



Indian Dining
and
Cocktails

menu





dk
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dil se

'From the heart'

Dil se welcomes you on a culinary journey that celebrates the vibrant and traditional flavours of India intertwined with modern Indian dining.

For sustenance or indulgence, food should be made and enjoyed from the heart. The connection and satisfaction that food brings when feeding others, dinner for one, a quick bite on the go or a feast for a special gathering is one of a kind and that's why food should be made and honoured, Dil se. That's the foundation of this journey from the selective team involved in this venture to the dishes created to the table.

Executive Chef Sanjay Das venturing from Kolkata brings his highly successful multi cuisine skills, and artistry to traditional and modern cuisine.

South Indian culinary expert, Thiyagarajan Selvaraj from Chennai shares his expertise in delicate and unique flavours of the coast and the South.

Our Sous Chef, Vikki Sarkar of Delhi offers his much-loved North Indian expertise and flavours fundamental to staple dishes.

The inspiration for Dilse derives from founder Tito's journey from the East Coast of Sri Lanka, with flavours and tropical foods of the coast as in South India and merging with popular Indian cuisine. The passion for food and invaluable journey into the industry over the past decade has evoked a new chapter at Dilse.

We hope to showcase and offer a true and extraordinary experience of India's finest flavours, created 'from the heart'.

APPETISER

Papadoms *VR/GF* £4.75

Served with mint, onion and mango chutney.

Gol Gappa *VE* £6.95

Puffed puri filled with potato, chana, cumin, coriander, chilli and mint water.

Masala Peanuts *VR/N* £5.25

Roasted peanuts tossed with fresh chopped onions, tomato, green chillies and coriander.

CHAAT COUNTER

Inspired from the streets of India

Papdi Chaat £7.95

Crispy crushed pastry filled with potato and chickpeas, onion, coriander leaf garnished with tamarind, chutney, mint, yogurt and pomegranate.

Avocado Chaat £8.95

Smashed avocado, crispy crushed pastry, onion and tomato drizzled with yoghurt, mint and tamarind chutney, topped with pomegranate.

Aloo Tikki Chaat £8.95

Fried potato patty, topped with spicy chickpeas and drizzled along with yogurt, mint and tamarind sauce.

Mumbai Bhel *VR/GF/N* £7.95

Puffed rice mixed with potato, chickpeas, onion, coriander, tamarind, mint and pomegranate.

VEG SMALL PLATES

Chilli Paneer £10.95

Fried cottage cheese cubes tossed with onion, peppers and ginger chilli sauce.

Chilli Soya *VE* £11.95

Spicy soya chunks cooked with onion, peppers and ginger chilli sauce.

Broccoli Manchurian *VE* £10.50

Crunchy broccoli tossed in Schezwan sauce.

Veg Manchurian *VE* £10.95

Chinese vegetables fritters tossed with Manchurian sauce.

Paneer 65 £10.95

Fried paneer spiced with red chilli and traditional south Indian spices.

Baked Mushroom *GFR* £11.50

Stuffed mushroom filled with cheese and spinach topped with garlic butter sauce.

Paneer Tikka *GFR* £10.25

Cottage cheese marinated in spiced yogurt mixture and cooked in clay oven.

Soya Chaap *GFR* £10.95

Spicy soya chaap marinated with hung yoghurt, Kashmiri red chilli powder and hot spices.

Mixed Veg Platter £18.95

Selection of broccoli Manchurian, Tandoori soya chaap and paneer Tikka.

Mumbai Pav Bhaji £10.50

Mumbai's style street food mix vegetable curry served with a soft baked bun.

Vada Pav £8.50

Mumbai spicy potato patty, sandwiched between baked buns with mint and tamarind chutney along with dry garlic chutney.

GF = Gluten Free | *VE* = Vegan | *GFR* = Gluten Free on Request | *VR* = Vegan on Request | *N* = Contains Nuts

FOOD ALLERGIES AND INTOLERANCES

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Thank You



to begin

NON VEG SMALL PLATES

Chilli Chicken **£11.95**

Tender fried chicken tossed in chilli, ginger and garlic sauce.

Chicken 65 **£11.95**

South Indian style fried chicken sautéed with curry leaves, onion and chilli.

Lemon Grass Coriander Chicken **£11.95**

Spicy chicken tossed with lemon grass, coriander, green chilli and finished with coconut milk.

Kashmiri Chicken Tikka *GFR* **£11.95**

India's famous chicken tikka marinated with yogurt and chilli spices.

Hariyali Chicken Tikka *GFR* **£11.95**

Chicken pieces marinated in a coriander, green chilli, ginger and garlic cooked in clay oven.

