



DELHI MUGHLAI

NEW YORK CITY

APPETIZERS

BARRAH

grilled chops & leg meat
marinated in a mix of yogurt,
vinegar & melange of spices -
served with green chutney
venison/goat/lamb

SEEKH KEBAB

minced meat blended with array
of traditional Indian spices and
herbs char grilled on skewers
beef/goat

KAKORI KEBAB

minced meat blended with
spices & onion tenderised by
papaya & ghee, char grilled on
skewers to finish up
beef/goat

APPETIZERS

GALOUTI KEBAB

minced meat marinated with
aromatic spices & raw green
papaya pan fried to finish up
beef/goat

AFGHANI CHICKEN

chicken pieces marinated in
ginger garlic, grounded black
pepper & slow roasted in
tandoor/embers
garnished with cream and butter

CHICKEN TIKKA

chicken pieces marinated in
traditional spices, ginger garlic
paste & yogurt slow roasted to
perfection in clay tandoor

SPECIALS

POKHRAN MIRCHI PAKORA

deep fried fritters of big green
chilli coated with gram flour,
herb & spices; inspired from
Pokhran in Jaisalmer

TIRTHAN TROUT

trout marinated in unique local-
spice blend from Tirthan village
of Himachal Pradesh,
slow roasted to perfection

SAMBHAL KEBAB

minced meat blended with
spices & tenderised by papaya,
char grilled on skewers to finish
up for soft unique texture

NON VEG

DELHI BIRYANI

fragrant rice with tender meat
pieces layered with spices &
slow cooked to perfection
chicken/goat/lamb

NIHARI

slow cooked shank meat stew
flavored with spices & thickened
with whole wheat flour
beef

QORMA

braised meat simmered in a rich
gravy of yogurt, onion, nuts
& spices
chicken/goat

NON VEG

RAMPURI TAAR GOSHT

a royal delicacy with velvety meat
curry of stringy consistency
fusing Mughal and Awadhi
kitchen traditions
goat/lamb

KALI MIRCH CHICKEN

chicken simmered in spiced
yogurt gravy with freshly
grounded black pepper
chicken(bone/boneless)

CHANGEZI CHICKEN

roasted chicken cooked in gravy
of cashew, cream, tomato and
spices stir fried in desi ghee to
finish up

VEG

VEG PULAO

fragrant long grain basmati rice
cooked with vegetables &
aromatic spices

DAL MAKHNI

blend of black lentils, tomatoes,
ginger garlic simmered &
finished with cream, served with
butter and paneer garnish

SHAHI PANEER

cottage cheese chunks in cashew
nut based tomato gravy with
fragrant spices
paneer/tofu

SEASONALS

ALOO MATAR KEEMA

KEEMA BHARWA KARELE

ALOO GOSHT

GOBI GOSHT

GAJAR GOSHT

BHINDI GOSHT

DAAL GOSHT

BEEF PAAYA

PASANDE

KOFTE

SIDES

SHAHI TUKDA

sweetened fried slices of bread
soaked in a cardamom & saffron
infused milky base garnished
with nuts, desi ghee & scoop
of mango/vanilla ice cream

PINEAPPLE RAITA

tangy and sweet caramalised
pineapple wedges whisked in
yogurt, salt and seasoned spices

MIXED RAITA

fresh yogurt served with a
selective choice of garnish -
onion, tomato, cucumber or
pineapple

BREADS

KHAMIRI ROTI/NAAN

GARLIC NAAN

SHAHI SHEERMAL

SHEERMAL

ROMALI ROTI

CATERING & EVENTS

Indulge in the flavors of
Delhi's Mughal Cuisine in the
heart of New York City.

Our menu showcases
authentic delicacies, crafted
with time-honored recipes and
exquisite ingredients.

Join us on this culinary
journey where every bite
awakens the senses and
the soul.

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