



the yellow chilli

REDEFINING INDIAN FOOD



the yellow chilli

Chillies are usually blood red or in different hues of green and almost always loaded with pungency! Years ago, amidst a mass of green and red chillies, I bumped into a yellow chilli. I discovered it on the streets of Meerut, my mother's hometown.

As all connoisseurs are aware, Meerut is the melting pot of unique chaats. The special yellow chilli spice mix that the chaatwallas use here add that extra zing along with a confluence of flavours. And that is exactly what the food at The Yellow Chilli represents!

I have travelled the length and breadth of India in search of unique tastes and flavours of various regions that provide inspiration for many of my recipes - All it took was one bite for The Yellow Chilli to come into being! The rest as they say is history!

We first launched in 2001, and now have more than 40 restaurants spread across India and outside its shores too. I'd like to believe this is just the beginning!

Sanjeev Kapoor



Soups are traditionally not considered a part of a typical Indian menu. Soups came to us thanks to the foreign influences in our cuisine. One of the best points about Indian gastronomy is its adaptability, thus soups have found a permanent place on our menus.

The Tomato Basil Shorba from our menu, is a fine example of the classic tomato soup, which is so loved by Indians all over, being elevated to another level with basil. The flavours and taste of tomato is best enhanced by basil, a secret that most chefs know.



Soups

شوربة

★ Tomato Basil Shorba

شوربة الطماطم بالريحان

Desi tomato soup with basil and spices

★ Coconut Shrimp Shorba

شوربة النارجيل بالزعفران

Mild, flavorful coconut and shrimp soup

Hara matar cappuccino

حساء البازلاء بكريمة الكاباتشينو

Creamed green pea soup with milk foam

Dal Lemongrass Marag

مرق العدس بورق الليمون

Lentil soup accentuated with lemongrass and black pepper

Murgh Mastava

دجاج ماستافا

Chicken broth with fennel and ginger

Salad

السلطة

Fresh Green Salad

سلطة الخضروات

★ Papaya Peanut Kachumber

البابايا مع الفول السوداني

Raw papaya and roasted gujrati peanuts with sour lemon dressing

Dilli Papdi Chaat

خبز مقرمش بالروب والصلصة الحلوة والحارة

Semolina discs topped with aloo chokha, yogurt and chutney

Karari Palak Patta chaat

سلطة البابايا بالخيار والفول السوداني

Crisp spinach leaves served with yoghurt and sweet chutney

Masala papad nachos with Tomato Kachumber

خبز مقرمش مع البصل والطماطم والخيار

Popadums topped with onion-tomatoes-chilli

Raita

رايتا

Raita (Choice of Boondi, Aloo-Bhajja, Pomogranate, Cucumber-Mint, Mix Veg Kachumber)

خلطة الروب (اختر التالي: مع البوندي الصغيرة أو بالبطاطا المقرمشة أو بالرمان أو بالخيار والنعناع أو الخضار المشكلة

shuruaat

★ Signature

🔥 Spicy

Taxes applicable

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Vegetarian النباتي

Pashtooni jashn : kababs

باشتونى جاشان: كباب

★ Hare Masaley ka Bhuna Paneer
تندوري جبنة بانيرمع ماسالا خضراء
Griddled cottage cheese cubes marinated in a flavourful green masala

★ Harippa Paneer Tikka 🌶️
تكا جبنة بانير بالتوابل
Cottage cheese in a blend of chilli and spices cooked in tandoor

Chukkandar ki Seekh
سيخ كباب بالخضار
Delicately flavoured minced beetroot cooked on skewers

Dahi ke Kebab
مع صلصة المانجو لبنة كباب
Hung yogurt cakes, fried to perfection with mango chutney

Kurkuri Bhindi Jaipuri
(كوركوري بهندي جايبوري) باميا مقرمشة
Crunchy okra tossed in Rajasthani spices

Karara Subz Roll
لفائف الخضار المقلية
Crispy mini mixed vegetable rolls

★ Shabnam ke Moti
مشروم مشوي بالجبن
Tandoor cooked mushroom caps stuffed with mushroom and cheese

Aloo Nazakat
بطاطا خفيفة ورقيقة مع مكسرات
Scooped potatoes stuffed with a delicious nutty filling

★ Chana Jor Garam Tikki
كرات الحمص المقرمشة
Crispy potato patties coated with crushed spiced black gram

Mixed Grill (Serves 2)
المشاوي المشكلة تقدم لشخصين
Assorted platter of juicy tandoori kababs

Taxes applicable

★ Signature 🌶️ Spicy

Jain Preparation Available

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Curries { handi : kadhai : stir-fry }

الكاري (هاندي: كاداي: القلي السريع)

