

## CHAAT STREET

### AALOO TIKKI CHOLE CHAAT 7

Fried potato, yogurt, chutneys, masala chickpea

### SAMOSA CHAAT 7

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

### DAHI BHALLA PAPDI CHAAT 8

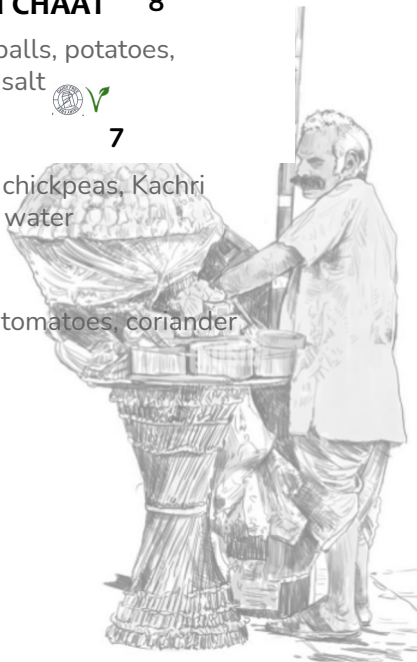
Semolina crisps, lentil balls, potatoes, chickpeas, yogurt, rock salt

### DELHI'S GOL GAPPE 7

Wheat balls, potatoes, chickpeas, Kachri powder, rock salt, mint water

### BHEL PURI 7

Puffed rice, papdi, sev, tomatoes, coriander and spices



## SWEET TOOTH

### ICE CREAM - CHOCOLATE / VANILA / STRAWBERRY 6

Choice of ice creams served on its own

### GULABJAMUN - ICECREAM 7

Solid semolina & milk balls, cardamom served with ice-cream

### FALUDA KULFI 7

Frozen milk custard served with vermicelli, basil seed and nuts

### GAJAR KA HALWA 8

Carrot & milk fudge pudding

### MOONG DAL HALWA 9

Yellow lentils, ghee & milk fudge pudding

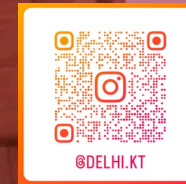


# DELHI KA TADKA

## FROM THE ROOTS OF DELHI



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### DELHI KA TADKA

Address : 99A Victoria Rd, Ruislip HA4 9BN

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At Delhikt, our philosophy revolves around offering a rich array of spices and flavours that elevate your dining experience without overwhelming you with heat. Instead of relying on chili ratings to indicate the spiciness of our dishes, we believe in a more nuanced approach. Each dish is crafted to showcase the intricate balance of spices that define our cuisine. To ensure you enjoy the perfect level of spice suited to your taste, we invite you to consult with a member of our team.

This personalized service ensures that your meal is tailored to your preferences, allowing you to fully appreciate the diverse and rich flavours that Delhikt is known for.



## SELECTION BEFORE 5PM

### CANTEEN PATTIES - AALOO✓ / CHICKEN / LAMB 7

Golden flaky pastry, seasoned choice of mixture, cumin, coriander, chili

### PAKORA'S - BREAD✓ / PANEER 6

Bread/paneer/mixed vegetables, spiced chickpea flour batter

### PUNJABI SAMOSA's - 2 Pc✓ 3

Golden-brown pastries filled, spiced potatoes & herbs.

### KATHI ROLLS - PANEER / CHICKEN / LAMB 9

Paneer tikka/chicken tikka/lamb seekh flaky paratha, onions, salad leaves, mint-coriander chutney

### DOSAI - PLAIN✓ / MASALA✓ / PANEER 8

Crepe of fermented batter of rice and lentils, served with coconut chutney, tangy tomato chutney & sambar

### UTTAPAM✓ 8

Fresh vegetables, onions, tomatoes, green chillies, coriander.

### IDDLI SAMBAR✓ 8

Fluffy steamed rice cakes, served with coconut chutney, tomato chutney & sambar

## BREAK YOUR FAST WITH (SAT-SUN 10am-12pm)

### AALOO PURI - BHANDARE WALE✓ 9

Fluffy deep-fried Indian bread with a flavourful potato curry.

### AMRITSARI KULCHAS PANEER / AALOO 9

Oven-baked flatbreads are stuffed spiced potatoes, onions & herbs

### CHOLE BHATOORE 14

Soft, fluffy deep-fried bread, spicy chickpea curry & onions

### PARANTHA'S - AALOO / GOBHI / PANEER / MOOLI 8

Oven baked wheat flatbreads stuffed with potatoes/cauliflower/paneer/radish, spices, herbs, served with a creamy yogurt & tangy pickle



VEGETARIAN WARMUPS

- CHILLI PANEER10

Fried cottage cheese, Szechuan pepper, honey chilli, scallions
- GOBHI CRUNCHCHURIAN10

Crispy fried cauliflower, corn flour & sauces
- MOMO MAGIC (VEG)9

Steamed dumplings, cabbage, carrot, and onion filling
- SMOKIN' SQUARES10

Paneer tikka (Indian cottage cheese), onion, peppers, tandoori & grilled
- ONION TORNADOS8

Golden crispy onion bhajis / fritter, gram flour, cumin, coriander and garam masala
- MEAT CHICKEN & FISH WARMUPS
- AMRITSARI FISH BITES10

Spiced & coated fried tilapia fish, mint chutney with salads
- SEAR AND SPICE LAMB CHOPS15

Char grilled spiced lamb chops accompanied with mint chutney
- CHICKEN ANGARA TIKKA10

Char grilled, spiced marinated chicken thighs, mint chutney
- MURG MALAI TIKKA10

Chicken thigh meat is steeped overnight in garlic, ginger, coriander stems and a little cream.
- SHAHI LAMB SEEKH12

