

# W E L C O M E

*We are very pleased to welcome you to Dilli.  
We take pride in offering a culinary journey that celebrates the vibrant  
flavours and rich traditions of Indian gastronomy.*

*We believe that the foundation of exceptional cuisine lies in the quality of ingredients.  
That's why we source only the finest and freshest ingredients, hand-picked with  
meticulous care. from locally grown seasonal vegetables to  
succulent meats and delicate seafood, each element of our dishes  
reflects our commitment to uncompromising quality.*

*Our kitchen is home to a team of highly skilled culinary artisans.  
Led by our trio of talented Chefs, more recently resident in 5 star restaurants  
in Dubai, our kitchen team brings together a wealth of expertise and a passion for  
creating extraordinary dining experiences. With their artistry and precision,  
they transform these exceptional ingredients into culinary masterpieces  
that tantalize the taste buds and leave a lasting impression.*

*Every dish that leaves our kitchen is a testament to the creativity, dedication,  
and artistry of our team. From the flavourful spices and aromatic herbs  
to the intricate techniques and time-honoured recipes, our commitment  
to authenticity and excellence shines through in every bite.*

## ALLERGENS

*Please take note our kitchen is a place where nuts are used,  
Kindly inform a member of staff if you have any allergies,  
and take note of our basic guides.  
Dishes with these icons, may contain...*



Wheat



Nuts



Milk



Alt available



Shell fish

**GF**  
available

*Some dishes can be made Gluten Free, just ask.*

*Our curry dishes can be mild to hot, but please ask if you  
have a preference and we'll do our best to  
adapt to your taste buds.*

# ENTRÉS

## PAPODOM SELECTION

*Served with homemade chutneys - £3.50 per portion*

### GOL GAPPA

*A popular street food serves as a delightful palate cleanser. A hollow, crispy puri filled with a mixture of tangy tamarind sweetend yoghurt, spicy chutneys, and various fillings - £5.95*

# STARTERS

### 1. BEETROOT GALAUTI



*Delicately spiced Beetroot, brown onion & Cashew, chilies, skillfully pan-fried to perfection, releasing enticing aromas. Served with a tamarind and Herb chutney. - £7.95 (vegan friendly)*

### 2. PUNJABI SAMOSA



*Crispy vegetable samosa served with Punjabi chole (chickpeas) and saffron yogurt. - 7.25*

### 3. LAMB CHOP CHOILA



**GF**  
available

*A traditional dish from Nepal, particularly popular in the Newars of the Kathmandu Valley. It is a flavorful preparation made with marinated lamb chops that are grilled then mixed with a variety of spices and herbs. 9.50*

### 4. SCALLOP BALCHAO



*Savour the exquisite combination of pan-seared scallops coated in the piquant Balchao masala, enhanced by the zingy coriander chutney and accompanied by rice crackers and the burst of umami from Ikura (salmon roe). - 10.95*

### 5. LAMB KA SEEKH

*Grilled skewers of fenugreek-spiced minced lamb, infused with garlic, chili, and coriander. Served with a zesty dip. - 8.95*

### 6. MO: MO CHHA



*Classic Nepalese style Chicken dumplings served with finger lickingly delicious JHOL (Sauce). - 8.95*

### 7. DILLI KE PALAK CHAAT



*Crispy spinach leaves coated in a delightful, sweet tamarind dressing, accompanied by a refreshing mint chutney, creating a harmonious blend of flavors and textures. - 7.95*

# SIGDI | TANDOOR

## 8. KOTHMIR JHINGA



Succulent tiger prawns marinated with fresh coriander, garlic, and green chilli. Cooked to perfection in the tandoor. - 23.50

## 9. MURGH KI CHAMP



Juicy chicken breast marinated with lemon-grass, lime leaf, and coriander roots. Grilled to perfection. -16.50

## 10. GRILLED SAMPLER



Indulge in our trio of flavours with Kothmir Jhinga, Lamb Burrah, and Murgh Ki Champ. Perfect for sharing. - 25.95

# MAINS | CLASSICS

Our curry dishes are served mild, medium & hot, but please ask if you would like any changes.

