



DILLI DELIGHT
..... EST. 2020

... Appetizers ...

Samosa	• Vegan	2	Lamb (Halal)	3.5
	• Chicken	2.5	Beef	3.5

Chicken Fritters 10
Addictively delicious | Crunchy chicken bites | Gram flour .

Onion Pakora (Ve) 10
Finely sliced onion | Fragrantly spiced batter | Fried to crispy perfection.

Mix Veg Pakora (Ve) 10
Mix Veg | Fragrantly spiced batter | Fried to crispy perfection.

Butter Chicken Wings {6/12} 8/16
Crispy chicken wings | Doused in a murgh makhani sauce.

Tamarind Chicken Wings {6/12} (If you like spicy ask for it) 8/16
Crispy chicken wings | Homemade Tamarind sauce | Sesame.

Papdi /Aloo Tikki Chaat 7/9
Crispy flour crackers or Potato Patty | Chilled yogurt | Chickpeas | Chutneys | Fried vermicelli.

Samosa Chaat {Vegan/chkn,Beef/Lamb} 12/13.50
Choice of your samosa | Flavorful chickpeas | Chilled yogurt | Chutneys | Fried vermicelli | Pomegranate.

Soups

Soup of the day (VE, GF) (Check with the restaurant) 5

Special Dishes

Butter Chicken Pasta	12.85
Penne pasta Classic Butter Sauce Marinated Chicken.	
Vegetable Curry Noodles {Chkn or Shrimp}	12/13.50
Indian Frankie (Burrito) (Served with Masala fries)	14
<ul style="list-style-type: none">• Lamb Boti Frankie (Halal)• Bombay Beef Frankie• Butter Chicken Frankie• Crispy Spicy Chicken Frankie• Chicken Masala Frankie• Paneer Masala Frankie (V)• Chickpea Frankie (VE)	
Butter Chicken Poutine or Paneer Butter Poutine (V)	Small 12 Large 18

Naanwich

{Indian style sandwich}

Creamy Chicken Naanwich (Signature Dish)	13.95
Naan bread Boneless chicken pieces Tikka sauce Mozzarella cheese Lettuce Herb & Tamarind chutney Masala Fries.	
Tofu or Paneer Masala Naanwich (VE) / (V)	13.95
Naan bread sandwich Tofu or Paneer cubes Masala sauce Lettuce Herb & Tamarind chutney Masala Fries.	
Lamb Tadka Naanwich (Halal)	14.95
Naan bread Boneless lamb pieces Tikka sauce Mozzarella cheese Lettuce Herb & Tamarind chutney Masala Fries.	

Non-Veg Main Dishes

(All dishes comes with Basmati rice & Naan Bread)

Dilli Spcl Butter Chicken (GF) {Signature Dish}	18
Delhi style marinated chicken Butter Sauce House blend spices.	
Chaleur Curry (Chicken/Shrimp, Beef/Lamb) (GF,DF)	18/22
Yellow gravy House blend spices	
Goan Vindaloo (Chicken/Shrimp, Beef/Lamb) {Spicy} (GF, Df)	18/22
Tomato & Onion Sauce Vinegar Red Chillies Garlic Tamarind.	
Bombay Beef Keema (GF) {Signature Dish}	19
Minced beef Bombay style keema masala Peas Mint & Cream	
Rajashtan Lamb Roganjosh (GF) {Signature Dish}	22
Boiled Lamb Spicy Onion & Tomato paste Potato curry Coconut milk.	
Shrimp or Salmon Moilee (GF)	18
Kerala style curry Mustard seeds Curry leaves Cherry tomato Coconut.	

Vegan & Vegetarian Main Dishes

(All dishes comes with Basmati rice & Naan Bread)

Chickpeas Masala (VE,GF) {Signature Dish}	16
Boiled chickpeas Special masala sauce.	
Gobhi Aloo (VE,GF)	16
Blanched Cauliflower Tender potatoes Special masala sauce.	
Palak Tofu/Paneer (VE,GF)	18
Cubes of Tofu or Paneer Simmered in spinach Tempered Mustard seeds.	
Vegetable Korma (VE,GF)	18
Marinated Mix Veges Korma Masala Sauce	
Matar Paneer (GF) {Signature Dish}	18
Indian cottage cheese Green peas Creamy Sauce Dry fenugreek.	
Dal Bhukhara (GF) {Signature Dish}	19
Creamy slow-cooked whole black gram Tomato puree Blend of spices.	

Side Dishes

Chutney (Dipping sauce)	2
Choose: Tamarind, Mint, Hot Sauce	
Papadum (2) (Ve,gf)	3
Thin lentil crispy cracker.	
Cooling Bondi Raita/Vegetable Raita	4.5
Yoghurt Chickpea flour balls or Mix Vegetables Chaat Masala.	

Dessert

Gulab Jamun with Ice Cream	5
Milk solid Dumplings Rose syrup infused Vanilla Ice cream.	
Chocolate samosa	5
Chocolate chips Chocolate syrup.	
Brownie Samosa Poutine	7.5
Chocolate Brownie Samosa Indian condensed milk (rabdi) Pistachios.	

Rice

Basmati Rice	6
Cumin Basmati Rice	7
Vegetable Yellow Rice	8

Beverages

Dilli Spcl Masala Chai	2.75/3.50/5
Vegan Masala Chai	2.75/3.50/5
Mango Lassi	5.50
Masala Lassi (Salted)	5.50
Iced Chai Latte (Vegan)	5.50
Water (Btl)	2
Soft Drinks	2.25
(Cake, Sprite, D. Coke, Pepsi, Root Beer, Fanta etc)	

Note:

(All menu items listed in our gluten free menu are Inherently gluten-free, but is not tested for the presence of gluten so it cannot be guaranteed it contains less than 20 ppm.)
{Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.}

Visit us!

275 Main Street, Bathurst, E2A 1A9, NB (506-546-4545)

Monday till Saturday
11:30 AM - 8 PM