

RICE

LAMB BIRYANI <i>Basmati rice, Rose water and lamb.</i>	\$17.99
GOAT BIRYANI <i>Basmati rice, baby goat and spices.</i>	\$17.99
CHICKEN BIRYANI <i>Basmati rice, chicken and spices.</i>	\$17.99
SHRIMP BIRYANI <i>Basmati rice, Shrimp and spices.</i>	\$21.99
VEGETABLE BIRYANI <i>Assorted fresh vegetables cooked with basmati rice and Indian special herbs and spice.</i>	\$14.99
LEMON RICE <i>Lemon flavored basmati rice, curry leaves, mustard seeds.</i>	\$6.99
JEERA RICE <i>Lemon flavored basmati rice, curry leaves, mustard seeds.</i>	\$5.99
STEAMED BASMATI RICE <i>Aromatic long grain rice.</i>	\$4.99

BREADS

TANDOORI ROTI <i>Whole wheat bread cooked in Tandoor.</i>	\$3.99
POORI 2 PC <i>Whole wheat, Deep Fried Puffed Bread.</i>	\$4.99
TAWA CHAPATI/ ROTI/ FULKA <i>Home style (2Pc)</i>	\$4.99
Pudina Paratha <i>Mint flavored oven-baked bread with Butter glaze.</i>	\$4.99
Laccha Paratha <i>Whole wheat, multi-layered bread from the Tandoor.</i>	\$4.99
Aloo Paratha <i>Whole wheat stuffed with spiced potato.</i>	\$4.99
Gobhi Paratha <i>Whole wheat stuffed with spiced Gobhi</i>	\$4.99
PANEER PARATHA <i>Whole wheat stuffed with spiced paneer.</i>	\$4.99
TANDOORI NAAN <i>Tandoor baked light bread</i>	\$4.99
GARLIC NAAN <i>Tandoori baked topped with fresh chopped garlic.</i>	\$4.99
PESHAWARI NAAN <i>Bread stuffed with nuts and dried fruits.</i>	\$4.99
ROSEMARY NAAN <i>Bread flavored with rosemary.</i>	\$4.99
KEEMA NAAN <i>Whole wheat bread stuffed with spiced ground lamb.</i>	\$4.99
ONION KULCHA <i>White bread filled with onions.</i>	\$4.99



SALADS

KACHUMBER SALAD <i>Mosculine mix, tomato, onions, green, cucumber, peppers and red radish.</i>	\$7.99
DILLI SALAD <i>Diced of onions, tomatoes, cucumber, bell pepper tossed in chaat masala and lemon.</i>	\$7.99
TANDOORI SALAD (CHICKEN) <i>Chicken cooked in Tandoor served over Mosculine mix greens, cherry tomato, red onions and cucumber.</i>	\$9.99
SHRIMP SALAD	\$9.99



BEVERAGES

Canned Soda	\$3.99
Mango Lassi	\$5.99
Sweet Lassi	\$5.99
Salted Lassi	\$5.99
Rose Lassi	\$5.99
Lemonade	\$4.99
Spring Watter	\$1.50
Masala Chai (Spiced Tea)	\$1.50



INDO CHINESE CUISINE

SOUP

SWEET & SOUR SOUP <i>Sweet corn, chicken or veg. Corn kernels, cilantro/scallion</i>	
MANCHOW CHICKEN/VEG. SOUP <i>Chicken or Veg. Sauteed ginger, garlic in soy broth, sugar/spice & Vinegar with crispy noodles</i>	
HOT & SOUR SOUP <i>Chicken or Veg. Sauteed ginger, garlic in soy broth, sugar/red chili sauce & Vinegar with crispy noodles</i>	
SWEET CORN CHICKEN SOUP <i>Chicken or Veg. Garlic in soy broth, sugar/spice & Vinegar with crispy noodles</i>	

APPETIZER

GOBI MANCHURIAN DRY <i>Crisp chili/garlic/corn/cauliflower/florets in Tangy Onion and Soy based sauce</i>	\$8.99
VEGETABLE SPRING ROLL	\$8.99
MOMO/DUMPLING (VEG./CHICKEN)	\$8.99
CRISP CHILI/GARLIC CORN	\$8.99
FISH CHILI DRY	\$12.99
PANEER CHILI DRY	\$12.99
CHILI CHICKEN DRY	\$12.99
BUTTER FRY SHRIMP	\$15.99