★ Shaam Savera

كفتة السبانخ مع جبنة بانيير

Spinach koftas filled with creamy cottage cheese on a bed of velvety tomato gravy

Makhanwala Paneer

ماسالا بالزبدة مع جبنة بانيير

Cottage cheese in rich tomato sauce accentuated with Fenugreek

Paneer Taka Tak 🌶️

تاوة الخضار المتبلة مع جبنة بانيير

Paneer tikka tossed with bell peppers, onion and tomatoes

★ Kofta-E-Pukhtan

كوفتا بوكتان

Cottage cheese dumplings cooked in a unique bottle gourd sauce

Tandoori Kadhai Gobhi

تندوري القرنبيط مع مسالا كداي بالفلفل والبصل والطماط

Tandoor roasted cauliflower tossed in kadhai spices with bell peppers

Palak Corn Popcorn

حببات الذرة الذهبية مع السبانخ والثوم

Golden corn kernels with spinach tempered with garlic

Methi Matar Makhana

بازلاء كاري بالكاجو والكريمة

Baby green peas, kasoori methi and puffed lotus seeds in creamy rich sauce

Ralli Milli Subziyan

خضار مشكلة مقلية بالتوابل

Sautéed assorted vegetables with Indian Tadka

★ Anglo Indian Bahaar 🌶️

انجلو انديان (خضار مشكلة مع الزبدة والسبانخ

A mélange of seasonal vegetables tossed with tomato and garlic masala

Aloo Gol Matol-(choose the way you like)

بطاطا بالكمون أو بطاطا بالبازلاء الخضراء أو بطاطا بالكزبر

Jeera-aloo-anardana/ Aloo-matar-masala / Aloo-hing-haradhaniya

Taxes applicable

★ Signature

🌶️ Spicy

Jain Preparation Available

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Dal : rajma : chholay

عدس : فاصوليا : حمص

★ Lalla Mussa Dal

خلطة الدال الاسود مع الكريمة والزبدة

Black and green lentils simmered overnight on slow fire

Dal Tadka Dhaba

دال تركيا

Yellow lentils tempered with butter, cumin and dried red chillies

Dal Moradabadi

عدس مراد ابادي

Creamy Yellow Dal topped with crispy moong dal

Most of the guests visiting our restaurants ask for Shaam Savera. Its not just any paneer curry, but one that has a very interesting anecdote attached to it. Shaam Savera has the unique distinction of being the very first item cooked by Chef Sanjeev Kapoor on his widely popular cooking show Khana Khazana, which incidentally ran for almost two decades. Order it to experience the magic of having evening and morning on your plate.

One of the best selling dishes at The Yellow Chilli restaurants is the Lalla Mussa Dal. On busy days, a couple of hundred litres being dished out is normal!

This dal is believed to have originated at the Lalla Mussa station in the North Western Frontier Province. A blend of black and green lentil is cooked overnight on slow heat with essential spices. Cream, ghee and butter add to the richness.



Taxes applicable

★ Signature

🌶️ Spicy

Jain Preparation Available

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Non-Vegetarian غير نباتي

fish and sea food سمك والمأكولات البحرية

pashtooni jashn : starters

باشتونى:المقبلات

★ Tandoori Basil Prawns
روبيان تندوري مع الريحان
Succulent tandoori prawns with a hint of basil

China Town Chili Prawns 🌶️
ربيان مبهر من الحي الصيني بكولكاتا
Mildly spiced Prawns from China Town in Kolkata

Tandoori Mahi tikka
تكا سمك مع الفلفل الاسود
Fish tikka with crushed black pepper & fenugreek

★ Nimbu Mirch Tawa Fish
سمك تاوه مع ليمون وفلفل
Pan seared fish with lemon and chilli

Amritsari machchli
قطع سمك مقلية
Amritsari style crunchy batter-fried fish

curries

الكاري

Prawns Kurkuri Kadai
روبيان مع البصل والطماطم
Shrimps tossed with grounded spices and bell peppers

Jhinga makkhan Malai
جمبري كاري بالكريمة
Juicy prawns cooked in butter-cream gravy

Fish tawa masala 🌶️
سمك مع الفلفل الاسود والثوم
Tawa cooked fish tikka in a tangy gravy

Mangalorean Fish Curry 🌶️
مانجالورين سمك كاري
Coconut flavoured fish curry from Mangalore

