

Sides & Accompaniments

DOUBLE TADKA DAL (side) 6.4 (main) 9

Dhaba style yellow lentils, tempered with red chillies (VG)*

SMOKY BAIGAN BHARTA (side) 6.4 (main) 10.5

Fire-roasted aubergines mash, onions, tomatoes & spices (VG)*

DELHI KE CHOLEY (side) 6.4 (main) 9.4

Chickpeas in onion and tomato curry (V)

AIRA'S SPECIAL - ALLOO METHI (side) 7.4 (main) 10.5

Potatoes cooked with fenugreek leaves in a traditional home recipe (VG)*

SAAG ALLOO (side) 6.4 (main) 9.4

Potatoes, spinach gravy, spices, garlic (VG)* (D)

JEERA ALLOO (side) 6 (main) 8.5

Golden-fried potato cubes, cumin seeds, fresh ginger (VG)*

STEAMED BASMATI RICE 4.9

Plain basmati rice (VG)

PULLAO RICE 5.5

Basmati rice, saffron threads, spices (VG)*

LEMON RICE 5.9

Rice, turmeric, lemon juice, chillies, rye (V)

MUSHROOM RICE 6.2

Sautéed mushrooms and rice finished with crispy garlic flakes. (V)

CUCUMBER RAITA 4.9

Cucumbers, chopped onions in juicy creamy yogurt (D)

DESI GREEN SALAD 6.5

Cucumber, onion, tomato, lemon & chillies (VG)

ONION SALAD 3.9

Sliced onion, lemon wedges & green chillies (VG)

CHIPS - PLAIN / MASALA / LOADED 6.5

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

DKT Thali (Taster Menu)

VEGETARIAN THALI – SUPREME 15

Vegetables, daal (makhani/tadka), raita, rice, bread (roti/naan), poppadum's, salad/pickle (V) (G)

VEGETARIAN THALI – DELUXE 19

Vegetables, daal (makhani/tadka), raita, rice, bread (roti/naan), poppadum's, salad/pickle. Dessert add-on available (VG)

NON-VEGETARIAN THALI – SUPREME 19

Vegetable, non-veg (lamb/chicken), daal (makhani/tadka), raita, bread (roti/naan), rice (G)

NON-VEGETARIAN THALI – DELUXE 23

Vegetable, non-veg (lamb/chicken), daal (makhani/tadka), raita, bread (roti/naan), rice. Dessert add-on available (G)

Breads

NAANS – PLAIN / BUTTER / GARLIC / CHILLI GARLIC 3.5

Flour freshly baked in the tandoor (VG)* (G)

CHEESE NAANS – PLAIN CHEESE / ROSEMARY / CHILLI 4.9

Flour freshly baked in the tandoor with added cheese / rosemary or chilli (D) (G)

PESHAWARI NAAN 4.9

Sweet naan, layered with a rich blend of desiccated coconut and raisins (VG)* (G)

LACCHA PARANTHA (from Tandoor) 4.2 (baked on Tawa) 4.9

Wheat flour freshly baked in tandoor (VG)* (G)

TANDOORI ROTI 3.9

Wheat flour freshly baked in tandoor (VG)* (G)

BAJRE KI ROTI 3.9

Millet flour rotis (VG)*

MAKKI KI ROTI 3.9

Corn flour rotis (VG)*

CHAPATI (PHULKA) 2.5

Wheat flour freshly baked on griddle (VG)* (G)

Add a Little Extra

SIRKA PIYAZ 2.5

Crunchy vinegar-pickled onions with a sharp, tangy kick (VG)

MINT CHUTNEY 1.2

Fresh coriander and mint chutney with a zesty kick (VG)

MANGO CHUTNEY 1.2

Sweet and tangy mango chutney blended with spices (VG)

MIXED PICKLE 1.5

An Indian pickle mix with tangy, spicy and savory notes (VG)

Sweet Tooth

GAJAR KA HALWA 7.9

Carrot & milk fudge pudding (N) (D)

FALUDA KULFI 7.9

Frozen milk custard served with vermicelli, basil seed, nuts (N) (D)

MOONG DAL HALWA 9.9

Yellow lentils, butter & milk fudge pudding (D) (N)