Malai Chicken Tikka *GFR* **£11.95**

Chicken pieces marinated in a rich blend of fresh cream, ginger and garlic cooked in clay oven.

Dilse Trio Tikka *GFR* **£12.50**

(chicken tikka/ hariyali tikka/ malai tikka).

Tandoori Chicken *GFR* **£14.95**

Punjab's special, clay cooked spicy chicken on the bone.

Chicken Pepper Fry **£11.95**

South Indian chicken tossed with curry leaves, tomato, onion, ginger, garlic, black pepper.

Butter Chicken Wings *GFR* **£11.50**

Tandoori chicken wings tossed in butter chicken sauce.

Tandoori Chicken Wings *GFR* **£11.50**

Tandoori Lamb Chops *GFR* **£14.95**

Lamb chops marinated with yogurt, chilli, ginger, garlic and nutmeg cooked in clay oven.

Lamb Sheek Kebab *GFR* **£11.95**

Minced lamb kebab blended with chopped onion, chopped garlic, coriander, cumin and hot spices.

Lamb Sukka *GFR* **£14.50**

Pan roasted lamb dish cooked with South Indian herbs and spices.

Keema Pav **£12.95**

Mumbai's style street food, spiced minced lamb served with soft baked buns.

Mixed Non Veg Platter *GFR* **£34.95**

Combination of Lamb Chops, Chicken Tikka, Lamb Sheek, Amritsari fried fish.

Dilse Special Non Veg Platter *GFR* **£42.95**

Jumbo King Prawn, Salmon Tikka, Lamb Chops, Lamb Sheek Kebab, Kashmiri Chicken Tikka Hariyali Chicken Tikka and Chicken Wings.

SMALL PLATES FROM THE SEA

Fish Amritsari **£10.95**

Crispy zesty battered fried fish spiced with chilli, ginger, garlic and semolina.

Tandoori Salmon Tikka *GFR* **£15.95**

Salmon marinated with herbs and spices cooked in clay oven.

Bengali Fish Fry **£11.95**

Crumbed fried Cod fish marinated with coriander, chilli and a ginger garlic paste.

Salt and Pepper Prawns **£15.95**

Battered fried Prawns tossed with black pepper, onion, garlic and Chinese wine.

Tandoori Jumbo King Prawns *GFR* **£17.95**

King prawns marinated with ginger garlic paste, yogurt and chilli cooked in a clay oven.

Schezwan Prawns **£16.95**

Battered fried Prawns tossed with spicy Schezwan sauce.

Prawn Koliwada **£16.95**

Battered fried Prawns marinated with gram flour, curry leaves and spices.

Sea Food Platter **£42.95**

Selection of Salmon Tikka, Jumbo King Prawns, Amritsari Fish, Prawn Koliwada and Bengali Fish Fry.

SMALL PLATES FROM SOUTH INDIA

Eating with your hands enhances the sensory experience.

Idly *VE/GFR* **£6.95**

Soft and fluffy steamed rice cake served with a South Indian vegetable stew and chutneys.

Chilli Fried Idly *VR* **£7.95**

Fried rice cake tossed with South Indian spices served with a south Indian vegetable stew and chutneys.

Medu Vada *VE* **£6.95**

Donut shaped lentil fritters served with a South Indian vegetable stew and chutneys.

DOSA

Savoury crispy crepe made from fermented batter of ground white gram and rice, accompanied with a South Indian vegetable stew and chutneys.

Plain Dosa VR/GFR	£10.25
Masala Dosa VR/GFR	£11.95
Cheese Masala Dosa GFR	£12.50
Paneer Masala Dosa GFR	£12.95
Paper Ghee Roast Dosa VR/GFR	£12.95
Beetroot Cheese Masala Dosa GFR	£12.95
Chicken Masala Dosa GFR	£14.50
Lamb Masala Dosa GFR	£15.50
Egg Masala Dosa GFR	£12.50
Dilse Special Dosa GFR Contains chicken, lamb and cheese.	£14.95

VEG CURRIES

Keeping in touch with Mother Earth

Kadai Paneer Fried paneer cooked in tomato gravy with peppers and onion.	£11.95
Palak Paneer Popular north Indian paneer dish cooked in a vibrant creamy spinach sauce.	£11.95
Shahi Paneer N Rich creamy paneer dish made with tomato, garlic, cashew nut gravy and Indian spices.	£11.95
Paneer Bhurjee GFR Scrambled paneer cooked with tomato, onion, peppers and spices.	£12.95
Paneer Methi Malai Rustic but creamy delicious dhaba style paneer curry made with fenugreek and Indian spices.	£11.95
Methi Aloo Creamy delicious dhaba style potato made with fenugreek leaves and Indian spices.	£11.50
Saag Aloo Traditional home style potato and spinach curry cooked with cream, butter, coriander leaves and spices.	£11.50

UTTAPAM

Thick and soft savoury pancake made from fermented batter of ground white gram and rice, accompanied with a South Indian vegetable stew and chutneys.

