NEW DELHI

- OUR URBAN ITEMS FOR FEEL-GOOD, LIGHT FLAVOURS

Urban Tadka Salads

CHICKPEA SALAD chickpeas, cauliflower, cucumber, cherry tomatoes, couscous in vinaigrette (VG) (M) (G) 10

SIMPLE GREEN SALAD fresh lettuce, cucumber, cherry tomatoes, mozzarella and herbs (VG*) (D) 8

DELHI STREET SALAD chickpeas, cucumber, tomatoes, onions, pomegranate, coriander & lemon juice (VG) 9

DELHI PROTEIN BOWL chicken tikka /paneer tikka /boiled egg, sprout dal, black chickpeas, seasonal salad, pickled sirka onions (E) (D) (M) 12

CHICKEN CAESAR SALAD grilled chicken tikka breast served over crisp lettuce and a creamy caesar dressing (E) (D) (M) 12

Urban Tadka Chaats

WATERMELON CHAAT watermelon, fresh herbs, feta cheese (V) (D) 9.5

SHAKARKANDI CHAAT sweet potato, pomegranate and sev (VG*) 9.5

KALE CHAAT kale leaf fritters, onions, tomatoes, chickpeas, yoghurt, sev & pomegranates (V) (D) 9.5

AVOCADO CHAAT avocado, chickpeas, potatoes, onions, chilli, coriander, tomatoes, served on gem lettuce (VG) 9.5

QUINOA BHEL fluffy quinoa, chickpeas, corn, tangy chutneys, herbs (VG) 9.5

KATORI CHAAT flour basket, green sprouts, chickpeas, black peas, onions, spices, yoghurt & chutneys (V) (D) (G) 9.5

Urban Tadka Small Plates

AIRA'S SPECIAL - PARUPPU RASAM & ROASTED PAPAD crisp roasted papad, lentil soup with tomatoes & spices (VG) (G) (M) 8

LOTUS STEM WITH BEETROOT TEA lotus stem crisps with a vibrant beetroot soup (VG) 8

MALAI BROCCOLI charred broccoli, greek-yoghurt marinade, chilli & lemon (D) 11

KATHAL KE KEBAB tender raw jackfruit blended with aromatic spices & herbs (V) (D) 11.5

DELHI DRUMS barbecued chicken drums , kachumber salad (D) (M) 10.9

MOMOS steamed dumplings, cabbage, carrot and choice of filling served with a red chutney (SE) (G)
*VEGETARIAN (V) 10
*CHICKEN 10.5
* with Jhol (in a pool of curry) (N) (SE) – additional 3.5

TANDOORI BUTTONED UP smoky button mushroom skewers served with beetroot hummus, pickled onions & mint chutney (M) (SE) 9.2

Urban Tadka Mains

SMOKY AUBERGINE BHARTA fire-roasted aubergine mash, onions, tomatoes & spices (VG)* (M) 12

MOONG DAL CHEELA WITH BUTTERNUT SQUASH protein-rich lentil pancakes, squash (VG) (M) 12

TOFU IN GRAVY tandoori tofu in tomato-based curry (VG) (S) 11.9

SPINACH PANEER paneer, spinach, spices, garlic (V) (D) 12.5

CHICKEN IN SPINACH CURRY chicken breast cooked with spinach infused with spices (D) 13.5

CHARRED SALMON & MANGO SALSA spiced salmon fillet, tandoori masala and served with mango and tomato dip (F) (M) 16.3

ABOUT OUR 'URBAN' DISHES

- 0% Fat Greek Yoghurt - used across our Urban chaats and marinades
- Olive Oil - used for tempering, sautéing and frying where required
- Grilled, Roasted & Tandoor-Cooked - wherever possible, for bold flavour with a lighter touch
- No Heavy Cream or Butter - completely avoided across the Urban menu
- Wholesome Ingredients - including quinoa, lentils, pulses and whole grains
- Balanced Portions - satisfying and flavourful without feeling heavy
- Flavour Through Technique - built with spices, herbs and thoughtful cooking rather than heavy sauces

V Vegetarian | VG Vegan | G Gluten | N Nuts | D Dairy | E Egg | SE Sesame | S Soya | M Mustard | F Fish | CR Crustaceans | VG* Can be tailored to Vegan

Urban Desserts

MANGO COCONUT KULFI coconut milk, mango, saffron and cardamom, frozen into mini kulfi portions (VG) (N) 10

PEACH CHIA PUDDING creamy chia pudding layered with peach, cardamom and fresh fruit (VG) (N) (S) 10.4

OLD DELHI

- TRADITIONAL DISHES TO FILL DELHI'S SOUL

While you wait

KURKURI BHINDI okras, gram flour, spiced with hot chilli sauce (VG) 7.9

POPPADOM BASKET assorted poppadoms with mint, mango and soft cheese dips (VG)* (G) 4.9

