








🌀 Chef Ashwani Kumar Singh 🌀

*takes you on a rich culinary adventure with his new menu.
An experience that's both exotic, yet familiar, each dish is
curated with ingredients that are rooted deep within his
experience and inspiration.*



MENU

COOLERS

THANDAI

saffron, dry fruits and rose petals flavored chilled milk

MAKHANIA LASSI

Rose and cardamom laced sweetened yoghurt drink

AAM KA PANNA

Char grilled mango, cumin and mint drink

MODINAGAR KI MASALA SHIKANJI

Chilled lemon drink with shikanji masala

SOUPS

- TARKEDAR TAMATAR SHORBA
Spicy tomato broth
- MOKKAJONA SHORBA
It's a thick, delicate and creamy texture broth of corn and vegetables
- MURGH SANDALI SHORBA
Sandalwood infused chicken broth



MENU

STARTERS

- **MEERUT KI ALOO TIKKIA**
Meerut street delicacy shallow fried potato patty stuffed with lentil and nuts
- **SOYA KAT E KAT**
Barbeque beans curd napped with in house masala finished on iron griddle
- **DAHI KE SOLEY**
Croquette of yoghurt, onion, lotus seed and honey
- **DHOHRA KHUMB**
Mushroom stuffed with cheddar cheese, capsicum, crumbed and deep fried
- **CHATPATTI MACHLI**
Carom seed and mint flavored iron griddle roasted sole
- **FISH AMRITSARI**
A fried fish delicacy from Amritsar
- **MURGH CHILI FRY BANARASI**
Crispy chicken tossed with onion garlic and capsicum
- **BARKAS CHAPPE**
Pot roasted Hyderabadi mutton chop
- **STARTER PLATTER**
Choice of any three starters



MENU

KEBABS

- **BHUNNA PANEER TIKKA**
Chargrilled cottage cheese with tomato marinade
- **PALAK KI ASHARFIAN**
Spinach cake stuffed with apricot, betel leaf, condensed milk and pine nuts
- **MAKAI AUR AKHROT SEEKH**
Skewer of sweet corn, lotus root, walnut, green cardamom and dried ginger
- **MOONG KI SHAMMI**
Gallate of green gram, ginger, onion, mint and green chilies
- **NAVRATAN KEBAB**
Cottage cheese and beans curd patty stuffed with vegetables and nuts
- **MALAI BROCCOLI**
Broccoli in creamy marinade of cheese and cashew nuts, clay oven
- **ALOO DILLI32**
Special handcrafted dilli32 delicacy of potato cooked over chargrill



MENU

KEBABS

- **RAMPURI SAMAK TIKKA**
Delicacy from Rampur, chargrilled river sole
- **JHEENGA NISHA**
Prawn marinated with garlic, yoghurt, saffron and mustard cooked in clay oven
- **MURGH AFTABI BOTI**
Succulent chicken tenders with fried onion and garlic
- **MURGH SEEKH DILLI32**
Dilli 32 signature seekh kebab of chicken with special chutney
- **MURGH MAKHAN MALAI**
Tandoori chicken cooked with our style and twist
- **SHAMMI KEBAB**
Delicacy from Lucknow, melts in mouth and cooked on brass griddle
- **SHAHI GALAWAT**
Smokey and flavorsome kebab of mutton
- **GOLA SEEKH KEBAB**
Specialty of Awadhi taluka, chargrilled mutton skewers
- **KEBAB PLATTER**
Choice of any three Kebab



MENU

SIGNATURE

- **DAL DILLI 32**

In some form or the other, they are eaten daily in almost every Indian home. A combination of urad, rajma and chana is used in the making of Dal Dilli 32. Our Chefs signature style of cooking this dal involves a recipe that requires ingredients such as lentils, tomatoes, cream and butter along with a secret blend of spices. We strongly recommend this dish to be part of your order.

- **DAL MORADABADI**

Moradabad city is known for its Brass utensils and is also known for a very elegant and flavorful delicacy known as "Dal Moradabadi". Overnight soaked moong dal cooked in earthenware over slow flame. This flavorful Mughlai dish is highly influenced by Rajasthani way of cooking techniques. Use of asafoetida, ginger, chilies, dry mango powder and cumin make the tastes unparalleled. We recommend this dish if you are looking for a very light, flavorful dish to go with your meals.

