



W E L C O M E
T O

dilliwale

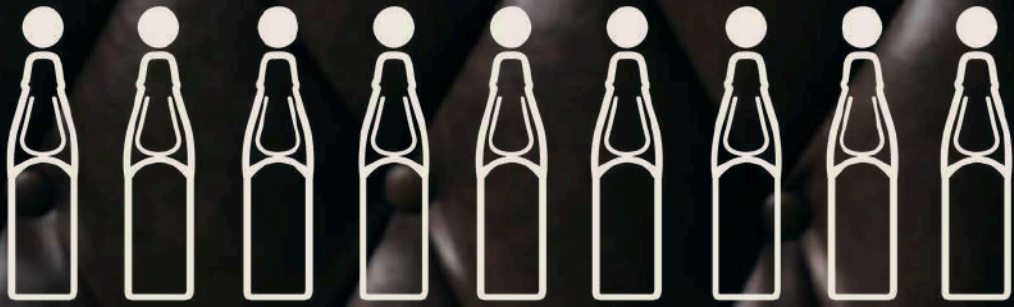
FOOD PARADISE OF INDIA

Embracing our name, which stands for people who belong to Delhi and have big welcoming hearts, Dilliwale works to welcome and feed you with the biggest of hearts and smiles.

Coming from the food capital of India, Delhi, we present authentic street flavours of India. From freshly made traditional street style chaats, comforting mains to homemade desserts, we aim to take you to our beloved hometown, Delhi.

Have a good belly journey!





dilliwale
FOOD PARADISE OF INDIA



yum!

GET READY TO TASTE THE FOOD
THAT FILL THE STREETS OF DELHI
CAUSING IT TO
BUZZ WITH ACTIVITY!

CHIT CHAATS (V)

● RANGDAAR \$82
PAPDI BHALLA
CHAAT

Homemade crispy papdi & bhalla, fresh yogurt, coriander & tamarind chutney, potatoes & garnish
自家製脆餅及粉球，新鮮乳酪，芫荽，羅望子酸辣醬，薯仔，裝飾菜



NEW! OLD DELHI TIKKI \$78
CHAAT

Homemade spiced potato patties, topped with sweet yoghurt, coriander and tamarind chutneys
自家製香料薯餅，上頭鋪滿甜乳酪、芫荽和羅望子酸辣醬

NEW! CRISPY SMASHED \$78
ALOO CHAAT

Crispy smashed potatoes topped with yoghurt, chutneys, onion, cucumber, tomatoes, and chutneys
脆薯塊沙律，有酸辣醬、洋蔥、青瓜及番茄



● HEAVENLY GOL \$78
GAPPE

Puffed and crispy balls filled with spiced potatoes, onions and delhi style tangy mint & tamarind water 印度脆波，內有香口薯仔、洋蔥、新德里式涼薄荷及羅望子

● DAHI PURI \$82

Puffed balls filled with flavoured potato, boiled white chickpea, yogurt, various chutneys & delhi sev 印度脆波，內有滋味薯仔、熟鷹嘴豆、乳酪、各式酸辣醬及新德里式脆麵條



● DOOBI KATORI \$89
CHAAT

Homemade bowl shaped fried puff filled with whole green lentils, chickpeas, yogurt, cucumber, onion & special chutneys 自家製碗形脆餅，內有鷹嘴豆、乳酪、青瓜、洋蔥、及獨家酸辣醬



● SAMOSA CHAAT \$98

Samosas with white spiced chickpea, fresh yoghurt, tossed in coriander & tamarind chutney, cucumbers, onions, potatoes & tomatoes 咖哩角，內有土豆，配上美味鷹嘴豆、鮮乳酪，並伴有芫荽、羅望子酸辣醬、青瓜、洋蔥及番茄

● BHEL PURI \$78

A mix of crispy puffed rice, diced onions, tomatoes, potatoes, topped with tamarind & mint chutney and spices. 用膨米、脆餅、洋蔥、番茄和薯仔做成的涼拌菜，上面鋪有羅望子薄荷酸辣醬和香料

● SEV PURI \$78

Homemade crispy papdi topped with spiced potatoes, onions & assorted chutneys 自家製脆餅，配有滋味薯仔、洋蔥及各式酸辣醬