MASALA POPPADOMS roasted poppadoms, onions, tomatoes, coriander & spices (VG) (G) 5.9



Chaats

DAHI BHALLA PAPDI CHAAT flour crisps, urad lentil balls, potatoes, chickpeas, topped with yoghurt spices & chutneys (V) (D) (G) 8.5

ALOO TIKKI CHAAT potato fritter topped with chutneys and yoghurt (VG*) (D) 8.5

SAMOSA CHAAT samosa, yoghurt & chickpea curry (V) (D) (G) 8.5

DELHI'S GOL GAPPE 8 pcs of hollow wheat balls, potatoes, chickpeas, tamarind sauce, served with mint & coriander cumin water (VG) (G) 8.5

Small Plates

GARLIC MUSHROOMS mushroom florets in szechuan sauce (VG) (G) 10.4

ONION BHAJIS onions, gram flour and spices (VG) 8.5

GOBHI MANCHURIAN crispy fried cauliflower, corn flour & sauces (VG) (G) (S) 9.9

CHILLI PANEER cottage cheese, in szechuan sauce, pepper, honey chilli, topped with scallions (V) (D) 10.2

AMRITSARI FISH FRY spiced & coated fried tilapia fish (F) (M) 12.5

CHILLI CHICKEN crispy fried chicken coated in a seasoned batter in sauce 10.5

From the Tandoor

FIERY SOYA CHAAP smoky tandoori soya chaap with spiced yoghurt (V) (D) (M) (S) 9.9

FLAMIN' PANEER SHASHLIK Indian cottage cheese, blended with spices, onions and peppers (V) (D) (M) 10.5

LAMB CHOPS chargrilled spiced lamb chops served with mint chutney (D) (M) 14.9

CHICKEN TIKKA spiced & marinated chicken thighs, served with mint chutney (D) (M) 10.9

KEBAB DKT minced spiced lamb, seekh (skewered) in the tandoor, served with mint chutney 12.5

THECHA WINGS tandoori chicken wings tossed with fiery garlic-chilli thecha (N) 10.2

DELHI FIRE PRAWNS king prawns seasoned in hot spices, served with mint chutney (CR) (D) (M) 14.9

Mains

DAL DKT makhani dal cooked with black lentils in tomato sauce, cream & butter (V) 11.5

MALABARI PRAWNS CURRY prawns, coconut, mustard, peppers & spices (M) (CR) 14.9

AIRA'S SPECIAL – PHAL MEAT home recipe, lamb in a dry masala with spices (D) (M) 13.9

KADHAI PANEER paneer cubes, tomato-based gravy, peppers & onions (V) (D) 12.5

CHICKEN DKT signature butter chicken in cream and spices (D) (M) 12.9

SUBZ TAWA FRY medley of vegetables, cooked on a tawa/ griddle (VG)* 11.5

SHAHI PANEER paneer sweet tomato & butter-based gravy (V) (D) 11.9

OLD DELHI STYLE CHICKEN KORMA (on-the-bone) authentic old delhi recipe (D) 12.9

LAAL MAAS (on-the-bone) lamb curry made with hot spices (D) (M) 13.9

KASHMIRI ROGHAN JOSH slow-cooked lamb, yoghurt, kashmiri chillies, and spices (D) (M) 13.9

DKT Combos

VEGETARIAN PLATTER soya chaap, paneer tikka, garlic mushrooms & aloo tikki chaat (V) (G) (M) (S) (D) 17.9

NON-VEGETARIAN PLATTER lamb seekh, chicken tikka, amritsari fish, chilli chicken (D) (F) (M) 22.9

MIXED GRILLED PLATTER chilli chicken, lamb chops, amritsari fish, paneer tikka, soya chaap and mushrooms (D) (S) (G) (M) 35.9

DAL KHICHDI mixed lentil khichdi, served with ghee, garlic, yoghurt & pickle (VG)* 13.5

MAKKI KI ROTI & SARSON KA SAAG slow-cooked mustard greens seasoned with garlic, ginger, and ghee, served with golden corn flatbreads (V) (M) (D) 14.9

CHOLE BHATURE soft, fluffy deep-fried bread, spicy chickpea curry, paneer & onions (V) (G) 13.5

KEEMA PAV butter-toasted brioche buns served with minced lamb with green peas, with a fried egg (G) (E) (D) 13.9

VEGETARIAN THALI daal (makhani/tadka), 1 veg curry of the day, raita, rice, bread (roti/naan), poppadum's, salad/pickle (V) (G) (M) 15
*additional curry of the day 4
*add a dessert (gulab jamun) 4

NON-VEGETARIAN THALI daal (makhani/tadka) 1 non-veg (lamb/chicken), raita, bread (roti/naan), rice poppadum's, salad/pickle (V) (G) (M) 19
*additional curry of the day 5
*add a dessert (gulab jamun) 4

