

# Dalcheeni

A Fine Dining Restaurant

Taste Makes Memories...









#### Hot & Sour(Veg/Chicken)

■ 149/■ 179/-

Spicy & Tangy Flavour soup with varieties of Vegetable(VEG) and Chicken(Non VEG)

#### **Sweet Corn**(Veg/Chicken)

■ 149/■ 179/-

A thick Soup made from fresh american sweet corn, scaliaon herb & spice.

#### Manchow Soup(Veg/Chicken)

■ 139/■ 169/-

Soya flavour thick soup topped with vegetable and Scalion.

#### **Lemon Coriander Soup**(Veg/Non Veg)

■ 139/-■ 169/-

Cooked with finaly chopped veggies and lemon grass and topped with Fresh Coriander leaves.

#### **Cream of Mushroom**

**159/-**

A thick soup made with roughly chopped mushroom and thicken with Cream.

#### **Cream of Broccoli**

159/-

A thick soup made with roughly chopped Broccoli and thicken with Cream.

#### Cream of Almond

**159/-**

A thick soup made with roughly chopped Almond and thicken with Cream.

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### SALAD KI SADAGI



Green Salad 

• 69/-

Fancy cuts of fresh cucumber carrot, onion, green chilli & lemon

Fruit Salad

Assorted fruits pickled in suger syrup and Honey.

Beetroot Salad 

79/-

Roasted beetroot vinaigrette with Dijon Mustard Sauce.

Cucumber Salad 

• 69/-

Fancy cuts of fresh cucumber with hint of Coriander Leaves.

Russian Salad • 129/-

Boiled potatoes, caroot & Green Peas mix with mayo sprinkled with Crushed Black Pepper.

Ceaser Salad(Veg/Non Veg)

**■** 169/- **■** 179/-

Green Lettuce & Crutons mix with Dijon Mustard, Parmesan Cheese and Black Pepper.



### **⇔** ACCOMPANIMENT (JAROORAT-E-KHASH) ↔

Boondi Raita	<b>•</b> 89/-
Yogurt raita made using spice powders and crisp fried boondi	
Pineapple Raita	<ul><li>99/-</li></ul>
Yogurt raita made using fresh pineapple	
Burani Raita	<b>99/-</b>
Yogurt raita made using Fried Garlic	
Palak Raita	<ul><li>99/-</li></ul>
Yogurt raita made using crispy Fried Spinach	
Cucumber Raita	<ul><li>99/-</li></ul>
Yogurt raita made using fresh Chopped Cucumber	
Anar ka Raita	<ul><li>99/-</li></ul>
Yogurt raita made using Pomegranate	
Masala Papad (2pcs)	<ul><li>99/-</li></ul>
Papad topped with cucumber, onion & tomato kachumber.	

### PASTA (VIDESH KI GALIYON SE)



Alfredo(Veg/Non-Veg)	<b>199/-</b>	<b>249/</b> -
Pasta in White Sauce.		
Nella Blanca(Veg/Non-Veg)	199/-	<ul><li>249/-</li></ul>
Pasta in Pink Sauce.		
Arrabbiata(Veg/Non-Veg)	<ul><li>199/-</li></ul>	<ul><li>249/-</li></ul>
Pasta in Spicy Red Sauce.		
Spaghetti Bolognese	<ul><li>199/-</li></ul>	<ul><li>249/-</li></ul>
Spagnetti Pasta in Tomato Bolognese with choice of Vegetable or Chicken		





