



MENU



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CHAAT MASTI

- Aloo Tikki Chaat** 12
Crispy potato patties topped with tangy yogurt, tamarind chutney, and spices.
- Samosa Chaat** 10
Crushed samosas layered with chickpeas, chutneys, and yogurt for a flavorful delight.
- Mixed Chaat** 12
Combination of Tikki chat & Bhalla chat with a yogurt blend, tamarind chutney, green chutney and topped with onion and sev.
- Dahi Bhalla Chaat** 12
Soft lentil dumplings soaked in yogurt, drizzled with chutneys, and garnished with spices.
- Dahi Bhalla Papdi Chaat** 13
A fusion of dahi bhalla and crunchy papdi, topped with chutneys and fresh coriander.
- Kachori Chaat** 12
Flaky kachoris crushed and mixed with chutneys, and spices.
- Chaat Papri** 12
Crisp flour wafers topped with spiced potatoes, chickpeas, yogurt, and chutneys.
- Veg Samosa (2 Pcs.)** 7
Classic deep-fried pastry filled with spiced potatoes and peas.
- Chilly Paneer Samosa (2 Pcs.)** 8
A fusion samosa stuffed with spicy chili paneer filling.
- Gol Gappe (6 Pcs.)** 8
Hollow, crispy puris filled with spiced water, tamarind chutney, and chickpeas.
- Dahi Puri (6 Pcs.)** 10
Crunchy puris filled with yogurt, tamarind, and spicy chutneys.
- Bhel Poori** 12
A light and crunchy snack made of puffed rice, sev, chutneys, and fresh veggies.
- Kachori With Chutney (2 Pcs.)** 7
Crispy, deep-fried kachoris served with tangy chutneys.
- Spring Rolls (Veg / Noodles)** 12
Crispy rolls filled with seasoned vegetables or noodles, served with dipping sauce.
- Tornado Potato Chips (2 Pcs.)** 10
Deep fried spiral cut whole potato on a skewer, brushed with various seasonings & toppings.



- Chole Bhature** 17
Fluffy deep-fried bread paired with spicy chickpea curry.
- Hara Bhara Kebab (6 Pcs.)** 12
Crispy, spiced spinach and pea patties served with mint chutney.
- Paneer Pakora (6 Pcs.)** 13
Crispy, golden-fried cottage cheese fritters coated in a spiced chickpea flour batter, served with mint chutney.
- Mirchi Pakora (5 Pcs.)** 12
Large green chilies stuffed with spiced potato filling, dipped in gram flour batter, and deep-fried to perfection.
- Mix Pakora (6 Pcs.)** 12
A delightful mix of crispy vegetable fritters, including potatoes, onions, spinach, and eggplant, fried in spiced gram flour batter.
- Paneer Bread Pakora (2 Pcs.)** 10
Deep-fried bread stuffed with paneer and spiced mashed potatoes, coated in gram flour batter, and served with chutneys.
- Nutri Keema Kulcha** 15
Soft and fluffy kulcha bread served with spicy soya mince, and tangy pickles, onion salad.



PARANTHA

- | | 1 Pcs. | 2 Pcs. |
|---|--------|--------|
| Aloo Parantha | 7.9 | 15 |
| Stuffed whole wheat flatbread filled with spiced mashed potatoes, served with butter and yogurt. | | |
| Gobi Parantha | 8.5 | 16 |
| Crisp and flaky flatbread stuffed with seasoned grated cauliflower, served with yogurt and pickles. | | |
| Paneer Parantha | 8.5 | 16 |
| Soft, cheesy stuffing inside a golden-brown flatbread, flavored with mild spices, served with chutney & yogurt. | | |
| Mix Parantha | 8.5 | 16 |
| A delicious blend of potato, cauliflower, and paneer stuffed in a crispy flatbread, served with yogurt. | | |
| Plain Parantha | 5.5 | 10 |
| Buttery whole wheat flatbread, cooked to perfection, served with pickles and yogurt. | | |



KITCHEN SE

- Vada Pav** 7.9
Spicy potato fritter sandwiched in a bun with chutneys and fried chilies.
- Momos (Steamed / Fried)** 10
Steamed dumplings filled with seasoned vegetables served with spicy sauce.
- Poori Halwa Aloo Sabzi** 15
Fluffy deep-fried bread served with spiced potatoes and sweet halwa.
- Pav Bhaji** 14
A rich, spiced mashed vegetable curry served with buttered buns.



