
AUTHENTIC
DELHI

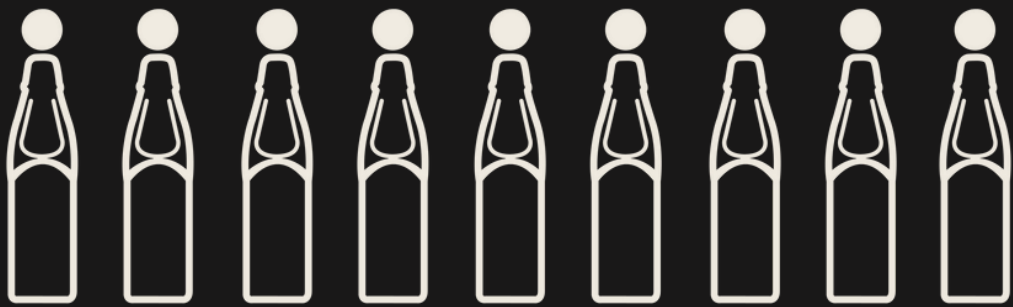
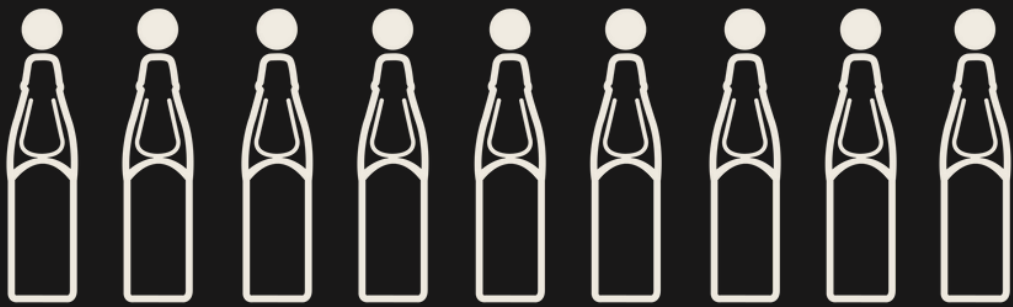
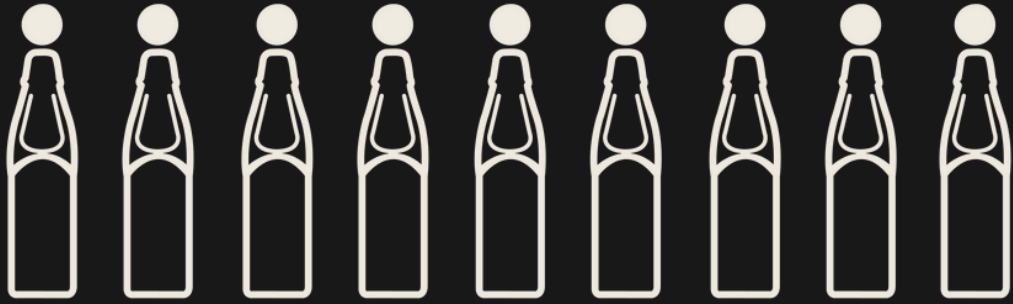
W E L C O M E
T O

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 (V) \$82

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



- DOOBI KATORI CHAAT (V) \$89

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

- SEV PURI (V) \$78

Homemade crispy papdi topped with spiced potatoes, onions, & assorted chutneys 印度小餅，調味土豆



- HEAVENLY GOL GAPPE (V) \$78

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

- DAHI PURI (V) \$82

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



- SAMOSA CHAAT (V) \$82

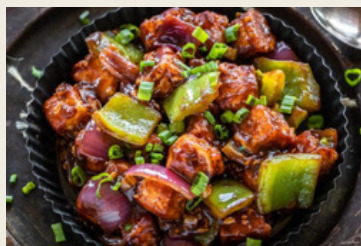
Samosas with white spiced chickpea, fresh yoghurt, tossed in coriander & tamarind chutney, cucumbers, onions, potatoes & tomatoes 咖喱角涼拌



- BHEL PURI (V) \$78

a mix of crispy puffed rice, diced onions, tomatoes, and potatoes, topped with a generous drizzle of tamarind chutney and mint chutney and house spices. 這是一種印度街頭小吃，混合了泡米、洋蔥、番茄和馬鈴薯，口感甜酸可口。

JOURNEY BEGINNERS



HARA BHARA KEBAB (V) \$70

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



AAMCHI VADA PAV (V) \$78

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 (V) \$85

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 (V) \$72

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



DELHI CHICKEN LOLLIPOP \$138

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

FUN
FACT

Delhi has Asia's largest spice market, known as KHARI BAOLI

*We make sure you experience it through our food

TANDOOR

HOUSE'S PANEER TIKKA \$148

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

● VEG TANDOORI PLATTER \$188

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

TANDOORI GOBHI \$138

Spiced and flavoured Tandoori cauliflower grilled to perfection 香料烤花椰菜

● 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)

