

Dilli 2.0 Special

- + **Purani Dilli Aloo Tokri Chaat**  **199/-**
Aloo basket chaat is garnished with crunchy sev (fried gram flour vermicelli) and fresh coriander leaves
- + **Tandoori Falon Ki Chaat**  **229/-**
Tandoori Fruit Chaat is a modern, smoky, and tangy Indian appetizer dish that blends sweet, savory, and spicy flavors.
- + **Makhmali Soya Malai Chaap**  **349/-**
Soya chaap pieces are marinated with cashews, cream, yoghurt, topped with creamy onion kachumber
- + **Dahi ke Kebab** **349/-**
A popular vegetarian North Indian snack made with thick hung curd, paneer and chef's special masala dust
- + **Paneer Makhmali Seekh**  **349/-**
Soft and velvety paneer seekh with a rich, smoky flavour
- + **Chole Bhature**  **259/-**
Old Delhi special Chole Bhature is a regional specialty with a unique flavor profile
- + **Amritsari Kulcha Chana** **325/-**
The spicy and tangy chole perfectly complements the rich and buttery Amritsari kulcha
- + **Chur-Chur Naan Thali**  **349/-**
Served With Raita And Choice of Any two (Dal Makhani/ Chole/ Shahi Paneer)
- + **Dal Makhani** **349/-**
Dal makhani is a rich, creamy and flavorful Indian dish made with whole black urad dal and red kidney beans

Chaaps & kebabs

- + Achari Soya Chaap** 325/-
Soya chaap is a rich vegetarian delight, inspired by the bold and tangy Flavors of achari spices
- + Tandoori Masala Chaap** 325/-
Soya chaap marinated in spiced yogurt, roasted in the tandoor for a smoky flavor
- + Amritsari Paneer Tikka** 349/-
Indian cottage cheese cubes marinated in a blend of spices and gram flour
- + Paneer Tikka Kali Mirch**  349/-
Paneer cubes marinated in yogurt, cashews, and freshly ground black pepper
- + Pudina Hari Mirch Paneer Tikka**  349/-
Soft paneer cubes marinated with fresh mint, green chilies, and spices, roasted in the tandoor
- + Stuffed Mushroom Tikka** 345/-
Tandoori mushrooms stuffed with cheese and grated paneer, grilled for a smoky finish
- + Bhutte Akhrot Ki Seekh**  325/-
Soft, sweet, and spicy corn walnut kebabs made with sweet corn, walnuts, garam masala, and roasted gram flour
- + Malai Cheese Broccoli**  349/-
Broccoli flavored with cream, cheese, cardamom powder, and garam masala
- + Stuffed Potato**  299/-
Barrel shaped potatoes filled with paneer mixture, marinated in yogurt masala and cooked in the tandoor
- + Patilala Fried Corn** 349/-
A chef's special veg lollipop crispy outside and soft inside, made with cottage cheese, chilies, and secret spices

- + Veg Galouti Kebab (6 Pieces)** 345/-
 Purani Dilli-style vegetarian kababs with rich spices and delicate texture
- + Makhmali Soya Malai Chaap** 349/- **J**
 Soya chaap pieces are marinated with cashews, cream, yoghurt, topped with creamy onion kachumber
- + Paneer Makhmali Seekh** 349/- **J**
 Soft and velvety paneer seekh with a rich, smoky flavour
- + Hariyali Chaap** 349/-
 Hariyali Chaap Tikka is a popular North Indian vegetarian starter featuring soya chaap marinated in a green chilly, mint marination and cooked until smoky and tender
- + Veg Platter** 549/-
 Sharing is caring , Assorment of All popular veg starters in one plate like, paneer, dahi kebab, chaap, stu ed potato, mushrrom, Brokoli etc

Soups

- + Tamatar Dhaniya Shorba** 159/- **J**
 Tamatar Dhaniya Shorba is made with tomato, coriander seeds, aromatic spices, vegetables and coriander stems.
- + Moong Dal Shorba** 159/- **J**
 Moong Dal Shorba is a comforting and nutritious Indian soup made from yellow moong dal.
- + Mushroom Hara Pyaaz** 159/-
 A velvet-smooth blend of sautéed mushrooms and green onions in a rich, aromatic broth.