## 11. CHICKEN GARLIC CHILLI (HOT)

Tender pieces of chicken tikka cooked with fresh garlic and green chilli, fairly hot dish.- 18.95

## 12. MURGH MAKHNI (MILD)



Succulent chicken tikka cooked in a rich and creamy tomato sauce. Best to mop up with butter nan.-16.95

## 13. GOAN PRAWN CURRY (MED)



Tiger prawns cooked with a tantalizing blend of chilli vinegar, kokum, and coconut sauce. A delightful seafood indulgence. - 22.50

## 14. LAMB GUNPOWDER VINDALOO (HOT)

Slow cook in warm spices and finished over burning embers, finished off with a fiery red sauce. - 19.95

## 15. CHICKEN TARIWAL (MED)



A spicy home-style chicken curry cooked with a medley of onions, tomatoes, and garlic. Perfect with aromatic basmati rice. - 16.50

## 16. THAR GHOST (MED)



Succulent lamb cooked with coconut, onions, and red chili for a burst of flavours. - 18.95

## 17. MEEN MOILEE (MILD)



Sea Bass cooked to perfection with curry leaf, ginger, and a luscious coconut sauce. - 21.50

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FINE INDIAN DINING


18. CHATTINAD FISH CURRY (MED)   
*Monkfish in flavorful, warm chattinad spices, curry leaf and Tamarind* 21.95

19. DUMPUKHT BIRYANI (MED)    
*Awadhi-style lamb or chicken layered with aromatic basmati rice, cooked to perfection and served with refreshing Mint and Pomegranate Raita.-* 18.95

## SIDES | VEGETARIAN

As a side dish - 8.50 - Main dish £12.50

20. MUTTAR PANEER LABABDAR   
*A delightful combination of peas and cottage cheese simmered in a creamy onion, tomato, and cashew nut sauce.*


21. MIX TAWA SUBZ (Vegan Friendly)   
*A medley of vegetables in caramelized onion sauce pepped up with our home made pounded Tawa Spices.*



22. PIND DE CHOLE (Vegan Friendly)  
*Tangy chickpea curry with Punjabi spices.*

23. ALOO UDAYAGIRI (Vegan Friendly)   
*Tempered baby potatoes with roasted coriander and curry leaves.*

24. SAAG PANEER LASSAN   
*Creamed spinach with cottage cheese and garlic.*

25. BHINDI MASALA (vegan friendly)  
*Tender okra tossed with Onion tomato sauce, capsicum.*

26. DAL MAKHANI (mild)   
*Black lentils gently cooked with exotic spices simmered overnight on the tandoor, finished with butter and cream.*

Steamed Rice	4.95	Plain Naan 	4.95	Tandoori roti	3.50
Jeera Pilau Rice 	5.50	Butter Naan 	5.50	Paratha 	4.95
		Garlic Naan 	5.50		
		Peshawari Naan 	6.50		



Wheat



Nuts



Milk



# DESSERTS



## **DILLI TONKA CREAM BRULE 10.95**

ORANGE AND PASSION FRUIT CREAM | TONKA CREAM BRÛLÉE  
ALMOND PRESSED STREUSEL | PASSION FRUIT SORBET

## **COCONUT STRAWBERRY COMBO 11.95**

COCONUT DACQUOISE | STRAWBERRY LIME COMPOSITE | STRAWBERRY SORBET

## **COCONUT BUNDI PANACCOTTA 9.95**

A CONTEMPORARY COMBINATION OF COCONUT PULP AND SUGAR, DECORATED WITH  
FRESH BERRIES AND SWEET BUNDI.

## **GULABI GULAB 11.95**

GULAB JAMUN -ROSE CHEESECAKE, ROSE PETAL, | ROSE FALUDA

## **TRIO KULFI 8.95**

PISTACHIO KULFI | MANGO KULFI | ROSE WATER KULFI

# HOT DRINKS

AMERICANO, CAPPUCCINO, CAFÉ LATTE OR FLAT WHITE 3.95

DARJEELING GREEN TEA 2.95

BREAKFAST ASSAM TEA 2.95

CHAI 2.95



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# RED WINES

**MONTES MARLOT, COLCHAGUA VALLEY, CHILE (BTL: 28.00 / 175ML 7.50 / 125ML 4.95)**

*Vina Montes classic series Colchagua Merlot is rich and vibrant red wine, renowned for its unique flavour profile. It has a vibrant notes of black cherry, plum, with hints chocolate and roasted coffee.*

**RIOJA CRIANZA, BODEGAS LAN, SPAIN (BTL: 35.00 / 175 ML 8.95 / 125 ML 5.75)**

*This wine showcases a cherry-red color and presents aromas ripe red berries, vanilla, and hints of tobacco. It has a medium-bodied profile with well-integrated tannins and a balanced acidity.*

