



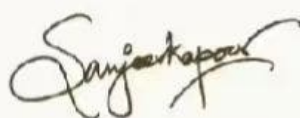
the yellow chilli

Chillies are usually blood red or in different hues of green and almost always loaded with pungency! Years ago, amidst a mass of green and red chillies, I bumped into a yellow chilli. I discovered it on the streets of Meerut, my mother's hometown.

As all connoisseurs are aware Meerut is the melting pot of unique chaats. The special yellow chilli spice mix that the chaatwallas use here adds that extra zing and bring together a confluence of flavours, aroma and colour. And that is exactly what my kind of food represents!

I have travelled the length and breadth of India in search of the unique tastes and flavours of the various regions that provide the inspiration for many of my recipes - All it took was one bite for the yellow chilli to come into being! The rest as they say is history!

We first launched in 2001, and now have more than 50 restaurant outlets spread across India and outside its shores too. I'd like to believe this is still just the beginning!



Soups

• Tomato Basil Shorba

Tomatoes, garlic, crushed red pepper, celery seed, oregano, salt, pepper & a little sugar
(Half / Full)
175 / 275



"A good soup lifts up the soul."

Nimbu Dhaniya ka Shorba

Mix of herbs, spices and a burst of lemon juice dal offering a refreshing and soothing experience
(Half / Full)
175 / 275

Sweet Corn Soup

We make it our style - cream style corn with a touch of indian herbs
(Half / Full)
Veg - 175 / 275
Chicken - 215 / 325

Desi Manchow Soup

When your mannichows! for something spicy, Indian as well as Oriental, go for this Indo-Chinese creation
(Half / Full)
Veg - 175 / 275
Chicken - 215 / 325

Broccoli & Cashew Shorba

Velvety nourishing soup made with blended broccoli and cashew cream, spiced to perfection for a comforting soup
(Half / Full)
225 / 355

Murgh Adarki Shorba

Tender chicken simmered in a super flavourful Kashmiri broth - soups can be exciting too! (Half / Full)
225 / 355



Typically, vegetables and/or chicken in a thick, soy flavoured spicy broth, finished with spring onion greens and fried noodles. But did you know, the origin of this dish is Meghalaya!

Salads

Garden Fresh Salad

Tomato, cucumber, carrot, onion and lettuce with lemon, chilli dressing
195

Aloo Chana Chaat

Potatoes & Chana tossed with tamarind & green chutney with chopped onion-tomato.
315

• Murgh Santri Chaat 🌶️

Shredded tandoori Chicken & orange tossed with fresh herbs & smokey flavour
355

Papaya Peanut Kuchumber

Shredded raw papaya julian capsicum & carrot tossed & iceberg with fresh herbs & crushed peanut
325

Peanut Masala

Desi chakhna
275

French Fries

Children's Favourite
325



Papad n Raita

Masala Papad 🌶️

3pcs - Papads served with onion, tomato, salsa..... It's fun!
225

Papad Basket

Roasted papads 4pcs
175

Raita

Mix Raita / Boondi / Pineapple

Beaten curd flavoured with jeera & chaat masala!
The ultimate Indian accompaniment
245 / 245 / 275



Veg Starters

★ Hare Masaley ka Bhuna Paneer - 515

Grilled cottage cheese cubes marinated in a flavourful green masala

Veg Kakori Kebab - 495

Soft, melting-in-your-mouth vegetarian kebabs made from a blend of finely ground vegetables, spices, and lentils, traditionally cooked on skewers

✶ Haripaa Paneer Tikka - 515

Tandoor cooked cottage cheese marinated in a blend of chilli and spices. Oh, dimag aur taste buds bole hadippa!

Kumbh Pepper Fry Roll - 515

A crispy crunchy spring roll filled with spice mushrooms (Kumbh) stir-fried with black pepper and aromatic spices.