RICE

VEGETABLE FRIED RICE <i>Tempered rice/Veg. in wok with soy sauce seasoned with Salt & pepper</i>	\$20.00
CHICKEN FRIED RICE	\$20.00
SHRIMP FRIED RICE	\$22.00

NOODLES

MIXED VEGETABLE NOODLES <i>Tempered Noodles/Veg. in Chinese Wok with Soy, Seasoned with salt & pepper</i>	\$17.99
STIR FRIED CHILI VEGETABLE	\$17.99
MANCHURIAN CRISPY VEGETABLE <i>Round in a spicy tangy onion and soy based sauce</i>	\$17.99
VEGETABLE MANCHURIAN <i>Round in a spicy tangy onion and soy based sauce</i>	\$19.99
PANEER SZECHWAN	\$20.99
CHICKEN/SHRIMP/SZECHWAN/ MIXED HAKKA NOODLES/ MIXED SEAFOOD NOODLES	\$21.99
CHICKEN MANCHURIAN	\$22.99
GINGER CHICKEN WITH BROCCOLI <i>Chicken breast tossed with onion/ginger & Fresh Broccoli</i>	\$22.99
SZECHWAN CHICKEN	\$22.99
SWEET & SOUR CHICKEN <i>Tomato, Cucumber Red Onion, sugar, vinegar Tossed in a light sauce</i>	\$22.99
SALT & PEPPER PRAWN <i>Crispy prawns stir fried in a milk & chili pepper Ginger/garlic & shallot</i>	\$22.99
CHICKEN LOLLIPOP <i>Pulled chicken wing in a tangy marinade made Crisp served with homemade chili mayo</i>	\$23.99
SHRIMP WITH GARLIC SAUCE <i>Shrimp/broccoli/snow peas stir fried in a light garlic With wine sauce</i>	\$24.99

DILLI BISTRO

178 Church St
New York, NY 10013

Tel : 646-646-1000



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SOUPS

TOMATO BASIL SOUP <i>Tomatoes seasoned with basil and thyme.</i>	\$6.99
VEGETABLE MULLIGATAWNY SOUP <i>Yellow lentil and Vegetable</i>	\$6.99
CHICKEN MULLIGATAWNY SOUP <i>Yellow lentil with Chicken</i>	\$6.99

APPETIZER (VEGETARIAN)

VEGETABLE SAMOSAS <i>Crispy turnover, seasonal potatoes and green peas.</i>	\$5.99
RAGDA CHAAT <i>Chickpeas seasoned with tamarind & mint chutney over potato patties.</i>	\$7.99
SAMOSA CHAT	\$7.99
PALAK CHAT	\$7.99
DAHI KABAB	\$7.99
ASSORTED VEGETABLE PAKORA (FRITTERS) <i>Assorted vegetable spiced, batter with chickpea Flour, fried and served with coriander chutney.</i>	\$7.99
BOMBAY BHEL POORI <i>Rice crispies, peanuts, chopped onion, tomatoes, cilantro. Topped with mint sauce and tamarind sauce.</i>	\$7.99
BATATA VADA	\$7.99
ACHARI PANEER TIKKA <i>Marinated cube of cottage cheese, bell pepper, onion barbecued in clay oven.</i>	\$10.99
LASUNI GOBI <i>Crispy cauliflower florets, tossed with garlic tomato sauce.</i>	\$10.99
TANDOORI MUSHROOM <i>Mushroom marinated with roasted garlic, and cooked in clay oven.</i>	\$10.99
CHOLE BHATURE	\$11.99
POORI-BHAJI	\$11.99
BOMBAY PAAV BHAJI	\$11.99
ROOMALI ROTI KATHI ROLL(2 PC) <i>Veg/Egg/Chicken/Lamb/Paneer</i>	\$11.99

SIDES

RAITA	\$3.99
PAPAD	\$3.99
MANGO CHUTNEY	\$2.99
MIX PICKLE	\$2.99

DESERT

GULAB JAMUN (2PCS.)	\$6.99
RASMALAI	\$6.99
GAJAR KA HALWA	\$6.99
MOONG DAL KA HALWA	\$6.99
KULFI (Mango/Malai & Paan)	\$6.99
Kesar Kheer	\$6.99

