



# DELHICACY

## Indian Street Fusion

“I will open my restaurant in America” was just a random fantasy of a 10-yr old girl in the outskirts of New Delhi, India. And as destiny would have it, some 20+ years later DELHICACY, an Indian Street food restaurant opened in Cedar Rapids, Iowa.

At Delhicacy, my endeavor is to provide a unique trilogy: the vibrant Indian culture; the variety of Street food, fusion and traditional curries; and a service that speaks of Indian hospitality!

The menu is designed to introduce the Street food, that is so popular on the Streets of New Delhi, and across India, while also offering the traditional curries and kebabs that have, for decades, defined the Indian Cuisine.

With utmost gratitude, and folded hands, I welcome you to an experience of Indian flavors!

Sneh Chopra  
(Head Chef & Owner)

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[www.delhicacycr.com](http://www.delhicacycr.com)

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vegetarian option  
available

## appetizers & chaat

### PAKORA

Chickpea battered fritters / 7.49

**choose:** potato | cauliflower (+2) | paneer (+2)

**CHICKEN PAKORA / 9.99**

**VEG. SPRING ROLLS / 7.99**

**YUM DUMPLINGS (CHICKEN | VEGETABLE)**

Steamed dumplings (8 pcs) / 11.99

### CINN-FUL NAAN

*! must try !*

Cinnamon sugar & caramel topped on a naan  
stuffed with nuts, coconut and cherries.  
served with rabri kheer dipping / 12.99



### POUTINE CHAAT



*! must try ! bestseller !*

Seasoned fries topped with butter masala gravy,  
ketchup, mint chutney, sour cream / 12.49

**choose:** chicken | paneer



### SAMOSA CHAAT

*! chef recommended ! bestseller !*

Vegetable Samosa chaat, chickpea curry, mint-  
tamarind chutney, sweet yogurt & onions / 10.99

### VADA PAV (SLIDER)

*! popular mumbai street sliders !*

Spiced potato dumplings, buttery  
buns, onions, mint-tamarind chutney,  
chilli spice mix, lentil crispies / 10.99



### PESTO CHEESE NAAN

Pesto-layered naan topped with onions,  
cheese, red chili powder & cilantro. / 12.99

### DELHICACY APPETIZER PARTY

*! try a variety of appetizers and house made chutneys!*

assortment of pakora, spring rolls, dumplings,  
aloo chaat & papadum. served with house-  
made chutney and sauces / 20.99

### DELHICACY BREAD PLATTER

*! variety of house-made breads! made-fresh on order!*

assortment of butter naan, garlic naan, yellow  
lentils bread (dal roti), onion chilli cheese naan  
served with house-made dipping sauce / 15.99

## delhicacy special

### MAHARAJA CHAI PARTY

Masala chai for the table. served in  
traditional style kettle with 4 cups / 13.99



## soups & sides

**VEG. MANCHURIAN SOUP** 5.99

**SEASONED FRIES** 5.99

**BUTTER BUNS (3 PCS)** 4.50

**TAMARIND-DATE CHUTNEY** 3.99

house-made sauce - tamarind,  
dates & jaggery

**RAITA (YOGURT SAUCE)** 3.99

**PAPADUM (LENTIL CRISPY)** 3.99

**MASALA PAPADUM** 6.99

papadum topped with pico-  
style kachumbar salad

**BASMATI RICE** 3.99

**YELLOW (TURMERIC) RICE** 6.99

**20% Gratuity is added to all groups of 6 or more**

Note: We take every care to provide gluten-free & vegan meal options.  
However, we are not a Gluten-free or Vegan establishment. Items are  
marked gluten-free if they have ingredients not including gluten.

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# LUNCH SPECIALS



vegetarian options  
available

## lunch thaali (curry sampler)



*a complete lunch meal!*

*Each platter comes with an appetizer snack, rice and butter naan!*

**substitute:** Garlic Naan (add \$1.50)

**add dessert (\$1.99):** Rice Pudding | Mango Fruit Pudding | Gulab Jamun - 2 Pcs

### TUESDAY

Choose 2 Curries: 15.99  
Choose 3 Curries: 16.99

Butter Chicken  
Chicken Tikka Masala  
Paneer Tikka Masala  
Daal Makhni

### WEDNESDAY

Choose 2 Curries: 15.99  
Choose 3 Curries: 16.99

Butter Chicken  
Chicken Vindaloo  
Paneer Tikka Masala  
Mutter Paneer

### THURSDAY

Choose 2 Curries: 15.99  
Choose 3 Curries: 16.99

Butter Chicken  
Saag Chicken  
Saag Paneer  
Chana Masala

### FRIDAY

Choose 2 Curries: 15.99  
Choose 3 Curries: 16.99

Butter Chicken  
Malai Korma Chicken  
Daal of the day  
Friday Special Curry

**Note:** Sharing/Extra plate charge: \$3.99

(refer to page 6 for description of curries)

