



DARYAGANJ[®]

BY THE INVENTORS OF BUTTER CHICKEN & DAL MAKHANI



Food Menu

Bhatti Chicken**597**

Chicken thighs, steeped in a distinctive spicy yoghurt and mustard oil marinade, char-grilled in Tandoor.

Chicken Seekh Kebab**597**

Lean chicken morsels ground with fresh herbs and char-grilled in Tandoor.

Chicken Trio**667**

An impeccable potpourri of the classic Chicken Tikka, the delicate Malai Tikka and spicy Bhatti Chicken.

MUTTON

Mutton Seekh Kebab**697**

Zestful and rugged fresh green chilli and secret spice infused, mutton mince kebab of the finest quality, popularized by Kundan Lal Jaggi at Daryaganj 1947.

Mutton Burrah**847**

Tender, tandoori rib chops soured with a potent house special spice blend, popularized by Kundan Lal Jaggi at Daryaganj in 1947.

Amritsari Mutton Chop**767**

A delicacy from the streets of Amritsar, premium grade mutton mince patty spiked with hand pounded coriander seeds, dry chilli and garam masala, pan-fried and embellished with toasted garlic flakes.

Sharaabi Raan (Half / Full)**797 / 1593**

"Drunk / sharaabi", dark rum, fresh herbs & spice marinated "leg-raan" of mutton; it is first slow braised then roasted in tandoor.



Chicken Seekh Kebab



SOUP

Tamatar Dhaniya Shorba 238

Zesty vine ripe tomatoes and fresh coriander soup, mildly spiced and served with carom crisps.

Chicken Badami Shorba 258

Light bodied chicken soup with a hint of freshly chopped mint leaves finished with diced chicken and almond flakes.

Mutton Shorba 348

Robust, rejuvenating, overnight simmered goat trotter with mutton chunks, black pepper and fresh coriander.

APPETIZER

The Inventor's Platter 1547

A delectable ramp walk of the Daryaganj Originals - Chicken Pakora, Tandoori Chicken, Mutton Burrah and Tandoori Malai Jheenga.



The Inventor's Platter

CHICKEN

The Original Tandoori Chicken (Half) SECRET Recipe of 1947 548

Yoghurt and secret spice marinated, succulent, tandoor roasted chicken, on the bone. Created by Mokha Singh (The Guru of Kundan Lal Jaggi) in the 1920's at Peshawar.

The Original Chicken Pakora SECRET Recipe of 1947 543

A scrumptious creation of Kundan Lal Jaggi at Daryaganj in 1947, crisp batter fried chicken scented with hand pounded carom and coriander seeds. We serve a boneless version of this classic.



The Original Chicken Pakora

Chicken Tikka 597

Boneless morsels of chicken "tikka", marinated overnight in yoghurt and our secret spice blend, char-grilled in Tandoor.

Chicken Malai Tikka 597

Melt in the mouth, tandoor cooked chicken tikka, marinated with "cream-malai", cashew butter & cardamom.





The Legacy

We, **Raghav Jaggi** and **Amit Bagga**, warmly welcome you to experience the cuisine that resides deep in our hearts.

We are childhood friends and the founders of
Daryaganj Restaurants.

Daryaganj is a tribute to the culinary legacy of the **Late Mr Kundan Lal Jaggi** (Raghav's grandfather). It is an honest attempt to recreate the original and timeless recipes of a forgotten era, which were uncomplicated and made with the purest and freshest ingredients.

We sincerely hope you relish the authentic Punjabi Tandoori cuisine we have recreated!

Raghav Jaggi

RAGHAV JAGGI
Founder & Promoter

Amit Bagga

AMIT BAGGA
Co-Founder & CEO



Kundan Lal Jaggi and his team



The first tandoor at Kundan Lal Jaggi's restaurant



Kundan Lal Jaggi (left) with his guru Mokha Singh (right)

SEAFOOD

Sole Fish Tikka

747

Boneless "chunks - tikka" of River Sole fish, marinated with lemon juice, mustard and carom seeds, gently cooked on coal embers.