APPETIZER (NON VEGETARIAN)

CHICKEN SAMOSAS (2 PC) <i>The most awesome chicken Tikka stuffed in a deep-fried Pastry served with mint & tamarind chutney.</i>	\$7.99
ACHARI CHICKEN TIKKA <i>Select 1 appetizer and 1 main course, served with freshly Cooked naan bread, Basmati rice and special house dessert.</i>	\$9.99
COCONUT SHRIMP <i>Pan seared shrimp seasoned with coconut curry powder, Mustard seed, curry leaves, tamarind juice.</i>	\$11.99
SHRIMP BALCHAO <i>Pan seared shrimp cooked with ginger, garlic, cumin seeds Chili peppers, cloves, cinnamon, mustard seeds and vinegar.</i>	\$11.99
SHAMMI KABAB <i>Pan seared ground lamb Pattie with chickpeas, roasted garlic, Cloves, peppercorns, mint, cilantro.</i>	\$11.99
FISH AMRITSARI <i>Fingers of fish coated in a spiced gram flour batter and Deep-fried till the outside is crunchy.</i>	\$11.99



VEGETARIAN

KADAI PANEER <i>Combination of Paneer, onion and colorful bell peppers coated with spicy tomato sauce, aromatic spices and herbs.</i>	\$14.99
ALOO GOBI MUTTER <i>Potatoes and cauliflower cooked with green peas and Indian spice.</i>	\$14.99
MAKAI SAAG MALAI <i>Corn cooked with fresh spinach and a hint of dill.</i>	\$14.99
MALAI KOFTA <i>Indian cheese dumplings, simmered in creamy tomato sauce & dry Fenugreek.</i>	\$14.99
AVIAL <i>Plantain, assorted vegetable, green mango, cumin, garlic coconut milk and green chili.</i>	\$14.99
ROASTED EGGPLANT BHARTA <i>Roasted organic eggplant, cooked with roasted garlic, onions, tomato and cilantro.</i>	\$14.99
PANEER MAKHANI <i>Jain dish, Fresh Indian cheese with Creamy Fenugreek tomato sauce.</i>	\$14.99
SPECIAL DUM ALOO <i>Potatoes simmered in onion tomato sauce.</i>	\$14.99
SAAG PANEER <i>Cottage cheese cooked with fresh spinach and ground spices.</i>	\$14.99
CHANA PINDI <i>A northern Indian specialty made with chickpeas, onions, tomatoes, pomegranate seeds.</i>	\$14.99
PANEER TIKKA MASALA <i>Paneer cooked in Tandoor in a tomato Fenugreek-sauce.</i>	\$14.99
BHINDI DO PIAZZA <i>Fresh okra, dried mango, caramelized onions.</i>	\$14.99
MUTTER PANEER <i>Cubes of cottage cheese cooked with fresh green peas in rich sauce.</i>	\$14.99
PANEER BHURJI	\$14.99
DAL MAKHANI <i>Black lentils simmered on slow fire overnight and tempered with cumin and ginger.</i>	\$14.99
PACHRANGA DAL TARKA <i>Five different lentil cooked together and seasoned with pickling spices.</i>	\$14.99

SOUTH INDIAN DISHES (Served with cunteys/Sambar/Rasam)

IDLI(3 Pcs.)	\$9.99
MEDU VADA (3Pcs)	\$9.99
BATATA VADA(3Pcs)	\$9.99
PLAIN DOSA	\$9.99
MASALA/PANEER DOSA	\$12.99
CHICKEN KEEMA/ LAMB KEEMA DOSA	\$13.99

CHICKEN ENTRÉE

CHICKEN TARIWALA <i>Traditional home style chicken curry with potatoes.</i>	\$15.99
CHICKEN TIKKA MASALA <i>Tandoori charred chicken, simmered with creamy tomato fenugreek sauce.</i>	\$15.99
CHICKEN SAAG <i>Fresh spinach, cooked with chicken, garlic, onion, Tomato and cream.</i>	\$15.99
CHICKEN VINDALOO <i>Chicken in a fiery vinegar, kashmiri red chili.</i>	\$15.99
CHICKEN SHAHI KORMA <i>Chicken, cooked in almond based rich sauce with garlic, Fenugreek, onion, tomato.</i>	\$15.99
CHICKEN CHETTINAD <i>Chicken cooked with curry leaves, tamarind and a Touch of coconut milk.</i>	\$15.99
KADHAI CHICKEN <i>Chicken and assorted fresh vegetable with bell pepper and special sauce.</i>	\$15.99
CHICKEN KALI MIRCH <i>Boneless chicken cooked with freshly grounded peppers, curry leaves and onion tomato sauce.</i>	\$15.99



