



Dash-n-Dine Delivery, LLC
Food Delivery Service

412-257-6168

<http://www.dash-n-dinedelivery.com>

Cafe Delhi

Disclaimer

This restaurant is not contracted with Dash-n-Dine Delivery, therefore orders are subject to higher service fees.

Veg Appetizers

Chili Mushroom	\$7.04
<i>Deep fried mushrooms tossed with onions, green pepper, ginger, and garlic garnished with green onion</i>	
Chili Paneer	\$7.04
<i>Paneer cubes cooked in Indo-Chinese style with chilies and pepper</i>	
Cut Mirchi	\$7.04
<i>Chili bhaji refried, spindled with peanut, onion, and lemon</i>	
Gobi Manchurian	\$7.04
<i>Batter fried cauliflower, sauteed with onion, ginger, garlic, mild spices, and cooked in Manchurian sauce</i>	
Boiled Veg Manchurian	\$7.04
<i>Boiled, finely chopped minced vegetables, and binded with some corn flour</i>	
Steamed Veg Manchurian	\$7.04
<i>Steamed, finely chopped minced vegetables, and binded with some corn flour</i>	
Veg Pakora	\$5.86
<i>Delicately spiced vegetables dipped in chickpeas batter and deep fried</i>	
Veg Spring Roll	\$7.04
<i>Crispy spring rolls stuffed with fresh vegetable</i>	
Idli	\$7.04
<i>Three steamed rice cakes served with sambhar and coconut chutney</i>	
Medu Vada	\$7.04
<i>Our most popular South Indian lentil doughnuts served with sambhar and coconut chutney</i>	

Non Veg Appetizers

Chicken 65	\$8.21
<i>Deep fried chicken marinated with spices</i>	
Chicken Lollipop	\$9.39
<i>Chicken wings marinated in spices coated in zesty batter and deep fried</i>	
Chilli Chicken	\$8.21
<i>Boneless pieces of chicken cooked in Indo-Chinese style with chilies and pepper</i>	
Chili Shrimp	\$9.39
<i>Shrimp cooked in Indo-Chinese style sauce and pepper</i>	
Desi Chicken Wings	\$10.56
<i>Spiced Wings</i>	

Tandoor Plate

Chicken Malai Kabab	\$14.09
<i>Boneless chicken cubes marinated with sour cream, mild spices and then slowly roasted in a clay oven</i>	

Wraps

Chicken Wrap	\$9.39
<i>Tandoori boneless chicken, cucumber, tomatoes, cilantro, and mint chutney sauce wrapped in a fresh baked naan</i>	
Fish Wrap	\$9.39
<i>Seasoned fried fish, shredded lettuce, cilantro, onion, tamarind, and mint chutney</i>	
Paneer Wrap	\$9.39
<i>Tandoori paneer(cheese) potatoes, cucumber, cilantro, onions, tamarind, and mint chutney</i>	
Spicy Seekh Kabab	\$9.39
<i>Ground lamb seasoned with green chili, ginger, spice, wrapped in a naan with grilled onion, and mint chutney</i>	
Vegi Wrap	\$8.21
<i>Seasoned potato patties, cucumber, tomatoes, cilantro, shredded romaine lettuce, mint, and tamarind chutney</i>	
Chili Paneer Wrap	\$9.39

Indo Chinese

Chicken Fried Rice	\$14.09
<i>Steamed basmati rice with chicken, green onion, and soya sauce</i>	
Chicken Noodles	\$14.09
<i>A traditional fried noodles (hakka style) cooked with chicken and soya</i>	
Egg Fried Rice	\$12.91
<i>Steamed basmati rice cooked with eggs, green onion, and soya sauce</i>	
Egg Noodles	\$12.91
<i>A traditional fried noodles (hakka style) cooked with eggs and soya sauce</i>	
Veg Fried Rice	\$12.91
<i>A traditional fried noodles (hakka style) cooked with veg and soya sauce</i>	
Hakka Noodles	\$12.91
<i>A traditional fried noodles (hakka style) cooked with veg and soya sauce</i>	

Chaats and Snacks

Vegetable Bullets	\$5.86
<i>Mixed Vegetables and mashed potatoes shaped into bullets, deep fried, and served with a sauce</i>	
Bhel Puri	\$5.86
<i>Rice puffs, noodles, potatoes, green chili, onions, cilantro, tossed with tamarind, and mint chutney</i>	
Pani Puri	\$5.86
<i>Dollar size puri, potatoes, and garbanzo beans. Served with hot & spicy water</i>	
Papadi Chaat	\$5.86
<i>Home made chips, garbanzo beans, potatoes, yogurt, chutneys, and spices</i>	
Veg Samosa	\$5.86

