

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.*

STARTERS

PAPODOM SELECTION

Pre-starter (nibbles) - £2.50 per per portion

1. LAKHANAU TIKKI

Delicately spiced Potatoes, onion, chopped chillies, skilfully pan-fried to perfection, releasing enticing aromas. Served with a tamarind and mint-coriander sauce. - 6.95 (vegan friendly)

2. PUNJABI SAMOSA



Crispy vegetable samosa served with Punjabi chole (chickpeas) and saffron yogurt. - 6.50

3. DILLI KE PALAK CHAAT



GF
available

Crispy spinach leaves coated in a delightful sweet tamarind dressing, accompanied by a refreshing mint chutney, creating a harmonious blend of flavours and textures. - 6.95

4. SCALLOP BALCHAO



GF
available

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). - 9.95

5. LAMB KA SEEKH

Grilled skewers of fenugreek-spiced minced lamb, infused with garlic, chili, and coriander. Served with a zesty dip. - 7.95

6. MO: MO CHHA



Classic Nepalese style Chicken dumplings served with finger lickingly delicious JHOL (Sauce). - 7.95

SIGDI | TANDOOR

7. KOTHMIR JHINGA



Succulent tiger prawns marinated with fresh coriander, garlic, and green chilli. Cooked to perfection in the tandoor. - 21.95

8. LAMB BURRAH



Tender lamb chops marinated overnight with yogurt cheese, malt vinegar, and a blend of royal cumin and pepper. Roasted in the tandoor for an exquisite flavour. - 21.95

9. MURGH KI CHAMP



Juicy chicken breast marinated with lemon-grass, lime leaf, and coriander roots. Grilled to perfection. - 15.50

10. GRILLED SAMPLER



Indulge in our trio of flavours with Kothmir Jhinga, Lamb Burrah, and Murgh Ki Champ. Perfect for sharing. - 24.75

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. - 17.95

12. MURGH MAKHNI (MILD)

Tender chicken tikka cooked in a rich and creamy tomato sauce. Best to mop up with butter nan. - 15.95



13. GOAN PRAWN CURRY (MED)

Tiger prawns cooked with a tantalizing blend of chilli vinegar, kokum, and coconut sauce. A delightful seafood indulgence. - 21.95



14. LAMB GUNPOWDER VINDALOO (HOT)

Slow cook in warm spices and finished over burning embers, finished off with a fiery red sauce. - 18.95

15. LAMB ROGAN JOSH (MED)

Tender lamb leg morsels stewed with tomatoes, red chillies, and fennel. - 16.95



16. CHICKEN TARIWAL (MED)

A spicy home-style chicken curry cooked with a medley of onions, tomatoes, and garlic. Perfect with aromatic basmati rice. - 15.95



17. THAR GHOST (MED-HOT)

Succulent lamb cooked with coconut, onions, and red chili for a burst of flavours. - 17.95



18. MEEN MOILEE (MILD)

Sea Bass cooked to perfection with curry leaf, ginger, and a luscious coconut sauce. - 19.95



19. DUMPUKHT BIRYANI (MED)

Awadhi-style lamb or chicken layered with aromatic basmati rice, cooked to perfection and served with refreshing Boorani Raita. - 17.95



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FINE INDIAN DINING

VEGETARIAN

As a side dish - 7.50 - Main dish 11.50

20. MUTTAR PANEER LABABDAR

A delightful combination of peas and cottage cheese simmered in a creamy onion, tomato, and cashew nut sauce.

21. MIX VEG KHADAI

A medley of vegetables in caramelized onion sauce pepped up with our home made pounded Khadai Spices.

