

MENU

SALADS

Spicy Cucumber Salad ✓ 78

A spicy, tangy sweet Korean inspired cucumber salad

Beetroot Salad ✓ 98

Colourful medley of fresh beetroot slices, fresh Avocado, cherry tomatoes, onion all tossed in a zesty vinaigrette

APPETISERS

Crispy Aloo Samosa ✓ 78

Flour cones stuffed with well seasoned potatoes and peas

Fish & Fries 128

British inspired tender white fish, crispy crust, served with fries & chilli mayo

Lamb Lollipops 192

Glazed lamb lollipops infused with aromatic herbs and spices (2 pcs)

Chicken tikka Croquettes 148

Crispy golden-brown bites featuring succulent chicken tikka & cheese

CHAATS

Dilliwale Gol Gappe ✓ 82

Fluffy shells filled with spiced potatoes and tangy mint & tamarind water

Samosa Chaat ✓ 87

Samosas topped with spiced chickpeas, fresh yoghurt, flavourful chutneys & vegetables

Tandoori Chicken Nachos Chaat 108

Tandoori chicken meets the zesty excitement of nachos

PASTAS

Gobi manchurian pasta ✓ 138

Farfalle pasta simmered in a zingy tangy sauce with marinated cauliflower florets

Palak paneer Rigatoni ✓ 148

Rigatoni pasta cooked in a creamy spinach puree with cottage cheese cubes

Prawn masala Fettuccine 168

Fettuchini topped with juicy prawns cooked in a fragrant masala sauce

Butter Chicken Spaghetti 158

Tender chicken in a creamy, aromatic sauce served over Spaghetti pasta

TANDOOR

Tandoori prawn skewers 88

Flavoured crispy golden succulent Jumbo Prawns (1 pc)

Tandoori Chicken (H/F) 128/206

Tender chicken marinated in secret yogurt & spices batter and prepared in a clay oven

Grilled Tandoori Fish 178

Succulent boneless fish marinated in a tantalizing blend of aromatic spices

Cheese Malai Tikka 168

Roasted spiced chicken with grated cheese on top

Spiced Tandoori Cauliflower ✓ 128

Tender florets marinated in aromatic spices and grilled to perfection

Tandoori Soya Chaap ✓ 128

Soya mock meat marinated in zesty spices and cooked in a clay oven

Tandoori Mushroom Tikka ✓ 128

Plump mushrooms marinated in a fragrant blend of spices and seared to perfection

SUBJECT TO 10% SERVICE CHARGE

CHASKA

MENU

PLATES

Keema Pav 128

Spicy mutton mince slow cooked with spices, served with buttered pav & masala onions

Chole Kulche ✓ 128

Tasty chole Curry served with soft and Fluffy Masala Kulcha, Masala Onions and chilli pickle on side

QUESADILLAS

Paneer bhurji quesadilla ✓ 128

*Spinach sauce
Mushroom sauce*

Lamb Keema quesadilla 148

Signature dish from our chef, prepared according to his personal recipe.

NAANZAS

Paneer Makhani naanza ✓ 148

Crispy naan bread topped with flavourful & creamy cottage cheese cubes and veggies

Chicken Tikka naanza 168

Crispy naan bread topped with seasoned chicken, herbs and vibrant veggies

CURRIES

Dilliware Butter Chicken 148

Diced tandoori chicken cooked in smooth creamy tomato sauce & butter

Mutton Saagwala 168

Tender boneless lamb cooked in garlic, ginger, spinach

Chicken Masalear 148

Chicken cooked delhi home style in aromatic spices and a blend of tomatoes and onion

Dilliware Dal Makhani ✓ 118

Whole black lentils cooked in fresh homemade tomato puree with masala & smoky butter

Chaska Paneer Masala ✓ 128

Cubed cottage cheese cooked in spiced tomato & onion puree, garlic, spices, cream and butter

Masala Bhindi ✓ 118

Okra sauteed with onions, tomatoes, traditional delhi spices & herbs

Dilli Baingan Bharta ✓ 118

Roasted eggplant cooked in with aromatic spices, along with onions, tomatoes, and green chilies

Punjabi Chole ✓ 118

Chick peas cooked with an of array spices, onions, ginger, garlic and fresh coriander

BREADS & RICE

Garlic Naan 34

Butter Naan 32

Plain Naan 30

Cheese Chilli Naan 41

Tandoori Roti 26

Lacha Paratha 35

Masala Kulcha 38

Saffron Rice 61

Steamed Rice 51

DESSERTS

House Rasmalai 78

House Gulab Jamun 78

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