

# Parsi dhaba

AUTHENTIC PARSİ & DHABA CUISINES

We invite you to wine and dine at Parsi Style Cafe. At Della we bring to you the perfect blend of two cultures that come together at “Parsi Dhaba.”

Being a Parsi, I have personally selected each dish that comprises of my favourites to eat at home. I hope you all enjoy the iconic Parsi Cuisine with some whole hearted Dhaba Tadka thrown into the mix here in Lonavala.

- Jimmy Mistry  
CMD  
Della Adventure & Resorts

## ALL DAY DINING

### EGG PARSİ STYLE

A Parsi and his love for eggs is a never ending story.



#### Sali Par Eedu 610

An all time Parsi favourite, two egg sunny side - up on a bed of crisp and salted potato straws served with our special bun maska.

#### Kheema Par Eedu 1150

Two sunny side-up eggs on minced mutton served with our special bun maska / butter pav.

#### Parsi Akuri 610

Spicy egg scramble of freshly cracked eggs, tomatoes, onions, masala and chillies (or none if you wish) served with bun maska making it a favorite in every bawā's house!

#### Parsi Poro 610

Spicy omlette infused with onions, tomatoes, coriander and Indian spices a hearty breakfast. Served with bun maska.

#### Bharuchi Akuri 610

A delicacy in Parsi weddings, white scrambled eggs consisting of dry fruits, nuts and raisins giving it a slight sweet taste.

#### Eda Chutney Pattice 610

You're bound to love this potato dish made of hard boiled eggs surrounded by our sweet and tangy chutney.

## QUICK BITES



#### Bun Maska 230

Soft and lavishly buttered sweet bun, tasty by itself or when dipped in tea.

### CUTLETS

#### Chicken 700

#### Mutton 1150

#### Fish 1050

#### Bheja 900

A flat croquette of Chicken, Mutton, Fish or Bheja, golden fried to perfection.

#### Chicken Russian Pattice 725

Soft minced chicken pattice delicately wrapped with mash potato, golden fried.

#### Kheema Pav 1150

Bursting with flavours, this minced lamb is perfect for any time of the day and is served with buttered pav ( 3pcs )

## PARSİ PULAO

Pulao, a rice based dish is a blend of authentic, aromatic, long - grained basmati rice with various vegetables or meats.

The rice is parboiled, the vegetables or meats are cooked in a Parsi way and stir - fried to give pure perfection.



#### Della Chicken Pulao 900

A delicious dish made of basmati rice, chicken, spices, and herbs.

#### Berry Pulao

The famous pulao made with berries & cashew nuts



#### Chicken 990 • Mutton 1200



#### Vegetable Pulao 725

An assortment of vegetables spiced and cooked with basmati rice

## PARSİ DHANSAK

A popular Parsi dish, made by cooking chicken / mutton or vegetables with a mix of 7 lentils served with caramelized basmati rice, whole spices, and browned onions.



#### Chicken 900 • Mutton 1150 • Veg 725

## OTHER RICE DISHS

#### Chelo Kebab 935

#### Dhan Dar Fish Patio 1200

## DESSERTS

#### Lagan Custard (Wedding Custard) 385

#### Caramel Custard 385

#### Falooda 385

#### Kopra Pak (Coconut Fudge) 440

## DELLA SPECIALTIES



#### Jardalu Boti 1200 • Sali Ma Marghi 935

Sweet & tangy, mutton or chicken dish, cooked with onions, tomatoes a dash of vinegar and mild spices. Served with crispy straw potatoes (sali)



#### Foil Chicken 935

Mild spiced tandoori chicken grilled in foil over charcoal sigri (stove). Accompanied by roast potato wedges, chutney stuffed hard boiled egg.

#### Chicken Farcha 935

Chicken pieces fried in a mild spiced batter

#### Aleti Paleti 700

A lip smacking preparation of tangy chicken gizzard and liver in a tomato and onion base.



#### Masoor Ma Gosh 1200

A Parsi delicacy made using masoor dal, lamb, onions, tomatoes and sambhar masala powder.



#### Masoor Veg 525



#### Bumbla {(Bombay Duck) 8 pcs } 880

#### Fish Fry Bangdas ( 2 pcs )880

Crispy yet crunchy, this Parsi rendition on Mumbai's delicious Bombay Ducks / Bangda is a treat for the eyes and for the family.

#### Saas Ni Macchi

A gently spiced white, sweet and sour fish sauce, usually served at weddings.

#### Tilapia 1200 Pomfret 1550

#### Patra ni Machhi

A traditional dish made from steamed fish topped with coconut coriander chutney and wrapped in a banana leaf.

#### Tilapia 1200 Pomfret 1550

- All the dishes are prepared in sunflower oil.
- Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options.
- All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% service charges.