NEW! PALAK PATTA \$78
CHAAT

Crispy, tangy fried spinach leaves, yogurt, chutneys, & spices 由菠菜葉，乳酪、酸辣醬及香料製成，濃郁又香脆的印度小食

JOURNEY BEGINNERS



● SAUCY CHILLI POTATOES (V) \$85

Crispy fries sauteed in uniquely spiced sauce and vegetables 秘製香炒辣薯條

NEW! FISH 65 \$115

Marinated deep fried fish, flavoured with curry leaves, spices & lemon 香炸魚塊, 配咖哩菜、檸檬及香料



CRISPY ALOO SAMOSA (V) \$78

Crispy deep fried flour cones filled with authentically spiced potatoes and green peas 酥脆咖哩角, 內有薯仔及青豆



NEW! BEETROOT KEBAB (V) \$78

Shallow fried patties made of beetroot paste, spiced mashed potatoes, and spices 淺炸甜菜根餅, 內有薯仔和香料



NEW! DAHI KEBAB (V) \$78

Shallow fried patties made of hung curd, cottage cheese and spices 淺炸奶餅, 內有奶凍、高地芝士和香料

● DELHI CHICKEN LOLLIPOP \$138

Chicken lollipops marinated in spiced buttermilk batter deep fried and dipped in special tangy sauce 包裹在酪乳漿經油炸而成的炸棒棒雞, 配以特色辣醬



● AAMCHI VADA PAV (V) \$78

Uniquely spiced potato patties, mustard seeds, & curry tree leaves sandwiched in soft buns, topped with special home-made masala 獨特香料薯仔餅、芥末籽和咖哩葉, 夾在軟麵包中, 淋上特制的自家製香料。

NEW! CHILLI GARLIC PRAWNS \$148

Prawns marinated in garlic, ginger, chilli, & multiple spices and shallow fried 用大蒜薑、辣椒和多種香料醃製, 最後淺煎而成的大蝦



FUN FACT

Delhi has Asia's largest spice market, known as KHARI BAOLI

*We make sure you experience it through our food

TANDOOR

NEW! **MULTANI PANEER TIKKA (V)** \$148

Cottage cheese, marinated in cheese dressing and pomegranate, finished with peppers 高地芝士, 用芝士醬醃漬, 配以胡椒和洋蔥

TANDOORI GOBHI (V) \$138

Spiced and flavoured Tandoori cauliflower grilled to perfection 完美烤成的香料風味椰菜花

NEW! **TANDOORI SOYA CHAAP (V)** \$138

Soya mock meat marinated in zesty spices and cooked in a clay oven 用土爐烤的, 用香料醃製的豆製素肉

● **DILLI KE TANDOORI MOMOS VEG/CHICKEN** \$105 /\$115

Delhi styled tandoori stuffed dumplings dipped in tangy batter, topped with masala onions, served with chef's special chilli chutney 新德里式餃子, 餃子蘸上香濃的麵糊、淋上馬沙拉洋蔥, 並配上廚師特制的辣椒酸辣醬



RESHMI MALAI TIKKA \$158

Boneless chicken cubes marinated in cheese cooked in clay oven 以芝士醃製, 並在在土窯中烹煮的無骨雞塊



● **DILLI TANDOORI CHICKEN** \$148/\$226

Whole tender chicken marinated overnight in secret yogurt & spices batter, cooked to perfection in a clay oven 以秘方以及酸奶和香料糊醃製過夜, 最後在土窯烹煮的印度燒雞



CHICKEN TANGDI KEBAB \$148

Juicy chicken leg stuffed with cheese, spices and chicken, grilled to perfection 芝士香料雞肉釀雞腓

MEAT TANDOORI PLATTER \$285

Tandoori chicken, Chicken tikka, Seekh kebab, Fish tikka, Lamb chop 辣雞肉, 咖哩雞, 肉串燒, 咖哩魚, 羊排

● **TANDOORI LAMB CHOP** \$198

Lamb Chops marinated in yogurt, lemon juice & various hand grounded spices, cooked in a clay oven (2pcs) 事前以酸奶、檸檬汁及多種手磨香料醃製而成, 最後在土窯中烹煮成的羊排(2塊)



