

DELHI BAZAAR

काला
सुन्दर

CHAAT

THE FINGER FOOD FROM
THE STREETS OF DELHI

- LEEK PAKORA** 🌿🌶️ **5€**
Leek 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.
- PAV BHAJI** 🌿🌶️ **8€**
Buttered brioches to dip into a vegetable curry.
- CHICKEN 65** 🌶️ **10€**
Spicy fried chicken, for chili lovers!
- VADA PAV** 🌿🌶️ **7€**
Brioche filled with a potato croquette, green sauce, and red chili powder.
- SHAKARKANDI TIKKI CHAAT** 🌿 **8€**
3 sweet potato croquettes topped with mint-coi-riander chutney, tamarind, and 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

- SHAKARKANDI PALAK** 🌿🌶️ **13€**
Sweet potato pieces in a creamy spinach and kale sauce.
- THE BUTTER CHICKEN (PANEER OPTION 🌿)** **14€**
Tandoori chicken thigh, served with butter tomato and fenugreek sauce. Available in a veggie version with paneer.
- SHAHI GOBI MASALA** 🌿 **14€**
Fried cauliflower in a yogurt sauce with carda-mom, caramelized onions, and cashews.
- 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.
- BEEF DUM BIRYANI** 🌶️ **22€**
Beef and spiced rice slow-cooked under a naan crust. Served with raita.

SIDE

BREADS

- 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

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

5€

CARROT-CAKE

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

8€

CHOCOLATE CAKE, PEANUT CREAM

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

8€

राधा
सुख

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