

Starters

Dalchini Keto salad tandoori broccoli and roasted cauliflower pomelo kachumber pine nuts	45
Patta chaat (S) crispy kale, spinach spiced chickpeas and potato vanilla yogurt	45
Lentil shorba yellow lentil broth cumin aubergine truffle oil	45
Pav bhaji toasted brioche classic bhaji and potato dipping sauce condiments	50
Yam shammi kabab braised yam za'afar spices mixed berry chutney	45
Hyderabadi chilli fish hamour tempura chilli-tomato glaze mixed peppers and cabbage slaw	65
Scallops (S) pan-seared queen scallops spicy tomato chutney almond dukkah crumb	90 ole
Tandoori tiger prawns lime-leaf coriander marinade fennel, orange and dill salad achari labner	15 า
Dalchini pepper chicken (S) signature spiced chicken coconut flakes fresh peppercorns	75
Malai chicken cream-cheese marinade heritage tomato salad basil gel	70
Spiced lamb chops (S) grilled lamb chops cucumber ribbons herb crumble	95



Mains Classics with a twist

Vegetable makhni paneer, roasted pumpkin and peas dried fenugreek aromatic tomato sauce	60
Green ishtew beans, edamame and asparagus fragrant coconut milk stew crispy shallots	60
Saag (S) fresh spinach, methi and dill leaves burrata grilled baby corn	70
Paneer Kofta Cottage cheese dumpling Cashew nut sauce toasted almonds	70
Malabar seabass (S) pan-grilled fillet aromatic tomato sauce tempered asparagus	85
Chingri malai curry seared gulf prawns spiced coconut sauce samphire	95
Murgh makhni chicken tikka dried fenugreek aromatic tomato sauce	75
Chicken khorma (S) cashew nut cream edamame beans saffron	75
Kashmiri rogan josh Slow cooked lamb Kashmiri spices	80
Hyderabadi lamb shank (S) slow-cooked shank lamb jus toasted almond	85
Kerala beef fry Sirloin steak cubes signature spice blend coconut chips	90
Dalchini signature biryanis vegetable/chicken/lamb/prawn	65/75/85/95

(S) Signature Items

All above prices are in Qatari Riyals inclusive of taxes and service charge



Sides, Rice and Breads

Smoked aubergine (S)	30
Tempered vegetables	25
Cumin potatoes	25
Wilted spinach (S)	28
Kurkuri bhindi	25
Slow-cooked black lentils (S)	30
Yellow lentils	30
Steamed basmati	15
Saffron berry pulao	25
Brown basmati	15
Sumac cheese naan	15
Date and coconut naan (S)	18
Potato kulcha	15
Malabar paratha	12
Multi grain roti	12
Ngan - plain/butter/garlic	10

(S) Signature Items

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Desserts

Strawberry rosogolla strawberry soup poached cheese dumpling	35
Dalchini rice kheer (S) Cinnamon rice pudding rose sago pearls	35
Gajjar halwa Slow-cooked carrot fudge Madagascar vanilla ice cream	35
Pistachio gulab jamun Reduced milk dumplings citrus chantilly	35
Malai kulfi Saffron, rose petal eggless ice cream	35
Molten Lava cake (S) Puffed rice and jaggery brittle vanilla anglaise	35
Seasonal fruit platter	35



Dalchini mocktails

Lassi Sweet or salt	35
Mango lassi Churned yogurt, mango puree	35
Masala chaas Buttermilk, fresh coriander, ginger, green chilli	35
Dalchini mary (\$) Curry leaf salt, tomato juice, tamarind pulp, cinnamon	35
Bengali crush Fresh strawberries, lime wedges, vanilla sugar, cranberry juice, Soda	35
Dalchini mojito (S) Pineapple, Temon, mint, carbonated water	35
Devil of north Pomegranate, mint, lemon juice, ginger syrup, lemonade	35
Essence of south Coconut purée, lime, mint, ginger, pineapple juice.	35



Hot and cold beverages

Selection of tea	20
Espresso	20
Espresso double	25
Americano	25
Dalchini cappuccino (S)	25
Dalchini cafe latte (S)	25
Add flavor Vanilla, caramel, chocolate, almond, hazelnut	5
Chilled Juices Orange, apple, pineapple, mango	20
Fresh juices Orange, pineapple, watermelon, carrot	30
Carbonated drinks Coke, sprite, fanta, diet coke, coke zero	18
Voss 375ml/Voss 800ml	25/35
Acqua panna 500ml	18
San pellegrino 250ml/San pellegrino 750ml	18/25
Voss 800ml	35