

QUALITY

SIMPLICITY

CONVIVIALITY

AUTHENTICITY

MORE THAN FLAVOUR IT'S A FEELING

Every Great Bite Has a Story...

Ours began in Abu Dhabi, 10 years ago, with one simple craving - the bold, unforgettable taste of Delhi street food. Think **piping hot momos, spicy rolls, smoky kebabs, tangy chaats or desi chinese**, the kind of food that doesn't just fill your stomach, but your soul. That craving turned into Via Delhi - a small idea with a big heart...everything here is authentically Delhi - bold, messy, addictive...and made with love. And thanks to the warmth we've received in the UAE, we're now opening our doors in England. So loosen that belt a notch, grab some napkins, and get ready to eat like a true Dilliwalla. We're here to serve food that brings back memories, creates new ones, and makes you feel right at home wherever you're from.



**Delhi On
A Plate**

You're invited... No passport needed. Just your appetite!

Learn more about
the taste of living better in this menu

CHATORI GULLY

Palak Chaat 6.5
Crispy spinach leaves topped with chutneys, curd and chaat masala.

Kalindi Kunj ki crispy aloo chaat 6.5
Spiced fried potatoes tossed in tangy chutneys and masala.

Lajpat Nagar ke raam ladoo 9
Moong dal fritters topped with grated radish, green chutney & lemon.

Purani Dilli ki Aloo Tikki 6
Golden-fried potato patties topped with chole, curd, and chutneys.

Samosa Smackdown 5.5
Smashed samosa drowned in chole, curd and chutneys.

Galli Wala Samosa 2
Golden, flaky triangles of pure street-side joy.

Dahi Bhalla 6
Soft lentil dumplings soaked in sweet curd and tangy chutneys.

Papri Chaat 6
Crispy papri, potatoes, curd and chutneys - Delhi's chaat in one bite.

Gol Gappe 5.5
Pani puris served with spicy, tangy, and sweet water options.

Bhel Puri 6.5
Puffed rice tossed with onions, tomatoes, sev and chutneys - the crunchy delight.

ROLL MODELS

Chilli Paneer Roll 7
Chilli paneer wrapped in flaky paratha - a meal on the move.

Double Egg Roll 6
Two-egg masala omelette rolled with onion, chutney & nostalgia.

Chicken Kathi Roll 6
Juicy chicken tikka, egg-layered paratha & that Delhi masala punch.

Desi Dragon Roll (Egg/Paneer) 7
Spicy, crunchy, and saucy roll filled with desi chowmien with a choice of egg/chicken or panner-our chef's fav!

Chicken Seekh Roll 7
Smoky seekh kebab rolled in a soft wrap with chutney drizzle.

Mutton Seekh Roll 7.9
Robust mutton seekh hugged in a paratha blanket. Pure indulgence.

Extra Egg 1
Extra Cheese 1
Extra Chutney 0.5
Choice of green Coriander chutney, Mint Chutney, Garlic Mayonnaise, Tmly ki chutney

DON'T MISS THIS VIA DELHI SPECIALS

Taste Teaser Tray 4
For the flavour-hunters - three vibrant dips, crispy pappadoms, spiced vinegar onions, mirchi bombs & our house relish.

Chicken Momos 8.5/9/9.5
St./Fried/Tandoori (8 pieces)
Juicy chicken dim sums with desi dips - just the OG dilli way.

Veg Momos 8.5/9/9.5
St./Fried/Tandoori (8 pieces)
Stuffed with spiced veggies and served hot - momo lovers unite!

Delhi Ka Shawarma 5.5
Slow-grilled chicken shavings, onions, mint mayo - the OG Dilli-style roll.

Maggi Plain / Veg / Cheese 4/4.5/5
Needs no description, dilli's favorite 2 min snack.

Jackfruit Momos 12
Kathal gets a glam makeover - juicy, meaty and totally veg.

SOUP STORIES

Shadi wala Tomato Soup 5
Thick, buttery tomato soup just like at wedding buffets - nostalgic & irresistible.

