



kake di hatti®

AUTHENTIC NORTH INDIAN DELICACIES SINCE 1942

King Of Naan®



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MUZAFFARPUR

www.kakedihatti.com



JAMIE OLIVER (MBE)

British Chef and Television Personality visit to the iconic
Kake Di Hatti in Chandni Chowk

"Kake Di Hatti indubitably has the largest variety of stuffed Naan Breads. It's gripping to know that the place itself is called the "King of Naan" considering the varieties and sizes of the Naan Breads. Never have they compromised on their authentic modes of preparation, hence maintaining the legacy since 1942."



"An Old Delhi Legend"



"Every Dish Here is Worth Trying."



"Best Dal Makhani in Delhi"



"Their Naans are Finger-Licking Delicious."



"At Kake Di Hatti, Everything Except Their Price is Oversized"



"Biggest Naan in India, The King of Naan"



"Lip-Smacking North-Indian Fare."



"Incomparable Culinary Excellence"



"One of the Best Vegetarian Restaurant."



"This Place Deserves Accolades for Serving the Best North-Indian Delicacies"



For The Consistent Achievement Of High Ratings From Travellers

Kake Di Hatti is an iconic eatery located at

Delhi 6 (Chandni Chowk),

serving authentic North Indian food across four generations for more than seven decades, since 1942. Kake Di Hatti's signature Naans & dishes are prepared using traditional methods & blends of different herbs and spices, such as Hamamdasta, providing unmatched dishes with a distinct taste in addition to serving the biggest Naan in the country, for which the restaurant is known as "King of Naan™". We currently have several Kake Di Hatti restaurants across India.



Original Photograph of Ghanta Ghar, Chandni Chowk, Delhi.



MOCKTAIL BAR

GRENADINE MOCKTAIL Orange, Pineapple, Mix Juice, Lemon Syrup & Grenadine	199	STRAWBERRY LOVE Refreshing blend of strawberries in a delightful mocktail	139
FRUIT PUNCH Pineapple juice, orange juice, lemon juice, Mint leaves	149	BRAIN FREEZE (Kala Khatta, Strawberry, Mango) Available in Different flavour	149
WATERMELON MOJITO Syrup, fresh watermelon, lime juice, fresh mint leaves	149	SPICY MOJITO Virgin mojito with chaat masala	119
AAM PANNA MOJITO Saffron, raw mangoes, mint leaves, black pepper	149	CRANBERRY MARGARITA Cranberry flavoured margarita	149
VIRGIN SANGRIA Refreshing, Mocktail with peach, passion fruit syrup & juices	179	ROOHAFZA ON THE ROCKS Roohafza, lime	99
FRESH LIME SODA Soda water, lemon juice, kala namak, sugar, mint leaves	99	VIRGIN MOJITO Lime, blueberry syrup, sugar, fresh mint	109
UNICORN FIZZ Roohafza- rose- mint syrup, blueberry crush	149	BLUE OCEANS Orange, sprite, blue colour, crushed ice	109
STRAWBERRY & ORANGE COOLER Strawberry Syrup, Orange Juice, Lime / 7up	159	ELECTRIC SHOCK Mango juie, Soda water, lemon juice, blues	139
KALA KHATTA SPECIAL Kala khatta, lemon, black salt, fresh mint, sugar syrpy	129	ICED TEA (Peach, Lime, Strawbeery) Herbal tea bags, honey, fresh peach slices	99
RED OCEAN Orange, Sprite, Red food, crushed ice	139	NATWARLAL Peach Syrup, Passion Fruit, Grenadine Syrup, Chaat Masala	159
DETOX Pineapple, Spinch, Triple Sec with Top-up Soda	159	CHLOROPHYLL Basil, Line, Black Salt	149

PITCHERS

VIRGIN MOJITO	349	WATERMELON MOJITO	399
FRESH LIME SODA	299	MASALA LEMONADE	299
BLUE OCEAN	349	KALA KHATTA SPECIAL	399
GRENADINE	799		

