



CHOICE OF PARATHAS

(8:00 am to 11:30 am)

Aloo	79
Onion	79
Paneer	89
Mix of any 2	89



Plain Kulcha	129
Onion Kulcha	135
Butter Garlic Kulcha	139
Aloo Kulcha	139
Paneer Kulcha	145
Cheese Kulcha	159

ALL KULCHAS SERVED WITH CHOLE/DAL MAKHANI



Soya Chaap Butter Masala

(Chaap cubes cooked in butter, creamy tomato gravy)

199

229

239

40

Paneer Cheese Butter Masala

(Layered with cheese)

Soya Chaap Kheema Masala

(Minced soya chaap made with chef special spices!)

INDIAN BREADS

(12:00pm Onwards)

TANDOORI ROTI

Plain	25
Putter	30

NAAN

Plain	30
Butter	35
Garlic	40
Butter Garlic	45
Cheese Naan	70
Garlic Cheese	75

KULCHA

Missi Roti

Plain	65
Onion	65
Aloo	65
Garlic	70
Paneer	75
Cheese	90
Lachcha Paratha	55



	Dal Fry/Tadka (Yellow lentil cooked with green chillies, tempered with cumin seeds & red chillies finished with butter tadka)	169
(2)	Dal Makhani (Black lentil cooked over night to a creamy texture and finished with tomato puree, butter & rich cream)	189
(e)	Chole Masala	169
~	(Deli Belly speciality!)	
@	Mix Veg. Punjabi	179
	(Mix vegetables cooked in tomato butter gravy)	
	Veg Kadhai	179
	(A famous Indian dish made of mixed veggies in brown gravy and Indian spices)	
	Veg. Handi	179
	(Rich & creamy curry with mixed vegetables & Indian spices)	
	Mushroom Punjabi Masala	189
	(Mushroom cooked in combination of onion and tomato gravy)	
	Paneer Handi	189
	(Paneer, vegetables cooked in chef special gravy)	
	Kadhai Paneer/ Mushroom	189
	(Cubes of paneer, onion, capsicum, tomato, coriander and southern chillies)	
(e)	Paneer Butter Masala	189
	(Cottage cheese cubes cooked in butter, creamy tomato gravy)	
(2)	Paneer Tikka Masala	189
	(Paneer cubes cooked in tandoor and finished in a rich cream gravy)	
(©)	Punjabi Chaap Tikka Masala	199
~	(Chaap cubes cooked in tandoor and finished in a rich	
	cream gravy)	







STREET FOOD

(Popular street food, modern recipes)

CHAAT

Dahi Bhalla	55
Aloo Tikki Chaat	55
Samosa Chaat	55

PAV BHAJI

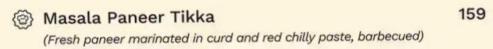
TAV DUAGE	
Pav Bhaji (3 Pav)	84
Paneer Pav Bhaji	94
Cheese Pav Bhaji	104
Extra Pav/Jodi	8/15
Masala Pav Jodi	20
Cheese Masala Pay Jodi	40

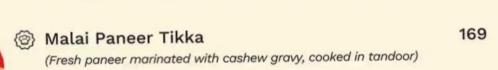
STARTERS & TANDOOR GRILLS

(12:00 pm onwards)

STARTER - VEG

Hara Bhara kebab	159
(Green peas fried patties with green chutney)	
Corn Cheese Tikki	169
(Cottage cheese, corn and cheese packed tikkies)	







	Dal Makhani Combo	169
	(Dal makhani + missi roti + buttermilk + gulab jamun)	
	Butter Paneer Combo	169
	(Butter paneer + naan/roti + buttermilk + gulab jamun)	
	Pav Bhaji Combo	159
	(Pav bhaji + buttermilk + gulab jamun)	
	CIDEC	
	SIDES	
	CALARC	
	SALADS	00
	Fresh Green Salad (A delightful ensemble of sliced garden fresh vegetables)	90
	DAHI	
	Raita (Boondi / Mix Veg) (Indian yoghurt served with your choice of garnish)	55
	(maidif yoghart served with your choice of garnish)	
	Plain Curd	40
	(An essential accompany for Indian cuisine)	
	PAPAD	
	Roasted Cheese Masala	55
	Roasted Masala	40
	Roasted plain	25
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MEALS (12:00 pm onwards)



0	Dal Makhani & Missi Roti	109
	(Dal Makhani served with missi roti)	
	Dal Makhani & Butter Naan/Roti	109
	(Dal Makhani served with choice of Indian bread)	
	Dal Khichdi & Papad	109
	(Classic dal khichdi served with papad and salad)	
	Rajma Chawal	109
	Chole Chawal	109
	Paneer Butter Masala & Butter Naan/Roti (Paneer butter masala served with choice of Indian bread)	109
(e)	Chole Bhature	129
	(Special chole served with two bhature along with salad)	

COMBOS

(12:00 pm onwards | SAVE UPTO 15%)

Biryani Combo	299
(Any biryani + mawa jalebi and rabdi)	
Veg. Thali	225
(1 veg dish + 1 paneer dish + dal + 2roti + rice + sweet	+ salad)
Chole Kulcha Combo	189
(Any kulcha + chole + buttermilk + gulab jamun)	
Chole Bhature Combo	169
(Chole bhature + buttermilk + aulab jamun)	



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Lachcha Paratha	55
Missi Roti	40



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BEVERAGES

	CHOICE OF MILKSHAKE	
	Chocolate	85
	Mango	85
@	Paan	85
	COLD COFFEE	
	Plain	45
	With Ice-Cream	55
	Buttermilk/Chaas	25
	THANDAI	50
0	Kesar Pista	50
	LASSI	40
	Plain	45
	Mango	45
	Kesar Pista	
	FRESH LIME WATER	
	Sweet/Salted	30
-	Coffee	60
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MAINS

Veg Balls in Choice of Sauce (Manchurian/Schezwan/Thai Chilly Basil)	189
Cottage Cheese (Paneer) in Choice of Sauce (Manchurian/Schezwan/Thai Chilly Basil)	199
Red Thai Curry with Basil Rice	249
Green Thai Curry with Basil Rice	249
	(Manchurian/Schezwan/Thai Chilly Basil) Cottage Cheese (Paneer) in Choice of Sauce (Manchurian/Schezwan/Thai Chilly Basil) Red Thai Curry with Basil Rice

RICE & NOODLES

Fried Rice	170
Burnt Garlic Fried Rice	180
Schezwan Fried Rice	180
Soya Chaap Schezwan Fried Rice	180
Thai Fried Rice	190
Hakka Noodles	170
Schezwan Noodles	180
Burnt Chilly Basil Noodles	180
Thai Noodles	190
Triple Schezwan	220



RICE | BIRYANI (12:00 pm onwards)

Steamed Rice	•	99
Jeera Rice	DAR	109
Vegetable Pulao	242	129
Paneer Pulao	2	139

	Vegetable Biryani	189
@	Paneer Tikka Biryani	209
	Soya Chaap Tikka Biryani	209

CHINESE THAI (12:00 pm onwards)

SOUP

Veg Manchow Soup	120
Veg Hot and Sour Soup	120
Veg Sweet Corn Soup	120

STARTERS

Honey Chilli Potato	160
Veg Manchurian	160
Green Manchurian	170
Schezwan Fingers	180
Paneer Chilli	180
Soya Chaap Chilli	180
Chinese Bhel	160