Chicken Stock Soup 5.5
Slow-simmered Chicken comfort. Clear, warm, and full of depth.

Mutton Stock Soup 5.5
Slow-simmered Mutton comfort. Clear, warm, and full of depth.

Sweet Corn Soup 4.5
Warm sweet corn soup is creamy and delicious, made from American sweet corns.

Hot N Sour Soup 4.5
Hot and spicy desi chinese broth soup with onions, garlic, ginger and hot pepper.

Manchow Soup 4.5
Thick & spicy soup with fried noodle garnish. Slurpy satisfaction.

Clear Soup with noodles 4.5
Light broth with soft noodles and fresh veg/chicken

VAN WALA CHINESE

Hakka Noodles 9/10/11
Veg/Chi/Prawn
Street-style wok-tossed noodles, smoky and savoury.

Delhi Style Noodles 9.5/11/12
Veg/Chi/Prawn
Spicy, addictive, loaded - the dilli twist to your noodle fix..commonly know as Chowmien.

Chilli Garlic Noodles 9/10/11
Veg/Chi/Prawn
Wok tossed noodles made in garlic oil and red chilli - bold and punchy.

Chilli Paneer 7.9
Paneer tossed in spicy chilli sauce with onion & peppers- crunchy, saucy, perfect.

Chilli Mushroom 7.9
Tangy mushrooms in fiery wok-tossed sauce.

Manchurian 7.9
Veg/Gobhi
Soft veg balls or crispy gobhi in tangy & brown desi chinese gravy.

Chilli Chicken 7.9
Iconic desi-Chinese chicken in chilli garlic sauce.

Hot Garlic Chicken Wings 9
6 Pcs
Sticky, garlicky, spicy wings- lick-off-the-bone good.

Chicken Lollypops 9
4 Pcs
Crunchy fried chicken lollies, shezwan style.

Lemon Chicken 9
Zesty lemon glaze over crisp fried chicken chunks.

Spring Rolls 8
Dilli style veggies & noodles stuffed rolls, deep fired to perfection

Crunchy Corn 8.5
Crispy fried corn kernels tossed in masala magic.

Veg Salt & Pepper 8.5
Assorted crispy fried veggies with peppery crackle.

Chilli Honey Potato 8.5
Sweet and spicy crunchy potato fingers.

Honey Chilli Lotus Stem 12.9
Crispy kamal kakdi in tangy glaze - Delhi's new fav.

Dynamite Shrimps 12
Deep fried Prawns in creamy chilli mayo - explosive in every bite.

Chilli Prawn Dry 12
Crispy prawns, bold spices, chilli garlic tossed.

Fried Rice 7/7.5/9
Veg/Chi/Prawn
Wok tossed rice with veggies ,classic Indo-Chinese staple.

Shezwan Rice 7/7.5/9
Veg/Chi/Prawn
Fried Rice served spicy, red and fiery - a proper masaledar affair.

Tripple Shezwan 9/10/11
Veg/Chi/Prawn
Fried rice + noodles + gravy = triple the drama.

TANDOORI TEASERS

NON VEG

Tandoori Chicken (4 pieces) 9.9

Smoky, spicy, succulent char-grilled chicken in a clay oven.- straight from Dilli's streets.

Bhatti Chicken (4 pieces) 10.5

VD signature spicy chicken, cooked to perfection in our clay oven.

Chicken Tikka (5 pieces) 9.5

The classic starter, done right - juicy, spicy, unforgettable chicken thighs ,char-grilled in a clay oven.

Chicken Hariyali Tikka(5 pieces) 9.5

Chicken thighs tikka with a twist-Minty, herby and green cooked in our clay oven.

Chicken Malai /Lahsuni Tikka(5 pieces) 9.5

Choose creamy malai or garlicky punch - both melt in the mouth cooked to perfection in clay oven.

Tangri kabab(4 pieces) 10

Marinated chicken drumsticks grilled till juicy perfection in clay oven.

Chicken Seekh Kabab(4 pieces) 9

Minced chicken skewers infused with Delhi-style spice cooked in clay oven.

