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AUTHENTIC  
DELHI

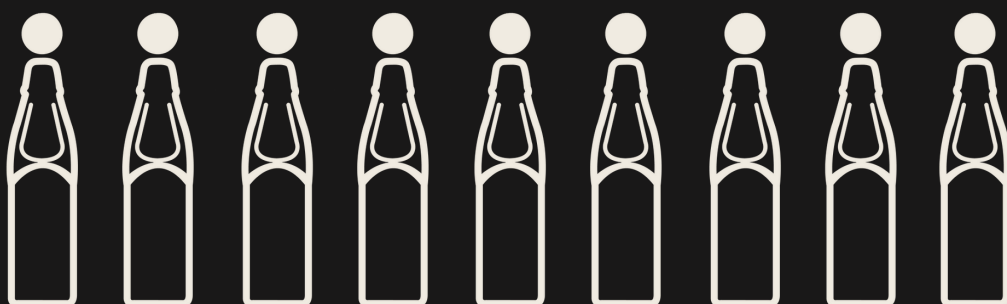
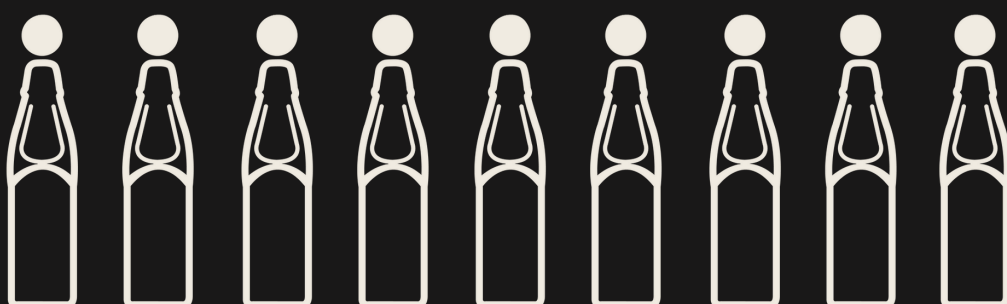
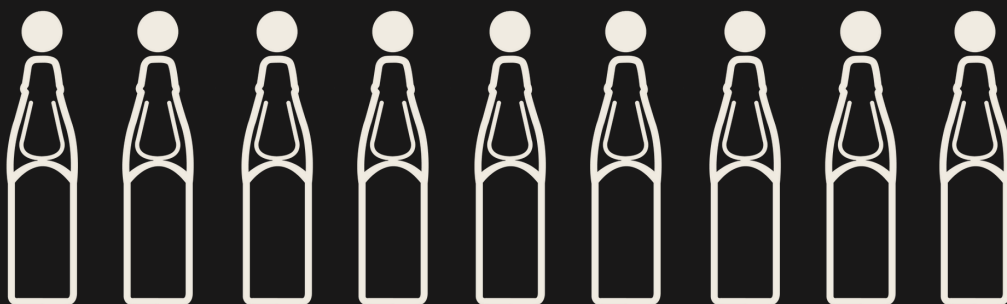
W E L C O M E  
T O

dilliwale  
FOOD PARADISE OF INDIA

Embracing our name, which stands for people who belong to Delhi and have big welcoming hearts, Dilliwale works to welcome and feed you with the biggest of hearts and smiles.

Coming from the food capital of India, Delhi, we present authentic street flavours of India. From freshly made traditional street style chaats, authentic mains to homemade desserts, we aim to take you to our beloved hometown, Delhi, through our dishes.