★ Signature

🌶️ Spicy

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chicken

الدجاج

pashtooni jashn : starters

باشتونني:المقبلات

★ Yellow Chilli Chicken Tandoori

دجاج تندوري على طريقة لورانس

Tandoor roasted chicken from the house of the yellow chilli

Chicken Dum Tajine

دجاج مشوي مع كاري بالجين

Indo-Arabic chicken baked in short crust purdah

★ Lemon Grass Chicken Tikka

دجاج تكا بأعشاب الليمون

Lemon grass scented mild chicken tikka

Lasooni Dhaniya Kalmi

والكزبرة دجاج بالثوم

garlic and coriander scented chicken drumsticks

Andhra Fried Chicken 🌶️

دجاج مقلي مقرمش من اندرابراتيش بالهند

Guntur style fried chicken nuggets

★ Chandi Kaliyan

دجاج بالزبدة والكريمة

Creamy chicken tikka

Murgh Angar Bedgi 🌶️

دجاج مشوي بالبهارات

The favourite chicken tikka spiced with bedgi chillies

Chowringhee Chilli chicken 🌶️

دجاج بالفلل الحار من كولكاتا

Chilli chicken from the famous street of Kolkata

Frontier Mixed Grill (serves 2)

اشخاص امشاوي مشكلة (يقدم الى)

Special collection of mutton, chicken prawns, and fish kababs

★ Signature

🌶️ Spicy

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curries { handi : kadhai : stir-fry }

كاري (هاندي : كاداي : مقلي)

Puran Singh da Tariwala Murgh

دجاج كاري على طريقة بوران سينغ
Chicken curry from the legendary dhaba on Delhi-Ambala Road

Kadhai Murgh Masala

قطع دجاج مسالا بالبهارات والفلفل
Juicy chicken cubes tossed in kadhai spices with bell peppers.

Murgh Tawa Seekh

على التاوه دجاج سيخ مسالا
Tender chicken seekh cubes flash griddles in Tawa

Lazeez Murgh Tikka Masala

دجاج تكا ماسالا لذيذ
Chicken tikka in tangy gravy

Murgh Makhni

دجاج كاري بصلصة والزبدة
Chicken tikka in a rich buttery tomato sauce

★ Murgh Survedaar

دجاج كاري بالفلفل الاسود
Spiced chicken curry flavoured with black pepper and coriander

Cream chicken ludhianwi

دجاج بصلصة الكريمة
Ludhiana style chicken cooked in creamy sauce

★ Saag Murgh Lehsuni

دجاج وسبانخ مع الثوم
Chicken and spinach tempered with garlic

Murgh Ki Kaliyan

دجاج كورما بنكهة الزعفران
Spring chicken korma flavoured with saffron and white butter

Indian chicken curries have been so globalized that one of them is already the national food of the UK, the chicken tikka masala!

Take the butter chicken, today every place serves a different version of this dish, yet, the debatable origins of it do not make it any less loved and less tasty for anyone eating it ! Try The Yellow Chilli version of this delectable dish!

One of our chicken specialities is the Puran Singh da Tariwala Murgh. Puran Singh ran a dhaba on the Ambala-Delhi road, the place is almost a pilgrimage spot for foodies and most people flock there to savour this delicious chicken curry.

What we serve is our version but with the basics from the original recipe intact. Yes, you can compare notes, but make sure you share the results with us!

Sanjeev Kapoor

★ Signature

Spicy

Taxes applicable

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Lamb الضأن

Rogan josh is one of the most popular mutton curries on the Indian culinary chart. You will find this dish at most restaurants. Interestingly, there are as many recipes of this dish as there are places where it is served.

Typically the red colour of this curry comes from Ratan Jot, a natural red colouring agent. To really enjoy rogan josh you must have at least one nalli in your portion, because the nalli is the star of this dish.

The true test of a good rogan josh is the consistency of the curry, it ought to be velvety smooth and the mutton should melt in your mouth.



Pudina Seekh 🌶️

سيخ كباب بالنعناع

Tandoor cooked minty lamb mince on skewers

Peshawari chapli Kabab

على التاوه (مقلاه) كفتة لحم الضأن

Pan-seared pounded lamb cutlets

الكارى curries

★ Raan Buzzkazi (serves 2) 🌶️

(لحم الفخذ المشوي) يقدم لشخصين

Pot-roasted lamb leg with rich gravy

Lamb Rogan Josh 🌶️

لحم مع الكاري

Kashmir style lamb curry with chilli and spices

Bhuna Gosht 🌶️

لحم مسالا ناشف

Slow cooked spicy mutton

★ Dakshini Mutton Curry 🌶️

لحم غنم بالكارى الحار بجوز الهند والبطاطا

Southern style Lamb curry with coconut and black pepper

Dum Lamb Korma

لحم كورما بالروب واللوز

Boneless lamb cooked with Yoghurt and cashewnuts

Gosht Saagwala

لحم الضأن المطبوخ مع اوراق خضراء

Mutton cooked with tempered leafy greens

★ Signature

🌶️ Spicy

Taxes applicable

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roti : breads

الخبز : روتي

Mint Parantha

باراتا بالنعناع

(Option of olive oil/without butter available)