GULAB JAMUN – ICE CREAM SUNDAY 8.9

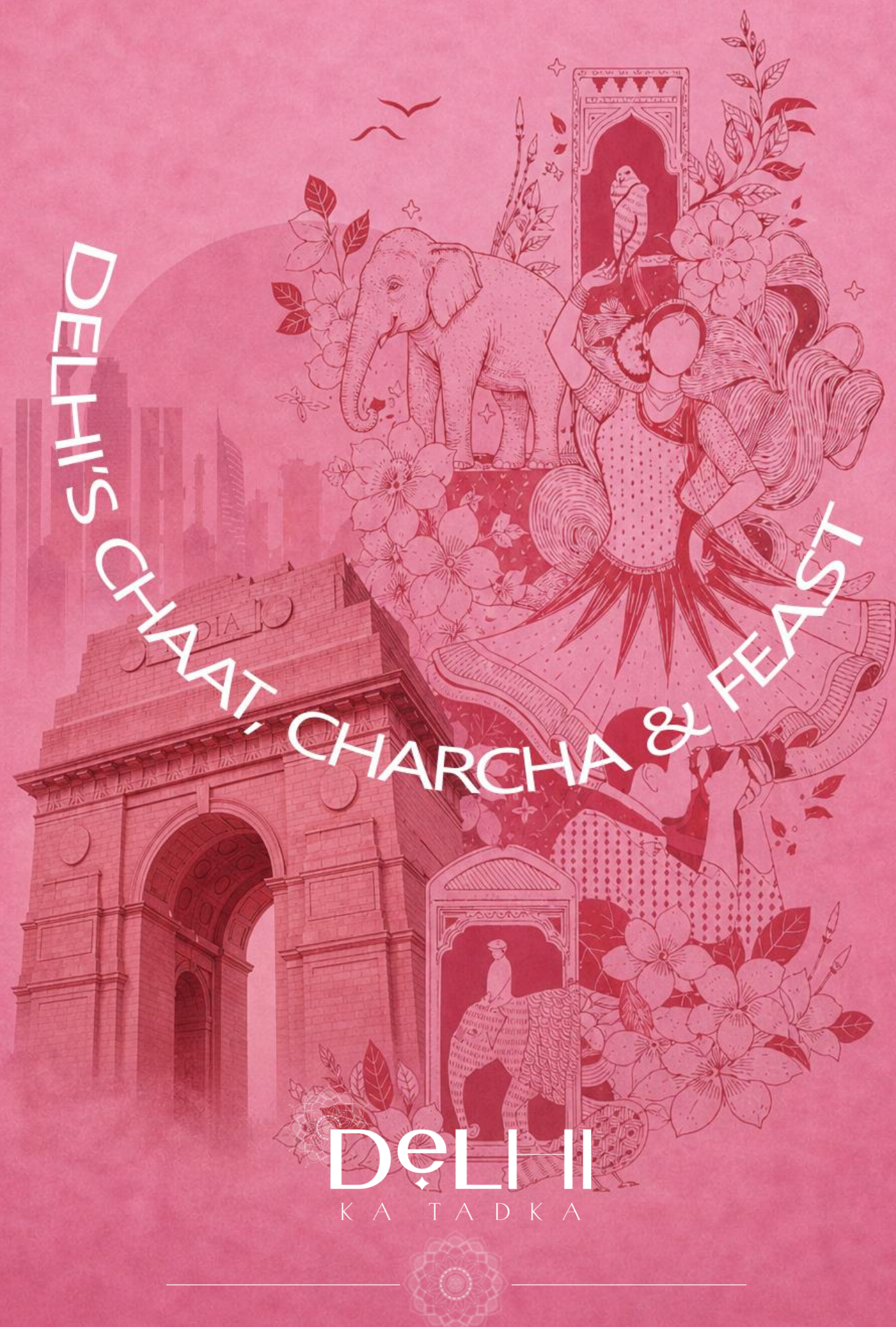
Semolina & milk balls, warm gulab jamun, chilled vanilla ice cream, chocolate cokies and soft marshmallows — a playful Indian sundae with a sweet twist (D) (G)

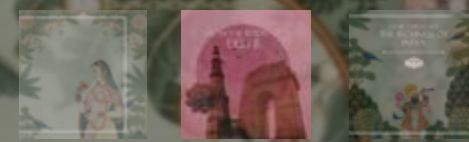
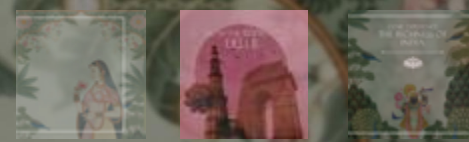
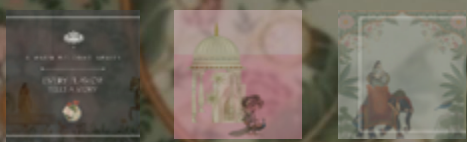
ICE CREAM - CHOCOLATE / VANILLA STRAWBERRY 5.9

Choice of ice creams served on its own (D)

SIZZLING BROWNIE 7.9

A hot, fudgy brownie sizzling with chocolate sauce, crowned with creamy vanilla ice cream (D) (G)