Plain Uttapam VR/GFR	£10.95
Onion Uttapam VR/GFR	£11.95
Cheese and Chilli Uttapam GFR	£12.95
Mixed Uttapam VR/GFR Mixed peppers, onion, green chillies, coriander and gun powder.	£12.95

Mushroom Chettinadu VE/GF Typical south Indian mushroom dish cooked in a spicy chettinadu masala.	£11.95
Dal Makhani GFR Traditional black dal slow cooked with ghee, butter, cream, tomato puree and fenugreek.	£11.95
Dal Tadka VR/GFR Yellow dal tempered with whole cumin, tomato, garlic, hing and coriander.	£11.25
Bhindi Do-Pyaza VE Fried okra cooked with onions and flavoured with ginger, garlic and cumin.	£12.95
Achari Baingan VE Aubergine cooked in Indian pickles spices.	£12.95
Soya Butter Masala GFR Soya chunks cooked in buttered masala gravy.	£12.95
Nizami Handi Rich creamy dish made with mixed vegetables and fresh chopped spinach.	£12.95
Lasooni Palak GFR Punjabi style palak made with garlic, ginger and creamy with butter.	£12.95
Aloo Gobi Traditional home style potato and cauliflower dish, cooked with tomato, onion and spices.	£11.95

NON VEG CURRIES

Butter Chicken *GFR/N* **£15.50**

Tandoori chicken breast cooked with cream, butter, tomato cashew nut gravy and spices.

Chicken Kolhapuri *GFR/N* **£14.95**

Maharashtrian chicken made with hot spices, tomato, onion, red chilli, coriander.

Chicken Tikka Masala *GFR/N* **£14.95**

Char grilled chicken tikka in creamy sauce with onion, tomato, and almond powder.

Tariwala Chicken *GFR* **£15.50**

Desi style chicken on the bone dish cooked with chilli, coriander, cumin, tomato and onion.

Methi Murgh *GFR/N* **£14.95**

Tender chicken cooked in fenugreek, tomato, onion, garlic, ginger, cream, coriander.

Chicken Bhuna *GFR/N* **£14.95**

Tender chicken cooked in a thick rich tomato and onion gravy

Chicken Ghee Roast *GFR* **£15.50**

Mangalore style chicken dish made with brown onion, garlic, ginger, curry leaf, red chilli paste.

Saag Chicken *GFR* **£14.95**

Traditional home style spinach curry with chicken, cooked with cream, butter, coriander leaves and spices.

Saag Lamb *GFR* **£16.95**

Traditional home style chicken and spinach curry cooked with cream, butter, coriander leaves and spices

Khadhi Chicken **£14.95**

Tomato, onion, pepper gravy, flavoured dish with Kadhai masala.

Khadhi Lamb **£16.95**

Tomato, onion, pepper gravy, flavoured dish with kadhai masala.

Kachhi Mirch Ka Chicken *GFR* **£15.95**

Tender chicken cooked with green chilli paste, tomato, ginger, garlic and coriander.

Kachhi Mirch Ka Lamb *GFR* **£16.95**

Tender pieces of lamb cooked with green chilli paste, tomato, ginger, garlic and coriander.

Chicken Korma *GFR/N* **£14.95**

Rich and creamy mild made with cashew nut, brown onion, cream and almond powder.

Lamb Korma *GFR/N* **£16.95**

Rich and creamy mild made with cashew nut, brown onion, cream and almond powder.

Lamb Bhuna *GFR* **£16.95**

Roasted whole spice dish with a rich aromatic dry sauce made with tomato puree, a classic blend of spices and yogurt.

Dilse's Chicken *GFR* **£15.95**

Home hearted style dish made with chef's special spices, ground whole spices, fresh coriander and curry leaves.

Dilse's Lamb *GFR* **£17.95**

Home hearted style dish made with chef's special spices, ground whole spices, fresh coriander and curry leaves.

Chicken Chettinadu *GFR* **£15.50**

Authentic South Indian style chicken cooked with curry leaves, curry powder and coconut milk.

Lamb Chettinadu *GFR* **£16.95**

Authentic south Indian style lamb cooked with curry leaves, curry powder and coconut milk

Lamb Rogan Josh *GFR* **£16.95**

Traditional Kashmiri spicy lamb curry made with hot spices, Kashmiri red chilli powder, ginger and garlic.