✶ Tyc Tandoori Chaap (Malai/Masala) - 495

Loaded with Chatpata spicy masala, Bhuna Onion & Capsicum

Hara Bhara Kebab - 495

Fresh green patties stuffed with hung curd and mint. Healthy and Tasty!

Dahi ke Kebab - 555

All time favourite outside crispy inside creamy

★ Chanaajor Garam Tikki - 555

Cheesy potato patties coated with crushed spiced black gram

Aloo Nazakat - 495

Scooped potatoes stuffed with a delicious ratty filling

★ Kurkure Vegetable Lollipop - 555

We're turning an assortment of vegetables into something beautiful light and crunchy

★ Shabnam Ke Moti - 525

Mushroom loaded with cheese simply spell Romance

✶ Tangra Chilli Paneer - 515

Don't want to travel all the way to China Town in Kolkata? Try the famous dish here

Cigar Roll - 495

Cheese makes everything crunchy, rolls filled with cheese, spinach & corn

Crispy Corn - 495

Corn kernels tossed to perfection

Veg Platter - 725 / 1055

Selection of assorted 4 types of veg kebabs & tikka (8 pcs / 12 pcs)



Not so veg Starters

Tandoori Prawns 8pcs 🌶️

Prawns marinated with tandoori masala, cooked to perfection in tandoor
1195

Andhra Jheenga Roast 🌶️

Spicy, tangy shrimp dish marinated in bold Andhra spices and roasted to a, flavorful perfection
1195

Desi Fish & Chips

Green chillies, buttermilk, caraway seeds, chaat masala
- all the way Indian served with chips
655

Dhaniya Mirch Fish Tikka 🌶️

A zesty fish tikka marinated with fresh coriander and green chilies, grilled to a smoky, flavorful finish
655

Nimbu Mirch Tawa Fish 🌶️

Fillet of fish steeped in lemon and chilli marinade and grilled till crisp
725

Amritsari Macchi

Speciality from Amritsar, fish fried crisp and drizzled with lemon juice
655

Lawrence Road Tandoori Murgh 🌶️

The classic !! (Half)
515

Bhuna Murgh Mirch Tikka 🌶️

Smoky, spicy chicken tikka marinated with roasted pepper and aromatic spices, tandoor to perfection.
555

Chandi Kaliyan

Creamy chicken tikka with silver plating
555

Lasooni Dhaniya Murgh

Garlic Partners coriander in these exotic chicken tikkas, grilled to perfection
555

Murgh Zafrani Tikka

A rich, aromatic chicken marinated in saffron, yogurt, and spices, then tandoor to perfection.
575



Not so veg Starters

- **Chowringhee Chilli Chicken** 
Straight from the streets of Kolkata
555

- **Chilli Cheese Chicken Tikka** 
Chicken thigh marinated with cashew cream & coated
with cheese & green chilli
555

- **Old Delhi Fried Chicken** 
A crispy, spicy, and flavorful chicken dish, marinated in
a blend of traditional spices and deep-fried to perfection.
525

- **Chicken Sampler 8pcs** 
A collection of tandoori chicken, chicken tikkas
& seekh kebab
795

- **Mutton Shami Kebab** 
Minted lamb mince with chara dal and indian whole spices
655

- **Mutton Seekh Kebab** 
Minted lamb mince skewered in tandoor
645

- **Non-Veg Mixed Platter**
Special collection of fish, mutton & chicken kebabs & tikkas
(8pcs / 12pcs)
825 / 1195



Veg Mains

Badami Matar Kofta Wazwan

Green peas and almond-stuffed koftas simmered in a flavourful, spiced gravy inspired by Kashmiri Wazwan cuisine.
575

Kebab Wali Subzi

Vegetable kebabs cooked in saffron & brown onion Awadhi style gravy.
195

Makhanwala Paneer

Cottage cheese in rich tomato sauce accentuated with fenugreek.
525

Shaam Savera

Dusk or dawn, you decide. This is our version of paneer stuffed palak koftas on a luscious tomato gravy.
575



Shaam savera has the unique distinction of being the first cooked by Master Chef Sanjeev Kapoor on his widely popular cooking show Khana Khazana, which incidentally ran for almost 2 decades. Order it to experience the magic of having evening and morning on your plate!