- **GUCCHI ZAFRANI**

Gucchi means dried morels, a type of mushroom grown in Himalayan region. The whole stuffed morels, flavored with saffron and cooked with nuts and freshly ground spices is a delectable dish from Awadhi repertoire

- **RAAN-E-DILLI 32**

A signature delicacy of dilli32 kitchen, leg of mutton is firstly marinated with spices and yoghurt overnight. It's then sealed, cooked in a pot and braised for almost 3 hours or even more till it's soft and tender. At last it is carved over Indian special bread which soaks all its juices and is then served.



MENU

BIRYANI

- **TARKARI NIZAMI BIRYANI**
Rice, vegetables, cottage cheese, pineapple, mint and saffron
- **KATHAL KI BIRYANI**
Jackfruit, rice, spices and clarified butter
- **SHAHJAHANABAD KI KHAAS BIRYANI**
Rice, mutton, yoghurt, ginger, green chillies and biryani masala
- **CHUTNEY BIRYANI**
Rice, chicken, coriander, mint, chillies, curd, spices, dum cooked

RICE

- **GHEE BHAAT**
Rice and clarified butter
- **SAADA CHAWAL**
Steamed rice



MENU

JOURNEY OF INDIA

- **PANEER PASANDA**
Picatta of cottage cheese in rich onion and cashew gravy
- **KACCHI MIRCH KA PANEER**
Cottage cheese tossed with green chilies and dum gravy
- **SUBZ AKHA MASALA**
Vegetable mélange with hand Pounded Spices
- **ANGOORI KOFTA**
Pumpkin dumpling stuffed with pistachio and khoya, simmered in onion and curd gravy
- **GOBHI MUSSALLAM**
Cauliflower simmered in onion curd and nut gravy
- **DUM ALOO ASEEM**
Potatoes tempered with, ginger, cumin and Chef Ashwani's special aromatic spices
- **BAINGAN KALONJI**
Aubergine delicacy from city Banaras prepared with tangy spices
- **DHANIA MANGODI**
Traditional Rajasthani dish consisting of handmade dried dumplings of lentils, cooked with coriander



MENU

JOURNEY OF INDIA

- MAHI KALIA

Freshwater fish simmered with onion, garlic, nuts gravy in mustard oil

- JHEENGA KALI MIRCH

Prawn tossed with onion garlic, bell pepper and pounded peppercorn

- MURGH ALAMGIR

Chicken with barista, curd and saffron

- TARIWALA KUKAD

Punjabi highway chicken curry

- DO PIAAZA

A rare delicacy of goat meat and onion originated in the Royal courts of Mughal

- LUCKNOWI TAWA CHAP

Mutton chap fry with barista, garlic and pounded spices

- 2 SITI KA MEAT

Homestyle mutton cooked in pressure cooker with all spices



MENU

REGIONAL THALI

A balanced meal of starter, kebab, regional curry including rice, dal, assorted Indian breads and dessert

CURD / RAITA

SET CURD TADKA DAHI

Yogurt tempered with mustard seeds, cumin seeds, curry leaves, chillies and ginger

RAITA

Choice of mint, boondi, masala, bhurani, and pineapple

SPECIALITY BREADS

ULTA TAWA PARATHA

Saffron flavored bread cooked on upside-down griddle

WARQUI

Refined flour, milk, sugar, ghee and cream

AMRITSARI KULCHA

Potatoes, onion, chillies, ginger, pomegranate stuffed crispy bread

MUGHLAI PARANTHA

Milk, ghee and egg



MENU

OLD FASHIONED

KHAMIRI NAAN

Refined flour, sugar, yeast, ghee, onion seed and melon seed

KHASTA ROTI

Crispy baked bread

MISSI ROTI

Flat bread, gram flour, crushed spices, onion and chillies

ROOMALI ROTI

Handkerchief thin bread

NAAN

Refined flour bread from clay oven

PARATHA

Crispy layered whole-wheat bread from clay oven

ROTI

Whole wheat bread from clay oven

PHULKA

Whole-wheat bread from iron griddle



MENU

DESSERTS

KUMUD KA HALWA

Lotus stems, desi ghee, sugar, saffron, khoya, rose water and nuts

MALAI CHAP

Chenna dumpling soaked in condensed milk

SHAHI TUKRA

Bread pudding, cardamom, nuts, saffron, sweet attar

PAAN KULFI

Betel nut leaf infused Indian ice cream

SEB KI JALEBI

Batter fried apple roundels, sugar, saffron, lotus seed and condensed milk

GUD KI TASMAI

Jaggery flavored rice pudding with nuts





THE LEELA

AMBIENCE DELHI
CONVENTION HOTEL