Mutton Seekh Kabab(4 pieces) 10.5

Bold, meaty and masaledar - Kebab royalty cooked in clay oven.

Galawathi Kabab (4 pieces) 10.5

Shallow fried melt in mouth kebabs made of minced meat, raw papaya, spices & smoked with nawabi flair.

Zaffrani Mutton Seekh Kabab(4 pieces) 11.95

Mutton Seekh Kebab wrapped in soft saffron infused bread cooked in clay oven-our Chef's fav!

Tandoori lamb chop(4 pieces) 13

Tender lamb ribs grilled with zesty masala cooked to perfection in clay oven.

Lahsuni Fish Tikka (5 pieces) 11.5

Fish marinated in garlic and lemon, tandoor-roasted to flaky delight.

Amritsari Macchi 10.5

Classic batter-fried fish with Punjabi zing.

Tandoori Prawn 12.9

King prawns char-grilled in a clay oven with zesty masalas - a seafood celebration.

Non Veg Platter 19.9

(3 Chicken Tikka,3 Mutton Seekh, 3 Fish Tikka, 3 King Prawns & masala chips)

Chicken Tikka, Mutton Seekh, Fish Tikka, Prawns & Masala Chips - one of each, because why not?

TANDOORI TEASERS

Sizzling Tandoori Fruit Chaat 8.5

Tandoori roasted seasonal fruits dusted with masala - sweet meets heat.

Paneer Tikka (5 pieces) 9

Marinated cottage cheese chunks charred to perfection in clay oven.

Paneer Bhatti Da (5 pieces) 9.5

Clay oven-roasted paneer in bold North Indian marinade.

Tandoori Mushroom 8.5

Juicy button mushrooms soaked in masala and grilled in clay oven

Okra Fries 7.5

Crispy kurkuri bhindi tossed in house masala - addictive!

Masala Fries 5.5

Classic fries given the Via Delhi spice treatment.

Paneer kurkure 6.5

Crunchy-coated cottage cheese, deep fried and served with chutneys.

Hara Bhara Kabab (4 pieces) 6.9

Spinach,lentil & spices made into green kebab bites - healthy-ish.

Veg Platter 15.5

(3 Paneer Bhatti, 3 Soya Chaap

3 Tandoori Mushroom, 2 Hara Bhara Kebab & masala fries)

Paneer Bhatti, Soya Chaap, Tandoori Mushroom, Hara Bhara Kebab & Masala Fries - for the indecisive foodie.

Paneer Tikka Platter on Sizzler 12.5

(3 Hariyali, 3 Achari, 3 Lahsuni)

Hariyali, Achari & Lahsuni tikka - all served smoking hot on a sizzler.

Triology Soya Chaap Platter 10.5

(3 Malai Soya, 3 Lahsuni Soya, 3 Hariyali Soya)

A trio of 3 Malai, 3 Lahsuni & 3 Hariyali soya chaaps sizzling off the grill.

ZAKA-E-DILLI

NON VEG FEAST

Chicken Curry 11.9

Homestyle chicken curry with onion-tomato gravy - Sunday special feels.

Chicken Kadhai 11.9

Bell peppers, tomatoes, & chunks of chicken in spicy kadai tadka.

Chicken Tikka Butter Masala 11.9

Smoky tikka meets masala gravy - this one's a crowd magnet.

Chicken Changezi 12.9

VD Special & Old Delhi legend - smoky, creamy, tangy and full-on royal.

Butter Chicken 11.9

The one and only. Delhi's culinary crown jewel.

Saagwala Chicken 11.9

Chicken simmered in spinach curry - healthy, hearty and full of punch.

Lamb Roganjosh 12.9

A Kashmiri classic with bold spices and tender meat.

Lamb Rara 12.9

Minced and diced mutton in thick curry - double meat, double joy.

Lamb Keema 12.9

Minced mutton spiced with onions, garlic, and homestyle tadka.

Laal Maas 12.9

Fiery Rajasthani-style mutton in red chilli gravy - not for the faint-hearted.