Veg Mains

🔥 Paneer Taka Tak

Paneer tikka tossed in robust ginger and fresh coriander
525

Paneer Khada Masala

Cottage cheese cubes tossed with flavourful whole Kadomasala
525

Paneer Mirch Ka Korma

A rich and flavorful dish made with paneer, green chilies, and a creamy, aromatic gravy of yogurt, spices, and cashews
525

Corn Chatkara Palak

Tender corn niblets in spinach and garlic tempered butter gravy
525

Adraki Dhaniya Paneer

Love cottage cheese, ginger and fresh coriander?
We've got them tossed together
525

Mushroom Matar Hara Pyaz

Button mushroom cooked along spring onions and spices
525

★ Garha Ke Dum Aloo

Kashmiri style potatoes in yogurt, cashewnut and saffron
gravy, tempered with star anise and browned garlic.
495

★ Indian Tawa Subzi

Assorted Indian Vegetables
495

Subz Panchmel

Literally translate to fresh sauteed indian vegetables
495

Vilayti Subz Miloni

Exotic vegetables, cooked in a mildly spiced, aromatic spinach gravy.
495

Choice Of Bhindi (Kurkuri/Masala)

Crispy lady fingers in a spicy masala
525

★ Tawa Chaap Masala

Traditional tandoori chaap with desi indian masala
495



Meaty Mains

Handi Chicken

Cooked to perfection in dhaba style curry
(2pcs / 4pcs)
455 / 695 with bone

* Puran Singh da Tariwala Murgh

Chicken pieces in a rustic gravy, simplicity is the key
(2pcs / 4pcs)
455 / 695 with bone

✦ Lazeez Murgh Tikka Masala

Chicken tikka in tangy gravy
(3pcs / 6pcs)
465 / 725

* Dilliwala Butter Chicken

Chicken tikka in rich buttery tomato
gravy

Boneless	With Bone
(3pcs / 6pcs)	(2pcs / 4pcs)
465 / 725	455 / 695

Creamy Chicken Ludhianvi

A mildly spiced, white gravy-based korma made with ingredients like cashew paste, cream, yogurt, and aromatic spices
(3pcs / 6pcs)
465 / 725

* Khade Masale ka Murgh

Delicious mouth-watering preparation gives authentic spicy taste
(3pcs / 6pcs)
465 / 725

Murgh Rara

Punjabi di pasand! Tender chicken with keema
- rich and spicy
(3pcs / 6pcs)
465 / 725

Handi Mutton

Awadhi style mutton curry cooked in earthen pot
Hot & Spicy!
(3pcs / 5pcs)
525 / 855



The immersion of roasted chicken in a gravy that is as smooth as butter - the velvety smoothness, the mingling of the sour with the sweet with the spices adding panache, is what gives it the name, and the rest is history!

Meaty Mains

• Mutton Rogan Josh 🌶

(3pcs / 5pcs)
545 / 855

Adraki Bhuna Gosht

The key lies in slow cooking the mutton with ginger
(3pcs / 5pcs)
575 / 895

Irani Keema Fry

Keema, Irani style. Our tribute to the iconic cafes
675

Laal Maas 🌶🌶

The popular Rajasthani mutton curry - hot and spicy!
(3pcs / 5pcs)
545 / 855

Jheenga Curry 🌶

Prawns cooked with home style curry
895

Kadhai Jheenga 🌶

this one's for you! Prawns Tossed with ground spices and bell peppers
895

Fish Tikka Masala 🌶

Tandoor cooked fish tikka in spicy, tangy gravy
You needn't think twice before ordering
(6pcs)
725

Goan Fish Curry 🌶

Juicy fish chunks cooked to perfection in our home style curry
(6pcs)
655



Rogan Josh is one of the most popular mutton curries on the Indian culinary chart. Rotan Jot, the natural red colouring agent, is what gives this dish a bright red hue. To really enjoy Rogan Josh you must have at least one nail in your prulion, because it is the star of this dish!