Ajwaini paratha

باراتا عجوان أسمر

(Option of olive oil/without butter available)

Lachha Parantha

لاتشا باراتا بطبقة الزبدة (اختيار بزيت
الزيتون/أو بدون زبدة)

(Option of olive oil/without butter available)

Potato Stuffed Kulcha خبزة

كولشا محشوة بالبطاطا

Cheese stuffed kulcha

كولشا البطاطا محشوه بالجبن

Tandoori Roti (Plain / Butter)

(خبز تنور)سادة/ بالزبدة



Pyaz Mirch ki Roti

خبز تنور بالبصل والفلفل

Rogani roti

(خبز روجني) بالفلفل والزيت

Naan (Plain / Butter)

(نان)سادة/ بالزبدة

Lasooni Naan

نان بالثوم

★ Basil Butter Naan نان

بالزبدة والريحان

★ Peshawari Naan

بيشواري نان

Zatar naan

خبز نان بالزعتر

★ Jhil-Mil Naan

(خبز نان ملون) مع الفلفل
الحلو

saath
ke
liye

★ Signature

Taxes applicable

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chaawal : rice

شاوال: ارز

Veg

نباتي

Nizami Tarkari Biryani

برياني بالخضار

Aromatic basmati rice and a delicious mixed vegetable masala

Matar / Jeera / saffron Pulao

بازلء خضراء بلاو / كمون بلاو / زعفران بلاو

Butter Dal Khichdi

خلطة دال وأرز بالزبدة والثوم

Home-style Dal-Khichdi tempered with garlic and desi ghee

Sada Chawal

ارز سادة

Steamed Rice

Non-Veg

غير نباتي

★ Dum Gosht Biryani

برياني لحم

A perfect marriage of aromatic rice and succulent pieces of mutton

Murgh Noormahal Biryani

برياني دجاج

Aromatic rice studded with spices and flavourful chicken masala

★ Signature

🔥 Spicy

Taxes applicable

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meetha : desserts

ميثا: الحلويات

Rasmalai

حلاوة رأسملاي بالحليب

Cottage cheese dumplings in sweetened milk

★ Gulab-e-Gulkand

جولاب - ي - جولكاند

Gulab jamun stuffed with rose petal compote

★ Makhan Elaichi Mousse

موس بالزبدة والهيل

Butter and condensed milk mousse with crunchy elaichi crackers

Zauk-e-Shahi

حلاوة جولاب جامون مع رابدي

Bread pudding topped with chilled rabdi and mini gulab jamun

Berry Phirni

حلاوة جبنة باري (التوت)

Humble phirni topped with mixed berry compote

Kesari Kulfi with Rabdi

كولفي بالزعفران مع رابدي

Saffron flavored Indian ice cream with condensed milk

★ Cappuccino Coffee Cake with Butterscotch Lava

كعكة قهوة الكابتشينو مع حمم الزبدة

Hot cappuccino flavor cake, with vanilla icecream and caramel sauce

★ Signature

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An Indian meal, especially a celebratory one, isn't complete without a dessert and a paan. The dessert promotes a sense of well-being and satiety and the paan aids in the digestion of all the heavy food consumed.

One of our signature desserts here, is the Gulab-e-Gulkand. Its a clever fusion of dessert and paan, gulab jamun stuffed with a vital ingredient of paan - Gulkand. Bet you cannot have one all by yourself!

Desserts made with the goodness of milk and chocolate release happy feelings in the brain and leave you with a feeling of contentment. There is a school of thought that believes that having sweets at the end of a meal promotes digestion. Whatever the theory, there is no doubt that a meal feels complete only if there are desserts on the menu.

Sanjeet Kapoor

- ◉ Mumbai ◉ Thane ◉ New Delhi ◉ Kolkata ◉ Chennai ◉ Bengaluru
- ◉ Amritsar ◉ Greater Noida ◉ Noida ◉ Lucknow ◉ Ghaziabad ◉ Meerut ◉ Patna
- ◉ Agra ◉ Vadodara ◉ Gwalior ◉ Raipur ◉ Guwahati ◉ Gorakhpur ◉ Ludhiana ◉ Patiala
- ◉ Jalandhar ◉ Jammu ◉ Bathinda ◉ Udaipur ◉ Sahibabad ◉ Jabalpur ◉ Rajkot ◉ Indore
- ◉ Kathmandu ◉ Bahrain ◉ Amman
- ◉ Dubai ◉ Doha



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Now experience brand 'Chef Sanjeev Kapoor' through his books
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The Yellow Chilli Oman

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