Oh, and do try the dilli specials, you'll love them.  
Have a good belly journey!



dilli**wale**  
FOOD PARADISE OF INDIA



GET READY TO TASTE THE FOOD  
THAT FILL THE STREETS OF DELHI  
CAUSING IT TO  
BUZZ WITH ACTIVITY

## CHIT CHAATS

### ● RANGDAAR PAPDI BHALLA CHAAT \$75

Homemade crispy papdi & bhalla, fresh yogurt, coriander & tamarind chutney, potatoes & pomegranate  
七彩涼拌：印度小餅，豆丸子



### ● THELA TIKKI CHAAT \$78

Homemade shallow fried potato patties in fresh yogurt, coriander & tamarind chutney, masala chickpeas & spices 薯仔餅，鷹咀豆涼拌

### ● DOOBI KATORI CHAAT \$82

Homemade bowl shaped fried puff filled with whole green lentils, chickpeas, yogurt, cucumber, onion & special chutneys 餅撻半球涼拌



### ALOO CHAAT DUMDAAR \$68

Delhi spiced shalow fried potatato cubes topped with a variety of chutneys 薯仔涼拌

### ● CHICKEN TIKKA CHAAT \$90

Clay oven cooked dice chicken marinated in authentic new delhi spices served with grilled vegetables 烤雞塊涼拌

### ● HEAVENLY GOL GAPPE \$68

Puffed and crispy balls filled with spiced potatoes, onions and delhi style tangy mint & termarind water 印度脆米球

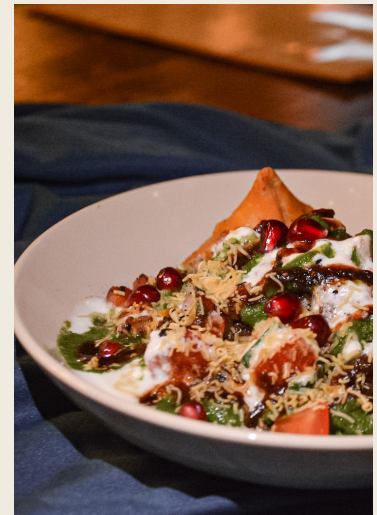
### ● DAHI PURI \$75

Puffed balls filled with flavoured potato, boiled white chickpea, yogurt, various chutneys & delhi sev 乳酪脆米球



### ● SAMOSA CHAAT \$78

Samosas with white spiced chickpea, fresh yoghurt, tossed in coriander & tamarind chutney, cucumbers, onions, potatoes & tomatoes 咖喱角涼拌





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## JOURNEY BEGINNERS

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### HARA BHARA KEBAB \$70

Shallow fried patties made of spinach paste, spiced mashed potatoes, peas & coriander  
菠菜薯仔煎餅



### AAMCHI VADA PAV \$72

Uniquely spiced potato patties, mustard seeds, & curry tree leaves sandwiched in soft buns, topped with special home-made masala  
香辣薯仔蓉漢堡包

### SAUCY CHILLI POTATOES \$78

Crispy fries sauteed in uniquely spiced sauce and vegetables  
炒香辣薯仔

### CHICKEN 65 \$102

Marinated deep fried chicken, flavoured with curry leaves, spices & lemon  
香脆雞塊-65

### CRISPY ALOO SAMOSA \$52

Crispy deep fired flour cones filled with authentically spiced potatoes and green peas  
酥脆咖喱角 (素)



### DELHI CHICKEN LOLLIPOP \$128

Chicken lollipops marinated in spiced buttermilk batter deep fried and dipped in special tangy sauce  
炸棒棒雞



### GARLIC PRAWNS \$148

Prawns marinated in garlic, ginger, chilli, & multiple spices and shallow fried  
炒蒜蓉蝦

## TANDOOR

- **HOUSE'S PANEER TIKKA** \$128

Cottage cheese, marinated in tangy dressing. finished with peppers & onions 自家秘製：串燒印度芝士

- **VEG TANDOORI PLATTER** \$178

Tandoori Vegetable seekh kebab, cauliflower, broccoli, mushroom, Potato 天多尼素菜燒烤拼盤

- **VEG SEEKH KEBAB** \$128

Fresh Mix Vegetable skewers flavoured with garlic, ginger, green chilli, and multiple other spices 串燒素菜卷

- **DILLI KE TANDOORI MOMOS VEG/CHICKEN** \$95/\$105

Delhi styled tandoori stuffed dumplings dipped in tangy batter, topped with masala onions, served with chef's special chilli chutney 烤餃子(雞肉)

