

BREADS

NAANS – PLAIN / BUTTER / GARLIC / CHILLI GARLIC (V^) **3.95**

Flour freshly baked in the tandoor

CHEESE NAANS – PLAIN CHEESE / ROSEMARY / CHILLI **4.95**

Flour freshly baked in the tandoor with added cheese

LACCHA PARANTHA **3.95**

Wheat flour freshly baked cooked in tandoor

TANDOORI ROTI (V^) **3.25**

Wheat flour freshly baked in tandoor

SIDEWALK

STEAMED BASMATI RICE (D G V) **3.95**

Plain basmati rice

PULLAO RICE (G) **4.95**

Basmati rice, saffron threads, spices

LEMON RICE (D G M) **4.95**

Rice, turmeric, lemon juice, chillies, rye

CUCUMBER RAITA (G) **4.95**

Cucumbers, chopped onions in creamy yogurt

DESI GREEN SALAD (D G V) **5.95**

Cucumber, onion, tomato, lemon & chillies

CHIPS - PLAIN / MASALA/ LOADED (D^ G V^) **6.50**

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

SWEET TOOTH

MOONG DAL HALWA (N) **9.50**

Yellow lentils, butter & milk fudge pudding

GULAB JAMUN – ICE CREAM * **6.95**

Semolina & milk balls, cardamom served with ice-cream

FALUDA KULFI **6.95**

Frozen milk custard served with vermicelli, basil seed and nuts

GAJAR KA HALWA (N) **7.95**

Carrot & milk fudge pudding

ICE CREAM - CHOCOLATE / VANILLA / STRAWBERRY **5.95**

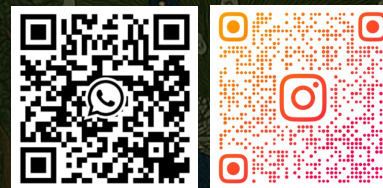
Choice of ice creams served on its own

* Taster menu dessert option in the Thali section

DELHI
KA TADKA

FROM THE ROOTS OF
DELHI

Become a part of the Delhikt family by scanning these QR codes below. You'll receive our latest menus, exclusive discount codes, event updates, promotional vouchers, and more!



Follow us on :



DELHI KA TADKA

Address : 99A Victoria Rd, Ruislip HA4 9BN

Phone : 01895 674488

Website : www.delhikt.com

At Delhikt, we celebrate a rich variety of spices and flavours that enhance your dining experience without overpowering you with heat. Instead of chilli ratings, we tailor our spices your taste. For a spice level that suits you best, simply speak to 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.

We also cater to home parties, gatherings , pooja ceremonies and birthday parties, and have recently collaborated with Aira's Kitchen to provide delicious office lunches and tiffin's — explore the menu at www.airakitchen.com or feel free to ask a member of staff for further details



SELECTION BEFORE 5PM

PAKORA'S – BREAD / PANEER (D^ G^ V^) **6.25**

Bread/paneer/mixed vegetables, jalapenos

PUNJABI SAMOSA's - 2 Pc (D V) **3.95**

Golden-brown pastries filled, spiced potatoes & herbs.

KATHI ROLLS - PANEER / CHICKEN / LAMB **8.50**

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

DOSA - PLAIN / MASALA / PANEER (M G V^) **7.95**

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

IDDLI's (M G D V) **7.95**

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

AALOO PURI DHABBA STYLE (D V) **8.95**

Fluffy deep-fried Indian bread with a potato curry.

AMRITSARI KULCHAS – PANEER / AALOO (D^ V^) **8.50**

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

PARANTHA'S - AALOO / GOBHI / PANEER / MOOLI (D^ V^) **8.50**

Pan fried wheat flatbreads stuffed with potatoes/cauliflower/paneer/horseradish, spices, herbs, served with a creamy yogurt & tangy pickle