Saag Gosht 12.9

Lamb slow-cooked in spinach curry - rustic and rich.

Fish Masala 12.9

Tender fish in a tangy tomato-based curry - coastal meets capital.

Prawn Masala 13.9

Juicy prawns in spiced onion-tomato gravy - a seafood lover's fix.

Egg Curry 9.9

Boiled eggs in spicy onion-tomato gravy - simple, soulful, Dilli-style.

ZAKA-E-DILLI

VEG FEAST

Paneer Makhni 9.9

Cottage cheese cubes in a rich tomato-butter gravy - sweet, creamy, indulgent.

Kadhai Paneer 9.9

Bell peppers, onions & paneer tossed in a spiced kadai masala.

Paneer Butter Masala 10.9

Chef's special -Delhi's favourite! Buttery, tangy, and packed with flavour.

Palak Paneer 9.9

Spinach and paneer in perfect harmony earthy, iron-rich, & delicious.

Gobhi Aloo 9

Cauliflower & potato sabzi like mum made it - classic dry-style masala.

Aloo Jeera 9

Simple cumin-spiced potatoes perfect with dal or curd.

Mushroom Do Pyaza 9.9

Juicy mushrooms with double onions in a thick masala base.

Mix Vegetable 9

A colourful medley of seasonal veggies in masaledar gravy.

Punjabi Dal Tadka 8.9

Yellow dal tempered with ghee, garlic, and red chilli crackle.

Dal Makhni 9.9

Creamy slow-cooked black lentils with butter and love.

Dal Maharani 9

Royal sibling of dal makhni - heavier, creamier, dreamier.

Pindi Chana 9.9

Dark roasted chole cooked dry with amla, anardana and bold spice.

Rajma Masala 9.9

A classic bowl of kidney beans simmered slow and soulful —the ultimate Dilli comfort.

Chaap Masala 9.9

Soya chaap in thick, rich curry - a vegetarian's meaty dream.

TANGY GREENS & CREAMY SCENES

Green Salad 
Carrots, cucumber, tomatoes, Onion
and more - tossed fresh.

5.5

**Tandoori Chicken / Paneer
Tikka Caesar Salad** 
Smoky chicken / Paneer tikka strips on crisp lettuce,
parmesan & desi caesar dressing.

6.95

Masala Onions 
with Papad
Thinly sliced onions tossed with chaat
masala, served with crunchy papad.

4.95

Plain Yoghurt 
Simple homemade curd - cooling and comforting.

2.5

Mix Veg Raita 
Curd mixed with seasonal veggies and spice temper.

3.5

Cucumber Raita 
Grated cucumber blended into curd - refreshing and classic.

3.5

JUNIOR PATAKA PLATES

Delhi style Mac 
Classic mac comfort meets Dilli tadka
totally desi-fied.

5.5

**Mini Butter Chicken/Paneer
and Rice** 
Little portions, big flavours! Butter-licious bites
for our tiniest foodies.

6

Cheesy Naan Pizza 
When naan met cheese and made pizza dreams
come true - no forks required!

6

Loaded Masala Fries 
Fries gone full Delhi! Crispy, chatpata, and impossible to share.

5.5

No drama combo 
Noodles, juice, and a smile — no tantrums,
no spice, just happy bites.

5.5

BREADS & RICE THE CARB CORNER

Tandoori Roti (Plain/Butter) 
Whole wheat roti baked in the tandoor - your choice: classic or buttery.

2.25

Naan (Plain/Butter) 
Soft leavened bread straight from the tandoor - buttery or not, your call.

3.25

Garlic Naan 
Tandoori naan topped with garlic and coriander - a fragrant favourite.

3.5

Laccha Paratha 
Flaky, layered whole wheat paratha - crispy edges, soft inside.

3.25

Kulcha (Onion/ Aloo/ Paneer) 
Stuffed North Indian-style flatbread - pick your filling.

3.5/3.9

Khameeri roti 
Old delhi style fermented bread- soft fluffy & airy .

