



## CHAI KE SATH

(until 5pm only)



### Aloo Patties 5

Indian potato puff pastry or potato turnovers, filled with cottage cheese, garam masala powder, ginger, butter

[Dairy, Vegetarian]

### Samosa Sandwich 5

Potatoes, garam masala, cinnamon, lemon juice

[Gluten, Vegan]

### Bread Pakora 6

A pakora or fritter. bread slices, gram flour, and spices stuffed with cottage cheese

[Dairy, Gluten, Vegetarian]

### Punjabi Samosa - 1pc/2pc 2/3

Potatoes, green peas, fennel, garam masala, ginger

[Gluten, Vegan]

### Paneer Pakora 6

Spicy potato filling sandwiched between burger buns and layered with spicy chutney

[Gluten, Vegan]

### Mini Triangle Samosa Veg / Keema 5/6

Puff pastry filled with peas and potatoes

[Gluten, Vegetarian]

### Aira's Special - Masala Vadda 6

Chana dal, ginger, curry leaves, green chilli, deep frying

[Vegan]



## KATHI ROLLS

(until 5pm only)



### Egg Kathi Roll 6

Layered paratha wrap with a filling of egg, green chutney or sauces etc

[Egg, Gluten]

### Chicken Tikka Kathi Roll 8

Layered paratha wrap with a filling of shredded chicken, egg, green chutney sauces etc

[Egg, Gluten]

### Lamb Kathi Roll 9

Layered paratha wrap with a filling of shredded lamb, egg, green chutney sauces etc

[Egg, Gluten]

### Paneer Tikka Kathi Roll 7

Paratha wrap with a filling of Cottage cheese, green chutney or sauces, shredded veggies etc

[Dairy, Gluten, Vegetarian]



## CHAAT GALI



### Delhi's Gol Gappe 7

Semolina balls, potatoes, black chickpeas, kachri powder, rock salt

[Gluten, Vegan]

### Dahi Bhalla Papdi Chaat 8

Soft lentil balls, caraway crisp, sweet yoghurt, chutney

[Dairy, Gluten, Vegetarian]

### Aaloo Tikki Chole Chaat 7

Fried potato peas petti, yogurt, chutneys, masala chickpea, gram flour crisps

[Dairy, Gluten, Vegetarian]

### Samosa Chaat 7

Samosa, yogurt, chutneys, masala chickpea, gram flour crisps

[Dairy, Gluten, Vegetarian]

### Bhel Puri 6

Puffed rice, papdi, sev, spices

[Vegan]

### Sadak Wale Matar Kulche 8

Dried peas, onion, spices, served with baked Indian flat bread

[Gluten, Vegan]

### Watermelon Feta Chaat 8

Feta cheese, coriander pesto, roasted seeds

[Dairy, Vegetarian]



## PARANTHEIN WALI GALI



### Aaloo Parantha 7

Whole wheat, garam masala, ginger, russet potatoes, cilantro

[Gluten, Vegan]

### Gobhi Parantha 7

Cauliflower, whole wheat flour, ginger, chaat masala, garlic

[Gluten, Vegan]

### Paneer Parantha 8

Cottage cheese / paneer, wheat flour, garam masala powder, green chillies, ajwain

[Dairy, Gluten, Vegan]

### Mooli Parantha 8

Radish, wheat flour, garam masala powder, green chillies

[Gluten, Vegan]

### Andda Parantha 8

Egg - omelette, wheat flour, garam masala powder, green chillies

[Egg, Gluten, Spices]

(All Paranthas come with a portion of Raita & Pickle)



## DELHI'S PAN-ASIAN TREAT



### Chilli Paneer 10

Fried cottage cheese, szechuan pepper, honey chilli, sesame, Scallions

[Dairy, Gluten, Vegetarian]

### Vegetarian Momos 10

Stuffed veg steamed buns, served with cheese burnt garlic & momo's sauce Veg

[Dairy, Gluten, Vegetarian]