KIDS SELECTION

*** CHIPS – PLAIN / MASALA / LOADED (D^ G V^)** **4.50**

CHICKEN NUGGETS MEAL (G) **6.95**

serves with fries, ketchup & fruit shoot

*** BUTTER CHICKEN BURGER MEAL** **8.50**

serves with fries & fruit shoot

*** ALOO TIKKI BURGER MEAL (D V)** **7.50**

serves with fries & fruit shoot

KATHI ROLLS - PANEER / CHICKEN (D^) **8.50**

DOSA / IDDLI (M G V) **7.95**

PARANTHA - AALOO / CHEESE (D^ V^) **8.50**

*** BUTTER CHICKEN WITH RICE (G)** **11.50**

*** SHAHI PANEER WITH RICE (G)** **9.95**

*Please note that portion sizes are smaller than regular À la carte meals

WHILE YOU WAIT

- KURKURI BHINDI (D G V)

7.95

Crispy shredded okra, gram flour, spiced with hot chilli sauce
- PEANUT CHAKHNA (N D G)

5.95

Roasted peanuts, mixed with chopped onions, tomatoes, and green chilies in lemon juice
- POPPADUM BASKET (V^)

4.95

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

VEGETARIAN WARMUPS

- KATHAL KE KABAB (D G)

11.95

Tender raw jackfruit blended with aromatic spices & herbs
- FIERY’ SOYA CHAAP (M G)

9.95

Tandoori soya protein chunks, coriander, spices
- SHAKARKANDI IN FLAMES (M G)

8.95

Sweet Potato cooked in the tandoor sprinkled with Indian spices
- ONION BHAJIA’S (D G V)

7.95

Onion’s, gram flour, cumin, coriander and spices added mozzarella (if opted)
- FLAMIN’ PANEER TIKKA (M G)

9.95

Paneer tikka (Indian cottage cheese), onion, peppers, in tandoor

MEAT CHICKEN & FISH WARMUPS

- LAMB SEEKH KABAB (D G)

12.50

Minced spiced lamb, skewered in tandoor, with mint chutney. Traces of egg.
- AMRITSARI FISH BITES (M D G)

10.95

Spiced & coated fried tilapia fish, mint chutney with salads
- CHICKEN TIKKA (M G)

10.95

Spiced & marinated chicken thighs, cooked in clay oven served with mint chutney
- LAMB CHOPS SEARED & SPICED (G)

14.95

Char grilled spiced lamb chops accompanied with mint chutney
- FIERY TANDOORI PRAWNS (C M G)

14.95

King prawns, pickled spice, yogurt with mint chutney

SHARING WARMUP PLATTERS

- VEGETARIAN PLATTER (M)

17.95

Soya chaap, paneer tikka, gobhi manchurian & sweet potato
- NON- VEGETARIAN PLATTER (M F G)

22.95

Lamb seekh, chicken tikka, amritsari fish, chilli chicken
- MIXED GRILLED PLATTER (M F)

35.95

Chicken tikka, lamb seekh, amritsari fish, paneer tikka, soya chaap, gobhi manchurian

AUTHENTIC DELHI’S GASTRONOMICAL FEAST

VEGETARIAN SPECIALITIES

- AIRA'S SPECIAL - ALLOO METHI (G V^)

9.50

Potatoes cooked with fenugreek leaves in a traditional home recipe
- DAAL MAKHANI (G)

11.50

Whole black lentil, cream & butter, served with onions & chillies
- SMOKY BAIGAN BHARTA (G)

10.50

Fire-roasted aubergines mash, onions, tomatoes & spices
- DELHI KE CHOLEY (G V^)

9.95

Chickpeas in onion and tomato curry
- DOUBLE TADKA DAL (G V^)

9.95

Dhaba style yellow lentils, tempered with red chillies
- PALAK PANEER (G)

10.95

Paneer, spinach, spices, garlic
- SHAHI PANEER (G)

10.95

Paneer cubes, tomato & butter-based gravy, spices & cream
- SAAG ALLOO (G V^)

10.50

Potatoes, spinach gravy, spices, garlic
- KADHAI PANEER (G)

10.95

Paneer cubes, tomato-based gravy, peppers & onions
- SUBZ TAWA FRY (G V^)

11.50

Medley of fresh seasonal vegetables, cooked on a tawa (flat griddle)
- BHINDI MASALA (G V^)

11.95

Tender okra sautéed with onions, tomatoes, and aromatic home-made Indian spices.