Tandoori Malai Jheenga

797

An in-house creation, "cream - malai", cashew butter and cardamom marinated fresh prawns, char-grilled in tandoor.

Tawa Fish

747

Boneless fillet of River Sole fish, soured with fresh ginger & garlic, dusted with chickpea flour, pan-fried, & topped with a zesty onion and black pepper confetti.

Amritsari Fish Pakora

747

Boneless chunks of River Sole fish, batter fried, spiked with carrom and crushed coriander seeds.

VEGETARIAN

Vegetarian's Kebab Platter

977

A vegetarians ecstasy - Bharwan Paneer Tikka, Dahi Kebab, Mushroom Kurkuri and Hara Bhara Kebab.

Tandoori Fruit Chaat

426

Season's fresh fruits lathered with a piquant marinade and gently broiled over coal embers.

Bharwan Paneer Tikka

597

Cheddar cheese and bell pepper "stuffed - bharwan" fresh cottage cheese "chunks - tikka", marinated and char-grilled in tandoor.

Tandoori Malai Broccoli

587

"Cream-malai", cashew butter and cardamom marinated broccoli, char-grilled in tandoor.

Dahi Kebab

547

Velvety, cardamom and fresh coriander infused, hung yoghurt kebab, deep fried.

Mushroom Kurkuri

526

Bell pepper and cheddar cheese stuffed, batter fried, "crunchy - kurkuri" mushrooms.

Soya Malai Chaap

477

"Cream-malai", cashew butter and black pepper marinated soya chunks, char-grilled in tandoor.



Bharwan Paneer Tikka

Charrey Aloo

A sumptuous dish that is made in every home, our rendition is, "bullet - charrey" or baby potatoes with mustard, cumin & fennel.

387**Aloo Gobhi**

Dhaba style dry and spicy preparation of cauliflower and potatoes.

447**Baingan Ka Bharta**

An all time favourite recipe of smokey, charcoal roasted aubergine mash with onions, tomatoes, ginger, fresh coriander and red chilli.

447**Mixed Vegetables**

An exquisite "melange - miloni" of the season's prime "vegetables - subz" cooked in a zesty, mildly spiced sauce.

477**Yellow Dal Double Tadka**

Perfect cooked trio of lentils, "tempered twice - double tadka" first with cumin and later finished with dry red chilli and ghee.

437**Kadhai Mushroom**

Prepared in the "Indian wok - kadhai", fresh mushrooms stir-fried with bell pepper juliennes, tomatoes, spring onion, crushed toasted coriander seeds and tomato gravy.

597

CELEBRITIES *served* © MR. KUNDAN LAL JAGGI

VEGETARIAN

The Original 1947 Dal Makhani

SECRET
Recipe of 1947

567

This original recipe by Kundan Lal Jaggi is prepared with overnight simmered black lentils, a bit of butter, dry fenugreek leaves and freshly pureed vine ripe tomatoes.



The Original 1947 Dal Makhani

Story of Original 1947 Dal Makhani

One fine day in 1947, a regular guest, Sucha Singh suggested Mr. Kundan Lal Jaggi to try something more exciting with the regular "Maa Ki Dal". Mr Jaggi decided to slow cook the dal on the tandoor with tomatoes, fresh white butter, and his choice of spices and left it to slow simmer and later discovered a luscious creamy dal, now popularly known as "Dal Makhani".

The Original Butter Paneer

SECRET
Recipe of 1947

597

House special, tandoor cooked paneer tikka in a delectable gravy made with hand crushed vine ripe tomatoes and a bit of butter, the dish is invigorated with fresh tempering of green chillies and ginger julienness.



Malai Kofta

597

A celebratory dish, cashew and vegetable stuffed cottage cheese dumplings in a titillating saffron cream gravy.

