

DHILLI

— THE OBEROI, NEW DELHI —

FOOD MENU



THE OBEROI • DR ZAKIR HUSSAIN MARG • NEW DELHI
A KISMET MENU • THE OBEROI, NEW DELHI

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

DIETARY MARKS

-  Vegetarian
-  Contains meat/seafood

THE LINE BENEATH A DISH

Ajwaini parat parantha chaat *(G)(D)(SL)*

714 kcal | 280 g

flaky wheat bread, pea potato masala, date tamarind chutney

SL marks sustainable or local produce — it is not an allergen. The rest are the kitchen's own allergen icons, printed beside a dish only when it applies. This is not a complete allergen declaration — tell your host before you order, not after.

THE MARKS THIS MENU DECLARES

- | | | |
|---|---------------------------------|--|
| <i>(G)</i> Gluten | <i>(S)</i> Shellfish | <i>(N)</i> Nuts |
| <i>(A)</i> Alcohol | <i>(D)</i> Milk & milk products | <i>(E)</i> Egg |
| <i>(F)</i> Fish & fish products | <i>(SU)</i> Sulphite | <i>(SO)</i> Soyabeans & their products |
| <i>(SL)</i> Sustainable / Local produce | | |

APPETISERS

APPETISERS

- Ajwaini parat parantha chaat (G)(D)(SL)
714 kcal | 280 g
flaky wheat bread, pea potato masala, date tamarind chutney
- Chatak chenna chaat (G)(D)(SL)
766 kcal | 180 g
yoghurt parfait, dahi bhalla ice cream, boondi-sev, pomegranate bark
- Lacchedar aloo tikki chaat (G)(D)(SL)
458 kcal | 220 g
crisp potato galettes, white peas, spinach leaf fritters
- Matar kachori chaat (G)(D)(SL)
707 kcal | 220 g
green pea pastry, sweetened yoghurt
- Samosa-choley chaat board (G)(D)(SL)
447 kcal | 220 g
cauliflower pastry, Punjabi chickpeas, tempered yoghurt
- Shakarkandi chaat (G)(D)(SL)
394 kcal | 220 g
sweet potato, flavoured yoghurt, crisp pickled chilli and pomegranate reduction
- Tokri chaat (G)(D)(SL)
560 kcal | 220 g
crisp potato baskets, spiced potatoes, chickpeas, date-tamarind chutney
- Beetroot galouti (D)(N)(SL)
298 kcal | 220 g
soft beetroot galettes, pista chutney
- Dahi kebab (D)(SL)
450 kcal | 220 g
flavoured yoghurt, flattened rice

■ VEGETARIAN

▲ NON-VEGETARIAN

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An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.
The above mentioned calorific values are base on standard recipes and often vary basis customisation.
Should you be allergic to any ingredient, please bring it to the attention of the server.

All our meat and fish is locally sourced, unless specified.

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APPETISERS

APPETISERS · CONTINUED

- **Tikki chawal-rajma** *(G)(D)(SL)*
515 kcal | 225 g
rice tikki, red kidney beans, papad chura
- **Tandoori broccoli** *(D)(SL)(N)*
272 kcal | 220 g
filled with cottage cheese, nuts and raisins
- **Tandoori paneer** *(G)(D)(SL)*
447 kcal | 220 g
filled with mint chutney and mango relish
- ▲

Ajwaini fish pakoda *(N)(F)(SL)*
446 kcal | 200 g
crisp fried sole, chilli and peanut chutney
- ▲

Gondhoraj fish tikka *(D)(SL)(F)(SU)*
825 kcal | 325 g
lime flavoured tandoori sole, sarson malai, pomelo
- ▲

Paanch phoron chingri *(G)(S)(D)*
476 kcal | 280 g
five spiced tandoori prawns, begun bharta, nimki crisps
- ▲

Sigdi achaari murg tikka *(D)(SL)*
498 kcal | 210 g
pickled chicken morsels
- ▲

Jama Masjid fried chicken *(D)(SL)(G)*
526 kcal | 245 g
butter milk fried chicken, date tomato chutney
- ▲

Akhroti tawa lamb seekh *(D)(SL)(N)*
896 kcal | 260 g
lamb skewers, spiced walnut gravy

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- ▲ Jama Masjid trio *(N)(D)(E)(SL)*
647 kcal | 380 g
galouti- smoked lamb galettes kakori - soft lamb skewers malai boti - flavoured lamb morsels
- ▲ Pista crusted lamb chops *(G)(N)(D)*
915 kcal | 305 g
tandoori lamb chops, pista - coriander chutney

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MAIN COURSES

CHANDNI CHOWK

Chaat flavours

- █ Kathal ke kofte (N)(D)(G)(SL)
447 kcal | 295 g
jackfruit galettes, roast vegetable gravy
- █ Chole bhature (G)(D)(SL)
765 kcal | 320 g
deep fried leavened bread, masala chickpeas
- █ Rahra subz (D)(SO)(SL)
528 kcal | 320 g
soya keema, stir fried vegetables

