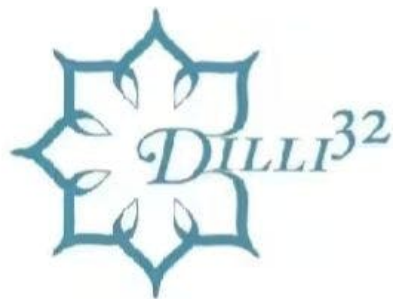












DILLI³²



With the perfect combination of legendary Indian heritage & meticulous local craftsmanship, this award winning restaurant flaunts a live kitchen and a menu that represents Indian culinary heritage. Dilli 32 is one of the favourite restaurants of the food connoisseurs of the capital for more reasons than one. Whether it is the focus on Awadhi and North West Frontier Cuisine that creates an ensemble of gourmet delicacies or home grown flavours that tempt you, the menu has an array of delicacies. We also have a premium selection of beverages that include in-house crafted cocktails based on locally sourced ingredients.

SOUP/ SHORBA

	GAJAR AUR TAMATAR KA ARK 	500
Delicate blend of carrot and tomato broth		
Per serve(200 ml) - 457Kcal		
	SUBZ DAL KA SHAHI SHORBA 	500
Thick and creamy texture broth of lentils and vegetables		
Per serve(200 ml) - 429Kcal		
	MURGH AUR BADAM KA SHORBA  	500
Thick and creamy texture of almond and chicken		
Per serve(200 ml) - 420Kcal		
	GHAFFAI SHORBA 	500
Aromatic mutton broth cooked with apple		
Per serve(200 ml) - 129Kcal		


STARTERS

	ALOO SIALKOT  	850
Potato barrel stuffed with nuts, green pea, condensed milk and cooked in clay oven		
Per serve(250 g) - 1019Kcal		
	SOYA KAT-E-KAT    	850
Barbeque bean curd napped with Dilli 32 special masala finished on iron griddle		
Per serve(471 g) - 424Kcal		
	DAHI KE SHOLEY 	850
Croquettes of yoghurt, onion, lotus seed and honey		
Per serve(471 g) - 431Kcal		
	GUCCHI AUR MUSHROOM KI GALOUTI  	850
Himalayan and forest mushrooms blended together with homemade spices		
Per serve(250 g) - 860Kcal		
	BHUNA PANEER TIKKA 	850
Chargrilled cottage cheese marinated with caramelized tomato		
Per serve(404g) - 407Kcal		
	MAKAI AUR AKHROT KI SEEKH   	850
Skewer of sweet corn, Lotus root, walnut, green cardamom and dried ginger		
Per serve(580g) - 948Kcal		
	MOONG KI SHAMI 	850
Galette of green lentil, ginger, onion, mint and green chillies		
Per serve(539 g) - 1069Kcal		
	NAVRATAN KEBAB  	850
Cottage cheese and bean curd patty stuffed with vegetables and nuts		
Per serve(464 g) - 1044Kcal		
	MALAI BROCCOLI   	850
Broccoli marinated with cream, cheese and cashew nuts cooked in clay oven		
Per serve(399 g) - 429Kcal		

 Vegetarian

 Non-Vegetarian

 Signature Dishes

 Rose leaf


 Betel leaf

 No Onion No garlic

 Gluten

 Egg

 Fish

 Mustard

 Lentils

 Soya

 Sulphur Dioxide

 Lectin

 Nuts

 Sesame

 Lupin

 Celery

 Prawn

Kindly inform us of any potential allergies that you are borne to. We levy no service charge.

Prices are exclusive of taxes.