BURGERS

- Veg. Burger with Chips** 11
A flavorful veggie patty with lettuce, tomato, and house sauce in a soft bun, served with fries.
- Chowmein Burger with Chips** 13
A unique twist featuring noodles and stir-fried veggies in a burger bun, served with fries.
- Chips** 5
Crispy golden fries, lightly salted, served with tomato sauce.
- Loaded Chips** 6
Crispy fries topped tangy sauces, and seasonings for an extra indulgent treat.





INDO CHINESE

- Veg. Chowmein** 17
Stir-fried noodles tossed with fresh vegetables, soy sauce, and aromatic spices.
- Veg. Manchurian** 17
Crispy vegetable dumplings cooked in a tangy, spicy Indo-Chinese sauce.
- Gobhi Manchurian** 18
Crispy cauliflower florets tossed in a bold and spicy Manchurian sauce.
- Chilli Paneer** 18
Paneer cubes sautéed with bell peppers and onions in a spicy, tangy sauce



FRIED RICE & NOODLES

- Fried Rice** 12
Fragrant basmati rice stir-fried with mixed vegetables and soy sauce.
- Schezwan Fried Rice** 14
Spicy Indo-Chinese rice stir-fried with schezwan sauce and vegetables.
- Schezwan Chowmein** 19
Stir-fried noodles tossed with vegetables in a spicy schezwan sauce.
- Honey Chilli Cauliflower** 15
Crispy cauliflower florets glazed in a sweet and spicy honey chili sauce.
- Honey Chilli Potato** 12
Fried potato fingers tossed in a tangy and spicy honey chili glaze.



SIDES & RICE

- Jeera Rice** 7
Fragrant basmati rice flavored with cumin seeds.
- Plain Rice** 7
Steamed basmati rice, light and fluffy.
- Salad** 7
Freshly chopped cucumber, tomatoes, onions, and lettuce with a tangy dressing.
- Raita** 7
Cool and refreshing yogurt dip with cucumber and spices.
- Papad (5 Pcs.) With Chutney** 5
Crispy lentil crackers served with chutney.



SEASONAL CHEF SPECIAL

(Friday To Sunday)

- Sarson Ka Saag And Makki Ki Roti** 25

JUICE & SHAKES CORNER

- Fresh Juice** 8
Freshly squeezed seasonal fruit juice.
- Shikanji Soda** 6
Refreshing Indian-style lemonade with spices and mint.
- Masala Soda** 8
Tangy soda infused with special masala.
- Cold Coffee** 6
Chilled, creamy coffee blended with ice.
- Mango Lassi** 6
Smooth mango yogurt drink with a hint of cardamom.
- Sweet Lassi** 6
Traditional yogurt-based sweet drink.
- Salty Lassi** 6
Traditional yogurt with salt Indulge.
- Pistachio Shake** 9
Creamy milkshake flavored with pistachios.
- Oreo Shake** 9
A rich, chocolatey shake made with Oreos and milk.
- Kitkat Shake** 9
A delicious chocolate shake blended with KitKat.
- Mango Shake** 9
Creamy mango milkshake, perfect for summer.



THANDA (COLD DRINKS)

- Coke/Fanta/Lemonade Can** 3.5
Chilled soft drinks.
- Tilla Kulfi** 5
Traditional Indian frozen dairy dessert on a stick.
- Pista Kulfi** 5
Rich pistachio-flavored kulfi.
- Kulfi Flooda** 11
A royal dessert made of kulfi, falooda noodles, and rose syrup.
- Water Bottle** 2.5



HOT

- Masala Tea** 4
Spiced Indian tea made with milk and aromatic herbs.
- Coffee** 4.5
Freshly brewed coffee.
- Hot Gulab Jamun (2 Pcs.)** 5
Warm, soft dumplings soaked in sugar syrup.
- Gajar Halwa (200 gm) Seasonal** 10
Sweet carrot pudding made with milk, ghee, and nuts.





