

Dilli chef Mohammed Naeem is the latest generation in a long line of distinguished cooks whose Mughal banquets fed royal families, heads of state and formal visitors for the fabulous wealthy Maharajas and Nababs who ruled India's semi-independent princely states.

With no standardised recipes, skills were passed from father to son who learned India's diverse regional cuisines and delivered the famously lavish hospitality for which the banquets became renowned.

Naeem, himself, comes from Lucknow, the capital city of Uttarpradesh. From the age of 13 he helped his father and soon expanded his native Hyderabad cuisine to cook at restaurants and 5 star hotels in New Dehli for 15 years. For another four years he was posted to the Punjab before coming to the UK in 1999 to work in London.

He has worked at Dilli since the restaurant opened in Altrincham and he is also a chef director who has been instrumental in building a reputation now recognised in the Michelin Guide as being among the North West's top three Indian restaurants.

**Chef Naeem, and his kitchen team, is now proud to introduce more new dishes so you can enjoy the true taste of India.**

"Ancient techniques create novel and delicious dishes."  
The Independent

"Dilli's veggie good curries"  
Metro Magazine

"The tastiest Indian meal I have eaten since I was in Mumbai a couple of years back."  
Neil Sowerby, Manchester Evening News

"A meal at Dilli will put a smile on your face and fire in your belly"  
Jay Rayner, The Observer

"A revelation."  
Manchester Evening News

## **Non-Vegetarian Starters**

### **Non-vegetarian kebab platter for two**

Chargrilled selection of kebabs, salmon tikka, chicken tikkas and seekh kebabs, served with fresh mint coriander and raw green mango dip.

### **Prawn Rubian**

Large prawn marinated in yoghurt, mace and saffron cooked on skewers in the tandoor.

**Masala pan-fried prawns**

Spicy marinated prawns grilled on a skillet with mustard seeds and curry leaves.

**Parsi fried fish \***

Fried fish with aromatic spices, and coated with rice flour. This dish is from a region of Maharashtra and is eaten as a street snack in Bombay.

**Mussels**

Marinated mussels stir-fried in a pan with curry leaves and onion, cooked south Indian style.

**Chicken 65**

Deep-fried boneless chicken marinated with ginger, garlic, yoghurt and spices. A dish from the Indian state of Andhra.

**Bathak Ke Bezule**

Crispy supremes of duck tossed with black pepper, curry leaves, mustard seeds and yoghurt.

**Malai Chicken Tikka**

Melting tender chicken marinated with cream yoghurt and spices

**Tangari Kebabs**

Chicken drumsticks marinated overnight in the chef's special spice mix and then cooked in a tandoor

**Seekh Kebabs**

Spicy skewered minced lamb kebabs cooked north Indian style.

**Lamb Chop Adraki**

Prime trimmed lamb chops steeped in ginger flavoured marinade and cooked in a tandoor.

**For any food intolerance please contact the manager. Our products may contain traces of nuts, dairy products and gluten.**

\*                **may contain bones**  
\*\*              **contains nuts**  
\*\*\*             **dishes with bone.**  
\*\*\*\*            **served with shell**

**1 chilli        medium spicy**  
**2 chillis      spicy**  
**3 chillis      very spicy**

## **Vegetarian starters**

### **Jal Jeera**

Cumin drink flavoured with mint.

### **Lassi (sweet or salted)**

Natural yoghurt drink served sweet or savoury (with ginger, chilli and cumin). Add extra for mango lassi - jug price will differ.

### **Vegetarian kebab platter for two (exclude any offer) \*\***

Chargrilled selection of vegetarian kebabs such as paneer tikka, stuffed potatoes, tandoori broccoli and stuffed green peppers.

### **Aloo Tuk**

Baby jacket potatoes crispy fried and topped with seasoned yoghurt and the chef's mix of spices and chutney.

### **Dilli Ki Aloo Tikki                      1 chilli**

Shallow-fried patties of mashed potatoes, stuffed with spiced green peas, flavoured with ginger, topped with yoghurt, tamarind and mint dips

### **Samosa Ki Chaat                      1 chilli**

A street snack from Delhi - vegetable samosas topped with yoghurt, tamarind and mint dip.

### **Jhaal Moori    \*\*                      1 chilli**

A spicy street snack from Calcutta, combination of puffed rice roasted peanut and channa dal, mixed with spicy chutneys.

### **Paneer Ke Tikke**

Chargrilled Indian cottage cheese marinated with tandoori spices cooked in a tandoor

### **Onion Bajia**

As cooked in the streets of Mumbai - seasoned crispy fried onions in a gramflour batter

### **Chilli Broccoli**

Batter-fried cauliflower tossed with green chillies, curry leaf, mustard and yoghurt.

### **Khumb Pudhina Tikka**

Mushrooms stuffed with potatoes sautéed in traditional pickle spices, wrapped in multi-flour batter accentuated with fresh mint and grilled golden on an open fire

## **Tak-A Tak**

### **Prawn Tak-A-Tak**

Street food of Indian prawns cooked with onions and peppers

### **Chicken Tak-A-Tak**

Boneless spring chicken tossed with fresh herbs and black peppercorn cooked in a tawa with red and green peppers

### **Kheema Methi Tak-A Tak**

Lamb mince and fresh fenugreek cooked together a very unique, tasty combination.