Biryani Pots

SABZ BIRYANI seasonal vegetables, paneer cubes, cardamom, saffron, basmati rice (V) 12.9

CHICKEN BIRYANI (on-the-bone) chicken, fragrant basmati rice, caramelised onions, saffron, fresh herbs (D) 13.9

LAMB BIRYANI (on-the-bone) slow-cooked lamb with aromatic basmati rice, spices topped with fried onions (D) (M) 14.9

Sides & Accompaniments

DOUBLE TADKA DAL dhaba style yellow lentils, tempered with red chillies (VG)* Side 6.4 / Main 9

DELHI KE CHOLEY chickpeas in onion and tomato curry (VG)* Side 6.4 / Main 9.4

AIRA'S SPECIAL - ALLOO METHI potatoes cooked with fenugreek leaves in a traditional home recipe (VG)* Side 7.4 / Main 10.5

SAAG ALLOO potatoes, spinach gravy, spices, garlic (VG)* (D) Side 6.4 / Main 9.4

STEAMED BASMATI RICE plain steamed basmati rice (VG) 4.9

PULAO RICE basmati rice, saffron threads and fragrant spices (VG)* 5.5

LEMON RICE rice, turmeric, lemon juice, chillies and mustard seeds (VG) (M) 5.9

MUSHROOM RICE sautéed mushrooms and rice finished with crispy garlic flakes (VG) 6.2

CUCUMBER RAITA cucumbers, chopped onions in juicy creamy yogurt (V) (D) 4.9

ONION SALAD sliced onion , lemon wedges & green chillies (VG) 3.9

CHIPS - PLAIN / MASALA deep fried fries /peri-peri spices (VG) 6.5

Breads

NAANS – PLAIN / BUTTER / GARLIC / CHILLI GARLIC flour baked in tandoor (VG)* (G) 3.5

CHEESE NAANS – PLAIN CHEESE / ROSEMARY / CHILLI flour baked in the tandoor with added cheese / rosemary or chilli (V) (D) (G) 4.9

PESHAWARI NAAN sweet naan, layered with desiccated coconut and raisins (VG)* (G) 4.9

KEEMA NAAN tandoori naan stuffed with spiced minced lamb, fresh herbs (G) 6.2

LACCHA PARANTHA wheat flour freshly baked in tandoor (or tawa) (VG)* (G)
*tandoor 4.2
*tawa / griddle 4.9

TANDOORI ROTI wheat flour freshly baked in tandoor (VG)* (G) 3.9

CHAPATI (PHULKA) wheat flour freshly baked on griddle (VG)* (G) 4.5

BAJRE KI ROTI millet flour rotis (VG)* 4.5

MAKKI KI ROTI corn flour rotis (VG)* 4.5

RAGI ROTI finger millet flour roti (VG)* 4.5

JOWAR ROTI sorghum flour roti (VG)* 4.5

DOSA crepe made with rice and lentils (VG) 4.5

Add-ons

SIRKA PIYAZ crunchy vinegar-pickled onions with a sharp, tangy kick (VG) 2.5

MINT CHUTNEY fresh coriander and mint chutney with a zesty kick (VG) 1.2

MANGO CHUTNEY sweet and tangy mango chutney blended with spices(VG) 1.2

MIXED PICKLE an Indian pickle mix with tangy, spicy and savoury notes (VG) (M) 1.5

Sweet Tooth

GAJAR KA HALWA warm carrot & milk fudge pudding (N) (D) 7.9

FALOODA KULFI frozen milk custard served with vermicelli, basil seed, nuts (N) (D) 7.9

MOONG DAL HALWA yellow lentils, butter & milk fudge pudding (D) (N) 9.9

GULAB JAMUN – ICE CREAM SUNDAE milk balls and semolina, warm gulab jamun, chilled vanilla ice cream, chocolate cookies and soft marshmallows — a playful Indian sundae with a sweet twist (D) (G) 8.9

ICE CREAM - CHOCOLATE / VANILLA / STRAWBERRY choice of ice creams served on its own (D) 5.9

SIZZLING BROWNIE hot, fudgy brownie sizzling with chocolate sauce, crowned with creamy vanilla ice cream (D) (G) (E) 7.9

ALLERGENS

Please inform your server of any allergies or dietary requirements before ordering, our dishes are prepared in a kitchen where allergens are present, so we cannot guarantee any dish is completely allergen-free.

DKT & GHEE

We use traditional ghee in our dishes. Purified ghee is packed with essential vitamins (A, D, E) and healthy butyric acid, pure ghee supports gut health and energy - making it a natural, nutrient-dense fat, not just extra calories.

A discretionary service charge of 12.5% will be added to your bill. This is optional and may be removed on request.

V Vegetarian | VG Vegan | G Gluten | N Nuts | D Dairy | E Egg | SE Sesame | S Soya | M Mustard | F Fish | CR Crustaceans | VG* Can be tailored to Vegan

DELHI KA TADKA