Before the feast begins

KURKURI BHINDI 7.9

Crispy shredded okras, gram flour, spiced with hot chilli sauce (VG)

PEANUT CHAKHNA 5.9

Roasted peanuts, spices, onions, tomatoes & chillies in lemon juice (N) (VG)

POPPADOM BASKET 4.9

Assorted poppadom's with mint, mango and soft cheese dips (VG)* (G)

MASALA POPPADOMS. 5.9

Roasted poppadom's, fresh onions, tomatoes, coriander chaat masala. (VG)

KARARE AALOO 6.2

Delhi-styled fried potatoes chunks, chaat masala, spices & lemon juice (VG)

PRAWN KOLIWADA 8.0

Prawns, ginger, garlic, and red chillies, coated in a crispy batter (C) (D)

The Chaat street

DAHI BHALLA PAPDI CHAAT 8.5

Semolina & flour crisps, urad lentil balls, potatoes, chickpeas, yogurt, spices & chutneys literally termed as a "queen of all chaats" (V) (D) (G)

KATORI CHAAT 8.5

Bowl-shaped "baskets" of boiled chickpeas, black peas, moong (V) (D) (G)

AALOO TIKKI CHAAT 8.5

Potato fritters, sweet yogurt, chutneys in chickpea curry (V) (D)

SAMOSA CHAAT 8.5

Samosa, yogurt, chutneys in chickpea curry (V) (D) (G)

KALE CHAAT 8.5

Fried kale leaf fritters with chopped onions, tomato, chickpeas, yogurt, coriander chutney topped with fine thin sev and pomegranates (V) (D)

AVOCADO CHAAT 8.9

Avocado, potato, onion, chilli, coriander, tomato, served on green leaf (VG)

DELHI'S GOL GAPPE 8.5

8 nos of hollow wheat balls, potatoes, chickpeas, tamarind sauce, served with mint & coriander cumin water (VG) (G)

From the tandoor

FIERY SOYA CHAAP 9.9

Tandoori soya chunks, ginger, garlic, coriander, spices (V) (D)

SHAKARKANDI IN FLAMES 8.9

Sweet potato cooked in the tandoor sprinkled with Indian spices (V) (D)

FLAMIN' PANEER SHASHLIK 10.5

Indian cottage cheese, blended with spices onions, peppers (V) (D)

LAMB CHOPS 14.9

Chargrilled spiced lamb chops accompanied with mint chutney (D)

CHICKEN TIKKA 10.9

Spiced & marinated chicken thighs, served with mint chutney (D)

Tandoori story continues..

LAMB SEEKH KABAB 12.5

Minced spiced lamb, skewered in tandoor, with mint chutney

TANDOORI THECHA WINGS 10.2

Chargrilled chicken wings marinated in tandoori spices, tossed with fiery garlic-chilli thecha for a bold, smoky kick. Served with mint chutney

FIERY TANDOORI PRAWNS 14.9

King prawns, pickled spice, yogurt with mint chutney (CR) (D)

Small plates

GARLIC MUSHROOMS 10.4

Mushroom florets, manchurian sauce, chopped ginger, garlic, and chillies (V) (G)

BOMBAY PANEER POPCORN 10.2

Crispy bite-sized paneer tossed with punchy garlic-chilli thecha, fresh herbs, and bold Bombay-style spice. Served with chutney (V) (G)

KATHAL KE KABAB 10.9

Tender raw jackfruit blended with aromatic spices & herbs (V) (D)

ONION BHAJIS 8.5

Onions, gram flour, cumin, coriander and spices (VG)

GOBHI MANCHCHURIAN 9.9

Crispy fried cauliflower, corn flour & sauces (V) (G)

CHILLI PANEER 10.2

Cottage cheese, Szechuan pepper, honey chilli, topped with fresh scallions (V) (D) (G)

VEGETARIAN MOMOS 8.9

Steamed dumplings, cabbage, carrot, and onion filling (V) (SE) (G)

PRAWN POORIES 10.9

Succulent shrimps, home recipe masala,, with golden-fried puffed poories (CR) (G)

AMRITSARI FISH BITES 12.5

Spiced & coated fried tilapia fish, mint chutney with salads (F)

CHILLI CHICKEN 10.5

Crispy fried chicken coated in a perfectly seasoned batter (G)

CHICKEN MOMOS 10.5

Steamed dumplings, cabbage, carrot, and chicken filling (SE) (G)

Sharing platters.