### APPETIZERS(VEG)

Soya Chaanp (Malai/Masala)	<ul><li>229/-</li></ul>
Chunks of Soy chaap Grilled in the Tandoor, Spicy Tandoori Seasoning.	
Firangi Paneer(Peri-Peri)	<ul><li>249/-</li></ul>
Cubes cuts of Cottage Cheese flavoured with peri peri masala and roasted in Tandoor.	
Veg Seekh Kebab	<ul><li>199/-</li></ul>
Garden Fresh vegetable minced with Indian Spices and rolled and roasted in slow flan	ne.
Paneer Tikka (Malai/Achari)	<b>249</b> -
Delicately spiced cottage cheese cubes cooked in Tandoori Seasoning with layer of bell peppers & Onion.	
Pahadi Paneer Tikka	<ul><li>249/-</li></ul>
Homemade Cottage Cheese cube roasted in Green Tandroori Spice.	
Malai Brocolli	<ul><li>279/-</li></ul>
Fresh Broccoli Grilled In Tandoor with Layer of Cream Cheese.	
Paneer Kali Mirch/Adrakhi Paneer	<ul><li>249/-</li></ul>
Homemade Cottage Cheese marinated in saffron, creamy hung curd & crushed blackpepper/Ginger	
Mushroom Duplex	<ul><li>269/-</li></ul>
Fresh Mushroom suffed with Cheese, Vegetables Indian Spices and roasted.	
Dahi Ke Kebab	<ul><li>249/-</li></ul>
Hung Curd, Bread Crumbs, Cottage Cheese & Selected Indian Spices.	
Dalcheeni Special Veg Platter	<b>359/-</b>
Four Types of your choice Veg Kebab.	
Paneer Peshawari	<ul><li>249/-</li></ul>
Delicately spiced cottage cheese cubes marineted in Yellow Tandoori Seasoning	
and roasted.	<b>-</b>
Kandhari Paneer	<b>249/</b> -
Cubes Of Paneer marinated with fried brown onion paste and tandoori spices.	
Afghani Paneer	<b>249/</b> -
Chunks of Paneer marinated in Creamy tandoori masala and roasted in tandoor.	





Firangi Murg Tikka	<b>289/</b> -
Cubes cuts of Chicken flavoured with peri peri masala and roasted in Tandoor.	-
Galauti Kebab(Boti on Roti)	<b>329/-</b>
Minced Lamb Melt in Your Mouth Kebabs & Select Indian Spices. Served with	
Ulte Tawe Ki Roti.	
Mutton Seekh Kebab	<ul><li>319/-</li></ul>
Juicy Marinated Lamb Minced & rolled with Selected Indian Spice & Roasted in Tandoo	or.
Chicken Seekh Kebab	279/-
Juicy Marinated Chicken Minced & rolled with Indian Select Spice & Roasted in Tandoo	r.
Chicken Tikka (Malai/Anchari)	<ul><li>299/-</li></ul>
Rich & Creamy Chicken, Marinated in Creamy Hung Curd & Indian Spices/Pickles	
Chicken Kali Mirch/Adrakhi Chicken Tikka	<ul><li>289/-</li></ul>
Tender chunks of chicken marinated in saffron, creamy hung curd &	
crushed blackpepper/Ginger	
Pahadi Chicken Tikka	<b>289/</b> -
Chunk of Chicken Roasted in Green Tandroori Spices.	
Teekhi Tangadi	<ul><li>299/-</li></ul>
Chicken leg merinate in spicy Tandoori masala & Roasted in Tandoor.	
Fish Tikka	<b>349/</b> -
Boneless Supreme Cut of Fish marinate in Tandoori Spices and slow cooked in Tandoor	
Fish Amritasari(Batter Fry)	<b>349/-</b>
BASA Fish marinate & Batter fried in Amitsari style	•
Dalcheeni Special Non Veg Platter	<ul><li>479/-</li></ul>
Four Types of Kebab of your choice.	
Chicken Peshawari	299/-
Chicken cubes Marinate in Yellow Tandoori Seasoning and roasted in Tandoor.	
Kandhari Chicken	289/-
Chicken thigh marinate with fried brown onion paste and tandoori spices.	
Afghani Murgh Tikka	<ul><li>299/-</li></ul>
Cubes of Chicken marinate in Creamy tandoori masala and roasted in Tandoor.	
Kalami Kebab	<b>349/-</b>
Chicken leg merinate in spicy yellow Tandoori masala & Roasted in Tandoor.	
Bharwan Tangdi	<ul><li>329/-</li></ul>
Chicken leg stuffed with cashew, minced mutton & Tandoori masala & Roasted in Tando	oor.
Tandoori Chicken	<b>369/-</b>



Whole Chicken marinate in tandoori masala and roasted in tandoor.