22. KALI CHANA CHOLE

Tangy chickpea curry with Punjabi spices

23. ALOO UDAYAGIRI

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
Jeera Pilau Rice  5.50

Plain Naan  4.95
Butter Naan  5.50
Garlic Naan  5.50
Peshawari Naan   6.50

Tandoori roti  3.50
Paratha  4.95



Wheat



Nuts



Milk

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FINE INDIAN DINING

DESSERTS

MADHU YUZU SENSE 11.95



YUZU MOUSSE | GREEN TEA SPONGE | YELLOW FRUIT GLAZE CITRUS CREMIEUX | LEMON SORBET

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

ALMOND COLLECTION 12.95



ALMOND ORANGE CAKE | ALMOND NAMELAKA | ALMOND PRALINE MOUSSE

APRICOT CONFIT | ALMOND PRALINE ICE CREAM

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

PEPPERMINT TEA 2.95

CHAI 2.95

PLEASE NOTE OUR ALLERGEN GUIDE



Wheat



Nuts



Milk



Alt available



Shell fish

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FINE INDIAN DINING

WHITE WINES

2022 SAUVIGNON VDP DU VAL DE LOIRE, VIGNERONS DE VALENÇAY, FRANCE (£28.00/175 ML: £7.50 125ML 4.75):

From the Val de Loire region of France is a delightful expression of the varietal.

It displays vibrant aromas of tropical fruits and citrus, accompanied by zesty acidity and a crisp, refreshing finish.

2022 DOLOMITI PINOT GRIGIO, FRANZ HAAS, TRENTO-ALTO ADIGE, ITALY (£35.00/175ML:£8.95 125ML 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.

2022 MARLBOROUGH SAUVIGNON BLANC, TINPOT HUT, NEW ZEALAND (£39.00/175 ML: £9.95 125ML 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.

2015 WIGAN EDEN VALLEY RIESLING, PETER LEHMANN MASTERS, SOUTH AUSTRALIA (£49):

Vibrant, elegant Australian Riesling with citrus aromas, crisp acidity, lime and green apple flavours and a zesty finish.

2019 GEWÜRZTRAMINER, DOMAINE ROLLY GASSMANN, ALSACE, FRANCE (£59):

Stunning Alsace Gewürztraminer with exotic spice, rose petal, and lychee aromas, rich and full-bodied texture, tropical fruit, ginger, and honey flavours, and balanced acidity.

2022 M3 ADELAIDE HILLS CHARDONNAY, SHAW + SMITH, SOUTH AUSTRALIA (£69):

Cool-climate Adelaide Hills Chardonnay with white peach, citrus blossom, and subtle oak aromas, offering a fresh and vibrant palate.

2021 CHABLIS 1ER CRU L'ESSENCE DES CLIMATS, LAROCHE, BURGUNDY, FRANCE (£79):

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

2021 SAINT-ROMAIN, DAVID MORET, BURGUNDY, FRANCE (£89):

Elegant Burgundy wine from Saint-Romain, exhibiting refined flavours balanced acidity, and a harmonious structure.

2019 MEURSAULT LE LIMOZIN, JEAN-CLAUDE BOISSET, BURGUNDY, FRANCE (£112):

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



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FINE INDIAN DINING

SPARKLING WINES AND CHAMPAGNE

CA DI ALTE PROSECCO SPUMANTE ITALY 200ML (£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, GA' 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.

ROSÉ WINES

VIGNES DE L'ÉGLISE ROSE DE SYRAH 2021, LANGUEDOC, FRANCE (£24.95 175ML £6.95 125ML £4.95)

A delightful rosé wine hailing from the Languedoc region in France.

The 2021 vintage likely offers a bright and refreshing profile with notes of red berries, strawberries, and possibly a hint of citrus.

2022 VINHA GRANDE DOURO ROSÉ, CASA FERREIRINHA, PORTUGAL (BOT: £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.

2022 CÔTES DE PROVENCE ROSÉ, MIRAVAL, FRANCE (£53):

This wine embodies the quintessential Provençal 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.

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FINE INDIAN DINING

RED WINES

2021 VENTOUX ROUGE, FAMILLE PERRIN, SOUTHERN RHÔNE, FRANCE (BOT: £28.00/175ML £7.50 125ML 4.95):

The Ventoux Rouge by Famille Perrin exhibits a deep ruby colour and offers aromas of dark fruits, herbs, and spices. It has a medium-bodied palate with ripe tannins, balanced acidity, and flavours of blackberries, and cherries. The wine concludes with a smooth and lingering finish.

2019 RIOJA GRIANZA, BODEGAS LAN, SPAIN (BOT: £35.00/175ML: £8.95 125ML 5.75):

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

2020 VINHA GRANDE DOURO TINTO, CASA FERREIRINHA, PORTUGAL (BOT: £39.00/175ML: £9.95 125ML 6.95):

Exhibiting a deep ruby colour 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 a touch of minerality.