NO REFILLS OR SUBSTITUTIONS

## lunch wraps

**choose side:** raita (yogurt sauce) | chips | fries (\$2)

### VEGGIE PRANTHA WRAP

street style wraps made with house-made prantha bread, veggies & paneer (indian cottage cheese), slaw, cucumbers, onions, peppers, sauces & seasonings / 15.99

### CHICKEN TIKKA WRAP

chicken tikka in a tortilla wrap | house-made slaw | cucumbers | onions | peppers | sauces & seasonings / 14.99

**substitute:** delhicacy-special prantha wrap (\$1)

### CURRITO

**choose from**

- **chicken tikka masala** / 14.99
- **chana masala** (chickpea curry) / 14.99

Street style tortilla wrap with choice of protein filling basmati rice | cucumbers | onions | peppers | sauces & seasonings

**substitute:** delhicacy-special prantha wrap (\$1)





vegetarian option  
available

## street meals



### MANGO CHICKEN STIR FRY

stir fry with chicken, onions, bell peppers, broccoli mix, pineapple, mango sauce, roasted cashews, herbs and seasonings. served with basmati rice / 18.99

### VEG. CHOWMEIN

wok stir-fried noodles with crunchy vegetables, soy sauce, chutneys and seasonings / 15.99

### VEGETABLE FRIED RICE

red & green peppers, onions, carrots, mix veg., wok fried with rice & indo-chinese sauce / 14.99

### CHICKEN FRIED RICE

red & green peppers, onions, carrots, mix veg., wok fried with chicken tikka, rice & indo-chinese sauce / 15.99

### SHRIMP PINEAPPLE FRIED RICE

red & green peppers, pineapple, onions, carrots, mix veg., wok fried with shrimp, rice & indo-chinese sauce / 18.99

### HANDI PULAO (VEG. BIRYANI)

village style vegetable pilaf rice, served with raita / 14.99

### CHICKEN BIRYANI

aromatic pot cooked rice with chicken with delicacy special spice mix.  
Served with Raita / 15.99

### CHILLI CHICKEN | CHILLI PANEER

wok-fried crispy chicken (or) paneer chunks tossed with onions, bell peppers in an Indo-Chinese sauce blend.  
served with white rice / 16.50

**substitute side:** turmeric rice (+4.99) | fried rice (+5.99)

### GOBI MANCHURIAN

**! limited quantity !**

crispy cauliflower florets tossed with onions, bell peppers in manchurian sauce blend. served with white rice / 16.50

**substitute:** side of fried rice (+5.99)

### PAV BHAJI

**! mumbai's favorite !**

Slow cooked roasted mashed vegetable gravy served with 3 buttery buns, onion & lemon / 14.99

## kebabs & grill



### CAJUN POTATOES KEBAB

crispy fried baby potatoes topped with honey-cream cajun dressing, onions & peppers.  
served over desi slaw with mint-yogurt sauce & basmati rice / 16.50

### CHICKEN TIKKA KEBABS

Tandoori boneless chicken chunks marinated in ginger-garlic, yogurt, lime juice, and special spice blend. served over desi slaw with mint-yogurt sauce & basmati rice / 16.50

### MURG MALAI KEBABS

Tandoori boneless chicken chunks marinated in cashew cream cheese, yogurt, lime juice, nuts and aromatic spice blend. served over desi slaw with mint-yogurt sauce & basmati rice / 16.50

### TANDOORI DRUMSTICKS

Tandoori chicken drumsticks marinated in ginger-garlic, yogurt, lime juice, and special spice blend. served over desi slaw with mint-yogurt sauce & basmati rice / 18.99



## thali platter (dinner only)

drink | appetizer | curries | bread | condiments | dessert....a complete meal!

- CHOOSE ONE CURRY FROM THE MENU\*
- INCLUDED

\$25.99

- samosa chat (appetizer)
- daal (lentil curry)
- homestyle veggie
- butter naan
  - sub: garlic naan (+\$1)
- rice
- papadum
- salad
- raita (yogurt sauce)
- rabri kheer (rice pudding)
  - sub: Mango fruit pudding
  - sub: Gulab Jamun (2 Pcs) (+\$1)
- rose sharbat (drink)
  - sub: Mango Lassi (+\$2)
  - sub: Masala Chai (+\$1)



Note: Sharing/Extra plate charge: \$3.99  
No refills or substitutions

\*Curries with extra charge: Lamb Curry (\$2.5), Lamb Vindaloo (\$2.5)

\*Curries not included: Tangri Kebab, Vegetable stew, Shrimp Curries, Baingan Bharta

## indian street tacos

choose side: raita (yogurt sauce) | chips | fries (\$2)

