dilli

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 TASTING MENU
INDIA / NEPAL

Fire • Spice • Memory

Dilli
Haslemere

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...
In-house elixirs & infusions. £39 *per person*

Prices include VAT. A discretionary 10% service charge may apply.

dilli
FINE INDIAN DINING

TO BEGIN

PINK GUAVA PURI
Beetroot–ajwain tartlet • potato & chickpea
yoghurt • tamarind • mint
Bright • Citrusy • Saline
(G)

CHAAT IN BLOOM
Golden potato nest • Fig • Tamarind • Yoghurt.
Crisp • Tangy • Sweet-sour
(D-G)

WINE PAIRING

Prosecco Superiore DOCG-*Italy.*

OR HOUSE ELIXIR:
Sparkling Apple & Lemongrass

(D)-DAIRY PRODUCT (N)-NUTS (GF)-GLUTEN FREE (G)-GLUTEN (S)-SESAME
(SF)-SHELLFISH (M)-MUSTARD (VGN)-VEGAN

1 FIRST COURSE

The Forest

GUCCHI

Kashmiri Morel mushroom & paneer
Fennel-ginger yakhni • Mushroom essence
White Truffle.
Earthy • Umami • Aromatic
(D)

WINE PAIRING

Bodega LAN Rioja Crianza-*Spain*

OR HOUSE INFUSION:
Roasted Tea & Pear

Prices include VAT. A discretionary 10% service charge may apply.

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FINE INDIAN DINING

2

SECOND COURSE

The Coast

BALCHAO SCALLOP

Orkney Scallop • Pickled Raisin
Briny • Tangy • Gently spiced
(D-N-SF)

WINE PAIRING

Marlborough Sauvignon Blanc - *New Zealand*

OR HOUSE ELIXIR:
Cucumber, Lime & Coriander.

(D)-DAIRY PRODUCT (N)-NUTS (GF)-GLUTEN FREE (G)-GLUTEN (S)-SESAME
(SF)-SHELLFISH (M)-MUSTARD (VGN)-VEGAN

3

THIRD COURSE

The Hills

JHOL MOMO

Chicken Dumpling • Tomato &
Sesame Jhol Timur
Savoury • Tangy • Warming
(D-S-G)

WINE PAIRING

Franz Haas Pinot Grigio- *Italy*

OR HOUSE INFUSION:
Darjeeling & Lemon Peel

Prices include VAT. A discretionary 10% service charge may apply.

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FINE INDIAN DINING

4

FOURTH COURSE

The Embers

KONKAN JHINGA

Charcoal king prawn • Spiced Edamame
Raw Mango
Smoky • Zesty • Fresh
(D-SF)

WINE PAIRING

Sentidiño Rías Baixas Albariño — Spain

OR HOUSE ELIXIR:
Pineapple & Curry Leaf.

(D)-DAIRY PRODUCT (N)-NUTS (GF)-GLUTEN FREE (G)-GLUTEN (S)-SESAME
(SF)-SHELLFISH (M)-MUSTARD (VGN)-VEGAN

5

FIFTH COURSE

The Sea

MEEN

Black cod • Coconut• Turmeric• Curry leaf

Silky • Delicate • Fragrant

(D-N)

WINE PAIRING

Alpha Zeta Chardonnay - *Italy*

OR HOUSE ELIXIR:

Coconut Water & Lime Leaf

Prices include VAT. A discretionary 10% service charge may apply.

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FINE INDIAN DINING

6

SIXTH COURSE

The Fire

DUCK CHOILA

Duck breast • fermented tomato achar
mustard oil • roasted chilli
Smoky • Piquant • Tangy
(D)

WINE PAIRING

George Ligner Bourgogne Pinot Noir - *France*

OR HOUSE ELIXIR:
Sour Cherry & Hibiscus.

(D)-DAIRY PRODUCT (N)-NUTS (GF)-GLUTEN FREE (G)-GLUTEN (S)-SESAME
(SF)-SHELLFISH (M)-MUSTARD (VGN)-VEGAN

INTERLUDE

KOKUM & PASSION

Kokum • passion fruit • lime • Himalayan salt.

Tart • Cooling • Refreshing

Prices include VAT. A discretionary 10% service charge may apply.

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FINE INDIAN DINING

7

SEVENTH COURSE

The Classic

MURGH MAKHANI 1947

Corn-fed Tandoori Chicken • Makhani • Fenugreek

Silky • Savoury • Gently spiced

(D-N-G)

WINE PAIRING

Dr. Loosen Riesling - *Germany*

OR HOUSE INFUSION:

Peach & Jasmine

Prices include VAT. A discretionary 10% service charge may apply.

8

EIGHTH COURSE

The Signature

ROGAN

Roasted Lamb Shoulder • Methi khichadi

Rogan Jus.

Rich • Aromatic • Warming

(D-N)

WINE PAIRING

Vinha Grande Douro Tinto - *Portugal*

OR HOUSE INFUSION:

Pomegranate & Assam

(D)-DAIRY PRODUCT (N)-NUTS (GF)-GLUTEN FREE (G)-GLUTEN (S)-SESAME
(SF)-SHELLFISH (M)-MUSTARD (VGN)-VEGAN

dilli
FINE INDIAN DINING

9

NINTH COURSE

Pre-Dessert

AAM NUAGE

Alphonso mango • Malai cloud
Lime • Cardamom.
Light • Tropical • Zesty
(D-N)

Prices include VAT. A discretionary 10% service charge may apply.

10

TENTH COURSE

The Sweet Finish

JUJU SIKARNI

Juju dhau • Brown butter • Saffron whey • Honey.
Creamy • Honeyed • Fragrant
(D-N)

WINE PAIRING

Château Laville Sauternes - *France*

OR HOUSE ELIXIR:
Apricot & Saffron

(D)-DAIRY PRODUCT (N)-NUTS (GF)-GLUTEN FREE (G)-GLUTEN (S)-SESAME
(SF)-SHELLFISH (M)-MUSTARD (VGN)-VEGAN

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FINE INDIAN DINING

A FINAL TASTE OF DILLI

Masala Chai Truffle • Pistachio Praline
Yuzu Chocolate.
Spiced • Nutty • Citrus-led
(D-N)

Prices include VAT. A discretionary 10% service charge may apply.

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.

thedilli.co.uk
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