2022 VALPOLICELLA, ALLEGRINI, VENETO, ITALY (£37):

An expressive red wine from the Veneto region in Italy, displaying a bright ruby colour and exudes aromas of cherries, raspberries, and delicate floral notes. It has a medium-bodied profile with refreshing acidity and supple tannins.

2020 LINAJE ORGANIC MALBEC, PACHECO PEREDA, MENDOZA, ARGENTINA (£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 flavours of ripe dark fruits, chocolate, and a touch of spice.

2022 BOURGOGNE PINOT NOIR LES URSULINES, JEAN-CLAUDE BOISSET, BURGUNDY, FRANCE (£63.00):

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 flavours of cherries, raspberries, and a hint of forest floor.

2019 RIOJA, ORBEN, SPAIN (£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.



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FINE INDIAN DINING

RED WINES (CONT)

2019 CHÂTEAUNEUF-DU-PAPE ROUGE GRAND VIN, CHÂTEAU DE VAUDIEU, SOUTHERN RHÔNE, FRANCE (£79.00):

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

2017 ESPRIT DE TABLAS ROUGE, TABLAS CREEK, CALIFORNIA, USA (£99.00):

An exceptional red wine from Tablas Creek in California, USA. Offering an enticing bouquet of dark berries, spices, and hints of leather. It has a full-bodied and velvety palate, with well-integrated tannins, balanced acidity, and flavours of black cherries, blackcurrants, and a touch of pepper.

The wine demonstrates a remarkable depth and complexity, leading to a long and memorable finish.

2013 AMARONE DELLA VALPOLICELLA, BROLO DEI GIUSTI, VENETO, ITALY (£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, balanced acidity, and rich flavours of raisins, dark chocolate, and a touch of tobacco. The wine boasts a lingering and complex finish.

2015 SAINT-JULIEN, PAVILLON DE LÉOVILLE POYFERRÉ, BORDEAUX, FRANCE (£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, balanced acidity, and flavours of black fruits, graphite, and a touch of spice. The wine showcases an elegant and persistent finish, embodying the character of a classic Bordeaux.



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FINE INDIAN DINING

SWEET WHITE WINES

2018 SAUTERNES, CHÂTEAU LAVILLE, BORDEAUX, FRANCE (37.5 ML) (£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 a hint of vanilla create a decadent and lingering finish.

NV FINO INOCENTE PAGO DE MACHARNUDO, VALDESPINO, PREMIUM COLLECTION, ANDALUCIA, SPAIN (BOT: £44 / 100ML: £5.95):

A dry and delicate Sherry with a pale straw colour. It showcases distinctive aromas of almonds, sea breeze, and bread dough.

On the palate, it is crisp and refreshing, with flavours of green apple, lemon zest, and a hint of saline.

NV 20-YEAR-OLD TAWNY PORT, SANDEMAN, DOURO, PORTUGAL (BOT: £101 / 50 ML: £7.25):

This Port wine exhibits a beautiful amber colour and offers complex aromas of dried fruits, caramel, and nuts.

It has a silky and smooth texture, with layers of flavours including figs, dates, toasted almonds,

and a hint of butterscotch. The wine's long and harmonious finish is marked by a touch of sweetness and balanced acidity, showcasing the elegance and maturity of a well-aged Tawny Port.



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FINE INDIAN DINING

SPIRITS | BEERS

25ML 50ML

25ML 50ML

VODKA

BELVEDERE	5.50	9.95
ABSOLUT	4.50	8.50
OXFORD RYE	5.95	10.50
DESI DARU	6.50	11.95

GIN

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)	4.10
KING COBRA, 5.2% (375 ML)	5.95
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

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,	7.50
BUMBU THE ORIGINAL,	5.95
FIVE RIVERS RUM - WHITE SPICED RUM	7.95
TIDAL PREMIUM GOLDEN RUM	7.95

BRANDY

COURVOISIER VS COGNAC	5.95
H BY HINE VSOP	7.95
CLOS MARTIN XO	9.95

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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FINE INDIAN DINING