### **SNACKS (CRISPY CRUNCH)** ↔

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Nachas	T 120/
Nachos Crispy tortilla chips are loaded with salsa, cheese, spring onions and other topping	<b>■ 139/-</b>
Pav Bhaji	• 159/-
Mashed Vegetable topped with butter and toased buttered fresh Pav.	
Veg Pakoda	<ul><li>129/-</li></ul>
Verites of vegetable scrumbled with Bengal Gram Flour and Indian Spices batterd deep fried.	&
Cheese Pakoda	<ul><li>179/-</li></ul>
Thick strip of Cottage Cheese leyered with Bengal Gram Flour and Indian Spices batterd & deep fried.	
Peri Peri French Fry	<ul><li>139/-</li></ul>
Long strip of potato deep frying with peri peri masala.	
Egg Devil	<ul><li>149/-</li></ul>
Boiled egg coated with Chicken minced & bread crumbs and deep frying.	<b>7</b> 100 /
Cheese Chilli Toast	<b>129/-</b>
A slice of fresh bread topped with Cheese, mayonaise and chili flakes and toased.	0/ 🗖 140/
<b>Kathi Roll</b> (Veg/Non-Veg)  Lacchha Paratha wrapped with vegetable or chicken of your choice.	9/- • 149/-
Palak Patte Ki Chat	<b>149/</b> -
Spinach crisps with sweetened curd and homemade chutneys	L 147/
Cheese Satay Stick	<ul><li>259/-</li></ul>
Cheese dumpling fried with satay stick	
Cheese Corn Balls	<ul><li>259/-</li></ul>
Crumb fried cheese along with corn	•
CHINESE KA CHASKA (VEG)	~ <del>`</del>
Corn Salt & Pepper	<ul><li>189/-</li></ul>
Corn kernels tossed with onion, scallions and chillies.	
Crispy/schezwan Chilli Baby Corn	<b>199/-</b>
Crispy fried American corn tossed with schezwan sauce.	<b>=</b> 1001
Veg Cigar Roll	<b>199/-</b>
Sauteed, flavored vegetables tightly rolled into spring roll sheet & Crispy fried.	<b>□</b> 100 /
Veg Manchurian Dry/ Gravy  Mode with wices of vegetable formed into dumpling and tossed with award and sou	■ 189/-
Made with wisps of vegetable formed into dumpling and tossed with sweet and sou	_
Honey Chilli Potato Crispy fried thick spiral cut of potatoes, tossed with honey and chilli.	<b>■ 189/</b> -
orispy fried thick spiral cut of potatoes, tossed with honey and chini.	_



Crisp batter fried mushroom tossed in a sweet and spicy chilli sauce.

**Mushroom Chilli Dry** 

**229/-**





Chilli Paneer Dry/Gravy	<ul><li>199/-</li></ul>
Crisp batter fried paneer tossed with hot and sour chilly sauce.	
Honey Chilli Cauliflower	179/-
Crispy fried Couliflower, tossed with honey and chilli.	
Crispy Veg Salt And Pepper	<ul><li>199/-</li></ul>
Crispy fried English Vegetable, tossed with spicy chilli sauce.	
Cheese Corn Pocket	<ul><li>199/-</li></ul>
Roll sheet stuffed with Cheese and Corn.	

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### CHINESE KA CHASKA (NON-VEG)