NEW! **JAMA MASJID SEEKH KEBAB** \$158

Minced lamb skewers flavoured with garlic, ginger, green chilli, and multiple other spices 羊肉串, 配以蒜、薑、青辣椒和多種其他香料

● **CHICKEN TIKKA** \$148

New Delhi's famous spiced boneless chicken cubes cooked in clay oven 新德里出名, 在土窯裡烹調的香料無骨雞塊



NEW! **TANDOORI FISH TIKKA** \$158

Tender sole fish marinated in yogurt, chilli powder, garam masala & and various other spices, cooked in clay oven 在土窯中烹煮, 並用酸奶、辣椒粉、蒜泥和其他各種香料醃製的嫩鱈魚



HEAVY PLATES

PAV BHAJI \$105

Potato and vegetable thick curry served with breads shallow fried in butter
薯仔蔬菜咖哩配以牛油淺煎的麵包

KEEMA PAV \$128

Spicy mutton mince slow cooked with spices and loaded between buttered pav
香辣羊肉碎與香料一起慢煮，並夾在牛油麵包中

● PURANI DILLI KE CHOLE BHATURE \$128

Semi-curry spiced chickpeas served with fried fluffy bread, green chilli pickle and onion salad 半乾香料鷹嘴豆，配煎鬆軟麵包、綠辣椒泡菜和洋蔥沙律



DILLI MAINS & CURRIES

PANEER PALAK WALE (V) \$118

Fresh dices cottage cheese simmered in flavours spinach curry 新鮮切粒高地芝士煨香菠菜咖哩

CHOLE CHANDNI CHOWK WALE (V) \$97

Chickpeas cooked with an array of spices, onions, ginger, garlic and fresh coriander 鷹嘴豆與各種香料、洋蔥、薑、大蒜和新鲜芫荽一起煮

● HOUSE PANEER BUTTER MASALA (V) \$118

Delhi's famous cottage cheese cooked in spiced tomato & onion puree, garam masala, cream, and butter 用番茄、洋蔥泥、格林馬沙拉、奶油和牛油煮成，新德里著名的高地芝士



● DAL MAKHANI DILLI WALE (V) \$115

Whole black lentils cooked in fresh tomato purée with masala & smoky butter 以新鮮蕃茄醬、馬沙拉及金黃煙燻牛油煮成的全粒黑扁豆羹

● MASALA PYAAZ BHINDI (V) \$97

Okra sauteed with onions, tomatoes, traditional delhi spices & herbs 洋蔥、蕃茄、傳統德里香料炒秋葵

CHATPATI MIX VEG \$95

Mixed vegetables cooked in our house masala gravy flavoured with black cumin seeds 用自家馬沙拉汁，揉合黑孜然種子的炒雜菜

SPICED KADAI PANEER (V) \$118

Cottage cheese cooked in masala gravy, onions, tomatoes, and bell peppers 用咖哩汁、洋蔥、蕃茄、紅、黃、綠甜椒烹煮的高地芝士

● DILLI SHAHI PANEER (V) \$118

Rich & Creamy, soft chunks of paneer tomato-based gravy, delicately spiced with warm aromatic spices 濃郁的奶油味，鬆軟的芝士塊，配以以番茄為主的肉汁和香氣滿溢的香料

● STUFFED DUM ALOO (V) \$118

Boiled baby potatoes filled with spiced cottage cheese, served in smooth red masala gravy 把高地芝士放入煮熟的小薯仔，配以香滑的紅色馬沙拉汁

NEW! SOYA CHAAP MASALA (V) \$118

Soya chunk cooked in spiced tomato & onion puree with Indian spices & herbs 與印度香料、蕃茄和洋蔥泥煮成大豆塊咖哩



NEW! MUSHROOM MASALA (V) \$99

Fresh mushrooms simmered in masala curry including garam masala, ginger, garlic, chilli powder 用馬沙拉咖哩燉的新鮮蘑菇，香料包括格林馬沙拉、薑、蒜和辣椒粉

