

# Parsi dhaba

AUTHENTIC PARSİ & DHABA CUISINES

We invite you to wine and dine Parsi Cafe style with a North Indian Twist. 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 favorites 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 550

the parsi favorite, two sunny side-up eggs on a bed of crisp and salted potato straws served with our special bun maska.

#### Kheema Par Eedu 1050

two sunny side-up eggs on minced mutton served with our special bun maska.

#### Parsi Akuri 550

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

#### Parsi Poro 525

a spicy omelette infused with onion, tomatoes, coriander and masalas making it a hearty breakfast. served with bun maska and jam.

#### Egg Bharuchi 525

popular in parsi weddings, white scrambled egg consisting of dryfruits, nuts and raisins giving it a slight sweet taste.

#### Egg and Chutney Pattice 550

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

## QUICK BITES



#### Bun Maska 210

hot, soft and lavishly buttered sweet bun, tasty by itself or dipped in tea.

#### Brun Maska 210

classic old-fashioned way of bread toasted with butter. goes great with hot chai.

#### Aleti Paleti 625

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

### CUTLETS

Chicken 625 • Mutton 1050 • Fish 950  
a flat croquette of mutton, chicken, or fish fried with bread crumbs.

#### Chicken Russian Pattice 650

soft minced chicken or mutton pattice delicately wrapped inside a mashed potato ball, dipped in egg, coated with bread crumbs and fried until golden brown.

#### Kheema Pav 1050

bursting with flavors, this minced lamb is perfect for any time of the day and is served with bun or brun maska.

#### Bheja Cutlets 800

## 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 par boiled, the vegetable or meat is cooked Parsi style & together they are stir-fried to give pure perfection.



#### Della Chicken Pulao 800

#### Berry Pulao

the famous pulao made with berries & cashew nuts



#### Chicken 900 • Mutton 1100



#### Vegetable Pulao 650

an assortment of vegetables spiced and cooked with basmati rice

## PARSİ DHANSAK

The ever famous Parsi delicacy is a Chicken / Mutton or Vegetarian potpourri made up of 7 types of lentils (dals) served with fragrant basmati rice browned to perfection.



#### Chicken 800 • Mutton 1050 • Veg 650

## OTHER RICE DISHS

#### Chelo Kebab 850

#### Dhan Dar Fish Patio 1100

## DESSERTS

#### Lagan Custard (Wedding Custard) 350

#### Caramel Custard 350

#### Falooda 350

#### Kopra Pak (Coconut Fudge) 400

## DELLA SPECIALTIES



#### Jardalu Boti 1100 • Marghi with Sali 850

this mouth-watering, sweet and tangy, mutton/chicken dish is cooked with onions, tomatoes, a dash of yoghurt and mild spices. served with straw potatoes (sali) to enhance the flavour.



#### Foil Chicken 850

a spiced tandoori chicken grilled in a foil over a charcoal sigri (stove) to enhance the flavours; the green mint chutney and a hard boiled egg completes the grill.

#### Chicken Farcha 850

the celebratory chicken leg fried in a mildly spiced batter.



#### Masoor Ma Ghosh 1100

a combination of whole masoor dal and lamb that brings out a delightful flavour with the help of spices; tastes great with hot roti and ghee.



#### Masoor Veg 525



#### Patra ni Machhi

a parsi favorite, prepared in the traditional way, steamed fish topped with coconut coriander chutney and wrapped in a banana leaf.

#### Lagan Machhi Sauce 1100

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

#### Bumbla (Bombay Duck) 800

#### Fish Fry Bangdas 800

#### Tilapia 1100

#### Pomfret 1400

- 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.

# DHABA CUISINE

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## SOUPS & SHORBA



Cream of Tomato 350

Cream of Chicken 425

Tamatar Dhania Adraki Shorba 350

Dhaba Murgh Shorba 425

## VEG STARTERS



Paneer Makhmali Tikka 525

Achari Paneer Tikka 525

Khas Khas Ki Galouti Kebab 525

Hara Bhara Shammi Kebab 550

Subz Galafi Seekh Kebab 550

Tandoori Mushroom 525

Aloo Nazakat 475

Aloo Tikki Fry 475

Dhaba Veggie Platter 1200

4 veggie grills, served together with a variety of chutneys, side salad and crisp.

## NON - VEG STARTERS



Shahi Murgh Tandoori (Half 600 / Full 900)

Murgh Junglee Tikka 600

Murgh Galafi Seekh Kebab 600

Murgh Tangdi Kebab 600

Goli Mirch Tikka 600

Seven Pepper Chicken Tikka 600



Mutton Galouti Kebab 950

Mutton Seekh Kebab 950

Masaledar Mutton Chops 950

Mutton Nargisi Kebab 950



Tandoori Lobster 1800



Tandoori Jingha 1100



Tandoori Stuffed Pomfret 1400

Fish Fry 900

Tawa Machali 1100

Dhaba Non Veg Platter 1900

4 non veg grills, served together with a variety of chutneys, side salad and crisp.

## NON - VEG MAIN COURSE



Dhaba Chicken Masala 725

Butter Chicken 725

Tawa Methi Chicken 725

Chicken Tikka Tawa Masala 725

Handi Chicken 725



Dhaba Meat 950

Bhuna Gosht 950

Balti Meat 950

Mutton Seekh Tawa Masala 950



Fish Tawa Masala 1100

Chilli Prawns Taka Tak Masala 1200

## VEG MAIN COURSE

Tawa Paneer Masala 650

Paneer Bhurji 650

Palak Paneer 650

Tamatar Bhurji 550

Amritsari Pindi Chole 550

Baingan Ka Bharta 550

Subzi Kheema Masala 550

Vegetable Jalfrezi 550

Aloo Tawa Fry 550

Dhaba Dal Fry 525

Dal Makhani 575

## INDIAN BREAD



Tandoori Roti (Plain 85 / Butter 95)

NAAN

Plain 105

Butter 125

Flavoured 140

Kheema Naan 550

PARATHA

Plain 120

Butter 130

Pudina / Mirch / Ajwain 140

Amritsari Stuffed Kulcha 275

Missi Roti 110

Roomali Roti 110

## RICE



Dhaba Meat Chawal 1100

Subzi Pulao 650

Jeera Rice 450

Steam Rice 400

REFER TO PARSİ MENU FOR PULAOs

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## 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**

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