# Parsi dhaba

AUTHENTIC PARSİ & DHABA CUISINES

## DHABA CUISINE

### SOUPS & SHORBA



Cream of Tomato 385  
Cream of Chicken 465  
Tamatar Dhania Adraki Shorba 385  
Dhaba Murgh Shorba 465

### VEG STARTERS



Gulnar Paneer 580  
Paneer Makhmali Tikka 580  
Tandoori Mushrooms 580  
Malai Khumb ki Galouti 580  
Dahi ke Kebab 580  
Kabuli Chana Aur Rajma Seekh 580  
Nimona Tikki 580  
Dhaba Veg Platter 1320  
4 veg grills, served together with a variety of chutneys, side salad and crisp.

### NON - VEG STARTERS



Tandoori Kukkad (Half 660 /Full 1000 )  
Murgh Kastoori Kebab 660  
Seven Pepper Chicken 660  
Murgh Junglee Tikka 660  
Chukandari Tangdi Kebab 660



Mutton Galouti Kebab 1050  
Mutton Seekh Kebab 1050  
Aatish e Chaap 1050  
Kakori Kebab 1050



Tandoori Lobster 1980



Lahsun Mirch Ka Jheenga 1200



Tandoori Stuffed Pomfret 1550  
Fish Fry 990  
Macchi Dariya (Pomfret) 1550  
Mahi Tikka Ajwaini 1200  
Dhaba Non Veg Platter 2090  
4 non veg grills, served together with a variety of chutneys, side salad and crisp.

### NON - VEG MAIN COURSE



Butter Chicken 800  
Dhaba Chicken 800  
Chicken Tikka Masala 800  
Murgh Korma Nadroo 800  
Saag Murgh 800  
Kunna Gosht 1050  
Qorma Lawand 1050  
Della e Raan 2000  
Bhuna Gosht 1050  
Mughlai Prawns 1200  
Goan Fish Curry with Steamed Rice 1400



### VEG MAIN COURSE

Tawa Paneer Masala 725  
Paneer Bhurji 725  
Lahori Paneer 725  
Vegetable Jalfrezi 600  
Sua Dakhni Saag 600  
Khumb Lazeez Handi 600  
Khubani ke Kofte 600  
Dum Aloo Kashmiri 600  
Dal Makhani 635  
Dhaba Dal Fry 635  
Amritsari Pindi Chole 635  
Dal Langarwali 635

### INDIAN BREAD



Tandoori Roti (Plain 95 / Butter 105)

NAAN  
Plain 115  
Butter 125  
Flavoured 150  
Kheema Naan 600

PARATHA  
Plain 130  
Butter 140  
Pudina / Mirch / Ajwain 150  
Amritsari Stuffed Kulcha 300

Missi Roti 125

Roomali Roti 125

### RICE

Safed Chawal 450  
Pulao 725  
( Green peas / Mix veg / Makhana / Corn /  
Khumb / Kabuli )  
Nawabi Khushka 725  
Dhaba Subz Dum Biryani 990  
Dhaba Gosht Dum Biryani 1200

- All the dishes are prepared in sunflower oil. • Please let us know if you are allergic to any ingredients before placing your order.
- All veg. dishes are also available in Jain options. • All prices are in Indian Rupees. Government taxes extra as applicable.
- We levy 5% service charges.





## SHEESHA FLAVOURS

- Double Apple
- Grapes
- Orange
- Kiwi Blast
- Water melon
- Blueberry
- Fruit Bomb
- Pan Rajni
- Mosaic
- Pan Salsa
- Pan Raas
- Magai Pan
- Teen Pan
- Zaiffran Pan
- Royal Gold
- Royal Pan Masala
- Supari Paan
- White Rose
- Mint
- Pink Mischief
- Spring Water
- Night Queen
- Commissioner
- Dubai Special
- Brain Freeze
- Silver Fox

## WITH NORMAL BASE

- |                         |       |
|-------------------------|-------|
| • Small Pot             | ₹2000 |
| • Premium Pot           | ₹2500 |
| • Ultra Premium Pot     | ₹3000 |
| • Pineapple Top Sheesha | ₹3500 |
| • Fruit Sheesha         | ₹5000 |

## MAKE YOUR SHEESHA MORE INTERESTING

- |        |      |            |      |
|--------|------|------------|------|
| • Milk | ₹200 | • Red Bull | ₹350 |
| • Beer | ₹400 | • Vodka    | ₹800 |

**ALL HERBAL SHEESHAS ARE SERVED WITH DISPOSABLE PIPES AND FILTERS**

All prices are in Indian Rupees. Government Taxes extras applicable. We levy 5% service charges.

