dilli

FINE INDIAN DINING

at

Your Table

Signature Indian dining,
prepared to enjoy at home.

COLLECTION

Tuesday to Sunday

5pm to 7pm

Minimum order £50

Order exclusively online at

thedilli.co.uk

24 High Street, Haslemere, GU27 2HD

01428 771819

dilli
FINE INDIAN DINING

TO BEGIN

Papad & Preserves £4.95
Lentil crisps · a selection of house chutneys

Punjabi Samosa £8.50
Fine pastry · potato & pea · slow-cooked chole

Gilafi Seekh £9.95
Charcoal lamb seekh · sweet pepper · mint

Jhol Momo £10.50
Chicken dumplings · warm tomato & sesame jhol

FROM THE GARDEN

Dal Makhani £9.50
Slow-cooked black lentils · butter · gentle smoke

Saag Paneer £9.95
Paneer · silky spinach · garlic · fenugreek

Aloo Udayagiri £9.50
Crisp baby potatoes · curry leaf · coriander

DILLI SIGNATURES

Murgh Makhani 1947 £18.95
Tandoori chicken · heritage tomato · fenugreek

Chicken Tariwala £17.50
Slow-cooked chicken · ginger · black cardamom

Lamb Rogan Josh £21.95
Roasted lamb shoulder · Kashmiri chilli · fennel

Goan Prawn & Kokum £24.95
King prawns · kokum · Goan chilli

Dum Pukht Biryani £19.95
Chicken or lamb · saffron basmati · raita

ACCOMPANIMENTS

Aged Basmati £4.95
Gently steamed, aged basmati

Saffron Pilau £5.95
Aged basmati · saffron · fragrant whole spices

Butter Naan £5.95
Tandoor-baked naan · butter

Roasted Garlic Naan £5.95
Tandoor-baked naan · roasted garlic · coriander

FROM THE SIGDI (TANDOOR)

Konkan Jhinga £24.95
Charcoal king prawn · spiced edamame · raw mango · coconut

Tandoori Murgh £17.95
Chicken · green chilli · coriander root · charred lime

Aged Lamb Sekuwa £19.95
Dry-aged lamb chop · Nepalese aromatics · fermented tomato achar

Please tell our team about any food allergy or intolerance before ordering.
Our kitchen handles nuts and other allergens. Descriptions are not full ingredient lists.