👩 - Chef's Special / 🌶️ - Spicy

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PAPADUM & SALAD

ROASTED PAPAD	29	CHUR CHUR PAPAD	69
FRIED PAPAD	39	AMRITSARI MASALA PAPAD	69
MASALA PAPAD	69	SALAD	129

SOUPS

TOMATO SOUP Thick, tangy and creamy tomato served with crotons	139	CREAM OF MASHROOM SOUP Rich and velvety cream of mushroom soup	149
MANCHOW SOUP  Finely chopped veggies simmered in broth cooked with spices & herbs	149	SWEET CORN SOUP Lightly spiced soup made with sweet corn and other veggies	149
TOMATO & BASIL SHORBA Tomato based soup with basil, cloves and other spices	149	HOT & SOUR SOUP Melange of neatly chopped veggies cooked with spicy chilly sauce	139
LEMON CORIANDER SOUP Fine combination of lemon and coriander- served piping hot	149	BURNT GARLIC BROCCOLI Creamy soup with flavour spinach and almond	149
HOT POT SOUP  A very testy and flavourful vegetable soup served along with crispies	149		



CHINESE STARTERS

CHILLI POTATO 	229	VEG MANCHURIAN (DRY/GRAVY)	279
Fried potato tossed in spicy, slightly sweet and sour chilli sauce		Fried veggies balls in a spicy, sweet and tangy sauce	
PANEER CHILLY (DRY/GRAVY)	299	CRISPY CORN	249
Cottage cheese tossed in sweet and sour sauce		Delicious snack made with fried corn kernels and then flavouring with spices powders	
CRISPY CHILLY BABYCORN	279	CHEESE CIGAR SHOTS 	389
Fried pieces of baby corn are combined with a spicy, sweet umami sauce		Small finger shots stuffed with spinach and other herbs & spices	
HONEY CHILLY POTATO  	279	CHINESE PLATTER	349
Fried potatoes fingers are tossed in a sesame honey chilli sauce		Noodles, paneer chilly, manchurian & fried rice	
BABY CORN MANCHURIN	299	PANEER 65	279
MUSHROOM CHILLY	319	PANEER CRISPY	309

FRIES NOODLES

CLASSIC FRIES	119	NOODLES- HAKKA	199
Classic thin strips of deep fried potatoes		PANEER NOODLES	229
CHEESE FRIES 	149	SCHEZWAN NOODLES 	249
Thin strips of deep fried potatoes with a choice of condiments		CHILLI GARLIC NOODLES 	229
PERI PERI FRIES 	139		
Thin strips of deep fried potatoes with a choice of condiments			

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— RICE —

VEG FRIED RICE	219	SCHEZWAN FRIED RICE	239
PANEER FRIED RICE	259	CHILLI FRIED RICE	239

— CHINESE ROLLS —

VEG SPRING ROLL	229
PANEER SPRING ROLL	249

— SIZZLERS —

CHINESE SIZZLER	329
TANDOORI SIZZLER	329
LIVE BARBEQUE SIZZLER (4 Seekh)	489

— COMBOS —

CHILLI PANEER + FRIED RICE	229
VEG MANCHURIAN + HAKKA NOODLES	229
VEG NOODLES + CHILLI PANEER (DRY/GRAVY)	229
VEG MANCHURIAN + FRIED RICE	229



TANDOORI STARTERS

PANEER TIKKA Our signature dish with cottage cheese with added spices	289	DAL MAKHANI SHOTS WITH MINIATURE NAAN Signature dish: Whole black lentil prepared overnight to a rich creamy perfection served with naan	299
SOYA TIKKA MASALA Soya with indian herbs & spices	249	HARA BHARA KEBAB  Kebabs made with fresh spinach leaves, green peas and potatoes	279
MALAI SOYA CHAAP Soya chaao cooked in creamy marination	249	AACHARI PANEER TIKKA Cottage cheese tossed in tangy pickle flavour	309
DUO OF SOYA CHAAP  Chopped garlic, onion, broccoli, melon seeds, black pepper, cream cheese	299	CHOLE KULCHE POCKETS Amritsar chola stuffed in kulcha	229
PANEER HARIYALI TIKKA (GREEN) Peri peri & basil pesto marinated paneer	289	DAHI KE KEBAB Mildly sweet tasting kebabs oh hung curd with chef's special spices	279
TANDOORI STUFFED ALOO Stuffed aloo, cottage cheese, coriander served with added spices	249	TANDOORI PLATTER  Aachari paneer, soya chaap, mushroom, hara bhara kebab, stuffed potatoes (2pcs each)	369
MAKHMALI MALAI PANEER TIKKA Heavy cream, cashew powder, ginger garlic paste, curd	309	DUO OF PANEER TIKKA Paneer malai tikka and Paneer tikka	299
AMRITASAR PANEER TIKKA	329		