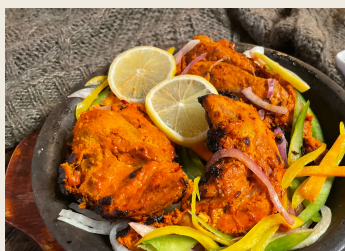
- **MURGH MALAI KEBAB** \$158

Boneless chicken with ginger, garlic, green chilli, fresh cream, lemon, served with coriander chutney 乳酪腰果汁烤雞柳



- **DILLI TANDOORI CHICKEN** \$118/\$182

Whole tender chicken marinated overnight in secret yogurt & spices batter, cooked to perfection in a clay oven 印度燒雞(半隻/全隻)



- **MEAT TANDOORI PLATTER** \$285

Tandoori chicken, Chicken tikka, Seekh kebab, Fish tikka, Lamb chop 天多尼混合肉燒烤拼盤

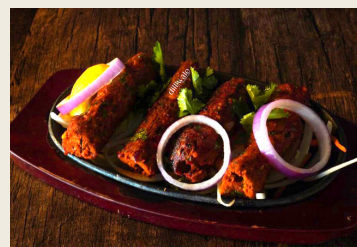


- **KING TANDOORI PRAWNS** \$158

Jumbo prawns marinated in ginger, garlic, lemon juice, & a few other spices, cooked in a clay oven (2pcs) 烤大蝦

- **FISH AJWAINEE TIKKA** \$168

Tender sole fish marinated in yogurt, carom seeds, turmeric, garam masala & and various other spices, grilled in a pan 香烤魚塊

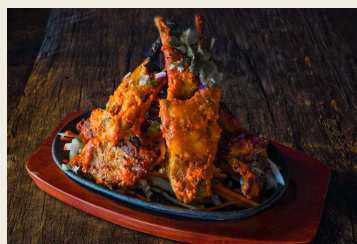


- **JAMA MASJID SEEKH KEBAB** \$168

Fresh lamb skewers flavoured with garlic, ginger, green chilli, and multiple other spices 香烤免治羊肉卷

- **TANDOORI LAMB CHOP** \$268

Lamb Chops marinated in yogurt, lemon juice & various hand ground spices, cooked in a clay oven (3pcs) 烤羊排



- **CHICKEN TIKKA** \$138

New Delhi's famous spiced boneless chicken cubes cooked in clay oven 香草串燒雞柳



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## HEAVY PLATES

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### PAV BHAJI \$72

Potato and vegetable thick curry served with breads shallow fried in butter  
素菜咖喱汁配漢堡包

### KEEMA PAV \$110

Spicy mutton mince slow cooked with spices and loaded between buttered pav  
咖喱免治羊肉配漢堡包

### ● PURANI DILLI KE CHOLE BHATURE \$88

Semi-curried spiced chickpeas served with fried fluffy bread, green chilli pickle and onion salad  
鷹咀豆咖喱配炸餅



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## DILLI MAINS & CURRIES

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### PANEER PALAK WALE \$95

Fresh dices cottage cheese simmered in flavours spinach curry 芝士菠菜

### TADKE WALI DAL \$78

Delhi's famous yellow moong dal curry garnished with coriander 黃豆羹咖喱

### CHOLE CHANDNI CHOWKWALE \$88

Chick peas cooked with an array of spices, onions, ginger, garlic and fresh coriander  
鷹咀豆咖喱

### MUSHROOM MASALA \$90

Fresh mushrooms simmered in masala curry including garam masala, ginger, garlic, chilli powder 瑪莎拉咖喱磨菇

### ● HOUSE PANEER BUTTER MASALA \$95

Delhi's famous cottage cheese cooked in spiced tomato & onion puree, garam masala, cream, butter and garnished with coriander  
瑪莎拉咖喱芝士



