CHAKNA

“Chakli Chutney”
Cheese Churros, Schezwan Chutney

Crispy Crackling Bhel
Pork Floss, Black Rice, Green Wheat

Masala Papad
Pao Papad, Cured Fish, Nimboo Chundo

Nimona Papdi
Pepper Cheese, Amchoor Chutney

Barley Jowar Salad
Puffed Grains, Ponkh, Pomegranate Seeds, Spicy Hung Curd Dressing

Podi B**f Tartare
Dosa Crisps, Tamarind Dressing, Smoked Egg Yolk

OR

Charred Winter Carrots
Pickled Onions, Goat Milk Cheese, Toasted Pistachios
Begum’s Baked Brie
_Pink Guava Cheese, Canteen Hot Honey, Narthangai, Chilli Nipatiu Crackers_

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_Baati_
_Bhopali Chicken Rezala, Lime leaf Oil_

**OR**

_Gucchi and Girda_
_Haak, Whey Yaklni, Kohlrabi, Poppy Seed Girda_

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_When in Delbi, eat like the Dilliwallas do! Unapologetically, wholeheartedly and passionately, with the yaars at your table!_
_P.S. This course is for sharing!_

_Dry Aged Duck Pepper Fry_
_Offal Balchao, Amaranth Foogath, Sunday Pilaf_

**OR**

_Sunchoke Sansav_
_Black Carrot Balchao, Amaranth Foogath, Sunday Pilaf_

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_Peanut Butter Jam Kulfi_
_Salted Peanuts, Dark Chocolate, Blueberry Jam_