

FILLI

SELECT


# MODERN INDIAN CUISINE

FROM THE HOUSE OF *FiLLi*

**FiLLi Select** is a globally positioned casual dining restaurant from the house of FiLLi which serves signature dishes and beverages; along with a refreshed, trendier look and feel. We at FiLLi Select use food fusion as a form of cooking that combines contrasting culinary traditions or techniques into a single dish. It is a perfect stop if you are looking for a modern Indian cuisine which serves fusion Indian dishes as well as those interpreted with local ingredients. Also pioneer in its industry, bringing the specialty Zafran tea to the world; FiLLi Select is the tea-lover's answer to the coffee-house footprint.

# CHEF'S SIGNATURE



 **Prawns dynamite**

48

A pure delicacy; tempura fried prawns tossed in home made dynamite sauce.

CHEF'S SIGNATURE



 **Chor bazar ka chicken tikka** 45

Chicken tikka inspired by street food vendors in chor bazar in old Delhi, served with lacha onion, house salad and mint chutney.



**FiLLi signature butter chicken** 45


A traditional Indian makhani curry dish of tandoori chicken tikka with rich and creamy sauce of tomato, butter and cream.



 **Chermoula crusted paneer tikka** 42

This Arabic and Indian blend is made of fresh pieces of paneer, coated with chermoula crust and marinated in tandoori spices and hung yoghurt, cooked in tandoor, served with lacha onion and mint chutney.



 **Charcoal base chapli kebab pizza** 53

Pizza with twist of mughlai flavour loaded with chapli kebab, veggies, mozzarella and hint of parmesan cheese.

CHEF'S SIGNATURE



**Murg musallam biryani** 95  
(Suitable for 3)

Whole chicken marinated in tandoori spices and chargrilled, cooked with fragrant biryani rice our signature biryani masala, served with eggs and raita.



**Old fashioned beef burger** 48

A massive beef burger, brioche bun, portobello mushroom, bacon, cheddar cheese, caramelized onion and signature burger sauce.



**Spiced chia crusted salmon** 65

Oven baked chia crusted salmon, served with crushed buttered and spiced roasted potatoes, curried beans and side salad.


 **Nalli nihari ghost** 48

A classic slow cooked mutton dish, cooked in our signature nalli nihari spices, fried onion and curd.

**Tandoori tiger prawns risotto** 48

Italian risotto with desi twist, tiger prawns tikka, butter masala sauce, parmesan veggies and truffle oil.

# SALADS

 **Quinoa, avocado and strawberry salad**

45

A delicious salad simply made with fresh cucumber, mesclun leaves, quinoa, avocado and strawberries tossed with apple cider vinaigrette





**🍃 Burrata, marinated tomato and rocket salad 48**

Fresh burrata, marinated cherry tomatoes, avocado, cranberry and mix rocket leaves with balsamic dressing and balsamic glaze.

**Chicken tikka quinoa salad 45**

Delicious salad made simply with fresh mesclun leaves, quinoa, bell peppers, cherry tomato, cilantro and chicken tikka tossed with mango mint

**Grilled chicken and tandoori veg salad 45**

Herbs marinated grilled chicken, tandoori capsicum, onion, mushroom, pineapple, tomato, and mesclun leaves, tossed in apple cider dressing.

**Signature fried chicken salad 45**

Cajun marinated crispy fried chicken with mix lettuces, cucumber, onion, cherry tomatoes, orange and pommery mustard and honey

**ADD ONS:** Extra chicken-10 | Extra shrimps -15



# STARTERS

**FiLLi cocktail punjabi samosa 25**

5 pieces of samosa serve with mint chutney and tamarind sauce.

**Chilli garlic cheese toast 28**

Crispy toast with chilli, garlic, bell pepper, chilli flakes, cheddar cheese and mozzarella cheese.

**Punjabi samosa chat 28**

Our signature punjabi samosa blended with mint chutney, sweet chutney and chickpea. Top up with yoghurt, sev and pomegranate.

**Masala mix fries and dips 28**

Sweet potato fries and crinkle fries cooked to perfection, tossed in our signature masala, served with mint mayo, garlic mayo and ketchup.

**Burrata and papdi chat 38**

Burrata cheese, papdi, cranberry, tomato, cucumber, sev, tamarind chutney, yoghurt, coriander, chat masala, balsamic reduction.

**Hara bhara kebab 38**

Our signature hariyali kebab, served with house salad, garlic mint and yoghurt





**Butter chicken lava poppers** 42

Chicken keema, butter chicken sauce, cheddar cheese, dry nuts, Indian herbs and spices wrapped in kunafa dough and cooked to perfection, served with side salad and spicy yoghurt.

**Peshawari chicken chapli kebab** 42

Mughlai influence chicken chapli kebab served with mint chutney, lacha onion and house salad.