Keema Mutter *GFR* **£16.95**

Minced lamb cooked with caramelised onion, green chillies and peas.

Kolhapuri Lamb *GFR* **£16.95**

Maharashtrian lamb made with hot spices, tomato, onion, red chilli and coriander.

Punjabi Nalli Gosht **£22.95**

Slow cooked lamb shank made with fresh green chillies, caramelised onion and tomato gravy, served with pilau rice.

Rara Gosht *GFR* **£18.95**

Lamb chunks and lamb mince mixed with onion tomato gravy and fresh coriander.

FROM THE SEA

Goan Coconut Salmon Curry *GFR* **£17.50**

Goa's famous fish curry made with curry leaves, tomato, coconut, red chilli and turmeric.

Prawn Pepper Fry **£14.95**

South Indian Prawn tossed with curry leaves, tomato, onion, ginger, garlic and black pepper.

Pan Fried Masala Sea Bass *GFR* **£20.95**

Marinated pan fried sea bass served on a masala gravy with lemon rice.

Sri Lankan Prawn Curry *GFR* **£17.95**

The prawns are occupied by a deep spice mix and paired with creamy coconut paste.

King Prawn Tandoori Masala *GFR* **£19.95**

Clay oven King Prawns cooked in tomato, onion, curry leaves in a thick masala gravy.

INDO CHINESE NOODLE AND RICE

Fusion at it's finest...

Veg Chow Mein <i>VE</i>	£10.95
Chicken Chow Mein	£11.95
Egg Chow Mein	£11.95
Prawn Chow Mein	£14.95
Veg Fried Rice <i>VE</i>	£9.95
Egg Fried Rice <i>GFR</i>	£8.95
Chicken Fried Rice <i>GFR</i>	£11.95
Prawn Fried Rice <i>GFR</i>	£14.95
Dilse's Special Fried Rice Egg, chicken and prawn.	£15.95

BIRYANI

Hydrabdi style Biryani prepared with basmati rice, cooked on a slow heat with fried onions, mint leaves and coriander. Accompanied with Raita and Curry sauce.

Chicken Biryani <i>GFR</i>	£15.95
Lamb Biryani <i>GFR</i>	£17.95
Prawn Biryani <i>GFR</i>	£18.95
Dilse's Special Biryani <i>GFR</i> Chicken, Lamb and Prawn.	£19.95
Veg Biryani	£14.95

rice & breads

RICE

Lemon Chilli Rice <i>VE/GFR/N</i>	£4.95
Mushroom Rice <i>VE/GFR</i>	£4.95
Onion Garlic Rice <i>VE/GFR</i>	£4.95
Pilau Rice <i>GFR</i>	£4.95
Jeera Rice <i>VE/GFR</i>	£4.95
Plain Rice <i>VE/GFR</i>	£4.50

SIDES

Tadka Dhal <i>VR/GFR</i>	£7.50
Bombay Aloo <i>VR/GFR</i>	£7.50
Chips <i>VE</i>	£4.50
Masala Chips <i>VE</i>	£4.95
Dry Masala Chips <i>VE</i>	£4.95
Green Salad <i>VE/GFR</i>	£4.50
Raita <i>GFR</i>	£3.25
Mixed Raita <i>GFR</i>	£3.95
Plain Yogurt <i>GFR</i>	£2.95

BREADS

Plain Naan	£4.25
Butter Naan	£4.75
Garlic Naan	£4.95
Olive and Chilli Naan	£4.95
Garlic and Coriander	£4.95
Cheese Naan	£5.25
Peshwari Naan	£4.95
Kheema Naan	£5.95
Chilli and Garlic Naan	£4.95
Potato and Onion Kulcha	£5.50
Lacha Paratha	£4.25
Tandoori Roti <i>VE</i>	£3.50
Chapati <i>VE</i>	£2.75

KIDS MEAL

Chicken nuggets and chips	£5.95
Veg fingers and chips	£5.95



desserts

Ice Cream* Mango, Vanilla, Strawberry, Chocolate, Coconut VE (<i>Only applies to Coconut flavour</i>)	£5.95
Kulfi Mango, Pistachio N , Malai	£5.95
Chocolate Fudge Cake* GF	£6.95
Gajar Ka Halwa Cheesecake* GF	£6.95
Gulab Jaman with Ice Cream*	£6.25
Strawberry Rasmalai*	£6.25
White Chocolate and Raspberry Cheese Cake*	£6.95

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***Allergens:** Made on a site that handles Peanuts, other Tree Nuts,
Sesame, Cereals containing Gluten, Milk, Celery, Soya, Mustard & Sulphites.

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