**VINA GRANDE DURO TINTO, CASA FERRERIRINHA, PORTUGAL (BOT: 39.00 / 175ML: 9.95 /125ML 6.95)**

*Exhibiting a deep ruby color and offers aromas of black fruits, spices, and floral undertones. It has a full bodied and well-structured palate, with silky tannins and flavours of blackberries, dark chocolate, and touch of minerality.*

**M/S, AKLUJ SANGIOVESE-CABERNET FRANC-SHIRAZ, INDIA (BTL: 37.00)**

*The Akluj blend is known for its rich and balanced character. It offers a delightful fusion of dark fruits flavors, such as blackberries and cherries, complements by notes of spices, herbs, and a hint of oak. The full-bodied, with, smooth tannins and a long, satisfying finish.*

**'LIONHEART OF THE BAROSSA' SHIRAZ DANDELION VINEYARDS (BTL: 42.00)**

*Dandelion Vineyards Lionheart of the Barossa Shiraz is a rich and robust red wine that exemplifies the heart and soul of the Barossa Valley. Deep purple and almost black in color, this wine is bursting with blackberry, cherry, and plum aromas with the hints of vanilla oak.*

**LINAJE ORGANIC MALBEC, PACHECO PEREDA, MENDOZA, ARGENTINA (BTL: 48.00)**

*An exceptional organic Malbec boasting a deep purple colour and reveals intense aromas of blackberries, plums, and violets. It offers a full-bodied palate with velvety tannins, well-integrated oak, and flavors of ripe dark fruits, chocolate, and touch of spice.*

**CHATEAU TOUR DE CARPET, SAINT-EMILION GRAND CRU FRANCE (BTL: 58.00)**

*Deep dark in color, this wine has a complex bouquet of dark berries, tobacco and lightly toasted spices. It has intense flavors of ripe fruit and abundant on the palate, with smooth and delicate tannins.*

**BOURGOGNE PINOT NOIR LES URSULINES, JEAN-CLAUDE BOISSET, BURGUNDY, FRANCE (BTL: 63)**

*With its translucent ruby colour, enticing aromas of red berries, violets, and subtle earthy undertones. This Pinot Noir is an elegant and medium bodied palate with silky tannins, vibrant acidity, and flavors of cherries, raspberries, and a hint of forest floor.*

**RIOJA ORBEN, SPAIN (BTL: 56.00)**

*A distinguished Rioja. This red wine exhibits a deep garnet colour and entices with complex aromas of black fruits, spices, and vanilla. It offers a full-bodied palate with well integrated tannins, balanced acidity, and flavours of blackberries, cherries, and hints of tobacco.*

**CHATEAUNEUF-DU-PAPE ROUGE GRAND VIN, CHATEAU DE VAUDIEU, FRANCE (BTL: 79.00)**

*This wine displays a deep ruby colour and presents a rich bouquet of ripe dark fruits, herbs, and spices. It has a fullbodied and velvety palate, with robust tannins, well-balanced acidity, and flavours of blackberries, plums, garrigue, and a touch of oak.*

**BARBARESCO, MASSOLINO, PIEMONTE, ITALY (BTL: 82.00)**

*This wine is garnet red in colour with medium intensity. On the nose, it shows beautiful floral notes, accompanied by hints of red fruits. On the palate, it is harmonious, with polished tannins and beautiful acidity.*

**AMARONE DELLA VALPOLICELLA, BROLO DEI GIUSTI, VENETO, ITALY (BTL: 89.00)**

*This wine showcases a deep garnet colour and exudes intense aromas of dried fruits, chocolate, and spice. It offers a full-bodied and opulent palate, with velvety tannins, balance acidity, and rich flavours of raisins, dark chocolate, and a touch of tobacco.*

*The wine boasts a lingering and complex finish.*

**SAINT- JULIEN, PAVILLON DE LEOVILLE POYFERRE, BORDEAUX, FRANCE (BTL: 120.00)**

*This wine presents a deep ruby colour and offers an aromatic bouquet of blackberries, cassis, cedar, and tobacco. It has a full-bodied and structured palate, with firm yet refined tannins, balance acidity, and rich flavours of black fruits, graphite, and touch of spice. The wine showcases an elegant and persistent finish, embodying the character of a classic Bordeaux.*

**'LE PETIT DE PETIT-VILLAGE' POMEROL, CHATEAU PETIT-VILLAGE, BORDEAUX, FRANCE (BTL: 132.00)**

*The Chateau Petit-village Le Petit de Petit-village Pomerol wine is a masterful offering from the French vineyard, flaunting an alluring bouquet and robust character. Deep Ruby in colour with ripe plum and black cherry aromas on the nose with subtle notes of spice. On the palate it has quintessentially plush Pomerol tannins and bright acidity with carries the flavours onto the juicy finish.*