RESHMI MALAI TIKKA \$158

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

● DILLI TANDOORI CHICKEN \$128/\$206

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



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

● LAMB BOTI KEBAB \$168

Succulent and flavourful tender pieces of lamb, marinated with seasoned blend of aromatic spices, skewered and grilled to perfection 燒烤無骨羊肉粒

● TANDOORI LAMB CHOP \$278

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



● CHICKEN TIKKA \$148

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



HEAVY PLATES

PAV BHAJI \$85

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 \$105

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



DILLI MAINS & CURRIES

PANEER PALAK WALE \$108

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

TADKE WALI DAL \$96

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

CHOLE CHANDNI CHOWKWALE \$97

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

DILLI SHAHI PANEER \$108

Rich and Creamy, made with soft chunks of paneer tomato-based gravy, delicately spiced with warm aromatic spices.
奶油芝士咖喱

● HOUSE PANEER BUTTER MASALA \$108

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 \$118

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 \$95

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

● MASALA PYAAZ BHINDI \$97

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

CHATPATI MIX VEG \$95

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

SPICED KADAI PANEER \$105

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

● DAL MAKHANI \$105
DILLIWALE

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



● CHANGEZI \$148
CHICKEN

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

● KASHMIRI ROGUN \$168
JOSH

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

● GOAN LAMB \$168
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

FISH MASALA WALI \$168

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

CHARRED BAINGAN \$105
BHARTA

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

● HOUSE BUTTER \$148
CHICKEN

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



SPICED PRAWN \$168
MASALA

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

CHICKEN TIKKA \$138
MASALA

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

KADHAI WALA \$148
CHICKEN

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

CHICKEN \$148
MADRAS WALA

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

MUTTON \$168
SAAGWALA

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

MUTTON MADRAS \$168

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



DESI CHINESE

- DESI CHOWMEIN \$105

Noodles stir fried in vegetables and multiple spicy and tangy sauces

素菜炒麵

FRIED RICE \$88/

VEG/CHICKEN \$98

素菜炒飯/雞肉炒飯

HAKKA NOODLES \$98/

VEG/CHICKEN \$108

客家炒麵(素/雞肉)

- CHILLI PANEER \$105

DRY/GRAVY

香辣炒芝士(乾/多汁)

- DILLI'S CHILLI \$128

CHICKEN

德里香辣炒雞塊

BREADS

TAWA ROTI \$22

煎麥餅

TANDOORI ROTI \$23

烤麥餅

PLAIN NAAN \$26

原味烤餅

BUTTER NAAN \$29

牛油烤餅

GARLIC NAAN \$32

蒜蓉烤餅

CHEESE NAAN \$37

芝士烤餅

KASHMIRI NAAN \$42

乾果果仁蓉烤餅

PANEER PARATHA \$37

芝士餡餅

ALOO/GOBHI \$37

PARATHA

薯仔餡餅 / 椰菜花餡餅

ONION/MASALA \$35

KULCHA

洋葱烤餅 / 瑪莎拉烤餅

LACHA PARATHA \$32

牛油千層鬆餅

RICE SELECTION

BASMATI JEERA \$55/

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 \$138

BIRYANI

Flavoured basmati rice, potatoes, carrots, onions, rose water, coriander, with raita 雜菜咖喱炒飯

HYDERABADI LAMB \$168

BIRYANI

Spiced basmati rice, delhi style spiced lamb, & vegetables, with raita 羊肉咖喱炒飯

- DILLIWALE CHICKEN \$168

DUM BIRYANI

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 \$48

Steamed Basmati rice
白飯(印度長米)

FOR THE BUDS



BROCCOLI SOUP \$48

西蘭花湯

TOMATO \$48

CARROT SOUP

蕃茄甘筍湯

HOT N SOUR \$48

SOUP

酸辣湯

DAL SOUP \$48

扁豆湯

RAITAS

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 \$38

Freshly Homemade Yoghurt 原味乳酪

DESSERTS

● 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 GAJAR HALWA \$75

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



● HOUSE GULAB JAMUN \$88 WITH RABRI

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



● HOUSE GULAB JAMUN \$68

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



● CHANDNI KULFI \$68 PISTA NUTTY / MANGO

Home-made traditional Indian ice-cream flavored with mango/pistachio, Cardamom, almonds & rose water, topped with delish syrups and nuts 印度雪糕配特式甜絲

ICE CREAM \$48 VANILLA/CHOCOLATE/ MANGO

香草冰淇淋 / 巧克力冰淇淋 / 芒果冰淇淋

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AND EXPERIENCE THE AUTHENTIC
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HONG KONG

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