LUNCH & DINNER

Monday To Thursday - 2 pm Onwards

Friday to Sunday - 12 pm Onwards

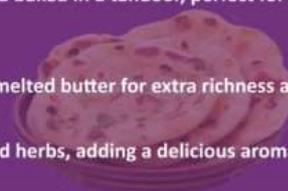
VEGETARIAN MAIN COURSES

Daal Makhani	18
Slow-cooked black lentils in a rich buttery tomato sauce.	
Paneer Butter Masala	20
Cottage cheese cubes simmered in a creamy tomato-based gravy.	
Shahi Paneer	20
A royal dish with paneer cooked in a creamy, nut-based gravy.	
Palak Paneer	20
Soft paneer cooked in a smooth and mildly spiced spinach sauce.	
Kadhai Paneer	20
Paneer cooked with bell peppers and onions in a spicy kadhai masala.	
Chana Masala	17
Spiced chickpea curry cooked with onions, tomatoes, and aromatic spices.	
Matar Paneer	20
A classic North Indian dish made with tender paneer cubes and green peas in a spiced onion-tomato gravy, finished with fresh coriander.	
Mater Mushroom	18
A flavorful vegetarian curry with mushrooms and green peas simmered in a lightly spiced, aromatic tomato-onion sauce.	
Malai Kofta	20
Soft cottage cheese and potato dumplings cooked in a rich, creamy cashew and tomato-based gravy, flavored with aromatic Indian spices.	
Soya Chaap Masala	18
Its a flavourful protein-rich dish where marinated soya chaap (soya sticks) are cooked in a rich, aromatic gravy made with a blend of spices and herbs.	



BREADS

Tandoori Roti	4.9
Traditional whole wheat flatbread cooked in a tandoor, slightly crisp with a smoky flavor.	
Plain Naan	4.9
Soft, fluffy white flour bread baked in a tandoor, perfect for scooping up curries.	
Butter Naan	5.5
Classic naan brushed with melted butter for extra richness and flavor.	
Garlic Naan	5.5
Naan infused with garlic and herbs, adding a delicious aroma and taste.	
Chilli Naan	5.5
Soft tandoor-baked naan with a touch of spicy green chillies for a fiery kick.	
Chilli Garlic Naan	5.5
A fusion of garlic naan with added chili flakes for a bold, spicy twist.	
Lachha Paratha	6.5
Lachha paratha is a popular, multi-layered, crispy and flaky flatbread from the Indian subcontinent	



SWEET LICIOUS

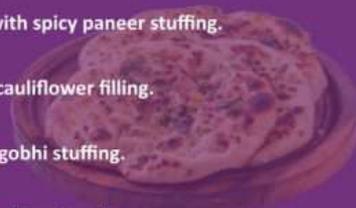
Pastries (Eggless)	3.5
Cake (Eggless)	As Per Weight
Rasmalai	8
Jalebi	As Per Weight
(We do customise cake on special orders)	



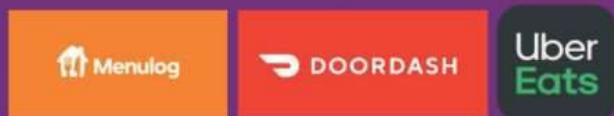
TANDOOR SE

12pm Onwards

Amritsari Kulcha	15
Stuffed tandoori bread with a crispy texture, served with chutney.	
Paneer Kulcha	17
Soft and crispy kulcha filled with spicy paneer stuffing.	
Gobhi Kulcha	15
Stuffed with flavorful spiced cauliflower filling.	
Mix Kulcha	17
A mix of potato, paneer, and gobhi stuffing.	
Paneer Tikka	17
Marinated paneer cubes grilled in a tandoor.	
Soya Chaap	17
Protein-rich soy chunks marinated in spices and grilled.	
Tandoori Platter Sizzler	22
A mix of assorted tandoori delicacies.	



Food Delivery Available



Note :- Our dishes may contain gluten, nuts, dairy, soy, and other allergens. If you have any dietary restrictions or allergies, please inform our staff before placing your order. We will do our best to accommodate your needs.

We Also Do Indoor & Outdoor Carterings For Any Occasion