# WHITE WINES

**C. CHARDONAY ALPA ZETA, VENETO, ITALY (BTL: 28.00 / 175 ML 7.50 / 125 ML 4.75)**

*Bright straw yellow in colour, this wine is aromatic and concentrated a thread of minerality. The palate is clean, fresh and fruit driven, with a medium-bodied mouthful and long finish.*

**DOLOMITI PINOT GRIGIO, FRANZ HAAS, ITALY (BTL: 35.00 / 175 ML 8.95 / 125 ML 5.95)**

*This is a superb example of this popular white wine. With its pale straw colour, floral aromas and flavours of ripe pear and peach. It is well-balanced, with a mineral-driven character and a lingering finish.*

**TINPOT HUT, MARLBOROUGH SAUVIGNON BLANC (BTL: 39.00 / 175 ML 9.95 / 125 ML 6.95)**

*A vibrant and aromatic wine. Bursting with tropical and citrus flavours, it showcases the characteristic crisp acidity of Marlborough Sauvignon Blanc, along with herbaceous notes and a zingy, refreshing finish.*

**M/S, AKLUJ CHARDONAY-SAUVIGNON BLANC, INDIA (BTL: 37.00)**

*Pale yellow colour with a hints of green in appearance, on the nose the wine has floral notes alongside white summer fruits. This is a medium-bodied wine with expressive ripe fruit, invigorating acidity and a long finish.*

**GAVI DI GAVI, LUGARARA, PIEDMONT, ITALY (BTL: 43.00)**

*This wine is pale yellow colour and delicate aromas of white flowers, fresh citrus, and yellow fruits. It is dry and crisp on the palate, with notes of lemon, green apple and a hint of minerality. The acidity is well-balanced, giving it a refreshing and vibrant finish.*

**MACON-VILLAGES, DOMAINE PERRAUD, BURGUNDY, FRANCE (BTL: 49.00)**

*Bright yellow in colour, with lively citrus and fragrant white flower aromas on the nose. The palate is mediumbodied, generous and round with beautiful rich stone fruit flavours that are tempered by a fresh, zippy acidity.*

**'SCHLOSS' GUTSWEIN MOSEL RIESLING TROCKEN, GERMANY (BTL: 52.00)**

*The Gutswein Riesling offers an elegant nose with grassy notes, green apple, lime and white grapefruit aromas. The enticing palate is defined by a perceived minerality and excellent freshness.*

**SANCEREE, DOMAINE SAUTEREAU, LOIRE, FRANCE (BTL: 62.00)**

*The wine has a pale yellow colour with an expressive and elegant nose. Aromas of citrus and gooseberry are complemented by floral and limestone notes which follow through on to the rounded palate. Medium-bodied with a crisp, saline finish.*

**CHABLIS 1ER CRU L'ESSENCE DES CLIMATS, LAROCHE, BURGUNDY, FRANCE (BTL: 69.00)**

*Burgundian Chablis 1er Cru with a pure and mineral-driven character, showcasing expressive fruit, vibrant acidity, and a long finish.*

**MEURSAULT LE LIMOZIN, JEAN-CLAUDE BOISSET, BURGUNDY, FRANCE (BTL: 112.00)**

*Prestigious Meursault wine with a complex bouquet, opulent texture, and layers of flavours representing the best of Burgundian wine making.*



# ROSÉ WINES

**MONROUBY, GRENACHE ROSE IGP PAYS D'OC, FRANCE (BOT: 24.95 / 175 ML 6.95/ 125 ML 4.95)**

*Pale salmon in colour, this refreshing Provencal style rose is brimming with fragrant red berry fruit, with notes of cherry, strawberries and raspberries and a hint of dried herbs. The palate is fresh with crisp and a smooth finish.*

**VINHA GRANDE DURO ROSE, CASA FERREIRINHA, PORTUGAL (BTL: 39.00 / 175ML: 9.95 / 125ML 6.50)**

*This wine displays a beautiful salmon-pink colour and reveals aromas of wild strawberries, cherries, and subtle herbal nuances. It combines freshness and elegance on the palate, with flavours of red fruits, a touch of minerality, and a lingering finish.*

**MIRAVAL ROSE, COTES DE PROVENCE, FRANCE (BTL: 53.00)**

*This wine embodies the quintessential Provencal style, showcasing a pale pink hue and delicate aromas of summer fruits, citrus zest, and floral hints. It offers a harmonious balance of crisp acidity, ripe fruit flavours and a refined texture, culminating in a sophisticated and lingering finish.*

