

# DELHI BAZAAR

काला  
सुन्दर

## CHAAT

THE FINGER FOOD FROM  
THE STREETS OF DELHI

**ONION PAKORA** 🌿🌶️ 4€  
Onion fritters made with chickpea flour, served with tomato and chili chutney.

**DAHI PURI** 🌿 6€  
4 puffed wheat shells, topped with mint-coi-riander chutney, tamarind and yogurt. A street food must-try.

**KEEMA MATAR PAV** 🌿🌶️ 8€  
Buttered brioche to dip into a curry of minced chicken and green peas.

**CHICKEN 65** 🌶️ 10€  
Spicy fried chicken, for chili lovers!

**VADA PAV** 🌿🌶️ 7€  
Brioche filled with a potato croquette, green sauce, and red chili powder.

**SAMOSAS CHAAT** 🌿 8€  
2 large vegetable samosas, topped with mint-coriander chutney, tamarind & yogurt

## TANDOOR

THE ART OF GRILLING IN OUR  
TRADITIONAL OVENS

**PANEER TIKKA** 🌿 9€  
Smoked Indian cheese, bell pepper chutney.

**ROASTED BROCCOLI, MAKHANI SAUCE** 🌿 11€  
Tandoori half broccoli, buttery tomato sauce. It will make you love green vegetables again.

**CHICKEN TIKKA** 🌶️ 11€  
Grilled chicken with garam masala and fenugreek, without sauce but served with green chutney.

**TANDOORI LAMB** 🌶️ 15€  
Lamb marinated with spices and grilled in a tandoor oven, served on a spicy tomato sauce.

## CLASSIC

THAT YOU MAY (RE)DISCOVER

**PALAK PANEER** 🌿🌶️ 13€  
Indian-style fresh cheese in a smooth sauce made with spinach and kale.

**THE BUTTER CHICKEN** 🌶️ (PANEER OPTION 🌿) 14€  
Tandoori chicken thigh, served with butter tomato and fenugreek sauce. Available in a veggie version with paneer.

**VEGETARIAN KEFTAS, COCONUT SAUCE** 🌿🌶️ 14€  
Vegetable keftas in a creamy coconut sauce.

**CHICKEN KORMA** 16€  
Tandoori chicken breast with a creamy carda-mom, cashew, and almond sauce.

**LAMB VINDALOO** 🌶️🌶️ 17€  
Iconic dish of Goa, our French lamb is slowly simmered in a sauce made from tomatoes, garlic, and vinegar. Very rich and spicy!

**SAFFRON & VEGGIE DUM BIRYANI** 🌿🌶️ 18€  
Vegetable and saffron rice slow-cooked under a naan crust. Served with raita.

**CHICKEN DUM BIRYANI** 🌶️ 22€  
Chicken and spiced rice slow-cooked under a naan crust. Served with raita and meat jus.

## SIDE

BREADS

**Tandoori roti** 2€  
**Plain naan** 2€  
**Garlic naan** 2,5€  
**Cheese naan** 3€  
**Garlic & cheese naan** 3,5€

SIDES

**Pulao rice** : Spiced basmati rice. 2.5€  
**Raita** : Yogurt sauce, for when it's too hot. 🌶️🌶️ 3€  
**Hot hot hot hot** : Chillies in several forms ! 3€  
**Black dahl** : Creamy black lentil curry. 🌶️ 6€  
**Chana masala** : Spicy chickpea curry. 6€

♥ OUR CUISINE IS BEST ENJOYED SHARED. ♥  
FOR ONE PERSON, EXPECT APPROXIMATELY:  
2 or 3 Chaats / Tandoors or 1 Classic  
+ 1 bread  
+ 1 side to share

# DESSERT

## A LITTLE SWEETNESS TO FINISH

### KULFI SUNDAE STYLE

5€

We revisit the iconic Indian cardamom ice cream in a homemade sundae. A lighter version to finish with a touch of delicacy.

### CARROT-CAKE

8€

Carrot cake with four Indian spices, topped with tamarind and lime frosting.

### CHOCOLATE CAKE, PEANUT CREAM

8€

Dark chocolate and chai-spiced cake, served with peanut custard.

राधा  
राधा

Taxes and service included.  
Prices in euros, including VAT. We do not accept checks.  
List of allergens available upon request.