### Chicken Momos 10

Stuffed chicken steamed buns, served with cheese burnt garlic & momo's sauce

[Dairy, Gluten]

### Gobhi Manchurian 10

Crispy fried cauliflower, corn flour, sauces & sauces

[Vegan]

### Sesame Fried Chicken 10

Crispy fried chicken, chilli garlic sauce, roasted sesame, scallions

[Sesame, Gluten]

### Crispy King Prawns 12

Crispy fried king prawns, chilli sauce, garlic mayo

[Shellfish, Gluten, Sesame]



## CRISPY DELISH



### Plain Dosa 6

Thin Crispy bettered crepe plain/stuffed served with sambar & chutneys

[Vegan]

### Masala Dosa 7

Stuffed with potatoes, spices, onions

[Vegan]

### Paneer Dosa 9

Cottage cheese, spices

[Dairy, Vegetarian]

### Keema Dosa 9

Minced lamb, spices, corriander

### Uttapam 9

Topped with onions, tomatoes, corriander

[Vegan]

### Iddli 8

Steamed rice batter, served with Sambar and chutney

[Vegan]

### Sambar Vadda 8

Lentils, spices, coconut chutney

[Vegan]



## NIBBLE TREATS



### Stuffed Olives 6

Fresh olives, lemon zest, fennel seeds, red pepper flakes, garlic & herbs

[Vegan]

### Crispy Fried Wings 8

Cornflour, red pepper sauce, sesame

[Gluten, Sesame]

### Kurkuri Bhindi 8

Crispy shredded okra, gram flour, spiced

[Gluten, Vegan]

### Peri Peri Calamari 10

Battered fried calamari rings, peri-peri masala

[Gluten, Shellfish]

### Poppadum Basket 3

Assorted poppadom with homemade chutneys & philadelphia dip

[Dairy, Gluten, Vegan]





## SMALL PLATES



### Grilled Sweet Potato 8

Sweet potato, salt, pepper  
[Gluten, Vegan]

### Tandoori Soya Chaap 9

Chargrilled soya protein chunks  
[Dairy, Gluten, Vegan]

### Mogo-Masala / Mari 7

Steamed fried casava, chilli sauce / garlic, black pepper  
[Vegan]

### Amritsari Fish Fry 10

Punjab special spiced coated fried fish  
[Gluten, Shellfish]

### Paneer Tikka 10

Indian cottage cheese, kashmiri chilli, bell pepper, tandoor grilled  
[Dairy, Vegetarian]

### Charcoal Lamb Chops 15

Char grilled spiced lamb chops  
[Dairy]

### Lamb Seekh Kabab 12

Minced spiced lamb, skewered & char-grilled, chutney  
[Dairy]

### Chicken Tikka 10

Char Grilled, Spiced yoghurt marinated chicken morels, mint-cilantro chutney  
[Dairy]

### Tandoori Prawns 15

King prawns, pickled spice yoghurt, chargrilled  
[Dairy, Shellfish]



## SHARING PLATTERS



### Non-Veg Grill Family Platter 25

Chicken tikka / malai tikka, lamb seekh, amritsari fish fry, chicken wings  
[Dairy]

### Veg-Family Platter 21

Paneer tikka, gobhi manchurian, tandoori soya chaap, sweet potato  
[Dairy, Vegetarian]

### Tandoori Chicken - Whole/ Half 17/19

Whole char-grilled chicken, chutney, peri-peri chips  
[Dairy]



## LARGE PLATES



### AIRA'S Special - Aaloo Methi 8

Potatoes cooked with Fenugreek leaves in a traditional home recipe  
[Vegan]

### AIRA'S Special - Lamb Akhani 14

Slow cooked Lamb in Traditional home recipe  
[Dairy]

### AIRA'S Special - Chetinad Fish Masala 15

Slow cooked Lamb in Traditional home recipe  
[Shellfish]

### DELHI ke Chole 9

Chickpeas cooked in a popular Punjabi style  
[Dairy, Vegan]

