




delhi-6

≡ THE INDIAN KITCHEN ≡



## DELHI 6 – The Core

**This historic area in Old Delhi, often identified by its postal code 110006, is rich in heritage and culture. Once the route of Mughal imperial processions, its streets echo the grandeur of a bygone era. The neighborhood is also home to the Mirza Ghalib Haveli, a museum honoring the legendary poet. Today, Delhi 6 is equally famous for its vibrant street food scene, where countless vendors serve traditional snacks that capture the true flavors of Old Delhi.**

## TO START (VEGETARIAN)

### **Vegetable Samosa (2 Pieces)** **\$10.50**

Golden, crispy triangles of joy! Stuffed with spiced potatoes, peas and good vibes. Comes with tamarind chutney.

### **Samosa Chaat (Single Piece)** **\$10.50**

We took a samosa, smashed it lovingly, topped it with tangy tamarind, cool yogurt, curried chickpea, spicy chutneys and a crunchy party of sev and onions.

### **Onion Bhaji** **\$11.00**

Crispy, golden onion fritters that bring the crunch with every bite! Lightly spiced, deep-fried and dangerously snackable.

### **Aloo Tikki Chaat (2 Pieces)** **\$15.50**

Crispy potato patties topped with seasoned yogurt, tangy chutneys and a crunchy sprinkle of magic (a.k.a. Sev).

### **Paneer Tikka** **\$17.50**

Fire-kissed cubes of juicy paneer, marinated in a zesty yogurt-spice mix and grilled to smoky perfection. Served hot, with a little mint chutney.

## (NON-VEGETARIAN)

### **Murgh Tikka** **\$18.50**

Tender, juicy chicken chunks soaked in a zesty spiced yogurt, grilled till they're smoky.

### **Murgh Malai Tikka** **\$18.50**

Creamy, dreamy chicken bites marinated in a luscious blend of cream, yogurt and mild spices, then grilled.

### **Tandoori Murgh** **Half 19.50 Full 30.50**

Smoky, spice-crust chicken on the bone—juicy, tender and totally finger-lickin'!