Classical Chilli Chicken Dry/Gravy	<b>249/</b> -
Crisp batter fried marinated chicken tossed with hot and sour chilly sauce.  Fish In(Schezwan/Hot-Garlic/Chillis)  Crisp batter fried marinated fish tossed with schezwan, hot garlic or chillis	<b>•</b> 349/-
sauce of your choice.  Chicken Cigar Roll  Sauted, flavoured chicken tightly rolled into spring roll sheet & Crispy fried.	<b>■ 249/-</b>
Drums of Heaven Chicken wings fried and tossed in schezwan sauce topped with chopped Spring onion	<b>279/-</b>
Kung Pao Chicken  Stir fried chicken with combination of salty, sweet and spicy flavour.	<b>249/</b> -
Chicken 65 Chunks of Chicken coated with indian spices and layerd and tossed with curry leaves.	<b>249/</b> -
Lemon Chicken Chunks of Chicken coated and cooked in Lemon Sauce.	<b>249/</b> -
Garlic Chicken Crispy fried Chicken, tossed with Garlic Sauce.	<b>249/</b> -
Crispy Honey Chicken Crispy fried Chicken, tossed with honey and chilli.	<b>249/</b> -





### MAIN COURSE (VEG)

Paneer Butter Masala	<b>279/</b> -
Cubes of Cottage Cheese Cooked in a Rich & Creamy Tomato Butter Curry.	
Palak Paneer/Paneer Sagwala	<b>269/-</b>
Succulent cottage cheese cubes in smooth spinach gravy with select herbs & spices.	
Corn Palak	<b>239/</b> -
American corn coated in smooth spinach curry with mild spices.	
Paneer Lababdar	<b>■ 279/-</b>
Indian cottage cheese cooked in creamy, mildly tangy and faintly sweet gravy.	
Mushroom Do Pyaza	<ul><li>279/-</li></ul>
Button mushroom cooked in lightly caramelized onion, tomatoes, and ground spices.	<b>-</b> 0.401
Paneer Do Pyaza	<b>269/-</b>
Cubes Cottage cheese cooked in lightly caramelized onion, tomatoes, and ground spices	
Paneer Pasanda	<ul><li>279/-</li></ul>
A slice of cottage cheese stuffed with dry nuts, batter fry and cooked in yellow gravy.	- 222/
Aloo Gobhi(Dry/Gravy)	<b>209/-</b>
Fried potato and cauliflower cooked in mild spice gravy.	- 100 <i>l</i>
Methi/jeera Aloo	<ul><li>199/-</li></ul>
Cube potato tossed with Cumin, onion with hint of coriander leaves.	- 040 <i>l</i>
Malai Kofta	<b>249/</b> -
Crumbled cottage cheese and mashed potato ball and a bit of spice in a creamy rich grav	-
Kadhai Paneer	<b>269/</b> -
Cottage Cheese Cooked With Chunky Tomato, shallots and bell peppers topped with kadhai masala.	
Paneer Khurchan	279/-
Batonette cuts of Cottage cheese, onion, capsicum tossed in tomatoes gravy and groun s	pices.
Navratna Korma/veg Makhanwala	259/-
Mix vegetable cooked in onion tomato & creamy curry, topped with red cherry	
Mix Veg	249/-
Assorted Vegetables Tossed in Thick Onion & Tomato Bhuna Masala.	
Rajma Masala	<ul><li>229/-</li></ul>
Kidney beans cooked with tomatoes and indian spices	
Pindi Chhole	<ul><li>229/-</li></ul>
Chickpeas Cooked In Home Ground Punjabi Spices.	
Shahi paneer	279/-
Cottage Cheese cooked in less spice White Curry.	
Mushroom Matar Malai	<ul><li>299/-</li></ul>
The combination of Mushroom, Green peas in creamy curry.	