Chaats

- + **Purani Dilli Aloo Tokri Chaat**  199/-
The basket chaat are lled with various chaat ingrediants like curd, potatos, chic peas and various chutneys
- + **Bhalla Papdi Fruit Chaat**  199/-
Soft bhallas and papdi tossed with fresh fruits and tangy spices
- + **Tandoori Falon ki Chaat**  229/-
Soya chaap pieces are marinated with cashews, cream, yoghurt, topped with creamy onion kachumber
- + **Raj Kachori**  199/-
It is a hollow, deep-fried pastry shell (puri) that is stuffed with a variety of avorful fillings and topped with chutneys and yogurt.

Dal Dilli Se

- + **Dal Banjara** 310/-
Dal Banjara is a hearty, wholesome dal from Rajasthan, traditionally associated with the nomadic Banjara tribes.
- + **Yellow Dal Tadka**  310/-
Arhar dal (split pigeon peas) or moong dal (split yellow mung beans), cooked until soft and creamy, then nished with a sizzling, aromatic tempering (tadka).
- + **Dal Palak Tadka**  310/-
Spinach cooked with toor dal tadka and lots of garlic.
- + **Dal Makhani** 349/-
Dal Makhani is a rich, creamy and avourful Indian dish made with whole black urad dal and red kidney beans.

Basmati Khazana

- + Tandoori Soya Chaap Biryani 349/-
- + Purani Delhi Special Veg Biryani 349/-
- + Kathal Biryani 349/-
- + **Achari veg Biryani** 349/-
Achari Vegetable Biryani is a flavorful delight, where crunchy veggies meet the tangy kick of pickling spices.
- + Tawa Pulao **J** 299/-
- + Kaju Biryani 349/-
- + Jeera Rice 199/-
- + Steam Rice 149/-
- + Tadkewali Dal Khichdi **J** 225/-
- + Palak Dal Khichdi **J** 249/-

Kulchas (served with white butter)

- + Aloo Kulcha **J** 249/-
- + Aloo Onion Kulcha 249/-
- + Cheese & Chilli Kulcha **J** 310/-
- + Paneer Kulcha **J** 299/-
- + Paneer Cheese Kulcha **J** 349/-
(Served with choice of any Two - Chole/ Daal Makhni/ Curd)
- + Adraki Gobi Kulcha 249/-
- + Cheese Corn Kulcha **J** 249/-
- + Mix Kulcha - Stuffing of any 2 **J** 279/-
(Onion / Corn / Gobi / Aloo / Paneer)

Curries

- + **Kadhai Paneer** 359/-
Paneer in bell pepper-avored tomato masala gravy
- + **Shahi Paneer**  359/-
Paneer cooked in a rich, creamy and mildly spiced royal gravy
- + **Paneer Lababdar** 359/-
Cottage cheese cubes prepared in rich makhani gravy with khoya
- + **Paneer Rogan Josh** 379/-
Paneer Rogan Josh is an aromatic, rich, and avorful vegetarian curry inspired by the classic Kashmiri dish
- + **Palak Paneer** 329/-
Cottage cheese simmered in a smooth spinach gravy with mild spices
- + **Paneer Sirka Pyaz** 349/-
Paneer cooked with tangy onion, vinegar, and spices
- + **Mutter Mushroom Hara Pyaz** 349/-
Fresh hara pyaz cooked with mushrooms and green peas
- + **Kadhai Mushroom** 349/-
Flavorful mushrooms prepared in a traditional kadhai-style gravy
- + **Soya Chaap Masala** 349/-
A hearty soya chaap curry prepared in masala or makhni style
- + **Afgani Chaap Masala**  379/-
A popular North Indian, soy-based vegetarian delicacy known for its incredibly rich, creamy, and mildly spiced avor pro le.
- + **Aloo Gobhi Adraki** 299/-
Spiced aloo gobhi with the warmth of ginger
- + **Hing Dhaniya Chatpata Aloo** 249/-
Spiced potatoes with hing and fresh coriander, full of traditional tangy Flavours