Non Veg Plate

Egg Curry	\$12.91
<i>Boiled eggs in a spicy masala gravy. Served with basmati rice or naan</i>	
Butter Chicken	\$14.09
<i>Boneless chicken tenders cooked in a touch of butter and creamy tomato sauce. Served with basmati rice or naan</i>	
Chicken Chettinad	\$14.09
<i>Boneless chicken simmered in black pepper sauce, cocout and mild spices. Served with basmati rice or naan</i>	
Chicken Do Piazza	\$14.09
<i>Boneless chicken cooked with onion, tomato, spices, and fresh herbs. Served with basmati rice or naan</i>	
Chicken Kurma	\$14.09
<i>Home style chicken cooked in a delicious almond, cashew, and saffron sauce. Served with basmati rice or naan</i>	
Chicken Pepper Fry	\$14.09
<i>Boneless chicken pan fried with black pepper, cinnamon, and garnished with cilantro. Served with basmati rice or naan</i>	
Chicken Tikka Masala	\$14.09
<i>Boneless chicken pan fried with black pepper cinnamon, and garnished with cilantro. Served with basmati rice or naan</i>	
Chicken Vindaloo	\$14.09
<i>Boneless chicken cooked with potatoes, hot sauce, and spices. Served with basmati rice or naan</i>	
Goat Curry	\$15.26
<i>Goat cooked with onions, tomatoes, ginger, garlic, and special spices. Served with basmati rice or naan</i>	
Goat Kurma	\$15.26
<i>Goat cooked with delicious almonds, cashews, saffron, and spices. Served with basmati rice or naan</i>	
Kadai Chicken	\$14.09
<i>Boneless chicken stir fired with special combination of bell pepper, onions, tomatoes, and green chillies. Served with basmati rice or naan</i>	
Kheema Mutter	\$15.26
<i>Ground Lamb cooked with green peas, tomatoes, and mild spices. Served with basmati rice or naan</i>	
Lamb Chettinad	\$15.26
<i>Lamb simmered in black pepper sauce, coconut and, and mild spices. Served with basmati rice or naan</i>	
Lamb Curry	\$15.26
<i>Boneless lamb pices cooked in tomatoes, onions, fresh herbs and spices. Served with basmati rice or naan</i>	
Lamb Vindaloo	\$15.26
<i>Boneless lamb cooked with hot</i>	

Chicken Tikka	\$14.09
<i>Boneless tandoori chicken pieces topped with onion, cilantro, fresh lemon and chaat masala</i>	
Paneer Tikka (Veg)	\$12.91
<i>Vegetarian, cottage cheese marinated in Indian spices and cooked in a clay oven with bell pepper and onion</i>	
Spicy Seekh Kabab	\$14.09
<i>Ground lamb seasoned with green chili, ginger, and spices. Topped with onion, cilantro, fresh lemon, and chaat masala</i>	
Tandoor Chicken	\$12.91
<i>Chicken marinated in yogurt, spices, and baked in our tandoori oven</i>	
Tandoor Mixed Grill	\$15.26
<i>Tandoori chicken tikka, spicy seekh kabob, tandoori salmon, topped with onion, cilantro, fresh lemon, and chaat masala</i>	
Tandoor Salmon	\$15.26
<i>Boneless marinated tandoori salmon filet topped with onions, cilantro, fresh lemon, and chaat masala</i>	

Biryani

Chicken Dum Biryani	\$14.09
<i>Classic Mughlai dish of curried chicken in rice served with raitha</i>	
Egg Dum Biryani	\$11.74
<i>basmati rice cooked with eggs and blended with hers and spices</i>	
Goat Dum Biryani	\$15.26
<i>Basmati rice cooked with goat, exotic herbs, and garnished with cilantro and lime wedge</i>	
Lam Dum Biryani	\$15.26
<i>Basmati rice cooked with lamb, exotic herbs, and garnished with cilantro and lime wedge</i>	
Veg Dum Biryani	\$11.74
<i>Classic Mughlai dish of curried veggies in rice</i>	

Cafe Specials

Spiced mini Idlis	\$9.39
<i>mini coin idlis tossed with special spiced powder and garnished with curry leaves</i>	
Dum Aloo	\$12.91
<i>Classic stuffed potatoes cooked in rich delicious creamy sauce</i>	
Lychee Paneer	\$14.09
<i>Lychee and paneer in our chef's signature sauce</i>	
Grilled Chicken Mixed Trio	\$14.09
<i>Combination of malai, haryali, and chikcne tikka kabab</i>	
Gongura Chicken	\$14.09
<i>Chicken is cooked with red sorrel leaves known as gongura to get a tangy taste</i>	
Gongura Goat	\$15.26
<i>Goat is cooked with red sorrel leaves known as gongura to get a tangy taste</i>	
Gongura Lamb	\$15.26
<i>Lamb is cooked with red sorrel leaves known as gongura to get a tangy taste</i>	
Fish Pulusa	\$15.26
<i>A luscious fish curry with freshly ground spices and tamarind juice</i>	

Dosas

Cheese Dosa	\$10.56
<i>Crepe topped with cheese served with chutney and sambar</i>	
Egg Dosa	\$10.56

