - Sun

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