### **Gobi Mutter Tak-A-Tak**

Cauliflower florets and green peas tempered with cumin, ginger and fresh green chilli and finished off with fresh coriander

### **Bindi Paneeri Tak-A-Tak**

A combination of grated paneer and okra cooked on a griddle

## **Non-Vegetarian Main courses**

### **Tandoori Lobster**

Lobster marinated and cooked slowly in a tandoor. It is a dry dish so please ask one of our staff if you need a sauce.

### **Malvani Prawn**

Spicy coastal prawn delicacy from the Konkan region in Maharashtra.

### **Seafood Moily**

Traditional fish preparation cooked with coconut milk and spices.

### **Hari Mirch Ka Khargosh**

Green chilli and ginger spiced rabbit on the bone, cooked with snub nose chillies packed with pickle spices.

### **Pista Aur Badam Ki Murghi \*\***

A rich mild chicken curry cooked in an almond and pistachio base sauce.

A dish from the moguls who ruled India.

### **Murgh Makkan Masala**

Chicken tikkas cooked in creamy tomato, onion gravy flavoured with ginger and fresh coriander and finished off with a hint of honey.

### **Rara Murgh**

A very popular bhunna chicken dish from the state of Punjab. A classic example of the art of Indian bhunao pot roasting.

**Kozi Chettinad**

Madras chicken curry done to perfection with onion tomatoes and crushed pepper corn finished off with lemon juice and fresh coriander – from the Tamil Nadu region.

**Hyderabadi Murgh Do Pyaza**

A specialty chicken dish from the royal state of Nizam - famous for royal banquets.

**Kesari Elachi Gosht**

Succulent pieces of lamb in rich Lucknowani cashew nut and cream sauce flavoured with green cardamom and saffron.

**Lamb Nilgiri Kroma**

Tender lamb pieces cooked in coriander, coconut and green chilli paste.

**Kashmeri Roganjosh**

Kashmiri lamb curry flavoured with dry ginger, fennel and finished off with fresh coriander.

**Gosht Banjra**

Very popular street food – a lamb dish with coarsely grounded spices and flavoured with cardamom and mace.

**Hyderabadi Bhuna Gosht**

From the state of Nizam - pot roasted spring lamb flavoured with mint and kasoori methi

**Saag Gosht**

A wonderful combination of pureed spinach and spring lamb flavoured with roasted cumin and kasoori methi. Cooked Punjabi style.

**Vegetarian Main Courses****Paneer Mutter**

Indian cottage cheese cooked home-style with garden peas.

**Bagharey Mirch Baingan \*\*\***

Baby aubergines cooked with snub-nose red and green chillies in peanut yoghurt-based gravy.

**Palak Poriyal \*\***

Baby spinach stir-fried with garlic, mustard seed, red chillies, split Bengal gram and grated coconut.

**Bhindi Nayain Tara**

Stir-fried okra cooked with dry pomegranate seeds and tomatoes.

**Nadru Tawa Masala**

Stir-fried lotus stems cooked home-style with the chef's spices.

**Dhingri Makai Masaledar**

Button mushroom and corn kernels with herbs and spices.

**Bombay Ki Aloo Bhaji**

Mustard seed and curry leaves, tempered potatoes, cooked uddapi style.

**Amritsari Pakora Khadi**

Onion dumplings in a gram flour and buttermilk sauce tempered with fenugreek seeds, asafoetida and garlic.

**Dal Makhani**

The black lentil delicacy incorporating fresh tomato and garlic, simmered overnight on charcoal.

**Hyderbadi Yellow Dhal**

Red and yellow lentils cooked with green mango, tempered with mustard seeds, curry leaves dry red chillies.

**Chana Pindi**

Soft chickpeas dredged in spicy semi-dry masala with garlic and caraway seeds.

**If you want any of our old menu dishes please let a member of staff know and if possible we will do it for you – although a delay may be inevitable.**

**Rice and Indian bread****Jeera Pilau**

Cumin flavoured basmati rice.

**Basmati Rice**

Steamed aromatic rice.

**Vegetable Biryani**

Fresh garden vegetable and saffron hued, khus flavoured, basmati rice freshly cooked to order.

**Andhra Chicken Pilau**

Chicken rice and an artful selection of spices cooked in chicken stock.

**Lamb Biryani**

Choice cuts of spring lamb arranged in layers with basmati rice, covered and slowly oven cooked.

**Goan Prawn Pulao**

Basmati rice with prawns cooked Goan style.

**Naan**

Fermented refined flour bread.

**Kulcha**

Refined flour bread stuffed with your choice of filling - lamb, cottage cheese, onions or spiced potatoes.

**Peshawari Naan/Date Naan**

Naan bread stuffed with almonds and nuts or filled with dates.

**Pudhina Parantha**

Mint flavoured, crispy, layered whole wheat bread.

**Plain Paratha**

Crispy, plain, layered whole wheat bread.

**Roti**

Whole wheat flour bread.

**Cucumber Raita**

A very refreshing cumin flavoured yoghurt.

**Green Salad****Onion Salad****Papad Basket****Extra mango chutney****Extra mint chutney****Extra pickle**

**All prices include VAT**

**A discretionary service charge of 10% is added to your bill**