	MEETHE NEEM KA JHEENGA   	1150
	Prawn marinated with sweet curry leaves, garlic, yoghurt, cooked in clay oven Per serve(225 g) - 467Kcal	
	MIRCH AUR HALDI KI MAHI 	1150
	Sole fish flavored with fresh turmeric and chilli, cooked on iron griddle Per serve(240 g) - 489Kcal (Sustainably sourced local fish)	
	PANCHPHORAN MAHI TIKKA  	1150
	Delicacy from bengal, marinade with five spices and chargrilled Per serve(250 g) - 611Kcal (Sustainably sourced local fish)	
	AWADH KE PARCHEY 	1150
	Chicken supreme, Dilli 32 special spices cooked on griddle Per serve(240 g) - 973Kcal	
	MURGH AFTABI BOTI 	1150
	Succulent chicken tenders with fried onion and garlic Per serve(450 g) - 1005Kcal	
	MURGH SEEKH DILLI 32  	1150
	Dilli 32 signature chicken skewer served with chutney Per serve(540 g) - 672Kcal	
	BHUNA CHUZA 	1150
	Roasted baby chicken, served with mint chutney Per serve(255 g) - 625Kcal	
	CHAAP LAGAN-E-AWADH  	1150
	Pot roasted Lucknowi mutton chops Per serve(220 g) - 875Kcal	
	PESHAWARI BOTI KEBAB 	1150
	Delicacy from Peshawar that melts in mouth, cooked in clay pot oven Per serve(240 g) - 785Kcal	
	SHAHI GALAWAT  	1150
	Smokey and flavorsome mutton kebab Per serve(434 g) - 765Kcal	
	KEBAB PLATTER  	1800
	Choice of any three non-vegetarian kebab (except prawn) Per serve(630 g) - 1290Kcal	

 Vegetarian

 Eggs

 Lactose

 Non-Vegetarian

 Eggs


 Nuts

 Signature Dishes

 Fish

 Mustard


 Rose leaf

 Christean

 Sesame

 Betel leaf

 Mansit

 SubharDiaside

 No Onion No garlic

 Noya

 Lucin

 Lalany

 Prawn

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Prices are exclusive of taxes.



MAINS

-  **DAL DILLI 32**   **95/-**
Our secret inhouse recipe. We strongly recommend dal Dilli 32 to be a part of your order.
Per serve(500 g) - 1510Kcal
-  **CHANA PINDI**  **95/-**
Chickpea flavored with mango powder, dried pomegranate, asafoetida and clarified butter
Per serve(350 g) - 1109Kcal
-  **PANEER PASANDA**   **95/-**
Picatta of cottage cheese in rich onion and cashew gravy
Per serve(340 g) - 819Kcal
-  **KACCHI MIRCH KA PANEER**    **125/-**
Curated in Dilli32 kitchen, fresh-pressed cottage cheese (paneer) tossed with fresh green chilies, tomato and finished in dum pukht style
Per serve(350 g) - 1473Kcal
-  **PHOOL KI HANDI**   **95/-**
Vegetable florets mélange with hand pounded spices and tomato
Per serve(350 g) - 1200Kcal
-  **ANJEER KOFTA LUCKNOWI**   **95/-**
Cottage & condensed milk dumpling stuffed with figs, simmered in onion and curd gravy
Per serve(350 g) - 1147Kcal
-  **GOBHI MUSSALLEM**   **95/-**
Cauliflower simmered in onion curd and nut gravy
Per serve(596 g) - 983Kcal
-  **DUM ALOO KASHMIRI**  **95/-**
Kashmiri delicacy prepared with potato, ginger, fennel and curd
Per serve(350 g) - 1357Kcal
-  **PATIALA SHAHI BAINGAN**   **95/-**
Aubergine delicacy from the land of five rivers with smokey aroma and tangy spices
Per serve(350 g) - 658Kcal
-  **GOVIND GATTA CURRY**   **95/-**
Traditional Rajasthani dish consists of handmade dried dumplings of Gram flour stuffed with nuts, cooked with coriander and curd
Per serve(350 g) - 1337Kcal
-  **LEHSUNI PALAK**   **125/-**
Baby spinach purée with an aromatic blend of spices.
Tempered with clarified butter. Best accompanied well with basmati rice, naan or both
Per serve(350 g) - 495Kcal