KAKE NAAN ROLLS

PANEER TIKKA ROLL Chunks of paneer tikka marinated in spices and cooked in tandoor with classic butter naan	229	SOYA TIKKA ROLL Chunks of soya marinated in spices and cooked in tandoor with classic butter naan	199
MUSHROOM TIKKA ROLL Marinated grilled mushrooms cooked in tandoor with classic butter naan	229	KAKE SIGNATURE ROLL  Cottage cheese marinated in spices, grilled in tandoor with classic butter naan	229
VEG SIGNATURE ROLL Mix fresh vegetable with cheese	229	TANDOORI PLATTER ROLL Mushroom, Paneer, Soya Chaap	299

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MAIN COURSE

INDIAN BREADS

Award Winning Kake Naans (The King of Naan)

	NIKKA S (6 Inch)	BABY M (10 Inch)	KAKE L (14 Inch)
PLAIN NAAN(WITHOUT BUTTER) Tandoor baked flat bread	79	109	149
BUTTER NAAN Tandoor baked flatbread with generous portion of butter	89	119	169
GARLIC BUTTER NAAN 🍷 Peeled garlic, butter deep in the layers of naan	99	129	179
ALOO NAAN Potatoes , ginger, green chilly, half grinded massala	99	129	179
AMRITASARI KULCHA Cottage paneer, potatoes, coriander, chopped onions, herbs	109	139	189
MATAR ALOO NAAN Peas, potatoes, coriander and green chillies	99	129	189
HARIYALI ALOO NAAN Naan stuffed with potatoes, coriander, spinach and other spices	99	129	189
GOBI NAAN Cauliflower, potatoes & coriander	109	139	189
ALOO PYAAZ NAAN Naan stuffed with onion and potatoes	109	139	189
DHUANDAAR NAAN 🌶️🍷 Organic yellow chilli, cauliflower, paneer, potato, chopped garlic and spices	129	159	239
MATAR PANEER NAAN Peas, cottage cheese, potatoes	119	149	209
MIX (ALOO-GOBI-PANEER) Potatoes, cauliflower, cottage cheese	119	159	229
GARLIC MIX NAAN 🍷 Naan stuffed with cottage cheese, cauliflower, potato, chopped garlic and spices	119	149	209
SOYA NAAN Baked soya chaap, cottage cheese	119	149	209
MEETHA SWEET NAAN Cottage cheese, dried milk, raisin, sugar	119	149	209
HARIYALI PANEER Naan stuffed with spinach, coriander, mint leaves and cottage cheese	139	169	249
CHEESE GARLIC BUTTER Stuffed naan with cheese, cottage cheese and chopped garlic	149	179	309

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INDIAN BREADS

Award Winning Kake Naans (The King of Naan)

	NIKKA S (6 Inch)	BABY M (10 Inch)	KAKE L (14 Inch)
CHEESE CAPSICUM ONION Naan stuffed with cheese, bell pepper, cottage cheese	169	199	269
CHEESE CAPSICUM ONION MUSHROOM	189	209	269
CHUR CHUR NAAN (BUTTER) Milk cream base, cottage cheese with coconut flavour	129	-	-
CHUR CHUR NAAN (STUFFED) Naan stuffed with cottage cheese, potato, chillies, coriander and half grinded masala	159	-	-
PANEER NAAN Cottage cheese, potatoes	129	169	229
KAKE NAAN STUFF 🍴 Naan stuffed with fresh vegetable, cottage cheese and processed cheese	119	149	209

