



GF- Gluten free VO-Vegan option

V-Vegan GFO- Gluten free option

ESSENTIALS

PANNI PURI	8
Round hollow puri (Indian fried bread) filled with spiced potato, chickpeas, date and tamarind with aromatic water	
FRIED CAULIFLOWER (GF, VO)	12
Tangy spices, dalchini dip	
EGGPLANT CHIPS (GF, VO)	11
Tangy spices, tamarind chutney + mint sauce	
KALE & SPINACH CROQUETTES(GF,VO)	14
apple & beetroot chutney, sweet potato crisp, green chilli yoghurt	
SPICED POTATO CAKE (GF, VO).	12
Chickpea salsa, tamarind chutney, raita	
MEAT SAMOSA	7
Plain flour pastry, meat potato & peas stuffing	
SAMOSA CHAT OR MEAT SAMOSA CHAT	12/14
Plain flour pastry, potato & peas stuffing, chickpeas salsa, tamarind chutney and yoghurt.	
PANEER PAKORAS(GF)	14
homemade cottage cheese patties, chickpeas flour batter, mint yoghurt + tamarind chutney	
SAMOSA	5
Plain flour pastry, potato & peas stuffing	
HALOUMI TIKKA SLIDERS(GFO)	14
spiced haloumi cheese, apple & beetroot chutney, greens, chilli aioli	

ENTRÉE

MALAI CHICKEN KOFTA(GF)	14
Café Dalchini signature dish	
CHICKEN TIKKA (GF)	16
Succulent and tender chicken pieces marinated yogurt herb & spices, cooked in clay oven	
EXOTIC CHICKEN BITES(GF)	14
tandoori chicken thigh, mint, mangos, cucumber, avo, medley tomatoes, balsamic onion + feta	
SPICED PRAWN SKEWERS(GF)	18
tandoori prawns, greens, tomatoes, pickles, peanuts, mangos salad	
SALT & PEPPER SQUID (GF)	18
Spiced cauliflower, pickles, greens, chickpea, sumac	
LAMB CHOPS(GF)	18
Lamb cutlets marinated with chef own recipe, grilled in clay oven	
LAMB KEBAB (GF)	16
Tender Lamb chunks with fresh ginger, garlic and special masala, tamarind chutney + mint sauce	

DALCHINI FUSION

BUTTER CHICKEN SCHNITZEL	21
Beer battered steak fries, tangy butter chicken gravy, garden salad	
BUTTER CHICKEN PARMI	25
Mozzarella cheese, Beer battered steak fries, tangy butter chicken gravy, garden salad,	
BUTTER CHICKEN LASAGNE	21
Baby spinach, our special tangy butter sauce, melted three cheese + garden salad	
SWEET CHILLI CHICKEN & SCALLOPS(GF)	25
Garlic sweet potato, wilted green, creamed spinach	
TANDOORI PRAWNS & AVOCADO(GFO)	19
Pears, spiced cauliflower, salad leaves, labneh, garlic flatbread	

GARLIC NAAN TACOS(GFO)	19
Raita, tamarind chutney + herb salad on the top	
CHOOSE YOUR FILLING-	
Beef Vindaloo	
Butter Chicken	
Lamb Rogan josh	
Tofu & spinach kofta (vegan)	
BRAISED LAMB RIGATONI	25
tender lamb chunks cooked in onion & tomato gravy finished with buffalo mozzarella and Indian pesto.	
SALT & PEPPER SQUID PASTA	25
Garlic & chilli, cherry tom, peas, pumpkin hummus, tangy green sauce + buffalo mozzarella.	
MALAI KOFTA & PASTA	25
Cottage cheese-potatoes & peas dumpling in cashew nut gravy, buffalo mozzarella and tangy green sauce.	
BUTTER CHICKEN GNOCCHI	25
Homemade cottage cheese, fried curry leaves, peas, sumac	
RICOTTA GNOCCHI & SPICED LAMB	25
tomatoes, pumpkin, manchego, creamed spinach	
BRAISED LAMB & PUMPKIN VEG(GF)	25
Wilted green veg, beetroot puree, feta, toasted seed.	
TANDOORI CHICKEN BURGER(GFO)	18
Garlic naan bun, red pepper sauce, salad leaves, cheese, tomatoes, raita, spiced chips	
LAMB & HALOUMI BURGER(GFO)	18
Garlic naan bun, harissa, greens, tomatoes, spiced aioli, spiced chips	
THE ORIGINAL INDIAN BURGER (WADA PAV) (VO)(GFO)	18
Potato & pea dumpling, beetroot & apple chutney, mint sauce, sirracha aioli cabbage, spiced chips	
DALCHINI SEAFOOD PLATER	51
Village fish curry, prawn skewers, salt & pepper squid, sweet chilli scallops, smoked salmon, lemon, sriracha aioli and refreshing greens	