VEGETARIAN PLATTER 17.9

Soya chaap, paneer tikka, garlic mushrooms & sweet potato (V) (G)

NON-VEGETARIAN PLATTER 22.9

Lamb seekh, chicken tikka, amritsari fish, chilly chicken (D) (F) (G)

MIXED GRILLED PLATTER 35.9

Thecha wings, lamb chops, amritsari fish, paneer tikka, soya chaap, garlic mushrooms (D) (S) (G)

DKT signature curries

DAAL MAKHANI 11.5

Whole black lentils, cream & butter, served with onions & chillies (V)

CHOLE BHATOORE 13.5

Soft, fluffy deep-fried bread, spicy chickpea curry, paneer & onions (V) (G)

SUBZ TAWA FRY 11.5

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

MAKKI KI ROTI & SARSON KA SAAG 14.9

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

DAAL KHICHDI 13.5

Mixed lentil khichdi, served with ghee garlic & red chillies chutney (VG)*

PAV BHAJI 12.5

A buttery, spiced mash of seasonal vegetables served with two soft, maska buns (VG)* (G)

House Classics

BUTTER CHICKEN 12.9

Tandoor cooked chicken, creamy tomato sauce in butter & cream (D)

AIRA'S SPECIAL - LAMB AKHNI (on-the-bone) 14.9

Slow cooked lamb in traditional home recipe, green chillies, yogurt, coconut & coriander (D)

PURANI DILLI CHICKEN KORMA (on-the-bone) 12.9

Authentic recipe of gravy, yogurt, onions, foxnuts & fragrant spices (D)

RAJASTHANI LAAL MAAS (on-the-bone) 13.9

Lamb curry in a sauce of yogurt & hot spices (D)

AIRA'S SPECIAL - METHI MUTTON (on-the-bone) 14.9

Spring lamb slow-cooked in a robust gravy of fresh fenugreek leaves (D)

KEEMA PAV 13.9

Fine-minced spring lamb slow-cooked with green peas, with butter-toasted pav & sunny side-up egg (G)

Allergen Statement

Please inform your server of any allergies or dietary requirements before ordering. Although every care is taken, our dishes are prepared in a kitchen where allergens are present, so we cannot guarantee any dish is completely allergen-free.

Allergen Key

V Vegetarian | VG Vegan | GF Gluten Free | N Nuts | D Dairy | E Egg | SE Sesame | S Soya | M Mustard | F Fish | CR Crustaceans | MO Molluscs | VG* Can be tailored to Vegan

Spice Level

At Delhikt, our food is built on bold, balanced spices — not overwhelming heat. Wherever possible we endeavour to tailor our dishes and their spice levels to your taste, so you can enjoy the rich, layered flavours of our cuisine exactly the way you like it.

Service Charge

A discretionary service charge of 12.5% will be added to your bill. This is optional and may be removed on request.

Mains

PALAK PANEER 11.9

Paneer, spinach, spices, garlic (V) (D)

KARELA (BHARWA) 11.9 (KEEMA) 12.9

Bitter gourd stuffed with spiced onion, gram flour, ginger, garlic

SHAHI PANEER 11.9

Paneer cubes, tomato & butter-based gravy, spices & cream (V) (D)

KADHAI PANEER 12.5

Paneer cubes, tomato-based gravy, peppers & onions (VG)*

METHI MATAR MALAI 11.9

Creamy North Indian curry with fresh fenugreek, green peas, and mild spices, finished with a smooth white cream sauce (V)

AIRA'S SPECIAL - MATTAR PANEER 12.5

Succulent cottage cheese and tender green peas, in tomato gravy (V)

FISH MASALA 14.9

Fish fillets in gravy made with tomatoes, garlic & onions spices (F)

MALABARI PRAWNS CURRY 14.9

Prawns, coconut, mustard, bell peppers, curry leaf & spices (C)

RARA LAMB 13.9

Spiced minced lamb, onions, tomatoes, and roasted masalas

KADHAI CHICKEN 12.9

Succulent chicken thighs, peppers in tomato-based curry (D)

PALAK CHICKEN 12.9

Chicken thighs cooked with spinach infused with black peppers & spices (D)

KASHMIRI ROGHAN JOSH 13.9

Slow-cooked lamb, yogurt, kashmiri chillies, and traditional spices (D)

Biryani pots

VEGETABLE BIRYANI. 12.9

Seasonal vegetables, paneer cubes, cardamom, saffron, basmati rice (V)

KATHAL BIRYANI 12.9

Tender jackfruit cooked with fragrant basmati rice, aromatic spices, caramelised onions, and fresh herbs (V)

CHICKEN BIRYANI (on-the-bone) 13.9

Chicken, fragrant basmati rice, caramelized onions, saffron, fresh herbs

LAMB BIRYANI (on-the-bone) 14.9

Slow-cooked lamb with aromatic basmati rice, spices, fried onions

PRAWN BIRYANI 15.9

Juicy prawns cooked with fragrant basmati rice, aromatic spices, caramelised onions, and fresh herbs for a rich coastal-style biryani (CR)