Samosa Chaat	\$7.04
<i>Samosa topped with seasoned garbanzo beans, yogurt, chutney, and spices</i>	
Dahi Puri	\$5.86
<i>Dollar size puri, potatoes, garbanzo beans, and yogurt</i>	
Dahi Vada	\$8.21
<i>Chilled lentil dumpling soaked in yogurt and topped with chutneys</i>	
Pav Bhaji	\$9.39
<i>Medley of spiced mashed vegetables and served with grilled white French bread</i>	
Chana Bhatura	\$10.56
<i>Large puffy bread served with chickpeas curry</i>	

Sides

Roti	\$2.93
<i>Pan fried unleavened whole wheat bread</i>	
Naan	\$2.34
<i>Whole wheat bread baked in tandoori oven</i>	
Aloo Paratha	\$3.51
<i>Paratha stuffed with middle spices potatoes</i>	
Garlic Naan	\$3.51
<i>Naan layered with freshly chopped garlic and spices</i>	
Lentil Soup	\$4.69
<i>Lentils cooked with vegetables and spices</i>	
Bullet Naan	\$3.51
<i>Spicy, nan layered with finely chopped onions and chiees</i>	
Veg Corn Soup	\$4.69
<i>Delicious and creamy corn soup</i>	
Chicken Corn Soup	\$4.69
<i>Delicious and creamy corn soup</i>	
Vegetable Salad	\$4.69
<i>Lettuce, tomatoes, chickpeas, cucumbers, and onions with house dressing</i>	
Chicken Tikka Salad	\$7.04

Desserts and Beverages

Falooda	\$5.86
Strawberry MilkShake	\$5.86
Vanilla MilkShake	\$5.86
Carrot Halwa	\$4.69
Gulab Jamun	\$3.51
Mango MilkShake	\$5.86
Ras Malai	\$4.69
Masala Chai	\$3.51
Lassi	\$4.69

<i>sauce, potatoes, spice, and fresh herbs. Served with basmati rice or naan</i>	
Mango Chicken	\$14.09
<i>Boneless chicken cooked with freshly ground mango and mild spices. Served with basmati rice or naan</i>	
Spinach Chicken	\$14.09
<i>Served with basmati rice or naan</i>	
Spinach Lamb	\$15.26
<i>Boneless lamb cooked with spinach. Served with basmati rice or naan</i>	

Veg Plate

Aloo Mutter	\$12.91
<i>Potato and green peas cooked in a creamy tomato and onion sauce. Served with basmati rice or naan</i>	
Aloo Palak	\$12.91
<i>Potato cooked in a creamy spinach and onion sauce</i>	
Aloo Gobi Masala	\$12.91
<i>Fresh cauliflower florets and potato stir fired with ground spices and fresh herbs. Served with basmati rice or naan</i>	
Bhindi Masala	\$12.91
<i>Fried okra cubes, cooked with onion, tomato, fresh herbs, and spices. Served with basmati rice or naan</i>	
Channa Masala	\$11.74
<i>Chickpeas cooked with onion, tomato, potato, and spices. Served with basmati rice or naan</i>	
Channa Saag	\$12.91
<i>Chick peas cooked with creamy sauce. Served with basmati rice or naan</i>	
Dal Makhani	\$12.91
<i>Black lentils simmered with freshly ground spices in a creamy sauce. Served with basmati rice or naan</i>	
Dal Thaduka	\$11.74
<i>Yellow lentils cooked with onion, tomato, ginger, and then middle. Served with basmati rice or naan</i>	
Kadai Panner	\$12.91
<i>Cottage cheese cubs, stir fired and bell pepper, tomato, onion, fresh herbs, and spices. Served with basmati rice or naan</i>	
Kadi Pakora	\$12.91
<i>Deep fried chickpea flour cubs cooked with yogurt, spices, and fresh herbs. Served with basmati rice or naan</i>	
Malai Kofta	\$12.91
<i>Vegetarian dumplings made with a mixture of potatoes</i>	
Navaratan Kurma	\$12.91
<i>Nine different vegetables and fruits cooked in chef's special creamy sauce. Served ith basmati rice or naan</i>	
Palak Paneer	\$12.91
<i>Indian cheese cubes cooked with spinach and fresh herb</i>	
Paneer Tikka Masala	\$12.91
<i>Grilled cottage cheese cubs cooked in rich creamy sauce</i>	
Vegetable Chettinad	\$11.74
<i>Mixed vegetable curry South Indian style. Served with basmati rice or naan</i>	

*Crepe topped with blended eggs
served with chutney and sambar*
Fresh Veg Uttapam **\$10.56**
*Fluffy rice and lentil pancake
topped with green pepper, plum, red
onion, green peas, and cilantro*
Masala Dosa **\$10.56**
*Crepe stuffed with fermented lentil
flour and buttery flavor*
Plain Dosa **\$8.21**
*Crispy crepe made with fermented
lentil flour and buttery flavor*
Spring Dosa **\$10.56**
*Crepe stuffed with various veggies
and served with chutney*