 **FiLLi signature dynamite chicken** 45

A pure delicacy; tempura fried chicken tossed in home made

## SOUPS

 **Lentil soup** 25

Lentils cooked along with onion, roasted cumin, garlic, lemon, turmeric and parsley.

 **Tomato dhania shorba** 25

Tomato and coriander cooked along with Indian spices and tempered with cumin and

**Shahi creamy seafood shorba** 35

Prawns, sea bream, tomatoes, coriander, garlic, onions, coconut cream and a hint of

**Chicken badami shorba** 28

Full bodied chicken stock, cooked with almond cream, vegetables and chicken

# THE CURRY STREET



## VEGGIE CORNER

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- Double dal tadka** 28

Yellow dal cooked with Indian spices, and double tempered with ghee.
- DiLLi ki dal makhani** 38

Black urad cooked slowly with tomato puree, butter, cream and Indian spices.
- Aloo gobi ki subzi** 36

Delhi street style potato and cauliflower cooked together in homemade Indian masala, tempered with cumin
- Paneer butter masala** 38

Paneer tikka cooked in our signature butter masala gravy and cream.
- Paneer kadai** 38

Marinated paneer cubes cooked in kadai gravy with onion and capsicum.
- FiLLi signature shahi paneer** 38

Marinated paneer cubes cooked in shahi gravy, made of cashew, cream onions and fresh Indian spices.
- FiLLi signature mix veg** 38

A veggie delight of mushroom, broccoli, baby corn, carrot, beans, capsicum cooked in our signature creamy sauce.



## THE SEAFOOD KITCHEN

## FOR THE MEAT LOVERS

### THE CURRY STREET



#### **Goan prawns curry**

42

Mild spicy gravy with grilled prawns, coconut, tomatoes and lime leaves.

#### **Tiger prawns tikka masala**

49

Tandoori tiger prawns cooked with creamy tikka masala gravy.

#### **Prawns kadai**

42

Marinated pieces of prawns cooked in kadai gravy with onion and capsicum.

#### **Masala fish curry**

38

Marinated barramundi fillet cooked in tangy tomato and coconut gravy, tempered with mustard and curry

#### **Mutton rogan josh**

44

Indian spiced flavored fresh mutton cooked in traditional kashmiri rogan josh gravy.

#### **Peshawari bhuna mutton kadai**

48

Peshawari inspired fresh Indian mutton kadai cooked in a blend of tomatoes, onion, green chilli, garam masala and whole

#### **Filli signature mutton keema**

48

Fresh Indian mutton keema cooked with garam masala, onion, garlic, tomato and whole indian spices

# THE CHICKEN DELICIOUS \_\_\_\_\_

THE CURRY STREET



## **Chicken angara**

Marinated chicken cooked in our signature spicy angara gravy.

42

## **Hyderabadi chicken masala**

Marinated pieces of chicken cooked in Hyderabadi gravy with Indian spices and yoghurt.

42

## **Mughlai chicken chengezi**

Mughlai inspired flavors, tandoori chicken, garam masala, cashew, kasoori methi, tomato and cream.

42

## THE CURRY STREET



### **Lucknow ka chicken keema masala** **39**

Our signature homemade chicken keema masala cooked with garam masala, ginger, tomato, onion and green peas.



### **Peshawari chicken kadai** **42**

Peshawari inspired chicken kadai cooked in a blend of tomatoes, onion, green chilli, garam masala and whole spices.



🍃 **Stuffed tandoori aloo**

40

Tandoori spice, hung yoghurt and sesame marinated new potatoes, stuffed with paneer, raisins, cashew, cooked in tandoor and served with mint chutney and side

# TANDOORI AND GRILL

## **Tandoori paneer tikka** 42

Fresh and soft cubes of paneer marinated in tandoori spices and cooked to perfection, served with lacha onion, salad and mint chutney.

## **Tiger prawns tikka** 68

Tandoori spiced and hung yoghurt marinated tiger prawns, cooked in tandoor, served with mint chutney and side salad.

## **Reshmi malai tiger prawns** 68

Malai marinated tiger prawns cooked in tandoor to perfection, served with side salad, mint chutney and onion lacha.

## **Harissa chicken tikka** 42

Classic chicken tikka with the Arabic harissa touch, cooked in tandoor, served with lacha onion, side salad and mint chutney.



## **Reshmi chicken malai kebab** 45

Tandoor cooked boneless chicken marinated in juicy mixture of hung yoghurt, cream, cheese, cashew nuts and spices.





**Tandoori chicken ( Full/Half) 45/70**

Whole chicken marinated with our signature tandoori marination and cooked slowly, served with salad, mint chutney and lacha onion.

**Chicken gilafi seekh kebab 44**

Chicken mince marinated with Indian spices, cheese, herbs, garam masala, capsicum, cooked in tandoor, served with mint chutney and side salad.