ROTI / PARATHA

TANDOORI ROTI Traditional and tasty north indian flatbread cooked in kake tandoor	39	GARLIC PARATHA	69
BUTTER TANDOORI ROTI Traditional and tasty north indian flatbread coated with butter	49	ALOO PARATHA	59
MAKKI DI ROTI (SEASONAL) Flat unleavened bread made from maize flour	59	LACHHA PARATHA A multi layered north indian flatbread	59
MISSI ROTI Flatbread made with whole wheat flour, gram flour and spices	49	PUDINA PARATHA A multi layered north indian flatbread with a flavour of mint	79
MISSI PYAZ ROTI Flatbread made with whole wheat flour, gram flour, onion and spices	69	AJVAIN PARATHA Indian flatbread stuffed with ajwain	59
		HARIYALI LACHHA PARATHA	69
		HARI MIRCH PARATHA North indian flatbread stuffed with green chillies	59
		LAL MIRCH PARATHA North indian flatbread stuffed with red chillies	59
		PANEER PARATHA	89

— KAKE'S CURRIES —

	HALF	FULL		HALF	FULL
SHAHI PANEER Cottage cheese cubes in healthy spinach gravy with finely balanced curry spices	279	379	PALAK KOFTA Palak, spinach leaves, cottage cheese, potato, cloves garlic served with delicious gravy	249	349
KADHAI PANEER Cottage cheese and bell peppers cooked in a spicy onion and tomatoes gravy	279	379	SOYA MASALA CHAAP Chunks of soya coated in tandoori masala gravy	259	359
PALAK PANEER 🍴 Cottage cheese cubes in healthy spinach gravy with finely balanced curry spices	279	379	SOYA MALAI CHAAP Soya, cream, cashew paste, coriander, green chilli paste, salt, black pepper	249	349
MALAI KOFTA (WHITE GRAVY) Small, round and crispy koftas with a flavourful tomatoes, creamy gravy	299	399	SOYA KADHAI CHAAP Deep fried soya chaap marinated in yogurt masala, cooked in a rich tomato curry	249	349
PANEER MAKHANI Popular dish of cottage cheese with a gravy of tomatoes, cashews, spices and cream	279	379	SARSO KA SAAG (SEASONAL) Seasonal mustard leaves and leafy veggies freshly cooked from our chef's kitchen	229	329
VEG. JALFREZI Vegetable jalfrezi, stir-grid at high flame, mushroom, paneer and spices mix	239	339	ALOO JEERA Cumin and potato balls served in spicy thick gravy	149	249
MIX VEG. MASALA French beans, cauliflower, capsicum, peas, carrot, peeled potatoes cooked in spicy gravy	239	329	DHUANDAAR PANEER BUTTER MASALA 🍴🌶️ Paneer butter masala with chef special spicy touch		399
ALOO PALAK Palak, chickpeas flour, patties, kasuri, toasted sesame seeds, red onion and avocado oil	199	299	PANEER LABABDAR Signature dish- Cottage cheese cooked in buttery spicy gravy	279	379
CHOLE Authentic Punjabi style cooked chole	199	299	PANEER BHURJI Scrambled cottage cheese with onion, tomatoes with spices	259	359
CORN PALAK Rich, saucy dish that's made with fresh spinach and sweet corn	209	309	PANEER DO PYAAZA Cottage cheese in onion based brown gravy	269	369
AMRITSARI TAWA PANEER Paneer fried in chef's special masalas with brown and red gravy	309	409	KHOYA KAJU Roasted cashew nuts in milk based sweet gravy	349	449
METHI MALAI MATARRS	239	339	ALOO DUM PUNJABI	199	299
MUSHROOM MASALA Green peas, mushroom, garam masala, tomatoes, green chilli, cinnamon served with gravy	299	399	PANEER TIKKA MASALA		419
PANEER BUTTER MASALA Signature dish- Cottage cheese cooked in buttery spicy gravy	279	379	ALOO DO PYAZA	199	299
MATAR PANEER Cottage cheese and green peas cooked in indian curry	239	339	PANEER HANDI	279	379
KASHMIRI DUM ALOO	249	349	KOLAPURI	259	359
			TAWA PANEER	289	389