Paneer Lababdar

597

Lababdar style is amongst the most robust, "cottage cheese - paneer" cooked with onion and capsicum in a thick-creamy - tomato gravy.



The Original Butter Paneer

Saag Paneer

597

Pan-fried cottage cheese with creamy "spinach puree-saag", garlic and whole spices, tempered with coriander seeds and red chilli.

Channa Masala

447

A staple from Punjab, chickpeas gently simmered with whole spices and then finished with our secret spices.

Kadhai Chicken

697

This ingenious recipe is cooked in the "Indian wok - kadhai", with chunks of boneless chicken, bell pepper juliennes, diced tomatoes, crushed coriander seeds and tomato gravy.

Daryaganj Chicken Curry

697

This delectable slow cooked curry is prepared with on the bone chicken, onion, tomatoes and whole spices.

Saag Chicken

697

A congenial melange of char-grilled chicken and creamy "spinach puree - saag" invigorated with a tempering of coriander seeds and slivered garlic.

MUTTON

Mutton Keema Kaleji

758

A rustic dish of coarse "mutton mince - keema" and diced fresh "liver - kaleji" cooked gently in a robust onion gravy.

Daryaganj Mutton Curry

758

This robust & sumptuous slow cooked curry is prepared with choice cuts of on the bone mutton, onion, tomatoes & whole spices.

Saag Meat

758

Slow braised on the bone mutton with creamy "spinach puree - saag", garlic and whole spices, tempered with coriander seeds and red chilli.

EGG

The Original Egg Makhani

SECRET
Recipes of 1947

447

House special, batter fried boiled egg whites in a delectable gravy made with hand crushed vine ripe tomatoes and a bit of butter, the dish is invigorated with a fresh tempring of green chillies & giner juliennes.

Egg Curry

447

A typical Sunday home lunch dish, perfectly boiled eggs in a light onion tomato gravy.



Keema Kaleji

Tandoori Mushroom

526

Button mushrooms marinated in fresh herbs and in-house tandoori masala, char-grilled in tandoor.

Hara Bhara Kebab

497

Delicate, hung curd and cashew filled spinach patty, shallow fried.

MAIN COURSE

CHICKEN

The Original 1947 Butter Chicken SECRET Recipe of 1947 (On the Bone / Boneless)

697

This Original Recipe of Kundan Lal Jaggi is prepared with hand crushed vine ripe tomatoes, butter and boneless chicken tikka / on-the-bone half tandoori chicken, invigorated with a fresh tempering of green chillies & ginger juliennes.

Today's Butter Chicken

697

Our modern day version is prepared with a buttery, creamy, velvety, fine tomato sauce and tandoori chicken tikka.



The Original 1947 Butter Chicken

INTERESTING FACT	DIFFERENCE BETWEEN	
	THE ORIGINAL 1947 BUTTER CHICKEN	TODAY'S BUTTER CHICKEN
The Original 1947 Butter Chicken was invented on the spot with hand - crushed tomatoes, as no mixers or grinders were available in 1947.	Coarse gravy and thick in texture.	Smooth and velvety texture.
The Original 1947 Butter Chicken was cooked with the popular Tandoori Chicken on the bone in 1947.	Served on the bone.	Served Boneless.
The Original 1947 Butter Chicken was made with fresh dairy butter as no ready packs of cream or butter was prevalent in 1947.	Freshly churned butter and a bit of cream used.	This is a creamy modern version.

Story of the Original 1947 Butter Chicken

One fine night in 1947, Kundan Lal Jaggi was about to shut shop when a group of hungry guests arrived at his restaurant. The kitchen was nearly empty at that late hour, barring a few portions of their famous tandoori chicken. A Bengali gentleman suggested Mr Jaggi to make a curry with tandoori chicken so it can suffice for all. Mr Jaggi was struck with an idea, and he made a gravy with tomatoes, fresh butter, some spices and then added pieces of cooked tandoori chicken to it. The guests loved it and he decided to put this dish permanently on his menu, now popularly known as "Butter Chicken".

