A JOURNEY OF DISCOVERY

Our cooking begins with the flavours and traditions of India and Nepal, and the belief that the finest hospitality is both thoughtful and generous.

TEN-COURSE VEGETARIAN TASTING MENU INDIA / NEPAL

10

Fire · Spice · Memory

Dilli

Haslemere

Please tell our team about any food allergies or intolerances.
Prices include VAT. A discretionary 10% service charge applies.

WELCOME TO DILLI

Our cooking begins with the flavours and traditions of India and Nepal, and the belief that the finest hospitality is both thoughtful and generous.

Across ten courses, familiar ingredients reveal new expressions of fire, spice, texture and time.

We invite you to enjoy the journey at your own pace. It is a pleasure to welcome you to our table.

£115 per person

Wine pairing · £69 per person

Non-alcoholic pairing

House Elixirs & Infusions · £39 per person

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dilli

FINE INDIAN DINING

TO BEGIN

PINK GUAVA PURI

Guava pani · lime · chilli · black salt

Bright · Citrusy · Saline

CHAAT IN BLOOM

Crisp tartlet · fig · tamarind · yoghurt

Crisp · Tangy · Sweet-sour

WINE PAIRING

Prosecco Superiore DOCG · Italy

OR HOUSE ELIXIR:

Sparkling Apple & Lemongrass

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1

FIRST COURSE

The Forest

GUCCHI

Kashmiri morel · mushroom and paneer

Fennel-ginger yakhni · mushroom essence · white truffle

Earthy · Umami · Aromatic

WINE PAIRING

Bodega LAN Rioja Crianza · Spain

OR HOUSE INFUSION:

Roasted Tea & Pear

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dilli
FINE INDIAN DINING

2

SECOND COURSE

The Orchard

CHUKANDAR BONDA

Beetroot · mustard · green apple
Cultured yoghurt

Sweet · Sharp · Gently spiced

WINE PAIRING

Marlborough Sauvignon Blanc · New Zealand

OR HOUSE ELIXIR:

Cucumber, Lime & Coriander

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3

THIRD COURSE

The Hills

JHOL MOMO

Wild mushroom and cabbage dumpling

Tomato and sesame jhol · coriander

Savoury · Tangy · Warming

WINE PAIRING

Franz Haas Pinot Grigio · Italy

OR HOUSE INFUSION:

Darjeeling & Lemon Peel

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FINE INDIAN DINING

4

FOURTH COURSE

The Embers

CHARRED SWEETCORN

Spiced edamame · raw mango · curry leaf

Smoky · Zesty · Fresh

WINE PAIRING

Sentidiño Rías Baixas Albariño · Spain

OR HOUSE ELIXIR:

Pineapple & Curry Leaf

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5

FIFTH COURSE

The Coast

PUMPKIN MOILEE

Roasted pumpkin · coconut · turmeric
Curry leaf · ginger

Silky · Fragrant · Bright

WINE PAIRING

Alpha Zeta Chardonnay · Italy

OR HOUSE ELIXIR:

Coconut Water & Lime Leaf

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FINE INDIAN DINING

6

SIXTH COURSE

The Hearth

DAL MAKHANI

Slow-cooked black lentil · cultured cream

Methi paratha

Deep · Creamy · Comforting

WINE PAIRING

George Ligner Bourgogne Pinot Noir · France

OR HOUSE ELIXIR:

Sour Cherry & Hibiscus

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Prices include VAT. A discretionary 10% service charge applies.

INTERLUDE

KOKUM & PASSION

Kokum · passion fruit · lime · Himalayan salt

Tart · Cooling · Refreshing

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Prices include VAT. A discretionary 10% service charge applies.

dilli
FINE INDIAN DINING

7

SEVENTH COURSE

The Classic

GOBI MAKHANI 1947

Tandoori cauliflower · makhani · fenugreek

Silky · Savoury · Gently spiced

WINE PAIRING

Dr. Loosen Riesling · Germany

OR HOUSE INFUSION:

Peach & Jasmine

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Prices include VAT. A discretionary 10% service charge applies.

8

EIGHTH COURSE

The Signature

KATHAL KHURCHAN

Young jackfruit · methi khichadi

Aromatic tomato jus

Rich · Fragrant · Warming

WINE PAIRING

Vinha Grande Douro Tinto · Portugal

OR HOUSE INFUSION:

Pomegranate & Assam

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Prices include VAT. A discretionary 10% service charge applies.

dilli
FINE INDIAN DINING

9

NINTH COURSE

Pre-Dessert

AAM NUAGE

Alphonso mango · malai cloud

Lime · cardamom

Light · Tropical · Zesty

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Prices include VAT. A discretionary 10% service charge applies.

10

TENTH COURSE

The Sweet Finish

JUJU SIKARNI

Juju dhau · brown butter

Saffron whey · honey

Creamy · Honeyed · Fragrant

WINE PAIRING

Château Laville Sauternes · France

OR HOUSE ELIXIR:

Apricot & Saffron

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FINE INDIAN DINING

A FINAL TASTE OF DILLI

Masala chai truffle · Pistachio praline

Yuzu chocolate

Spiced · Nutty · Citrus-led

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Prices include VAT. A discretionary 10% service charge applies.

WITH OUR THANKS

Thank you for sharing your evening with us.

We hope the flavours and stories of Dilli
stay with you long after the final course.

We look forward to welcoming you again.

24 High Street · Haslemere · GU27 2HD

thedilli.co.uk