3 toasted tacos topped with onions, house-made slaw, curry sauce, chutneys & sour cream

choice of

- mango chilli chicken (crispy) / 15.99  
(! chef recommended !)
- chicken tikka / 14.99
- paneer (indian cottage cheese) / 14.99



## homemade breads (fresh, made-to-order)

BUTTER NAAN / 3.99

GARLIC NAAN / 4.50

CHILLI CHEESE NAAN / 8.99

ONION & CHILLI CHEESE NAAN / 9.49

BHATURA

deep fried bread / 4.50

TANDOORI GHEE ROTI

whole wheat bread / 3.99

TAWA PRANTHA

whole wheat bread toasted  
on a griddle / 4.99



## meat curries

All curries served with  
basmati cumin rice.

### CHICKEN TIKKA MASALA

onions, bell peppers, tomatoes in a  
cream based curry with Delhicacy  
special spice blend / 16.50

**substitute protein:** lamb (add \$3)

### BUTTER CHICKEN

mildly sweet rich textured tomato-base curry / 16.50

### TANGRI KEBAB CURRY

Can't decide between Tandoori Drumstick kebabs and  
Curry? Try the best of both with this Special curry!!

Smoked Chicken Drumstick kebabs in Delhicacy  
special curry. Served with basmati cumin rice / 18.99



### MALAI KORMA CHICKEN

onions & cashew-blend rich and smooth  
textured curry with mixed vegetables / 15.99

### KADHAI CHICKEN

Boneless chicken chunks with onions, bell  
peppers in a thick gravy / 16.50

### SAAG CHICKEN

Spinach & mustard leaves rich creamy blend, cooked  
with roasted ginger-garlic, onions & tomatoes / 15.99

**substitute protein:** lamb (add \$3), shrimp (add \$2)

### LAMB CURRY

Tender boneless lamb simmered in our  
home-style traditional curry made with  
onions, peppers, ginger & garlic / 18.50

### SHRIMP TIKKA MASALA

Pan-seared shrimp in roasted onions,  
peppers & tomatoes cream based curry  
with Delhicacy spice blend / 17.99

### VINDALOO CURRY

Home-style staple goan curry stew  
with boneless meat and potatoes  
chicken / 15.99    lamb / 18.50

## veg. curries

### PANEER TIKKA MASALA

onions, bell peppers, tomatoes in a  
cream based curry with Delhicacy  
special spice blend / 16.50

### PANEER BUTTER MASALA

Mildly sweet rich textured tomato-base curry / 16.50



### DELHICACY EGGPLANT CURRY

Whole baby eggplant with roasted onions, tomatoes,  
ginger & garlic in a creamy yogurt based curry.

**Made with 12 house-grind spices** / 16.99

### PANEER PEPPER FRY

Pan-fried cottage cheese chunks, green peppers,  
onions, black pepper in house-made cashew cream  
gravy / 16.99

### MALAI KOFTA

Potato & cheese balls smothered in Red or  
Delhicacy special white gravy / 15.99

### KADHAI PANEER

Pan-fried cottage cheese chunks with onions, bell  
peppers, choice of thick gravy or dry stir-fry / 16.50

### SAAG PANEER

Spinach & mustard leaves rich creamy blend,  
cooked with roasted ginger-garlic, onions &  
tomatoes / 15.99

**substitute protein:** kofta (add \$1)

### MIXED VEGETABLES (STIR-FRY)

Stir fried cauliflower, potatoes, peas, carrots,  
onions, bell peppers in our special yogurt &  
spice blend / 16.50

### PUNJABI CHANA MASALA (CHICKPEA CURRY)

Chickpea curry made with roasted ginger  
garlic, onions, peppers & tomatoes / 14.50

### DAAL MAKHNI

Slow cooked black lentils rich curry saute with  
ginger, onions, tomatoes and cumin / 14.50

### MUTTER PANEER

Paneer & green peas, ginger,  
garlic in a tomato-base  
home-style curry / 15.99



vegetarian option  
available

spice level: 3(medium) - 5 (extra spicy)

## traditional 'homestyle' curries

All curries served with  
basmati cumin rice.

### TRADITIONAL CHICKEN CURRY

Home-style chicken curry stew cooked with onions,  
peppers, tomatoes, ginger-garlic & spices / 15.99

### ALOO GOBHI

Stir fried cauliflower, and potatoes in our  
special spice blend / 15.50

### DELHICACY VEGETABLE STEW

!colorful vegetable delight !

eggplant, potatoes, green peas, cauliflower, carrots,  
green beans, ginger, garlic tomato-base curry / 16.99

## desserts

### RABRI KHEER (RICE PUDDING)

! chef special ! must have !