3.5

Bread Basket 
1 Roti, 1 Laccha, 1 Naan, 1 Chilli Naan
An assortment of tandoori breads - mix and match delight.

8.5

Steam Rice 
Plain steamed basmati rice - fluffy and fragrant.

5.9

Jeera Rice 
Basmati rice tempered with cumin - a simple classic.

6.9

Vegetable Biryani 
Long-grain basmati, slow-cooked with spiced veggies and fragrant
masalas. Served with raita.

10.9

Murgh Dum Biryani 
Chicken sealed with masalas and cooked on dum
- Delhi's fragrant feast.

12.9

Lamb Biryani 
Tender mutton slow-cooked with saffron rice and bold spices.

13.9

DILLI KE MEETHE PAL

Gulab Jamun 
Soft khoya dumplings soaked in saffron
syrup - classic & comforting.

5.5

Gulab Jamun 
With Ice Cream
The OG dessert gets an icy twist - hot & cold bliss.

6.5

Moong Dal Halwa 
Slow-roasted lentil dessert made with
ghee, sugar & dry fruits.

6.5

Baked Gulab Jamun 
Caramelised twist on a classic - gulab jamun meets oven.

6

Ice cream bowl 
Choose from seasonal favourites - scoop up the joy.

5

Zafrani Phirni 
Creamy rice pudding flavoured with saffron and served chilled.

5.5

Sizzling brownie 
with Ice cream
Hot brownie, cold ice cream, sizzle sauce - dessert drama!

6.5

Fried ice cream 
Crispy-coated ice cream ball - bite into surprise.

6.5

Fruit platter 
with Ice cream
Assorted seasonal fruits served with vanilla Ice cream

6.5

LUNCH HOUR HEROES

Rajma Roti Reloaded 
Rajma + 2 Rotis / Jeera Rice + Onion Salad
+ House Pickle-A Delhi tiffin classic!

12

Delhi 6 Express 
Aloo Gobhi + Dal Tadka + 1 Roti + Rice + Salad + Dessert

14

Anda Dilliwalla 
Anda Masala + 2 Paratha / Jeera Rice + Curd

12.9

Butter Chicken 
Business Class
Butter Chicken + Garlic Naan / Pulao + Mint Raita + Salad + Dessert

15

Shaadi Wala 
Mutton Combo
Mutton Curry + 2 Tandoori Roti + Ghee Rice + Onion-Mint Salad


15

The GT Road Thali 
Choose 1 Curry (Paneer Butter Masala or Chicken Curry)
+ 2 Roti / Rice + Salad + Dessert of the Day

14


Tandoori Take-Off 
Tandoori chicken 2 pieces / Paneer tikka 2 pieces
+ Dal Makhni + 1 Butter Naan + Raita

14

**Indo-Chinese
Lunchbox** 
Chilli Paneer or Chicken + Fried Rice/Hakka Noodles
+ 2 Spring Rolls + Schezwan Dip

12.9


OPTIONAL ADD-ONS

Masala Chaas/Fresh Lime Soda 
Refreshing drinks

3

Masala Papad(1 piece) 
Crispy Pappadom served with chopped onions,tomatoes & masala.

2

Chai 
Kadak Chai

3

Mirchi Bombs 
Whole Green Chillies, lightly fried & salted

1

Flavoured Butter 
Add a drizzle of flavour-packed garlic & herbs butter to any dish

1

Food & Drink Allergy Information

All our food/drink is prepared in a kitchen/bar where nuts, gluten, and other allergens are present, our menu descriptions do not include all ingredients. Although we have made our best effort to mention the allergens information in front of the dishes however looking at the diversity of the ingredient used, it may not cover all. All our menu items may contain traces of celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide.

If you have a food allergy, please let us know before ordering. Full allergen information available on request. We make every effort to avoid cross-contamination but sadly cannot guarantee dishes and drinks are allergen-free. All our dishes made in a kitchen where we handle nuts, peanuts, soya, gluten, dairy and sesame. If you have any allergen or dietary request then please speak to a member of the staff.



 Veg  Vegan  Non Veg