Methi Matar Malai	<b>289/</b> -
Fresh Green Peas cooked in Creamy Indian Gravy and topped with Kasuri methi.  Veg Kofta	<b>249/</b> -
Vegetable Ball fried and cooked in Creamy Indian Gravy.	
Veg Keema Masala	239/-
Chooped Vegetables cooked in Indian Gravy.	
Hariyali Cheese Kofta	249/-
Chooped Spinach stuffed with Cheese and cooked in green base Indian Gravy.	
Subz Kadahi	249/-
Dice Vegetables tossed in Indian Kadhahi Masala.	
Banarasi Aloo Dum	259/-
Potato Stuffed with dry fruits and cooked in Indian Rich Gravy.	
Aloo Methi Matar	229/-
Potato Cubes and Green peas cooked with Kasoori methi.	
Matar Paneer	249/-
Fresh Green Pea and Indian Cottage Cheese cooked in yellow gravy.	
Paneer Bhurji	249/-
Greated Cottage Cheese cooked in less Indian spices.	
Gobhi Ka Rizala	249/-
Roasted Cauliflower cooked in cashew nut and poppy seeds Gravy.	
Soya Chaanp Masala In Indian Gravy	249/-
Fresh Soya-chaanp cooked in Indian Masala.	
MAIN COURSE (NON-VEG)	∞ <del>\</del>
Murg Buttar Masala/ Butter Chicken	<b>■</b> 349/-
Classic Tandoori Chicken Cooked in a Rich & Creamy Tomato Butter Gravy.	
Chicken Do Pyaza	<ul><li>339/-</li></ul>
Chunks of Chicken cooked in lightly caramelized onion, tomatoes, and ground spices	
Kadhai Chicken	<ul><li>339/-</li></ul>
Chicken Cooked With Chunky Onion Bell pepper & Comma Gravy.	
Chicken Tikka Masala	<ul><li>349/-</li></ul>
Spicy Boneless Chicken Tikka Cooked in Bhuna Masala Curry.	
Chicken Handi(Dehati Style)	349/-
Dehati Style Chicken Cooked in Spicy Home style Curry in handi.	





Chicken Korma	<b>349/</b> -
Cubes of chicken cooked in yogurt, dry nuts & spices.	
Chicken Khurchan	<b>349/</b> -
Batonette cuts of Chicken, onion, capsicum tossed in tomatoes gravy and ground spices	5.
Mutton Rogan Josh	449/-
Traditional Mutton Curry Cooked in a Spicy Onion, Tomato & Yoghurt Curry and topped	d with Rogan spice
Muttan Handi (Dehati Style)	469/-
Tender lamb Cooked in Spicy Home style Curry in handi.	
Egg Curry (4 Pcs)	<b>■ 199/-</b>
Lightly fried boiled egg cooked in puree of tomato, onion gravy.	
Creamy Kalimirch Chicken	<b>■</b> 349/-
Boneless Chicken cooked in creamy Indian Gravy with flavour with black pepper.	
Chicken Tariwala	<ul><li>349/-</li></ul>
Curry cut of Chicken cooked with Potato and Tomato in Indian spices. Tangy in nature.	
Chicken/Mutton Saoji  ■ 349/-	449/-
Choice of Chicken/Mutton cooked in raw coconut and saoji masala. Spicy in nature.	_
Mutton Dabba Gosht	449/-
Cube of Mutton cooked in yogurt gravy.	_
Rahra Gosht	449/-
Cube of Mutton combined with Mutton keema and cooked in Indian Spices.	
Murgh Mussalam	<b>●</b> 649/-
Whole Chicken marinated with Indian spices roasted & cooked in Indian gravy.	
Chicken Hara Masala	<b>■</b> 349/-
Pahadi Chicken tikka cooked in Indian Gravy with mint chutney.	
Chicken Saagwala	<b>■</b> 349/-
Boneless Cube of Chicken cooked in Palak Gravy.	
Dhaniya Chicken	<b>349/</b> -
cubes of chicken cooked in coriander paste and Indian Gravy.	<b>-</b> 400 /
Mutton Keema Masala	<ul><li>499/-</li></ul>
Mutton Keema cooked in Indian Spices.	
Lagan Ka Murgh	<b>■</b> 349/-
Chicken Leg cooked in Lagan pot in Indian Rich Gravy.	
Laal Maans	<b>■ 449/-</b>
Famous dish from Rajsthani Cuisine. Cooked in red chilli and yogurt.	- 000 <i>l</i>
Goan Fish Curry	<b>399/-</b>
River fish cooked in goan masala.	