SPECIAL THALI (Taster Menu)

VEGETARIAN THALI			
Vegetables, daal (makhani/tadka), raita, rice, bread(roti/naan), poppadum’s, pickle	Daal & 1 Veg	15.95	
	Daal & 2 Veg	19.95	
	Add dessert* (optional)	4.00	
NON - VEGETARIAN THALI			
Vegetable, non-veg (lamb/chicken), daal (makhani/tadka) raita, bread (roti/naan), rice, poppadum’s, pickle	Daal & 1 curry	19.00	
	Daal , 1 Veg & 1 curry	23.00	
	Add dessert* (optional)	4.00	

MEAT CHICKEN & FISH SPECIALITIES

- AIRA'S SPECIAL - LAMB AKHNI (G)

14.95

Slow cooked lamb in traditional home recipe, green chilies, yogurt, coconut & coriander (On-the-Bone)
- OLD DELHI CHICKEN KORMA (G)

12.95

Authentic recipe of gravy, yogurt, onions, foxnuts & fragrant spices (On-the-Bone)
- BUTTER CHICKEN (G)

12.95

Tandoor cooked chicken, creamy tomato sauce in butter & cream
- CHETINAD FISH MASALA (M F D G)

14.95

Flaky fish fillets in gravy made with tomatoes, garlic & onions infused with array of spices
- MALABARI PRAWNS CURRY (M C G)

14.95

Prawns, coconut, mustard, bell peppers, curry leaf & spices
- RAJASTHANI LAAL MAAS (M G)

13.95

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

11.95

Succulent chicken thighs, peppers in tomato-based curry
- PALAK CHICKEN (G)

11.95

Boneless chicken thighs cooked with spinach infused with black peppers & spices
- RARA LAMB (M G)

14.50

Boneless lamb pieces infused with lamb mince. Traces of egg.
- KASHMIRI ROGHAN JOSH (M G)

13.95

Slow-cooked lamb simmered in a rich, aromatic gravy of yogurt, kashmiri chillies, and traditional spices

DELHI KT’S BIRYANI POTS

- VEGETABLE BIRYANI (G V^)

11.95

Seasonal vegetables, paneer, cardamom, saffron, basmati rice
- DELHI-6 CHICKEN BIRYANI (G)

11.95

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

13.95

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

*All biryanis are served with raita

CHAAT STREET

- DELHI'S GOL GAPPE (D V)

7.95

Hollow wheat balls, potatoes, chickpeas, rock salt, mint water
- AVOCADO CHAAT (D G V)

7.95

Avocado, potato, onion, chilli, coriander, tomato, green leaf
- SAMOSA CHAAT

7.95

Samosa, yogurt, chutneys, masala chickpea
- DAHI BHALLA PAPDI CHAAT(G)

7.95

Semolina crisps, lentil balls, potatoes, chickpeas, yogurt, rock salt
- KALE CHAAT (G V^)

7.95

Fried kale fritter with chopped onion, tomato, chickpeas, yogurt, coriander and tomato chutney
- AALOO TIKKI CHAAT (G)

7.95

Potato, yogurt, chutneys, masala chickpea
- BHEL PURI (D V)

7.50

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

DELHI SPECIALS

CHOLE BHATOORE

12.95

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

MAKKI KI ROTI & SARSON KA SAAG (M G)

14.50

Slow-cooked mustard greens seasoned with garlic, ginger, and ghee, served with golden flatbreads crisped on the tawa

DESI - CHINESE CHAOS

GOBHI MANCHURIAN (G V)

9.95

Crispy fried cauliflower, corn flour & sauces

CHILLI PANEER (G)

9.95

Fried cottage cheese, Szechuan pepper, honey chilli, scallions

VEGETARIAN MOMOs (S D G V)

8.95

Steamed dumplings, cabbage, carrot, and onion filling

CHILLI CHICKEN

9.95

Crispy fried chicken coated in a perfectly seasoned batter

CHICKEN MOMOs (S D)

10.95

Steamed dumplings, cabbage, carrot, and chicken filling

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.

V

Vegan

G

Gluten free

C

Crustaceans

F

Fish

^

Please check with our staff for 'caret' signs so we can customize your dietary needs further

D

Dairy free

N

Nuts

S

Sesame

M

Mustard