VILLAGE CLASSICS All curries are GF

Non-Vegetarian

DALCHINI BUTTER CHICKEN	17
The Godfather of all Indian curries.	
DALCHINI SPECIAL NON-DAIRY BUTTER CHICKEN	19
Sumac, coriander, spiced coconut gravy.	
CHICKEN KORMA	18
Chicken fillet cooked in a very delicate curry with cream and cashews nuts	
CHICKEN TIKKA MASALA	18
Succulent tandoori chicken , sautéed Spanish onion & Capsicums , tempered fenugreek tomato mustard cream & chilli gravy	
DESI MURGA	19
Home style spicy chicken curry with chef own recipe	
BUTTER-CHICKEN KOFTA	19
mince chicken and onion dumpling in cashew nut gravy	
LAMB CHENNAI	19
Braised Meat, Tempered Mustard & Curry Leaves, Coconut & Tomato Gravy	
CHEF'S LAMB ROGAN JOSH	18
With cinnamon, black cardamom, onion & tomato gravy and white poppy seeds	
KADAI LAMB	20
Spanish Onion & Capsicums, Ginger cream & garlic	
LAMB KORMA	17
Tender lamb chunks cooked in a very delicate curry with cream and cashews nuts	
DALCHINI SPECIAL BEEF VINDALOO	17
A very hot and spicy beef curry cooked in special vindaloo sauce	
BEEF CHENNAI	18
Braised Meat, Tempered Mustard & Curry Leaves, Coconut & Tomato Gravy	
KADAI BEEF	20
Spanish Onion & Capsicums, Ginger cream & garlic	

Seafood

KADHAI BARRAMUNDI /KING PRAWNS	25
Pan fried Spanish Onion & Capsicums, Tempered fenugreek, chilli, & tomato gravy	

MALAI CURRY PRAWNS	25
Our "School Time" prawn curry with masala and malai curry sauce	

VILLAGE CURRY FISH	24
Barramundi fillet simmered in curry redolent in curry sauce with coconut and chilli tempered with mustard and cilantro	

SCALLOPS & COCONUT CURRY	26
steamed scallops, broccoli, peas, fried curry leaves, coconut & turmeric gravy	

DALCHINI STYLE SEAFOOD CURRY	30
barramundi fillet, king prawns, tender squid, steamed scallops,	

Vegetarian

DALCHINI DAAL TADKA(V)	16
Traditional Punjabi black lentil slow cooked for hours	

YELLOW DAAL TADKA(V)	16
Traditional yellow lentil slow cooked for hours	

DAL MAKHANI	17
slow cooked black lentil & red kidney beans, butter and cream	

MALAI KOFTA	17
Cottage cheese and potatoes dumpling in cashew nut gravy	

BIRIYANI (GF, VO)	16
Spiced fried rice & greens veg, raita, buffalo butter	

Add: chicken or lamb	6
-----------------------------	----------

TOFU & SPINACH KOFTA (V)	18
Sumac, coriander, spiced coconut gravy	

BHINDI MASALA (V)	18
panfried baby okra with fresh green chilli and smoked tomatoes	

MIX VEG MASALA	18
fresh cut mix veg, garlic & chilli, onion, tomato	

SAAG GREEN GODDESS(V)	20
Spinach, broccoli, kale, mustard leaves slow cooked with spices.	

VEG KORMA(VO)	19
Fresh Vegetable cooked in cashews, onions, tomato base curry with touch of cream	

PANEER BHURJI	24
homemade cottage cheese pan fried with onion, tomato, green chilli, spices & fenugreek leaves	

KADAI PANEER	20
Homemade cottage cheese, sautéed Spanish onions & capsicums, onions & tomato gravy	

SHAHI PANEER	20
cottage cheese, cashew, creamy onions & tomato gravy	

SIDES

SPICED THICK CUT CHIPS	6
GARDEN SALAD	7
SPICED CAULIFLOWER & PEAR SALAD	7
CUCUMBER, TOMATO & ONION	7
PLAIN RICE	4
CUMIN & PEA RICE	6
RAITA	4
MIX INDIAN PICKLES	3.5

BREAD FROM THE CLAY OVEN

ROTI	3
GLUTEN FREE ROTI	4
NAAN	3
BUTTER NAAN	4
GARLIC NAAN	3.5
CHEESE NAAN	4.5
KEEMA NAAN	6.5
CHEESE & KEEMA NAAN	7.5
PARANTHA	4.5
KASHMIRI NAAN	6.5

LITTLE CHINIS

CHICKEN NUGGETS AND CHIPS	9
FISH AND CHIPS	10
ICE CREAM & CHOC CHIPS	5
BUTTER CHICKEN & RICE	10

THALI BAR

NON-VEG THALI	20
Two non veg curries, roti, rice, pickles, raita, cucumber & tomato salad	

VEGGIE OR VEGAN HEAVEN	20
Two veg curries, roti, rice, pickles, raita, cucumber & tomato salad	