RICE

Subz Biryani

647

A layered, aromatic specialty, "slow cooked - dum" with gently cooked vegetables of the season, basmati rice, saffron, warm spices and fresh mint.

Mutton Biryani

848

Our piece de resistance, "slow cooked - dum" choice cuts of mutton, basmati rice, saffron, warm spices and fresh mint.

Chicken Biryani

748

A layered, aromatic culinary masterpiece created with slow cooked on the bone chicken, basmati rice, saffron, warm spices and fresh mint.

Mutton Yakhni Pulao

848

This colloquial recipe is from Peshawar of the erstwhile undivided Punjab, a delish symphony of basmati rice, flavourful mutton broth, choice cuts of mutton, fresh mint and aromatic fried onions.

Steamed Basmati

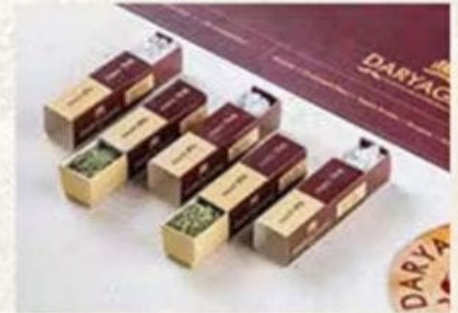
257

Indigenous, aromatic, superior long-grain rice, served steaming hot.

Jeera Rice

287

Fragrant long-grain rice layered with a traditional ghee-cumin tempering, served hot.



Daryaganj Saunf Mishri Box

BREAD

Tandoori Roti

129

Unleavened wholewheat bread.

Butter Roti

139

Wholewheat bread smothered with butter.

Khasta Roti

157

Crisp wholewheat bread.

Missi Roti

159

Wholewheat bread fortified with chickpea flour, carom seeds, turmeric, dry fenugreek leaves and fresh coriander.

Laccha Parantha

168

Multi-layered wholewheat bread.

Lal Mirch Parantha

168

Multi-layered wholewheat bread with red chilli.

Hari Mirch Parantha

168

Multi-layered wholewheat bread with green chilli.

Pudina Parantha

168

Multi-layered wholewheat bread, spiked with sundried mint.





1947

Kundan Lal Jaggi
flees From **Peshawar**
as a refugee & starts
a restaurant, along with
2 partners in the locality
of **Daryaganj** in Delhi &
Invents **Butter Chicken**
& **Dal Makhani** !



1950's

Prime Minister Nehru
appoints Kundan Lal Jaggi's
restaurant as his **official**
caterer.



& the story continues..



Daryaganj **expands** to
multiple locations.



DOWN MEMORY LANE

1930's

Kundan Lal Jaggi starts working at a restaurant owned by Mokha Singh in Peshawar.

Once upon a time



1950 Onwards

Kundan Lal Jaggi's restaurant becomes the most successful restaurant in Delhi.



1992

Kundan Lal Jaggi & his partners exit the restaurant.



Kundan Lal Jaggi is honoured with IFCA "Culinary Legendary" Award.

2018

Kundan Lal Jaggi passes away peacefully at the age of 94 in his grace & pride.



2019

Kundan Lal Jaggi's grandson Raghav Jaggi, & his childhood friend Amit Bagga establish Daryaganj Restaurants.

2017



DESSERT

Rasmalai

238

Cotton soft, fresh cheese "chenna" dumplings, macerated in chilled cardamom and saffron infused milk.

Phirni

198

Silky, slow cooked semolina and milk pudding flavoured with Kashmiri saffron.

Gulab Jamun

228

Warm, delish, syrup oozing round Indian doughnuts, made with reduced milk called "khoya", garnished with pistachio niblets.