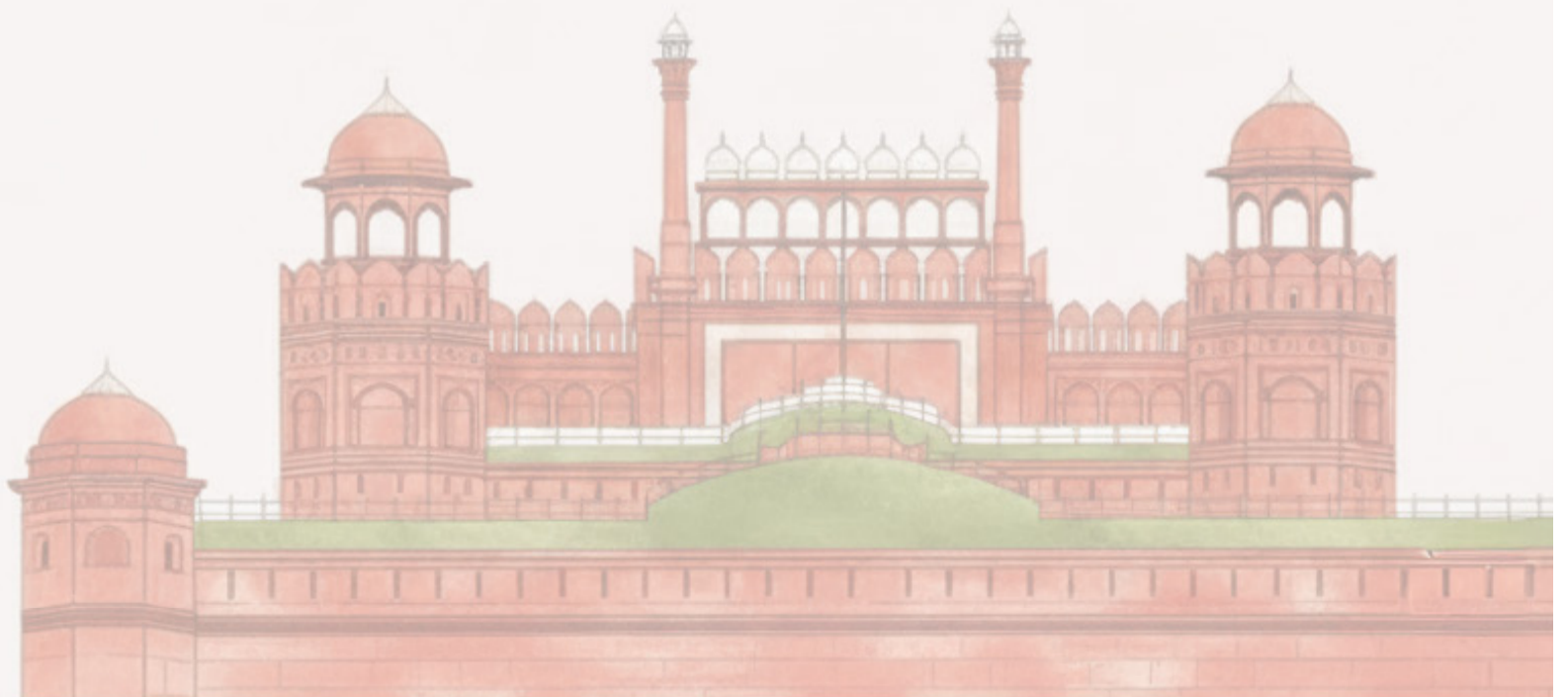
### **Seekh Kebab** **\$19.50**

Spiced, juicy minced lamb grilled on skewers till smoky and sizzling.



## **The Red Fort use to be white in colour**

**The iconic Red Fort of Delhi was originally white, built from limestone. When the stone began to decay, the British painted it red to preserve its glory.**



## FOLLOWED BY

Ask for mild, medium or hot flavour options.

### (VEGETARIAN)

#### Pav Bhaaji

\$19.50

Boss of the street snacks! This fiery, buttery veggie smash is packed with masala punch and served with soft, butter-soaked pav.

#### Dal Tadka

\$23.50

Yellow lentils tempered with ghee, garlic and spices—simple & soulful.

#### Pindi Chana

\$23.50

Bold and rustic chickpeas cooked in smoky spices, Punjabi-style!

#### Paneer Butter Masala

\$23.50

Soft paneer cubes in a rich, creamy tomato and butter gravy.

#### Palak Paneer

\$23.50

Smoky, spiced spinach stirred with soft paneer—straight from the Dhaba, full of earthy flavours.

#### Paneer Bhurji

\$23.50

Crumbled paneer tossed with onions, tomatoes and spices—desi-style scramble paneer.

#### Kadai Paneer

\$23.50

Tender paneer cubes cooked with bell peppers, onions and tomatoes in a spicy, aromatic gravy.

#### Aloo Gobi

\$23.50

A zesty mix of potatoes and cauliflower, stir-fried with spices. Simple, spicy and totally satisfying.

#### Vegetable Korma


\$23.50

Mixed veggies simmered in a rich, creamy, mildly spiced curry. Comfort food with a royal twist!

#### Dal Makhani

\$23.50

Slow-cooked black lentils in a rich, buttery tomato gravy—creamy, comforting.



## **Delhi is the home to the largest market of spices in Asia**

**Established in the 17th century near Fatehpuri Masjid, Khari Baoli market still thrives today—its rich aromas of spices and herbs continue to draw tourists and locals alike.**

## (CHICKEN)

### **Murgh Makhani (Butter Chicken) (Kiwi Style/ Indian Style)**

**\$25.50**

Juicy chicken in a buttery, creamy, spiced-up tomato gravy.

### **Murgh Korma**

**\$25.50**

Tender chicken in a rich, creamy, nutty gravy - smooth & royal.

### **Murgh Tikka Masala**

**\$25.50**

Grilled chicken chunks, bell peppers and onions in a smoky, spicy and onion tomato gravy.

### **Murgh Saag Wala**

**\$25.50**

Succulent chicken cooked in a vibrant, spiced spinach gravy. Earthy, hearty and full of soul.