Dals

• Lalla Mussa Dal

Creamy Kali dal. The Yellow Chilli style!
525

✓ Dal Tadka Dhaba

Lentils cooked with robust ginger, tempered with choice of Indian spices. Yum! goes best with tandoori roti
445

Yellow Dal Mizzaz

A ladleful of this delectable dal fry will transport you to the road side eateries of North India. Goes best with rice
445

Chana Masala

Bengal gram cooked in a spiced tomato gravy
445



This dal is believed to have been cooked overnight with spices at the Lalla Mussa Station in the North West Frontier Province. Here, we do it our way!

Breads

Roti

The most popular Indian flatbread.
Plain / Butter / Missi / • Pyaaz Mirch
79 / 89 / 99 / 99 / 99

Naan

Apparently, this leavened flatbread traces back to 1300 AD where it was found in the notes of famous Indo-Persian poet Amir Khusrow
Plain / Butter Lachha Naan / Garlic / Masala
119 / 129 / 139 / 149

Paratha

Another favourite Indian flatbread made with whole wheat flour
Pudina / Lachcha / Chilli
119

Kulcha

Fried onions, fresh green peas and cottage cheese flatbread, perfectly cooked on a griddle
Mixed / Onion / Paneer
139 / 139 / 169

Rice

- ★ **Nizami Tarkari Biryani**

Aromatic vegetables cooked with long grain basmati rice.
(half / Full)

395 / 525

Pulao

Matar / Jeera / Veg / Mumbai Mast

Pan-tossed long grain rice with green peas / cumin seeds / masala vegetables
/ tomato - totally desi!

345

Saada Chawal

Steamed Basmati rice. Simple is beautiful
315

- ★ **Murgh Noormahal Biryani**

Basmati rice cooked with
flavourful chicken and spices
(3pcs / 6pcs)

455 / 725

- ★ **Dum Gosht Biryani**

Mutton with long grain basmati rice
(3pcs / 5pcs)

535 / 835

Jheenga Pulao

Basmati rice cooked with flavourful Prawns.
855

Fried Rice

Wok-tossed rice and vegetables.
for the Indo-Chinese lovers

(Veg / Non-Veg)

395 / 445

Hakka Noodles

Wok-tossed noodles, choose from
paneer or chicken

(Veg / Non-Veg)

395 / 445



Dum cooking was revived in India in 1983 by Nawab Asad Daulah. The food was pan-cooked in large clay pots; the mouth of each pot was covered with a clay sealer, and sealed with a flour paste to prevent the steam from escaping, resulting in a flavourful mélange.

Desserts

★ Gulab-e-Gulkand

Our signature take on the ultimate mithoi - gulab jamuns stuffed with rose petal compote

(1 pcs)

185

Rasmalai

Cottage cheese dumplings in sweetened milk.

Go for it!

(1 pcs)

165

★ Chocolate Brownie

Hot decadent brownies served with chocolate sauce

325

Kulfi (Ask For Flavour)

Flavoured Indian ice cream with condensed milk

245

Ice Cream (Ask For Flavour)

(2 Scoops)

115

Gulab Jamun 2pcs

Traditional dessert of india

155

Kesari Indrayani

Kesari Indrayani is a popular dessert. It is a very rich creamy dessert.

Basically a combination of rabdi & rasgullas.

275



Wouldn't you be happy if we give you your favourite things, all in one! Gulab Jamun, gulkand, shiny syrup, some rose and rose petals - this is what heaven would literally look, feel and taste like. Don't you think so?



Now experience brand 'Chef Sangeev Kapoor' through his recipe books, blended masalas, ready to cook mixes and pickles, cook ware and bakeware. All available here!

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REDEFINING INDIAN FOOD

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