**Chicken tangdi kebab 48**

Fresh chicken tangdi marinated in signature tandoori marination, cooked in tandoor till perfection, served with pickled onion, mint chutney

**Mutton seekh kebab 58**

Delicious and juicy fresh Indian mutton seeks kebab cooked in tandoor with variety of spices, served, house salad, lacha onion and mint chutney.

**Tandoori lamb chops 68**

Fresh Australian lamb chops marinated with tandoori spices, cooked in tandoor, served with pilaf rice, mint chutney and Indian house salad.

**ADD ONS:** House salad -10 | Quinoa salad -15  
Naan -4 | Pilaf rice -10

# BIRYANI CORNER

served with raita & salan

**🍃 Dum subz biryani 40**

Baby corn, broccoli, carrot, beans, mushroom, cooked in biryani masala, fragrant basmati rice, cashewnuts and rose water

**🍃 Awadhi paneer tikka biryani 42**

Authentic awadhi paneer tikka, cooked in biryani masala with fragrant biryani rice, cashew nuts mint and rose water.

**Purani DiLLi chicken tikka biryani 45**

Purani Dilli's legacy, cooked with chicken tikka, egg, fragrant biryani rice and masala and rose water.

**Chicken shawarma biryani 45**

Flavorful chicken shawarma cooked with biryani masala and fragrant biryani rice, cashew nuts and egg.

**Mutton gosht biryani 48**

Marinated mutton boti cooked in biryani masala with aromatic basmati rice, cashewnut, rose water and egg.



**Hyderabadi mutton kebab biryani 48**

Our homemade mutton seekh kebab cooked with biryani masala and aromatic basmati rice, served with egg.

**Prawns biryani 48**

Spiced prawns cooked in biryani masala, with fragrant rice, cashew nuts, mint and

**ADD ONS:** Raita -5 | Biryani rice -10

# SIGNATURE DESI PIZZA

CLASSIC PIZZAS WITH INDIAN TWIST



**☛ Paneer makhani pizza 45**

Makhani sauce, tandoori paneer tikka, colored bell pepper, cherry tomatoes with hint of parmesan cheese.

**☛ Veggie garden pizza 45**

A veggie delight with our signature sauce, mushroom, baby corn, capsicum, cherry tomato, paneer with hint of parmesan

**Chicken tikka pizza 48**

A desi style pizza loaded with tandoori chicken, fresh sliced veggies topped with mozzarella and hint of parmesan

**☛ Chicken dynamite pizza 48**

This spicy pizza loaded with spicy chicken chunks, veggies, mozzarella, hint of parmesan cheese and dynamite sauce.

**Chicken shawarma pizza 48**

Pizza with twist of Arabic chicken shawarma flavors, romaine lettuce, veggies, mozzarella cheese and hint of parmesan.


**Peshawar chapli kebab pizza 48**

Pizza with twist of mughlai flavors loaded with chapli kebab, veggies, mozzarella and hint of parmesan

**ADD ONS:** Cheese -10 | Chapli kebab -10  
Soft drinks -8



# DESI PASTA & RISOTTO

-  **Penne paneer tikka pasta** **42**  
Penne pasta cook in delicious makhani sauce, paneer tikka and colored bell pepper topped with parmesan cheese.
- Penne chicken tikka pasta** **45**  
Penne pasta cook in delicious makhani sauce, chicken tikka and colored bell pepper topped with parmesan cheese.
- Penne tiger prawns tikka pasta** **48**  
Penne pasta cook in delicious makhani sauce, tiger prawns tikka and colored bell pepper topped with parmesan cheese.
- Paneer tikka risotto** **45**  
Italian risotto with desi twist, paneer tikka, butter masala sauce, veggies and truffle oil.
- Butter chicken risotto** **45**  
Italian risotto with desi twist, chicken tikka, butter masala sauce, veggies and truffle oil.

**ADD ONS:** Paneer -10 | Chicken tikka -10



# MOMOS

## Veg momo

Available in mouth watering flavors; served with house salad and chilli dip.

Fried	32
Butter Masala	35
Tandoori	35
Afghani	35

## Butter chicken momo

Available in mouth watering flavors; tossed in butter chicken sauce, served with house salad and chilli dip.

Fried	35
Butter Masala	38
Tandoori	38
Afghani	38

# KATHI ROLLS

served with fries and coleslaw

## Paneer tikka kathi roll 35

Crispy tortilla, paneer tikka, masala veggies and signature sauce.

## Chicken tikka kathi roll 38

Crispy tortilla, chicken tikka, masala veggies and our signature sauce.

## Chicken chapli kebab kathi roll 38

Flavorful chapli kebab in crispy tortilla, veggies, egg, signature sauce.

## Mutton seekh kebab kathi roll 38


Crispy tortilla, mutton seekh kebab, masala veggies and our signature sauce.