### Aberguine Bharta-Bhaja 9

Smoky Roasted spiced Aubergine, Peas, fritters  
[Vegan]

### DELHI KT SPECIAL Dal Makhani 10

Whole black lentil, simmered on slow cooking, finished with cream and butter  
[Dairy, Vegetarian]

### Double Tadka Dal 8

Yellow lentils, simmered on slow cooking typical dhabba style  
[Vegetarian]

### Purani Delhi Chicken Korma 12

Home Style Chicken curry  
[Dairy]

### Keema Kaleji 12

Lamb minced, green peas, fire smoked Chilli

### Rajsthani Lamb Masala 14

Hunting cultured Smoked lamb curry, Hand-ground Spices  
[Dairy]

### Malabari Prawns Curry 15

Tiger Prawns, coconut, mustard, curry leaf & spices  
[Shellfish]

### Daryaganji Butter Chicken 12

Tandoor roasted chicken, creamy nut tomato sauce, in butter  
[Dairy]

### Paneer Makhan Masala 11

Cottage Cheese, Creamy tomato sauce, fenugreek, white butter  
[Dairy, Vegetarian]

### Subz Tawa Masala 10

Seasonal fresh mix vegetables  
[Vegan]



## BIRYANI POTS



### AIRA'S Special - Lamb Biryani 15

Traditional recipe of lamb infused with almost 36 different spices and yoghurt  
[Dairy]

### DELHI-6 Lamb Biryani 14

Chandni chowk dum cooked lamb biryani  
[Dairy]

### DELHI-6 Murgh Dum Biryani 12

Chandni chowk dum chicken biryani  
[Dairy]

### Subz Biryani 11

"Seasonal veg., paneer, cardamom, saffron, basmati rice veg"  
[Dairy, Vegetarian]

(All Biryani's come with a portion of Raita)



## THALI TEASERS



### Vegetarian Thali 22

2 Chapathis, 1 portion of Rice 1 Daal, 2 Vegetable Dishes, 1 Raita, 1 Desert (moong dal halwa) accompanied by Poppadums, Salad & Pickle  
[Dairy, Vegetarian]

### Non-Vegheterian Thali 26

2 Chapathis, 1 portion of Rice 1 Daal, 1 Vegetable, 1 Non-Veg Dish, 1 Raita, 1 Desert (moong dal halwa) accompanied by Poppadums, Salad & Pickle  
[Dairy, Gluten]



## BREAD MAKING



### Pudina Laccha Paratha 4

Wheat flour, ghee, mint  
[Dairy, Gluten, Vegetarian]

### Tandoor Roti 3

Wheat flour, plain/butter cooked in the tandoor  
[Gluten, Vegetarian]

### Plain / Butter / Cheese / Garlic Naan 3 / 4 / 4 / 5

Flour, plain/butter cooked in the tandoor  
[Dairy, Gluten, Vegetarian]



## SIDE WALK



### Cucumber Raita 5

Cucumber, tomato, coriander, roasted cumin, black salt  
[Dairy, Vegetarian]

### Pullao Rice 5

Basmati rice, olive oil, saffron threads  
[Vegan]

### Steamed Basmati Rice 4

Plain basmati rice  
[Vegan]

### Garden Fresh Green Salad 6

Cucumber, onion, tomato, lemon & chilli  
[Gluten, Vegan]



## MEETHI GALIYAN



### Gajar ka Halwa 8

Carrot & milk fudge pudding  
[Dairy, Vegetarian]

### Gulab Jamun Sundae 7

Solid milk balls, cardamom Ice cream, marshmallow, biscoff  
[Dairy, Gluten, Vegetarian]

### Faluda Kulfi 7

Traditional indian Ice-cream, basil seeds, vermicelli noodles, rose  
[Dairy, Gluten, Vegetarian]

### Ice Cream - Chocolate/Vanila/Strawberry 6

Ice creams served with chocolate truffles  
[Dairy, Vegetarian]