TADKE WALI DAL (V) \$105

Delhi's famous yellow moong dal curry garnished with coriander 德里著名的黃芒豆咖喱，以芫荽點綴

CHARRED BAINGAN BHARTA (V) \$105

Charcoal smoked eggplant mashed and sautéed with onions, tomatoes, herbs & spices 炭火燻茄子泥，加上洋蔥、蕃茄和香料一起炒

NEW! TOFU MASALA (V) \$128

Cubed tofu simmered in a rich, spiced tomato gravy with aromatic Indian spices 蕃茄汁與芳香的印度香料煨豆腐塊

CHICKEN / LAMB / SEAFOOD CURRIES

KADHAI WALA CHICKEN \$158

Chicken, onions, tomatoes, Bell peppers, ginger, garlic & fresh ground spices 雞肉、洋蔥、蕃茄、甜椒、薑、蒜和新鮮研磨的香料

HOUSE BUTTER CHICKEN \$158

Delhi's famous diced tandoori chicken cooked in smooth creamy tomato sauce and butter 以蕃茄醬和奶油製成的德里著名的牛油咖喱雞

CHICKEN TIKKA MASALA \$158

Tender boneless chicken cooked in hand ground delhi spices & thick special gravy 手工研磨德里香料和濃稠的肉汁製成的嫩滑無骨雞肉咖喱

KASHMIRI ROGUN JOSH \$168

Freshly flavoured boneless lamb cooked garam masala and a tomato based curry 新鮮無骨番茄羊肉咖喱



NEW! MURGH SIRKA ONION \$158

Tender boneless chicken cooked in a tangy vinegar onion gravy with aromatic spices 以嫩滑無骨雞肉、酸醋洋蔥燴汁及芳香香料烹調而成



GOAN LAMB VINDALOO \$168

Fiery red curry dish of tender lamb chunks cooked in vindaloo sauce made with lots of red chilli pepper 用大量紅辣椒製成的極辣咖喱羊肉



MUTTON SAAGWALA \$168

Tender boneless lamb cooked in garlic, ginger, spinach gravy & various spices 以大蒜、薑、菠菜、肉汁和各種香料烹調而成的無骨羊肉咖喱



NEW! FISH BUTTER MASALA \$168

Fish smeared in smooth creamy tomato sauce and butter 魚肉塗上香滑的奶油番茄醬和牛油

SPICED PRAWN MASALA \$168

Spicy prawns mixed with authentic spices, herbs, and tomatoes 混合正宗香料、香草和番茄的香辣蝦

CHICKEN MADRAS WALA \$148

Chicken breasts cooked with fresh tomatoes, onion, ginger and spiced gravy with coconut 以新鮮蕃茄、洋蔥、薑、香料、醬汁與椰子烹調而成的雞胸肉咖喱

DESI CHINESE



- DESI CHOWMEIN (V) / \$115/
CHICKEN CHOWMEIN \$125

Noodles stir fried in vegetables and multiple spicy and tangy sauces 多種辛辣醬汁炒成的蔬菜炒麵

- CHILLI FISH \$148
德里辣炸魚塊

- NEW!** MANCHURIAN (V) \$138

Fried vegetable dumplings in a savoury, sweet, and tangy gravy 炸蔬菜餃子配香甜濃郁的醬汁

- FRIED RICE \$108
VEG/CHICKEN /\$118
炒飯(菜/雞肉)

- HAKKA NOODLES \$115/
VEG/CHICKEN \$125
客家炒麵(菜/雞肉)

- CHILLI PANEER \$115
DRY/GRAVY (V)
辣炒芝士(乾/多汁)