### **Murgh Kadai**

**\$25.50**

Spicy chicken cooked in a tangy tomato gravy.

## (LAMB/BEEF/GOAT)

### **Gosht Rogan Josh**

**\$28.50**

Tender meat cooked in a fragrant, spiced gravy with bold Kashmiri flavors.

### **Gosht Korma**

**\$28.50**

Slow-cooked meat in a creamy, mildly spiced gravy. Rich, tender and delicious.

### **Gosht Curry**

**\$28.50**

Tender meat cooked in a flavourful, spiced gravy. Classic and comforting!

### **Gosht Saag Wala**

**\$28.50**

Tender meat cooked with fresh spinach in a flavourful, spiced gravy.



## **Paradise For Bird Lovers**

**Delhi Ridge, a forested region is home to a number of birds. Thus, making New Delhi the second most bird-rich capital city in the world after Nairobi in Kenya.**

### (FROM THE SEA)

<b>Macchi Masala</b>	<b>\$29.50</b>
Tender fish cooked in a spicy, tangy masala gravy.	
<b>Macchi Madras</b>	<b>\$29.50</b>
Coastal-style fish curry simmered in a bold, spicy South Indian gravy.	
<b>Jheenga Makhani</b>	<b>\$29.50</b>
Juicy prawns in a buttery, creamy tomato gravy with North Indian soul.	
<b>Jheenga Masala</b>	<b>\$29.50</b>
Succulent prawns tossed in a tomato- onion masala gravy.	

### (BIRYANI)

<b>Vegetable Biryani</b>	<b>\$23.50</b>
Aromatic rice and spiced veggies come together in one flavourful, feel-good feast.	
<b>Chicken Biryani</b>	<b>\$25.50</b>
A timeless dish of marinated chicken and basmati rice slow cooked with fried onions and whole spices.	
<b>Lamb Biryani</b>	<b>\$28.50</b>
Tender marinated lamb layered with fragrant basmati rice, infused with warm spices and caramelized onions.	

### (TANDOORI BREADS)

<b>Tandoori Roti (Plain/Butter)</b>	<b>\$4.50</b>
<b>Naan (Plain/Butter)</b>	<b>\$5.00</b>
<b>Garlic Naan</b>	<b>\$5.50</b>
<b>Cheese Naan</b>	<b>\$6.00</b>
<b>Cheese Garlic Naan</b>	<b>\$6.50</b>
<b>Peshawari Naan</b>	<b>\$6.50</b>
<b>Keema Naan</b>	<b>\$7.50</b>



## **Delhi is home to the tallest minaret in the world**

**The famous Qutub Minar which was built by Qutub -ud-din-Aibak is the tallest brick minaret you can find in the world. After Fateh Burj in Mohali, Qutub Minar is also the second tallest minar in the world.**

### (TIDBITS)

Plain Rice	\$4.00
Mango Chutney	\$4.00
Mixed Pickles	\$4.00
Sirka Onion	\$5.00
Fresh Salad	\$5.00
Papadums	\$5.00
Raita	\$6.00
Plain Yogurt	\$6.00

### (DESSERTS)

<b>Gulab Jamun Delight</b>	<b>\$9.50</b>
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Soft, syrup-soaked milk dumplings served warm and sweet with a dollop of salted caramel ice cream.

<b>Kulfi</b>	<b>\$9.50</b>
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**Malai:** A creamy, traditional Indian ice cream made with thickened milk, cardamom and nuts.

**Paan:** Creamy, slow-cooked Indian ice cream infused with betel leaves, gulkand, fennel and cardamom.

**Mango:** Creamy traditional Indian ice cream blended with juicy mangoes.

**Badam:** Lusciously creamy Indian ice cream infused with almonds.

**Coconut:** Creamy traditional Indian ice cream blended with grated coconut.

<b>Gajar Halwa</b>	<b>\$12.50</b>
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A rich and comforting dessert made with slow-cooked grated carrots, milk, ghee and sugar, topped with nuts. Warm, sweet and full of nostalgia.