# DESSERT WINE

**SAUTERNES, CHATEAU LAVILLE, BORDEAUX, 37.5 ML (BTL 43)**

*Showcasing a golden colour and entices with enticing aromas of honey, apricot, and dried fruits. It has a rich and velvety texture, balanced by vibrant acidity. Flavours of candied orange peel, marmalade, and hints of vanilla create a decadent and lingering finish.*



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FINE INDIAN DINING

# SPARKLING WINES AND CHAMPAGNE

## **Ca di Alte Prosecco Spumante ITALY (8.95)**

*Specifically from the Prosecco region.*

*This wine is known for its effervescent and lively character. It's made primarily from the Glera grape variety, which is traditional for Prosecco production. Expect bright and crisp flavors with notes of green apple, pear, and citrus, along with a pleasant floral aroma.*

## **NV Prosecco Superiore Spumante Asolo DOCG, Ca' Morlin, Veneto, Italy (38.00)**

*A Refreshing sparkling experience. With its delicate bubbles and crisp acidity, it presents notes of green apple and citrus, a clean and vibrant finish.*

## **NV Grande Réserve, Devaux, Champagne, France (68.00)**

*A sophisticated and elegant Champagne. It showcases a harmonious blend of Chardonnay, Pinot Noir, and Pinot Meunier. Its complex flavours of orchard fruits, brioche, and toasted almonds are balanced by a creamy texture and a long, refined finish.*

## **NV Essentiel Cuvée Réservée Extra Brut Gift Box, Piper-Heidsieck, Champagne, France (78.00)**

*This exquisite blend boasts a low dosage, resulting in a drier style with intense flavours. Expect a rich palate of yellow fruits, hints of floral and toasted nuances, and a precise, mineral-driven finish.*

## **NV La Cuvée Brut, Laurent-Perrier, Champagne, France (90.00)**

*Renowned for its finesse and elegance. It showcases a delicate blend of Chardonnay, Pinot Noir, and Pinot Meunier. With its fresh citrus aromas, creamy texture, and vibrant acidity, this Champagne offers a remarkable drinking experience.*



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# S P I R I T S | B E E R S

<b>VODKA</b>	25ML	50ML
BELVEDERE	5.50	9.95
ABSOLUT	4.50	8.50
OXFORD RYE	5.95	10.50
DESI DARU	6.50	11.95

<b>GIN</b>		
HENDRICKS	5.50	9.95
MONKEY 47	6.95	11.95
TANQUERAY 10	5.95	9.95
NO. 3 LONDON	6.95	11.95

(ADD MIXER FOR £1.75)

## TEQUILA

PATRÓN SILVER TEQUILA	5.95
TAPATIO ANEJO	4.50

## BEER/CIDER

COBRA LAGER, 4.8% (330ML)	4.50
JAIPUR IPA, 5.9% (330 ML)	4.10
ZERO FIVE, 0.5% (330ML)	4.10
SASSY CIDER (330ML)	4.10

## SOFT DRINKS

COKE 300 ML	3.50
DIET COKE 300 ML	3.50
SPRITE 300 ML	3.50
ORANGE JUICE	3.75
APPLE JUICE	3.75
VOSS MINERAL WATER (Still/Sparkling) 800 ML	4.95

## WHISKY

	25ML	50ML
THE BALVENIE, 12 Yrs Single Malt	5.95	9.95
MONKEY SHOULDER, Blended Malt	4.95	8.95
GLENFIDDICH, 15 Yrs Single Malt	7.50	12.95
GLENMORANGIE, The Original, Single Malt	5.25	9.95
SAILORS HOME THE JOURNEY, Single Malt Irish Whiskey	6.50	11.95
TALISKER STORM, Single Malt Scotch	7.50	12.95

## RUM

DIPLOMÁTICO RESERVA EXCLUSIVA,	8.95
BUMBU THE ORIGINAL,	7.50
FIVE RIVERS RUM - WHITE SPICED RUM	9.95
TIDAL PREMIUM GOLDEN RUM	7.95

## BRANDY

COURVOISIER VS COGNAC	6.95
H BY HINE VSOP	9.95
CLOS MARTIN XO	12.95

## INDIAN REFRESHMENTS

Sweet lassi is a delightful combination of yogurt, water, and sugar. It is often flavoured with cardamom, rose water, or saffron, adding a touch of aromatic essence.

MANGO LASSI	5.95
NIMBU PANI (LIME AND SODA)	3.95



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