- + **Dum Aloo** J 329/-
 Stuffed potatoes cooked in tomato-cashew gravy
- + **Palak Mushroom** 329/-
 Mushrooms simmered in rich palak masala
- + **Methi Matar Malai** J 349/-
 Methi Matar Malai is a popular, rich, and creamy North Indian curry known for its luxurious texture and unique, balanced flavor
- + **Chole Pindi** J 325/-
 A North Indian dish of chickpeas originating from Rawalpindi, Pakistan, known for its dark color, tangy flavor, nished with ginger julienne
- + **Panjabi Rajma Raseela** 325/-
 Rajma rasila Red kidney beans cooked in a rich, juicy (raseela) onion-tomato gravy, seasoned with aromatic spices like cumin, coriander, and garam masala.
- + **Mughlai Kathal Korma** 379/-
 Aromatic jackfruit korma with traditional Purani Dilli Flavours
- + **Paneer Bhurji Takatak** 349/-
 Hand mashed paneer cooked with fresh onion, green chilies, tomatoes and chef special spices
- + **Mix Vegetables Masala** 329/-
 Garden-fresh vegetables cooked with traditional masala
- + **Paneer Tikka Masala** 359/-
 Classic paneer tikka simmered in onion-tomato masala
- + **Shyam Sawera** 379/-
 Spinach and paneer dumplings simmered in rich makhani gravy, topped with crushed black pepper
- + **Jeera Aloo** J 229/-
 Soft potatoes, aromatic cumin, traditional spices
- + **Mutter Paneer** J 329/-
 Combination of cottage cheese and green peas in brown gravy
- + **Paneer Do Pyaza** 349/-
 Classic paneer dish in a rich brown onion gravy

Combos

- + **CP Ke Rajma chawal** 249/-
Traditional rajma curry paired with u y rice.
- + **Chur-Chur Naan Thali** 349/-
Served With Raita And Choice of Any two
(Dal Makhani/Chole/ Shahi Paneer)
- + **Dal Makhni- Laccha Paratha/
Baby Naan/ Rice** 249/-
Slow-cooked dal in creamy gravy with
baby naan or rice
- + **Palak Paneer - Missi Roti / Naan** 279/-
Flavorful spinach curry with soft paneer,
served with missi roti or naan
- + **Makke Ki Roti - Sarson Ka Saag (Seasonal)** 279/-
Classic Punjabi delight of saag and
warm makki roti
- + **Kadhi Pakoda Rice**  249/-
Classic Punjabi kadhi with soft
pakoras and rice
- + **Shahi Paneer, Dal Makhni
& choice of bread** 310/-
Royal paneer curry and buttery dal
served with naan or roti
- + **Karol Bagh Ki Thali - Dal / Curry /
Sukhi Sabzi / Bread / Rice /
Papad / Raita / Dessert** 399/-
Traditional platter featuring dal, curry, sabji,
rice, bread and sweets

Breads

+ Tandoori Roti	39/-
+ Butter Roti	55/-
+ Missi Roti	89/-
+ Masala Missi Roti	99/-
+ Khasta Roti	129/-
+ Plain Naan	99/-
+ Butter Naan	129/-
+ Garlic Naan	129/-
+ Cheese Garlic Naan	159/-
+ Chur-Chur Naan	149/-
+ Cheese Naan	149/-
+ Lachha Paratha	119/-
+ Pudina Paratha	119/-

Raita, Salad & Papad

+ Green Salad	99/-
+ Plain Curd	59/-
+ Cucumber & Mint Raita	79/-
+ Burani Raita	89/-
+ Jeera Raita	79/-
+ Boondi Raita	79/-
+ Mix Veg Raita	79/-

+ Pineapple Raita	99/-
+ Roasted / Fried Papad	99/-
+ Masala Papad	99/-
+ Extra Chole	49/-
+ Extra Curd	29/-
+ Chef Spl Masala Potato Wedges	129/-

Dessert

+ Gulab Jamun	139/-
+ Lichi ki Thehri	249/-
+ Shahi Tukda	249/-
+ Ghewar	249/-
+ Malamaal Kulfi	249/-
+ Gajar Ka Halwa (Seasonal)	199/-
+ Lauki Halwa	199/-
+ Mango Caramel Rabdi (Seasonal)	249/-

Beverages

+ Lassi	130/-
+ Mango Lassi	149/-
+ Chaas with Boondi	99/-
+ Dilli Shikanji	110/-
+ Aam Panna	110/-
+ Jal Jeera	110/-
+ Fresh Lime Soda	129/-
+ Mohabbat Ki Sharbat	149/-
+ Khatta Meetha Santara	149/-
+ Jamun Kala Khatta	149/-
+ Oreo Shake	249/-
+ KitKat Shake	249/-
+ Mineral Water	25/-

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Pure Veg Restaurant

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