### ● STUFFED DUM ALOO \$108

Boiled baby potatoes filled with spiced cottage cheese, served in smooth red masala gravy  
芝士釀薯仔，咖喱汁

### MASALA ALOO GOBI \$85

Cauliflower florets and potatoes slices cooked with a flavorful blend of herbs and spices 薯仔椰菜花

### ● MASALA PYAAZ BHINDI \$88

Okra sauteed with onions, tomatoes, traditional delhi spices & herbs 瑪莎拉秋葵

### CHATPATI MIX VEG \$85

Mixed vegetables cooked in our house masala gravy flavoured with black cumin seeds 咖喱雜菜

### PANEER AUR MATAR \$90

Rich north indian curry prepared from paneer cubes and green peas  
咖喱青豆煮印度芝士

### SPICED KADAI PANEER \$95

Cottage cheese cooked in kadai masala gravy, onions, tomatoes, red yellow and green bell peppers  
洋葱蕃茄汁鍋煮芝士咖喱



**SHAHI MALAI \$108**  
**KOFTA**

Cottage cheese balls cooked and served in delhi style curry made of tomatoes, indian spices, garlic, cream, and ginger 奶酪素菜丸子

● **DAL MAKHANI \$88**  
**DILLIWALE**

Whole black lentils cooked in freshly made homemade tomato purée with masala & golden smoky butter 奶油番茄汁扁豆羹



● **OLD DILLI \$128**  
**CHANGEZI CHICKEN**

Popular Mughlai curry made with roasted chicken pieces cooked in tomato-based gravy flavored with spices, nuts, and milk 咖喱腰果雞

● **KASHMIRI ROGUN \$148**  
**JOSH**

Freshly flavoured boneless lamb cooked garam masala and a tomato based curry 印度燴羊肉

● **GOAN LAMB \$158**  
**VINDALOO**

Fiery red curry dish of tender lamb chunks cooked in vindaloo sauce made with lots of red chilli pepper 極辣咖喱羊

**CHARRED BAINGAN \$95**  
**BHARTA**

Charcoal smoked eggplant mashed and sautéed with onions, tomatoes, herbs & spices 紅燒茄子咖喱

● **HOUSE BUTTER \$128**  
**CHICKEN**

Delhi's famous diced tandoori chicken cooked in smooth creamy tomato sauce and butter 牛油雞



**SPICED PRAWN \$158**  
**MASALA**

Spicy prawns mixed with authentic spices, herbs, and tomatoes 瑪莎拉咖喱蝦

**TANDOORI FISH \$148**  
**MASALA WALI**

Tandoori fish smeared in lots of Indian spices and tomato 瑪莎拉咖喱魚

**CHICKEN TIKKA \$128**  
**MASALA**

Tender boneless chicken cooked in hand ground delhi spices & thick special gravy 瑪莎拉咖喱烤雞

**KADHAI WALA \$128**  
**CHICKEN**

Flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices 洋葱雜菜鍋煮咖喱雞

**CHICKEN \$138**  
**MADRAS WALA**

Chicken breasts cooked with fresh tomatoes, onion, ginger and spiced gravy with coconut 椰汁咖喱雞

**MUTTON \$148**  
**SAAGWALA**

Tender boneless lamb cooked in garlic, ginger, spinach gravy & various spices 咖喱羊肉菠菜

**MUTTON MADRAS \$148**

Puffed and crispy balls filled with spiced potatoes, onions and delhi style tangy mint & tamarind water 椰汁咖喱羊肉

**HOME FISH \$128**  
**CURRY**

Simple, delicious & flavorful Indian fish curry in a onion tomato base 咖喱魚





## DESI CHINESE

- **DESI CHOWMEIN** \$95  
Noodles stir fried in vegetables and multiple spicy and tangy sauces  
素菜炒麵

- FRIED RICE** \$88  
VEG/CHICKEN  
素菜炒飯/雞肉炒飯
- HAKKA NOODLES** \$88/  
VEG/CHICKEN \$98  
客家炒麵(素/雞肉)
- **CHILLI PANEER** \$95  
DRY/GRAVY  
香辣炒芝士(乾/多汁)
- **DILLI'S CHILLI CHICKEN** \$128  
德里香辣炒雞塊

