



LEAVE IT TO THE GOAT

\$85 PER PERSON

Our Chef's tasting menu, enjoy a lavished shared experience designed for the whole table to enjoy, simply share your dietary preferences, and we'll handle the rest to create a seamless dining experience.

Please note this is a sample menu, and dishes may change based on your dietary preferences.

DILLI CHAT signature street food from the heart of Delhi
Agrim potatoes, green peas, paneer, papdi, sev, tamarind, yogurt, green chutney

PANEER GHEE ROAST from the coastal city of Mangalore
Spiced Paneer, ajwain, mustard seed, coconut, tomatoes, curry leaves, desi ghee

KEEMA KACHORI Our twist on this gem from Rajasthan
Savory pastry filled with spiced lamb mince, green chilli, masala gravy, yogurt

LUKNOWI KEBAB A royal heritage of awadhi cuisine from Utar Pradesh
Lake Ohau wagyu beef, plum chutney, pickled onion, chilli butter

MURGE MUSSALAM A regal dish from Mughlai cuisine
Slow cooked chicken, onion, cashew, black pepper, kasuri, almond, fried shallots

SALI BOTI A cherished Parsi delicacy
Goat meat on bone, jaggery, cinnamon, cardamom, potato crisp

All mains are served with garlic naan & rice for the table

THANDAI TRES LECHES A fusion of North India Thandai & Latin American Tres Leches
Vanilla Sponge, saffron milk, thandai spices, dry fruits

add ons

Circa Onion	6	Chilli & Garlic Ki Sabji	12
Desi Salad	12	Lemon Mustard Rice	7
Raita	9	Seasonal Veg	16

We strive to provide a great dining experience, but our kitchen handles dairy, nuts, and other allergens. While we take precautions, cross-contamination is possible. Please inform us of any allergies or dietary needs—we're happy to help!

GOAT

FROM INDIA, WITH LOVE