GOAT & LAMB ENTRÉE

LAMB ROGAN JOSH <i>Traditional lamb curry with Kashmiri, chili paste, garlic, golden onions, home ground spices.</i>	\$17.99
GOAT ROGAN JOSH <i>Traditional goat curry with Kashmiri, chili paste, garlic, Golden onions, home ground spices.</i>	\$17.99
ZAFRANI GOSHT <i>Lamb, saffron, cashew, raisins, royal cumin, tomato.</i>	\$17.99
LAMB SAAG <i>Lamb, fresh spinach, garlic, ginger, onion, Tomato, Fenugreek leaves.</i>	\$17.99
LAMB VINDALOO <i>Preparation of Goa cooked with vinegar, hot chilies & spices.</i>	\$17.99
NILGIRI LAMB KORMA <i>Grounded ginger, garlic, coriander mint and coconut milk Cooked together with cube of lamb.</i>	\$17.99
LAMB KORMA <i>Boneless lamb meat cubed, plain yogurt. Garam Masala, ground cinnamon. Cooked in Cashew sauce.</i>	\$17.99
LAMB CHOPS MASALEDAR <i>Grilled lamb chops cooked with onion and Tomatoes with hot spices.</i>	\$24.99



SEA FOOD

SHRIMP CURRY <i>Shrimp curry cooked with ginger, garlic, curry leaves.</i>	\$22.99
MANGALOREAN FISH CURRY <i>Salmon fish simmered with coconut, turmeric, tomato chili Powder fresh mango.</i>	\$22.99
SHRIMP TIKKA MASALA <i>Barbequed Shrimp cooked with creamy tomatoes and fenugreek sauce.</i>	\$22.99
GOAN SHRIMP CURRY <i>Shrimp, fresh coconut, cumin, coriander seeds, tamarind, dry whole chilies.</i>	\$22.99
GOAN SALMON CURRY <i>Fillet of salmon cooked with fresh coconut, cumin, coriander seeds, curry leaves, whole chilly, lemon juice, Dry whole chilies.</i>	\$22.99

TANDOORI (Clay Oven)

TANDOORI CHICKEN <i>Chicken marinated with yogurt, spices and lemon juice.</i>	\$17.99
TANDOORI CHICKEN TIKKA <i>Boneless chicken marinated with grounded spices and yogurt.</i>	\$17.99
ACHARI CHICKEN TIKKA <i>Boneless chicken marinated with grounded spices Achari Masala and yogurt.</i>	\$17.99
RESHMI KABAB <i>Mince chicken seasoned with garlic, ginger, mint, fresh ground spices.</i>	\$17.99
MURG MALAI KABAB <i>Creamy chicken kababs infused with burnt garlic.</i>	\$17.99
FRONTIER KEBABS <i>Mixture of chicken Tikka, Malai kebab and Achari Tikka.</i>	\$17.99
TANDOORI MIXED VEGETABLE <i>Assorted fresh vegetables marinated with yogurt, Sour Crèam & Gram flour cooked in clay oven.</i>	\$17.99
AMBI JHINGA <i>Jumbo tiger coastal prawns flavored with raw mango & Char-Grilled.</i>	\$22.99
LAMB BOTI KABAB <i>Lamb marinated with fenugreek ginger, yogurt and lemon juice.</i>	\$22.99
NOORANI SEEKH KABAB <i>Mince lamb, mace, cardamom, peppercorn, mint, & Caraway seed.</i>	\$22.99
TANDOORI SALMON TIKKA <i>Salmon Fillets are marinated in a spice infused yogurt sauce, then baked until perfectly crisp.</i>	\$23.99
ADRARI LAMB CHAP <i>Baby lamb chops seasoned with coarsely ground spices, Tamarind and Jaggery.</i>	\$29.99
TANDOORI MIXED GRILL <i>All assorted kabab from clay oven.</i>	\$32.99