

Regional Specials – Delhi Street Food

June 2024

APPETISERS

Ram Ladoo - £6.50 **V**

Old Delhi Street snack – crispy mung lentil dumplings topped with grated mooli (radish) and coriander chutney

Soya Chaamp - £7.50 **v, g, d, s, m**

Popular Delhi Street food – soya chunks in a creamy marinade roasted over charcoal served with a chili pickle and mint chutney

Bhati de Wings - £8 **d**

Marinated chicken nibbles roasted over charcoal accompanied with a pickled onion and mint chutney

MAINS

Rara Lamb - £16

Chunks of lamb cooked with lamb mince, onion, tomatoes, ginger, green chillies and spices

Tawa Jackfruit - £12 **V**

Jackfruit braised in a spicy n tangy tomato masala sauce

Rajmah - £9 **V**

Red kidney beans soaked overnight and cooked with onion, tomatoes, chillies ginger and spices

DESSERT

Mango Kulfi Faluda - £7 **v, n, d**

Homemade evaporated milk and fresh Indian mango ice cream topped with soft fine vermicelli, basil seeds and chopped nuts

V – Vegan, v – vegetarian n - nuts, g - gluten, d-dairy, s - sulphide, m – mustard

All prices include VAT and exclude an optional service charge of 12.5%
All dishes may contain traces of nuts

Delhi Street Food

When you are in Old Delhi, you just can't miss the food there. The streets buzz with activity and are filled with the aroma of food. Chandni Chowk, often called the food capital of India, is famous for its street food. The streets are lined with halwas (sweet-sellers), namkeenwallahs (sellers of savouries) and the amazing parathewallahs (sellers of rich, flaky breads soaked in ghee). Along with many other fiery dishes you will find Keema Kaleji, a mix of lamb mince and chicken livers with a wonderful spicy flavour.

The parathas are fried in pure ghee in cast-iron pans and served with mint chutney, tamarind chutney, vegetable pickle and Aloo Subzi (spicy potatoes). The most popular varieties of these include; Aloo (potato), Gobhi (cauliflower) and Matar (peas). Besides these, there are endless other varieties and include those stuffed with paneer, mint, lemon, chilly, dry fruits, cashew, raisins, almonds, rabdi, khurchan, banana, karela, lady's finger and tomato.



Rajmah is a vegetarian dish consisting of red kidney beans in thick gravy with lots of whole spices and usually served with rice and roti. The dish developed after the red kidney bean was brought to the Indian subcontinent from Central Mexico and Guatemala.

Those with a sweet-tooth must have a plate of hot Jalebis – a sweet made by deep-frying batter in a kind of pretzel shape and then dipped into hot sugar-syrup. Try the scrumptious Daulat ki Chaat – which is basically sweetened whisked cream topped off with the right amount of khoya (condensed milk) and bhoora (unrefined sugar) Seviyan is a sweet dish that is made from vermicelli and milk. It is not only cooked on the Muslim festival of Eid (celebrated after holy month of Ramadan), but also taken as a dessert after a normal, everyday meal. It is equally popular among Hindus and Muslims in Delhi.