## BREADS

- TAWA ROTI** \$19  
煎麥餅
- TANDOORI ROTI** \$21  
烤麥餅
- PLAIN NAAN** \$24  
原味烤餅
- BUTTER NAAN** \$27  
牛油烤餅
- GARLIC NAAN** \$29  
蒜蓉烤餅
- CHEESE NAAN** \$35  
芝士烤餅
- KASHMIRI NAAN** \$38  
乾果果仁蓉烤餅
- PANEER PARATHA** \$35  
芝士餡餅
- ALOO/GOBHI PARATHA** \$35  
薯仔餡餅 / 椰菜花餡餅
- ONION/MASALA KULCHA** \$35  
洋葱烤餅 / 瑪莎拉烤餅
- LACHA PARATHA** \$28  
牛油千層鬆餅

## RICE SELECTION

- BASMATI JEERA** \$48/  
**RICE/SAFFRON PULAU** \$58  
Basmati rice mixed with aromatic roasted cumin seeds & bay leaves  
孜然炒飯 / 印度香料黃飯
- HYDERABADI VEG BIRYANI** \$128  
Flavoured basmati rice, potatoes, carrots, onions, rose water, coriander, with raita 雜菜咖喱炒飯
- HYDERABADI LAMB BIRYANI** \$158  
Spiced basmati rice, delhi style spiced lamb, & vegetables, with raita 羊肉咖喱炒飯
- **DILLIWALE CHICKEN DUM BIRYANI** \$168  
Flavoured basmati rice mixed with spiced chicken tikka & vegetables and served with special red chutney, with raita 雞肉咖喱炒飯
- STEAMED RICE** \$38  
Steamed Basmati rice  
白飯(印度長米)

## FOR THE BUDS



- BROCCOLI SOUP** \$48  
西蘭花湯
- TOMATO CARROT SOUP** \$48  
蕃茄甘筍湯
- HOT N SOUR SOUP** \$48  
酸辣湯
- DAL SOUP** \$48  
扁豆湯

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## RAITAS

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### MIX VEG RAITA \$48

Liquid yogurt with a variety of vegetables 素菜粒乳酪

### BOONDI RAITA \$48

Liquid yogurt with crispy deep fried salty balls 丸子乳酪

### PLAIN YOGHURT \$28

Freshly Homemade Yoghurt 原味乳酪

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## DESSERTS

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### ● RASMALAI RABRI \$85 FALOODA

Flattened balls of chhena soaked in clotted cream flavored with cardamom and dry fruits, served with home-made rabri and falooda 甜奶球配特式甜絲



### ● HOUSE GULAB JAMUN \$88/ WITH RABRI/ICE \$78 CREAM

Home-made fried balls made of milk solids, semolina flavored with cardamom, saffron, rose water. Served with home-made nutty sweet condensed milk or Ice cream. 玫瑰丸子配果仁甜漿或雪糕



### ● HOUSE GULAB \$68 JAMUN

Home-made fried balls made of milk solids, semolina soaked in sweet aromatic syrup flavored with cardamom, saffron, rose water 玫瑰甜丸子

### ● SHAHI TUKDA \$85 WITH RABRI

Crispy white bread dipped in sugar syrup flavored with saffron, served with home-made nutty sweet condensed milk 甜多士



### ● HOUSE GAJAR \$75 HALWA

Home-made carrot dessert pudding seasoned with cardamom, milk and dry fruits 印度甘筍布甸



### ● CHANDNI KULFI \$85 FALUDA

Home-made traditional Indian ice-cream flavored with pistachio, rose water & saffron, silky fresh home-made transparent noodles, topped with delish syrups and nuts 印度雪糕配特式甜絲

### ICE CREAM \$48 VANILLA/CHOCOLATE

雲尼拿雪糕 / 朱古力雪糕

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