

Delhi 'O' Delhi
India's Dining Room

HW/DOD/JUNE 18/60



*Summer
Special*

Summer Special

- ▣ **AMBI PANNA** 145
Raw Mango Drink, Tempered With Roasted Cumin and Mint
- ▣ **BEL KA SHERBET** 165
Refreshing Wood Apple Drink

STARTERS - NON VEGETARIAN

- ▣ **TAWA JHINGA** 845
Prawns Marinated In Curry Leaf Paste, Pan Fried
- ▣ **PATRANI MACHHI** 545
Fresh Coconut and Coriander Paste Marinated Steamed Fish
- ▣ **SAUFIYANI MAHI TIKKA** 530
Fish Marinated In Fresh Dill and Melon Seeds
- ▣ **AMBI MURGH TIKKA** 530
Chicken In Raw Mango Marinade
- ▣ **NILGIRI MURGH KI CHAAMP** 545
Chicken In Coastal Spiced Green Marinade

STARTERS - VEGETARIAN

- ▣ **BHARWAN PANEER ROLL** 385
Dried Mango Preserve Coated Cottage Cheese Rolls
- ▣ **PHALDHARI SEEKH** 315
Raw Banana and Vegetable Mince Skewers
- ▣ **TANDOORI PHALON KI CHAAT** 325
Mélange of Melons, Apple and Pineapple Drizzled With Sweet and Sour Marinade
- ▣ **DAHI GULKAND KABAB** 340
Hung Curd Patties Stuffed With Rose Petals Preserve

MAIN COURSE - NON VEGETARIAN

- ▣ **PUDINA CHINGRI** 785
Prawns Cooked In Onion and Tomato Gravy With Fresh Mint
- ▣ **MEEN MANGA CURRY** 530
Fish Cooked With Coconut Milk and Raw Mangoes
- ▣ **CHICKEN JHALFREZI** 475
Chicken Tossed With Bell Peppers and Onion
- ▣ **DHANIYE PUDINE KA MURGH** 485
Chicken Cooked In Fresh Mint and Coriander Paste

MAIN COURSE - VEGETARIAN

- ▣ **MAKHMALI KOFTA CURRY** 365
Blanched Cottage Cheese Spheres Tossed In Spinach Gravy
- ▣ **BEANS PORIYAL** 305
Green Beans Tossed With Grated Coconut
- ▣ **KHATTI MOONG DAL** 225
Moong Dal Cooked With Indian Spices and Dried Mango Powder

STAPLES & BREADS

- ▣ **QUINOA PULAO WITH VEGETABLES** 395
- ▣ **DAL KHICHDI WITH VEGETABLES** 205

(To Be Served With Cucumber Raita)

DESSERTS

- ▣ **JAMUN KULFI** 155
- ▣ **MANGO KULFI** 155
- ▣ **MANGO PLATTER** 355

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details.
Government taxes are extra. 6% staff service charge is levied.