Minced spiced lamb, skewered & char-grilled, with mint chutney
- FIERY TANDOORI PRAWNS15

Chargrilled king prawns, pickled spice yogurt
- MOMO MAGIC – CHICKEN11

Steamed dumplings, cabbage, carrot, and chicken filling
- FLAMIN' LOLLIPOP WINGS10

Chicken wings, sesame seeds, coated in a hot, tangy sauce, served with a side dip

WHILE YOU WAIT

- KURKURI BHINDI8

Crispy shredded okra, gram flour, spiced with hot chilli sauce
- PEANUT CHAKHNA6

Roasted peanuts, onions, tomatoes, and green chilies lemon juice
- POPPADUM BASKET5

Assorted poppadom's with mint, mango and soft cheese & chilli dips

VEGETARIAN SPECIALITIES

- AIRA'S SPECIAL - ALLOO METHI9

Potatoes cooked with fenugreek leaves in a traditional home recipe
- DAL MAKHANI10

Whole black lentil, cream & butter, served with onions & chillies
- SMOKY TANDOORI BHARTA10

Fire-roasted aubergines mash, onions, tomatoes & spices
- DOUBLE TADKA DAL9

Dhaba style yellow lentils, tempered with red chillies
- PALAK PANEER11

Paneer, spinach gravy, spices, garlic
- SHAHI PANEER11

Paneer cubes , velvety tomato & butter-based gravy, spices & cream
- SUBZ TAWA FRY11

Medley of fresh seasonal vegetables, cooked on a tawa (flat griddle)

A discretionary service charge will be applied to your bill.

If you have any allergies, please inform a member of our team, as we may need to take special precautions.

Our menu is prepared with a variety of ingredients, including common allergens. While we take every possible care, we cannot guarantee the complete absence of allergen cross-contamination.

Dairy free

Nuts

Vegan

Gluten free

Curcstean

Fish

Sesame

AUTHENTIC DELHI'S GASTRONOMICAL FEAST

MEAT CHICKEN & FISH SPECIALITIES

- AIRA'S SPECIAL - LAMB AKHANI14

Slow cooked lamb in traditional home recipe, green chilies, yogurt, coriander (On-the-Bone)
- BUTTER CHICKEN12

Tandoor roasted chicken, creamy tomato sauce in butter & cream
- OLD DELHI CHICKEN CHANGEZI12

Authentic old Delhi recipe of red colored gravy, yogurt, tomatoes, onions, fragrant spices (On-the-Bone)
- FISH MASALA15

Flaky tilapia fish fillets in gravy made with tomatoes, onions
- MALABARI PRAWNS CURRY15

Prawns, coconut, mustard, bell peppers, curry leaf & spices
- LAAL MAAS14

Lamb curry in a sauce of yogurt & hot spices (On-the-Bone)
- CHICKEN KADHAI12

Char grilled chicken morels, green peppers in tomato-based curry

DELHI'S BIRYANI POTS

- VEGETABLE BIRYANI11

Seasonal vegetables, paneer, cardamom, saffron, basmati rice
- DELHI-6 CHICKEN BIRYANI12

Chicken marinated in aromatic spices, fragrant basmati rice, caramelized onions, saffron, fresh herbs, layered to perfection. (On-the-Bone)
- DELHI-6 LAMB BIRYANI14

Tender pieces of lamb marinated in traditional spices, slow-cooked with aromatic basmati rice, fried onions, saffron, fresh herbs (On-the-Bone)

\*All biryani's come with a portion of raita

SPECIAL THAALI OPTIONS

- REGULAR VEGETARIAN THALI22

Tandoori (roti/naan), rice, daal (makhani/tadka), 2 vegetables, raita, dessert, poppadum's, salad/pickle
- NON - VEGETARIAN THALI26

Tandoori (roti/naan), rice, daal (makhani/tadka), 1vegetable, 1non-veg (lamb/chicken), raita, dessert, poppadum's, salad/pickle

BREADS

- NAANS - PLAIN/BUTTER/GARLIC/CHILLI GARLIC/CHEESE4

Flour, plain/butter cooked in the tandoor
- LACCHA PARANTHA4

Wheat flour, plain/butter cooked in tandoor
- TANDOORI ROTI3

Wheat flour, plain/butter cooked in tandoor

SIDEWALK

- STEAMED BASMATI RICE4

Plain basmati rice
- PULLAO RICE5

Basmati rice, olive oil, saffron threads
- CUCUMBER RAITA5

Cucumbers, chopped onions in juicy in creamy yogurt
- DESI GREEN SALAD6

Cucumber, onion, tomato, lemon & chillies
- CHIPS - PLAIN / MASALA/ LOADED7

Potato/per-peri/cheese ( if opted for)

CLASSIC BRITISH FAVOURITES (available upon special request for events, large gatherings, and dine-in orders only)

- CHILLI CHICKEN10

Crispy fried chicken coated in a perfectly seasoned batter
- ROGHAN JOSH14

Kashmiri delicacy, tender pieces of lamb in tomato gravy & spices.
- RHARHA LAMB14

Boneless lamb pieces infused with lamb mince, spices and yogurt
- KADHAI PANEER11

Paneer cubes, tomato-based gravy, capsicum and onions
- SAAG ALLOO10

Potatoes, spinach gravy, spices, garlic
- MIXED FAMILY PLATTER52

Chicken tikka, lamb seekh, amritsari fish, lollipop chicken, paneer tikka, gobi manchurian , samosa chaat, onion bhaji (choose any three veg & three non-veg)