 Vegetarian

 Gluten

 Lactose

 Non-Vegetarian

 Egg


 Nuts

 Signature Dishes

 Hot

 Mustard

 Rose leaf

 Unstreaked

 Sesame

 Betel leaf

 Peanut

 Sulphur Dioxide

 No Onion No garlic

 Vegya

 Lupin

 Celery

 Prawn

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	LAZZATDAR KOFTA   	1250
Soft koftas that melt in your mouth, dipped in a creamy onion, curd and nut flavored gravy. <i>Per serve (300 g) - 1113 Kcal</i>		
	GUCCHI ZAFRANI   	1450
Whole stuffed morels, flavored with saffron, cooked with nuts and freshly ground spices. A favourite from Awadh <i>Per serve (344 g) - 1612 Kcal</i>		
	MURGH KI FARMAISH  	1250
Choice of makhani, butter masala, kadhai and palak gravy <i>Per serve (320 g) - 1195 Kcal</i>		
	MURGH HAANDI LAZEEZ  	1250
Chicken, cooked with curd, saffron and caramelized onions <i>Per serve (320 g) - 777 Kcal</i>		
	TARIWALA KUKKAD 	1250
Punjab highway chicken curry <i>Per serve (390 g) - 1230 Kcal</i>		
	CHICKEN CHANGEZI   	1850
Named after the formidable 13th century Mongolian warrior, Genghis Khan. A must try. <i>Per serve (330 g) - 1295 Kcal</i>		
	MALABAR FISH/PRAWN CURRY    	1250
Freshwater fish simmered in mustard oil with onion, coconut milk, curry leaves <i>Per serve (350 g) - 1209 Kcal</i>		
	JHINGA KADHAI MASALA   	1250
Prawn tossed with onion garlic capsicum and pounded whole spices <i>Per serve (330 g) - 1115 Kcal</i>		
	MADERA-E-GOSHT 	1250
Mutton cooked with caramelized onion, tomato and pounded spices with liquor <i>Per serve (330 g) - 1581 Kcal</i>		
	2 SITI KA MEAT 	1250
Homestyle mutton, cooked in pressure cooker with all spices <i>Per serve (330 g) - 1457 Kcal</i>		
	NIHARI   	2100
Nihari is a stew originating in Lucknow, consists of slow-cooked meat, Shank cut of lamb and mutton, or goat meat and bone marrow. Flavored with long pepper. <i>Per serve (400 g) - 1624 Kcal</i>		

 Vegetarian

 Gluten
 Lactose



 Non-Vegetarian

 Egg
 Nuts



 Signature Dishes

 Fish
 Mustard

 Rose leaf

 Crustacean
 Sesame

 Betel leaf

 Peanut
 Sulphur Dioxide

 No Onion No Garlic





 Noya
 Lubin





 Celery
 Prawn

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 **DILLI 32 MAHARAJA THALI**    **250₹**
A balanced meal of starter, kebab, regional curry including rice, dal, assorted indian breads and dessert
 Per serve (430 g) - 1560Kcal

 **DILLI 32 RAAN-E-SIKANDER**    **320₹**
*Leg of mutton, marinated overnight with spices and yogurt .
 Sealed in oval shaped pot and braised for 3 hrs and carved over indian special bread which soaks all its juices*
 Per serve (277 g) - 1324Kcal




BREADS

 **WARQUI**   **30₹**
Refined flour, milk, sugar, ghee and cream
 Per serve (236 g) - 856Kcal


 **ULTA TAWA PARANTHA**   **30₹**
Saffron flavored bread cooked on upside-down griddle
 Per serve (127 g) - 594Kcal


 **LACCHA PARANTHA**   **30₹**
Crispy layered whole-wheat bread from clay oven
 Per serve (120 g) - 605Kcal

 **NAAN**   **30₹**
Refined flour bread from tandoor
 Per serve (120 g) - 625Kcal


 **KHAMIRI NAAN**   **30₹**
Refined flour, sugar, yeast, ghee, onion seed and meion seed
 Per serve (120 g) - 590Kcal

 **KHASTA ROTI**   **30₹**
Crispy baked bread
 Per serve (100 g) - 590Kcal

 **MISSI ROTI**   **30₹**
Flat bread, gram flour, crushed spices, onion and chillies
 Per serve (155 g) - 323Kcal

 **RUMALI ROTI**   **30₹**
Handkerchief thin bread
 Per serve (110 g) - 423Kcal

 **AMRITSARI KULCHA**   **35₹**
Crispy bread stuffed with potatoes, onion, chillies, ginger, pomegranate
 Per serve (120 g) - 625Kcal