### DAL-E-DILBAHAR

Amritsari Yellow Dal Tadka	<b>169/-</b>
Chana dal & urad dal temperd with cumin red chilli.	
Dal Makhani	199/-
Slow cooked whole black urad lentil topped with Cream & Butter	
Dal Fry	169/-
Chana dal fry with tomatoes, onion & mild spices.	
Plain Dal	149/-
A simlpe lentil preparation.	
Palak Dal	<b>159/-</b>
Chana dal enhanced with sauted spinach.	
Lahsuni Dal	159/-
Chana dal tempered with fried garlic.	

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### **ROTI KI TOKARI**



Tandoori Roti	<b>25/</b> -
Tandoori Butter Roti	<b>30/-</b>
Plain Naan	<b>30/-</b>
Butter Naan	<b>40/-</b>
Garlic Naan	<b>49/</b> -
Missi Roti	<b>39/-</b>
Lachha Paratha	<b>49/-</b>
Aloo Paratha (with Curd/pickel)	<b>•</b> 69/-
Paneer Paratha (with Curd/pickel)	<b>■ 79/</b> -
Gobi Paratha (with Curd/pickel)	<b>•</b> 69/-
Masala Kulcha	<b>•</b> 69/-
Onion Kulcha	<b>•</b> 69/-
Paneer Kulcha	<b>■ 79/</b> -





### THAILAND SE KHASH





Exotic Vegetable cooked in Thai Green Curry paste and coconut milk.

Thai Veg Red Curry

Exotic Vegetable cooked in Thai Red Curry paste and coconut milk.

Thai Chicken Green Curry

Dice Chicken cooked in Thai Green Curry paste and coconut milk.

Thai Chicken Red Curry

Dice Chicken cooked in Thai Red Curry paste and coconut milk.

**Jasmin Rice** 

Jasmin Flavoured steam rice.



199/-

249/-

**249/-**

299/-



### CHINESE RICE



Chicken Fried Rice (With Dark/Light Soya)

**Veg Fried Rice** (With Dark/Light Soya)

 $\pmb{Egg \ Fried \ Rice}(With \ Dark/Light \ Soya)$ 

**Szechuan Fried Rice** 

199/-

169/-

169/-169/-



**Chocochip Ice Cream** 

**Venilla Ice Cream** 

**Butterscotch Ice Cream** 

**Mango Ice Cream** 

**99/-**

99/-

99/-

99/-



**BEVERAGE** 



**Cold Drink** 

Masala Cold Drink

Fresh Lime Soda

49/-

49/-

79/-





## ≈ RICE (BASMATI KI KHUSBOO) ≪

Steam Rice • 149/-

A steamed flavour Basmati rice.

Jeera Rice 
■ 159/-

Steamed fragrent basmati rice with flavourful Shahi Jeera.

Veg Pulao 
■ 179/-

Basmati rice cooked with aromatic vegetables.

Matar Pulao • 179/-

Basmati rice cooked with green peas and ghee. Yellow saffron rice added with Dry nuts.

Baasati Pulao 🖸 189/-

Yellow saffron rice added with Dry nuts.

### BIRYANI KI BAHAR



Veg Biryani 
■ 199/-

A long grain basmati rice dum with aromatic vegetables & indian spices.

Paneer Biryani • 229/-

A long grain basmati rice dum with Indian cottge cheese & indian spices.

Hyderabadi Veg Biryani 
■ 229/-

A long grain basmati rice cooked in Hyderabadi style.

Egg Biryani • 229/-

A long grain basmati rice cooked with boiled egg.

Hydrabadi Murg Biryani ■ 299/-

A long grain basmati rice cooked with chicken in Hyderabadi style.

Chicken Tikka Biryani 
■ 299/-

A long grain basmati rice dum with boneless tandoori chicken..

Ghost Ki Dum Biryani 

■ 449/-

A long grain basmati rice dum with lamb & indian spices.

Khabsa Chicken Biryani • 549/-

Whole tandoori chicken cooked with Biryani Rice flavoured with Biryani essence.

### DESSERT (KUCH MITHA HO JAYE)



Hot Gulab Jamun

Sizzling Brownie

Gajar Ka Halwa

■ 99/
■ 249/
■ 199/-

Churros • 179/-

Fruit Custard • 149/-