- DILLI'S CHILLI \$138
CHICKEN
德里辣炒雞塊

BREADS

- TAWA ROTI \$24
煎麥餅

- TANDOORI ROTI \$32
烤麥餅

- PLAIN NAAN \$34
原味烤餅

- BUTTER NAAN \$38
牛油烤餅

- GARLIC NAAN \$41
蒜蓉烤餅

- CHEESE NAAN \$45
芝士烤餅

- NEW!** SUNDRIED TOMATO \$48
NAAN
風乾蕃茄烤餅

- PANEER PARATHA \$42
芝士餡餅

- ALOO/GOBHI \$40
PARATHA
薯仔餡餅 / 椰菜花餡餅

- MASALA/KEEMA \$42/
KULCHA \$52
馬沙拉饅 / 羊肉饅

- LACHA PARATHA \$42
牛油千層鬆餅

RICE SELECTION

- BASMATI JEERA \$55/
RICE/SAFFRON PULAU \$58

Basmati rice mixed with aromatic roasted cumin seeds & bay leaves 孜然炒飯 / 印度香料黃飯

- HYDERABADI VEG \$148
BIRYANI

Flavoured basmati rice, potatoes, carrots, onions, rose water, coriander, with raita 風味印度長米炒薯仔蘿蔔、洋蔥、玫瑰水、芫荽，配以蔬菜奶酪

- HYDERABADI LAMB \$178
BIRYANI

Spiced basmati rice, delhi style spiced lamb, & vegetables, with raita 風味印度長米炒香料羊肉和蔬菜，配以蔬菜奶酪

- DILLIWALE CHICKEN \$168
BIRYANI

Flavoured basmati rice mixed with spiced chicken tikka & vegetables, served with raita 風味印度長米炒香料雞粒和蔬菜，配以蔬菜奶酪及紅酸辣醬

- STEAMED RICE \$48
Steamed Basmati rice
白飯(印度長米)

FOR THE BUDS



- BROCCOLI SOUP \$51
西蘭花湯

- TOMATO \$51
CARROT SOUP
蕃茄甘筍湯

- HOT N SOUR SOUP \$51/
VEG/CHICKEN \$61
酸辣湯(菜/雞肉)

- DAL SOUP \$51
扁豆湯

- MASALA PAPAD \$30
馬沙拉脆餅

- ROASTED PAPAD \$15
烤脆餅

- MASALA ONION \$15
馬沙拉洋蔥

RAITAS

MIX VEG RAITA \$48

Liquid yogurt with a variety of vegetables 乳酪與各種蔬菜

BOONDI RAITA \$48

Liquid yogurt with crispy deep fried salty balls 乳酪搭配酥脆的油炸鹹丸子

PLAIN YOGHURT \$38

Freshly Homemade Yoghurt 新鮮自家製乳酪

DESSERTS

● RASMALAI RABRI \$85 FALOODA

Flattened balls of chhena soaked in clotted cream flavored with cardamom and dry fruits, served with home-made rabri and falooda 浸泡在煉乳中的甜奶球，配有小豆蔻和乾果



● HOUSE GULAB JAMUN \$88 WITH RABRI

Home-made fried balls made of milk solids, semolina flavored with cardamom, saffron, rose water. Served with home-made nutty sweet condensed milk 自家製的炸丸子，以牛奶、小麥粉製成，並加入豆蔻、藏紅花、玫瑰水等調味。配上自家製的堅果甜煉奶



● HOUSE GULAB JAMUN \$68

Home-made fried balls made of milk solids, semolina soaked in sweet aromatic syrup flavored with cardamom, saffron, rose water 自家製的炸丸子，是用牛奶、小麥粉浸泡在甜美芳香的糖漿中製成的

● SHAHI TUKDA \$85 WITH RABRI

Crispy white bread dipped in sugar syrup flavored with saffron, served with home-made nutty sweet condensed milk 酥脆的白麵包蘸上藏紅花口味的糖漿，配上自家製的堅果甜煉奶



● HOUSE GAJAR HALWA \$75

Home-made carrot dessert pudding seasoned with cardamom, milk and dry fruits 用豆蔻、牛奶和乾果製成的自家製胡蘿蔔布丁



● CHANDNI KULFI \$68 PISTA NUTTY / MANGO

Home-made traditional Indian ice-cream flavored with mango/pistachio, Cardamom, almonds & rose water, topped with delish syrups and nuts 自製傳統印度雪糕，口味包括芒果/開心果、小豆蔻、杏仁和玫瑰水，淋上美味的糖漿和果仁。

ICE CREAM \$48 VANILLA/CHOCOLATE

雪糕 (雲呢拿/朱古力)

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**फिर से आएँ, पेट
पूजा का असली
मज़ा यहाँ है!**

- Team Dilliwale