JAMA MASJID

Kormas

- ▴ Mughlai murg (N)(D)(SL)
765 kcal | 320 g
slow-cooked chicken, saffron cashew gravy
- ▴ Nalli gucchi (N)(D)(SL)
712 kcal | 250 g
braised lamb shanks, morels
- ▴ Raan-e-Khaas (N)(D)(SL)(A)
2475 kcal | 880 g
48-hours marinated leg of lamb, flambéed with rum, pine nuts, 18 carat gold leaf

RAJOURI GARDEN

Punjabi flair

- █ Kadhi pakoda (D)(SL)
453 kcal | 320 g
spinach-onion fritters, tempered yoghurt gravy

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RAJOURI GARDEN • CONTINUED

- Almond crusted vegetable kofta (N)(D)(SU)(SL)
518 kcal | 310 g
fried vegetable dumplings, korma gravy
- Spice crusted paneer (N)(D)(SL)
517 kcal | 310 g
flavoured cottage cheese, kadhai masala
- Dal Maharani (D)(SL)
320 kcal | 275 g
48-hours cooked black lentils, smoked
- ▲ Dhilli butter chicken (D)(SL)
691 kcal | 350 g
chicken morsels, tomato fenugreek gravy
- ▲ Murg Changezi (D)(SL)(N)
696 kcal | 285 g
chicken morsels, caramelised onion and cashewnut gravy

CR PARK

Bengali touch

- Aloo posto (SL)
287 kcal | 250 g
potato, poppy seeds, smoked mustard oil
- ▲ Bengali fish curry (F)
491 kcal | 280 g
bekti, Bengali five spice
- ▲ Chingri malai curry (S)(SL)
404 kcal | 310 g
prawns in coconut-onion gravy

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NIZAMUDDIN

Biryani and pulaos

- Subz biryani (D)(SL)
496 kcal | 345 g
dum cooked vegetables, basmati rice
- ▲ Murg yakhni pulao (D)(SL)
534 kcal | 345 g
flavoured chicken, stock, basmati rice, saffron
- ▲ Dum parda lamb biryani (G)(N)(D)(SL)
629 kcal | 380 g
flavoured lamb, basmati rice, fried onions, fresh mint
- Pomegranate mint raita (D)(SL)
214 kcal | 285 g
yoghurt, roasted cumin powder

PARANTHE WALI GALI

Breads

- Amritsari kulcha (G)(D)(SL)
355 kcal | 160 g
flaky bread, spiced potato
- Chur chur naan (G)(D)(SL)
281 kcal | 120 g
crisp, flaky bread, butter
- Gilafi naan (G)(D)(SL)
311 kcal | 120 g
bellpeppers, coriander, kebab masala
- Garlic coriander naan (G)(D)(SL)
280 kcal | 120 g
garlic, fresh coriander

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PARANTHE WALI GALI • CONTINUED

- Masala cheese naan *(G)(D)(SL)*
558 kcal | 160 g
mix cheese, spices
- Parantha-gobi or mooli *(G)(D)(SL)*
249 kcal | 120 g
tandoori flat bread, cauliflower-radish
- Pista sheermal *(G)(N)(D)(SL)*
414 kcal | 120 g
leavened sweet bread, crushed pistachio
- Almond bakharkani *(G)(N)(D)(SL)*
380 kcal | 120 g
leavened sweet bread, almond slivers

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TASTE OF DHILLI

12:30 pm - 02:00 pm · 07:00 pm - 10:30 pm

TASTE OF DHILLI

■ Chatak chenna chaat (G)(D)(SL)
yoghurt parfait, dahi bhalla ice cream, boondi-sev, pomegranate bark

■ Matar kachori (G)(D)(SL)
green pea pastry, sweetened yoghurt

or

▲ Lamb shami kebab (G)(N)(D)(SL)
lamb and lentil galette, burani raita

Garden Collins - Zesty | Herbal | Spicy

Patron Silver tequila, dry vermouth, Cointreau, cucumber, coriander, jalapeño, lime, soda water

■ Tikki chawal-rajma (G)(D)(SL)
rice tikki, red kidney beans, papad chura

or

▲ Gondhoraj fish tikka (D)(F)(SU)(SL)
lime flavoured tandoori sole, sarson malai, pomelo

■ Tandoori paneer (G)(D)(SL)
filled with mint chutney and mango relish

or

▲ Sigdi achari murg tikka (D)(SL)
pickled chicken morsels

Chandni sour - Fruity | Zesty | Warm

Bombay Sapphire gin, Aperol, mango chutney, ginger, honey, lime

■ Sorbet, shikanji (SL)

■ Almond crusted vegetable kofta (G)(N)(D)(SL)
fried vegetable dumplings, korma gravy

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TASTE OF DHILLI

or

- ▲ Nalli gucchi *(G)(N)(D)(SL)*
braised lamb shanks morels

Purani Dhilli - Smoky | Rich | Bittersweet

Maker's Mark Bourbon whiskey, black cardamom, cacao, Campari, sweet vermouth

- Sultans of Dhilli *(G)(N)(SL)(D)*
betel leaf kulfi, malai rabdi, kewda jalebi

with Dhilli signature cocktails

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