 **MUGHLAI PARANTHA**    **35₹**
Milk, ghee and egg
 Per serve (251 g) - 692Kcal

- | | | | | | |
|--|--|--|---|---|--|
|  Vegetarian |  Non-Vegetarian |  Signature Dishes |  Rose leaf |  Betel leaf |  No Onion No garlic |
|  Egg |  Mustard |  Hick |  Custard |  Peanut |  Soya |
|  Lactose |  Nuts |  Mustard |  Sesame |  Sulphur Dioxide |  Lupin |
| | | | | |  Cafeiry |
| | | | | |  Brown |

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■ **ROTI**  300
Whole wheat bread from tandoor
Per serve(157 g) ~ 657Kcal

■ **PHULKA (2 PC)**  300
Whole-wheat bread from iron griddle
Per serve(120 g) ~ 508Kcal

CURD / RAITA

■ **TADKA DAHI**  300
Yogurt tempered with mustard seeds, cumin seeds, curry leaves, chilies and ginger
Per serve(204 g) ~ 238Kcal

■ **RAITA**  350
Choice of mint, boondi, masala, bhurani and pineapple
Per serve(156 g) ~ 219Kcal

RICE / BIRYANI

■ **GHEE BHAAT**  500
Rice and clarified butter
Per serve(200 g) ~ 522Kcal

■ **SAADA CHAWAL** 500
Steamed basmati rice
Per serve(255 g) ~ 565Kcal

■ **BIRYANI DILLI 32**   1350
Basmati rice, soy nuggets, yoghurt, ginger, green chilies and biryani masala
Per serve(450 g) ~ 1063Kcal

■ **MURGH DUM BIRYANI**  1350
Rice, chicken, coriander, mint, chilies, curd, spices, dum cooked
Per serve(500 g) ~ 2063Kcal

■ Vegetarian

 Gluten

 Lactose

■ Non-Vegetarian

 Egg


 Nuts

 Signature Dish

 Fish

 Mustard


 Rose leaf


 Chicken

 Sesame

 Betel leaf

 Peanut

 Sulphur Dioxide

 No Onion No Garlic

 Vegetarian

 Lupin

 Egg



 Prawn

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DESSERTS

- CHUKANDAR KA HALWA**  

Beetroot, clarified butter, sugar, nuts, saffron vetiver

Per serve (20 g) - 1752 kcal
- 550

KESARI RASMALAI  

Milk dumplings soaked in slow cooked milk flavored with saffron

Per serve (20 g) - 1567 kcal

550

KESAR PISTA KULFI  

Saffron and pistachio infused ice cream

Per serve (20 g) - 1634 kcal

550

SHAHI IMARTI  

Prepared in washed black lentil batter with sugar, saffron, lotus seeds and condensed milk

Per serve (20 g) - 1814 kcal

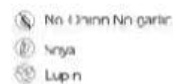
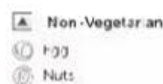
550

GULKAND GULAB JAMUN   

Condensed milk dumplings stuffed with gulikand, simmered in saffron and sugar syrup

Per serve (20 g) - 1557 kcal

550



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Aujasya by the Leela is a holistic wellness program - a healthy lifestyle reflected in physical, mental, social, and spiritual wellbeing. Aujasya is not just a word, it's a way of life.

Conceived and executed in collaboration with Dr. Ankita Jalori, one of India's pre eminent nutrition and wellness consultants, the menu has been curated to achieve the impossible balance between your health needs and your gastronomic expectations. Our Chefs have worked behind the scenes on our signature recipes to increase the nutritional values and enhance the functional components but retaining the authentic essence and experience of each dish.

- | | | | | | |
|------------|----------------|------------------|-----------|-----------------|--------------------|
| Vegetarian | Non-Vegetarian | Signature Dishes | Rose leaf | Betel leaf | No Onion No garlic |
| Gluten | Egg | Kashmiri | Mustard | Honey | Kaya |
| Lactose | Nuts | Mustard | Sesame | Sulphur Dioxide | Lupin |
| | | | | | Cajun |
| | | | | | Brown |

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