

 **TEXT YOUR ORDER ON 0425178138**

**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.

**KING PRAWN & 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 1****7** Cottage cheese and potatoes dumpling in cashew nut gravy **BIRIYANI (GF, VO) 1****6** 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** panfryed 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