Creamy rice pudding slow cooked for 4  
hrs. topped with nuts. served cold / 5.99

### GULAB JAMUN

Milk dumplings (3 pcs) deep fried and  
soaked in sugar syrup. served hot / 5.50

### MANGO FRUIT PUDDING

refreshingly sweet tropical fruit  
and mango pudding/ 5.99

### THANDA-GARAM

Combo dessert of icecream &  
gulab jamun (2 pcs) / 6.99

### MANGO KULFI MEDLEY

Homemade mango kulfi (ice-cream) made with milk,  
mango pulp. topped nuts & papaya chunks/ 5.99

### MANGO FALUDA

! delhicacy special !

Homemade mango kulfi topped with  
sweetened vermicelli, mixed fruits, basil  
seeds, nuts & dry papaya chunks / 8.99



### DAAL TADKA

homestyle yellow lentils stew saute with  
ginger, onions, tomatoes and cumin / 13.99

### ALOO MUTTER

potatoes & green peas, ginger, garlic in a  
tomato-base homestyle curry / 15.50



### BAINGAN BHARTA

! limited availability !

eggplant mash with onion, tomatoes, ginger and  
garlic. **Made with 12 house-grind spices** / 16.50

## kids

(only for kids, please!)

MILK / 2.99

CHOCO MILK / 3.99

STRAWBERRY MILK / 3.99

CHICKEN NUGGETS & FRIES / 8.99

### CHEESE NAAN

Butter naan layered with  
mozzarella cheese / 8.99

### KIDS CURRY BOWL

Butter masala curry or Malai Curry  
with choice of chicken or paneer/ 9.99

## Dietary Requirements?

REFER TO OUR  
VEGAN, GLUTEN-FREE & DAIRY-FREE MENU  
OR ASK A SERVER!

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# VEGAN & GLUTEN-FREE

## vegan



vegetarian option  
available

### PAKORA

Chickpea battered fritters / 7.49

**choose:** potato | cauliflower (+\$2)



### SAMOSA CHAAT

**! chef recommended ! must try !**

Vegetable Samosa chaat, chickpea curry,  
mint-tamarind chutney & onions / 10.99

### VEGAN WRAP / 15.99 (lunch only)

chickpea & rice currito | aloo mutter currito

### VEGAN TIKKA MASALA

**! delhicacy special !**

potatoes, cauliflower, onions, bell peppers,  
tomatoes, in a coconut cream based curry with  
Delhicacy special spice blend / 18.99

### VEGAN BUTTER MASALA

**! delhicacy special !**

mildly sweet coconut cream tomato coconut  
cream-base curry with potatoes, cauliflower &  
mix veggies / 18.99

### SAAG CURRY

Spinach & mustard leaves blend, cooked with  
roasted ginger-garlic, onions & tomatoes / 15.99

### CHANA MASALA

Chickpea curry made with roasted ginger  
garlic, onions & tomatoes / 14.50

### VEGGIE MEAT CURRY (ALOO VADI)

potatoes, green peas and "veggie meat" (soy  
nuggets) ginger, garlic in a tomato-base  
homestyle curry / 16.50

### DAAL TADKA

homestyle yellow lentils stew saute with  
ginger, onions, tomatoes and cumin / 13.99

### DELHICACY VEGETABLE STEW

**! colorful vegetable delight !**

eggplant, potatoes, green peas,  
cauliflower, carrots, green beans,  
ginger, garlic tomato-base curry / 16.99

## gluten-free

**! All Kebabs are gluten-free !**

**! All Curries are gluten-free !**

### PAKORA

Chickpea battered fritters / 7.49

**choose:** potato | cauliflower (+\$2) | paneer (+\$2)

### FRIED RICE

Vegetable fried rice / 14.99

Chicken fried rice / 15.99

### HANDI PULAO (VEG. BIRYANI)

Village style vegetable pilaf rice,  
served with raita / 14.99

### CHICKEN BIRYANI

aromatic pot cooked rice with chicken and delhicacy  
special spice mix. Served with Raita / 15.99

### INDIAN STREET TACOS

3 toasted tacos topped with choice of chicken  
or paneer, onions, house-made slaw, curry  
sauce, chutneys & sour cream / 14.99

**Note: mango chilli chicken tacos are not Gluten Free**

## dairy-free

**! All Vegan Items are dairy-free !**

### TRADITIONAL CHICKEN CURRY

Home-style chicken curry stew cooked with  
onions, tomatoes, ginger-garlic & spices / 15.99

### SAAG CHICKEN

Spinach & mustard leaves rich creamy  
blend, cooked with roasted ginger-garlic,  
onions & tomatoes / 15.99

### LAMB CURRY

Tender boneless lamb simmered in our home-style  
traditional curry with onions, ginger & garlic / 18.50

### VINDALOO CURRY

Home-style staple goan curry stew with  
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