Kesar Pista Kulfi

148

Kulfi is our Hindustani rendition of ice-cream but denser, creamier and yummiier! That with a generous dose of Kashmiri saffron and pistachio.

Paan Kulfi

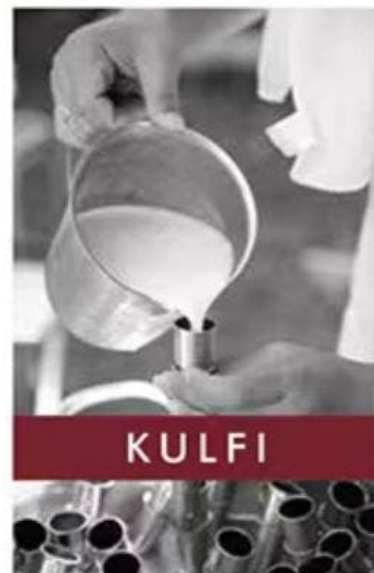
148

Kulfi flavoured with exotic betel leaf, rose petal jam and fennel.

Irish Cream Kulfi

227

Our house speciality, Kulfi permeated with luxurious "coffee-cream" notes of Irish Cream (contains alcohol).



Daryaganj Signature Kulfis - Baileys, Kesar Pista & Paan

Plain Naan	159
<i>The classic version, delicately scented with nutty onion seeds also called kalonji.</i>	
Butter Naan	168
<i>Liberally smothered with butter.</i>	
Garlic Naan	178
<i>Infused with a generous dose of chopped fresh garlic.</i>	
Cheese Naan	184
<i>Stuffed with cheddar cheese.</i>	
Cheese Garlic Naan	197
<i>Stuffed with cheddar cheese and topped with aromatic garlic.</i>	
Roomali Roti	129
<i>Unleavened thin flatbread.</i>	
Assorted Bread Basket	388
<i>Lachha parantha, naan, tandoori roti.</i>	

SIDE

Assorted Papad Basket	258
<i>A crunchy collection of roasted and fried papads made from urad, moong, and rice.</i>	
Masala Papad	229
<i>Roasted or fried, lentil-pepper poppadum topped with onion-tomato-chilli-coriander mix.</i>	
Green Salad	178
<i>The quintessential onion-tomato-cucumber salad.</i>	
Boondi Raita	178
<i>Thick yoghurt with fried chickpea batter pearls.</i>	
Mix Veg Raita	178
<i>Thick yoghurt with onion-tomato-cucumber.</i>	
Burani Raita	197
<i>Thick yoghurt seasoned with fried cloves of garlic and cumin.</i>	



Assorted Breads



Interesting Fact



Prime Minister Nehru was in awe of the food of Kundan Lal Jaggi's restaurant. He made him the official caterer for India's Republic Day celebrations and also for official banquets for visiting Dignatories. A permanent Tandoor was set up at the Prime Minister's house.



DARYAGANJ



BY THE INVENTORS OF BUTTER CHICKEN & DAL MAKHANI

SECRET
Recipes of **1947**

FRESH
& Robust
FLAVOURS

*5 Senses**
DELIVERY
BY DARYAGANJ

DINE-IN | DELIVERY | TAKE AWAY

- Worldmark 1, Aerocity, New Delhi
- Parliament St, Connaught Place, New Delhi
- Pacific Mall, Tagore Garden, New Delhi
- Exchange Stores Bldg, Civil Lines, New Delhi
- DLF Mall Of India, Sec - 18, Noida
- Grand Street, Sec - 132, Noida
- Sec - 3, Noida (Delivery Only)
- Ambience Mall, NH8, Gurgaon
- M3M IFC, GC Extension, Gurgaon
- IRIS Broadway, Sec - 85, Gurgaon
- Sushant Lok, Gurgaon (Delivery Only)
- Paragon Waterfront, Ludhiana
- Sukhumvit Soi 18, Bangkok



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