🍴 - Chef's Special / 🌶️ - Spicy

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DAL

	HALF	FULL		HALF	FULL
DAL MAKHANI 	229	329	CHANA MASALA	189	289
Signature dish- Rich beans lentils prepared overnight to a rich creamy perfection			Chickpea cooked in traditional indian spices		
DAL FRY	189	289	DAL TADKA	199	299
Yellow lentil onion, tomato, garlic, red chilli, fresh coriander with spiced tadka			Daal with double tadka		
RAJMA MASALA	229	329			
Red kidney beans cooked in indian spicy gravy					

KDH TANDOORI HANDI

TANDOORI DAL MAKHANI	399	MUSHROOM MASALA	399
PANEER BUTTER MASALA	399	TANDOORI DAL TADKA	399
SOYA CHAAP MASALA	399	PANEER TIKKA MASALA	429

RICE / PULAO

PLAIN RICE	119	DAL MAKHANI CHAWAL	229
JEERA RICE	149	SHAHI PANEER CHAWAL	249
CHOLE CHAWAL	159	PALAK PANEER CHAWAL	229
YELLOW DAL CHAWAL	159	VEG. DUM BIRYANI	329
VEG.PULAO	199	KADHI CHAWAL	199
SOYA PULAO	199	TANDOORI DUM BIRYANI	329
RAJMA CHAWAL	159	FRIED RICE-BURNT GARLIC	229
MASALA PULAO	199	HYDRABADI BIRYANI	349

RAITA

MIX VEG	129	PINEAPPLE RAITA	139
CUCUMBER RAITA	129	BOONDI RAITA	129
PUDINA RAITA	129		

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**MINI THALI - 159**

2 Tandoori Roti/ 1 Laccha Partha
1 Aloo Do Pyaaza/Mix Veg Masala
1 Dal Makahani
Mix Salad, Aachar, Papad

STANDARD THALI - 189

2 Tandoori Roti/ 1 Paratha
1 Dal Makhani/ Yellow Dal Fry
1 Paneer of the day
1 Portion Steam Rice
Mix salad, Aachar, Papad

* Thali for Dine in is available for Lunch hours during Weekdays.



— BEVERAGES —

KULLAD CHAI	39	SOFT DRINK (CAN+ GLASS)	49
COFFEE	59	TANDOORI CHAI	59
BUTTER MILK/ CHASS	89	ROSE LASSI	129
LASSI (SWEET/SALTED)	89	DRY FRUIT LASSI	149
MINERAL WATER	MRP	MASALA DRINK	69

— SHAKES —

VANILLA SHAKE	149	BLUE BERRY SMOOTHIE	199
KIT KAT SHAKE	199	CHOCOLATE SHAKES	149
OREO WITH VANILA SHAKES	199	STRAWBERRY SHAKE	149
COLD COFFEE SHAKES	149	BROWNIE SHAKE	199
BELGIUM CHOCO-SHAKES	199	MANGO SHAKE	149
		SNICKER SHAKE	149

— DESSERTS —

GULAB JAMUN (2 PCS)	89	BLACK CURRENT	79
GULAB JAMUN WITH ICE CREAM	169	AMERICAN NUT	89
BUTTERSCOTCH ICE CREAM	79	SUNDAE	129
CHOCOLATE ICE CREAM	69	BROWNIE (2 PCS)	149
VANILA ICE CREAM	59	SIZZLING BROWNIE WITH ICE CREAM	219
KESAR PISTA	79	PAN CAKE WITH MAPLE SYRUP OR HONEY	249



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For more details,
Please contact the Restaurant Manager

or you may call us at
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FIRST IMPRESSIONS OF INDIA | Old Delhi & Chandni Chowk Market >
 FINALLY we are in India! Nothing can compare you for the sights, smells, and sounds of India, but we LOVED IT. We went to the Chandni

Check out the travel vlog by Kara & Nate. Their first impression of India and visit to our iconic restaurant in Chandni Chowk. #KakeDiHatti #Since1942



Chandni Chowk, Delhi



Kolkata, WB



KDH Copper Tandoor



Delhi



Lucknow, UP



Bareilly, UP



Jabalpur, MP



Prayagraj, UP



Ahmedabad, Gujarat



Kanpur, UP



Ahmedabad, Gujarat

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