**ADD ON:** Soft drinks -8




# BURGERS

served with fries and coleslaw

-  **Veggie and paneer tikka burger** **38**

Paneer tikka and vegetable patty, butter masala sauce and mint chutney.
  
- Chicken shawarma burger** **42**

Homemade chicken shawarma patty, pickled vegetables, jalapenos, iceberg, tomatoes and garlic sauce.
  
-  **Dynamite chicken burger** **42**

Brioche bun, spicy crumb fried chicken patty, iceberg lettuce, tomatoes, pickles and our signature dynamite sauce.
  
- Signature dynamite beef burger** **48**

Brioche bun, portobello mushroom, bacon cheese, caramelized onion and our signature dynamite sauce.

**ADD ON:** Soft drinks -8

# WRAPS

served with fries and coleslaw

## Mint malai paneer and tomato wrap

36

Creamy paneer tikka, veggies, roasted tomatoes, mint chutney and cheese.

## Grilled chicken and avocado wrap

40

Grilled chicken, veggies, spicy mayo, ranch, avocado, served with fries and coleslaw.

## Chicken shawarma wrap

38

Homemade chicken shawarma, wrap in crispy tortilla wrap with pickles, lettuce, tomatoes and garlic sauce.

## Chicken tikka wrap

38

Classic wrap with chicken tikka, iceberg lettuce, veggies, mint chutney and cheese.

# SIDES

## Dal khichdi

28

Yellow dal and basmati rice tempered in ghee with curry leaves, ginger, green chilli and mustard

## Steamed rice

18

Steamed basmati rice.

## Ghee rice

22

Basmati rice cooked with ghee, garnished with fried onion.

## Zafrani pulao

25

Basmati rice cooked with whole Indian spices, green peas and saffron.

## Jeera rice

22

Cumin and ginger garlic flavored basmati rice.

## Raita

15

Yoghurt, cucumber, onion, tomato, green chilli and mint.

## Green salad

18

Onion, cucumber, tomato, green chilli and lemon.

# FRESH BREADS FROM TANDOOR

Tandoori roti

6

Plain naan

6

Butter naan/garlic naan  
coriander naan

7

Butter kulcha

7

Stuffed kulcha

10

(Paneer, aloo, mix veg and cheese)

Lacha paratha

7

Missi roti

7

Mixed bread basket

32

(2 butter tandoori roti, 2

butter naan, 1 kulcha, 1 lacha paratha, 1 missi roti)



# DESSERTS

## Zafrani milk cake 32

Baked milk cake, served with thick zafrani milk sauce.



## Kesar ras malai 28

Saffron flavored ras malai, with saffron sauce and strawberry pearls.



## Double chocolate brownie 28

Delicious warm chocolate brownie served with vanilla ice cream.



## Shahi tukda 28

Brioche bread soaked in flavored syrup and top up with rabri, pistachio, and saffron.

## FiLLi signature rabri 28

Our homemade signature rabri, can be served hot or cold.

## Shahi gulab jamun with rabri 28

The great Indian delicacy, served with hot rabri.

## ★ Pull me up lotus cake 42

Heavenly lotus lava cake, lotus sauce, strawberry pearls, fresh strawberries, pistachio and chocolate dust.





# FiLLi SIGNATURE

	SMALL	POT
FiLLi zafran	12	23
FiLLi tea	10	19
FiLLi black tea	10	19
FiLLi green tea	10	19
Milk zafran	15	23

## HOT COFFEE

	SINGLE	DOUBLE
Espresso	10	12
	REGULAR	LARGE
Americano	12	14
Cappuccino	15	17
Café latte	15	17
Caramel macchiato	17	20
Café mocha	17	20
White mocha	17	20
French vanilla	17	20
Spanish latte	17	20
Hot chocolate	15	18





## ICED COFFEE

Iced latte regular/ vanilla/hazelnut	22
Iced mocha	24
Iced french vanilla latte	24
Iced spanish latte	24

## ICED TEA

Lemon iced tea	20
Peach iced tea	20
Passion iced tea	22

## LASSI

Lassi salted/sweet	18
Mango lassi	22
Strawberry lassi	22
Passion fruit lassi	22

## FRESH JUICES

Lemon and mint	22
Orange	24
Watermelon	24
Pineapple	24

House water	8
Premium water (Still/sparkling)	15 20



## FRAPPE COFFEE

served with whipped cream

Coffee frappe	22
Mocha frappe	24
Caramel frappe	24

## MOCKTAILS

Shikanji / lemonade	22
Aam panna/green mango thunder	24
Spiced guava	24
Strawberry mojito	26
Passion mojito	26
Classic mojito	26
Tripple berry	28



## BOTTLE SHAKES

	SMALL	LARGE
Cookie monster	20	24
All eyez on me	20	24
Founders favourite	22	25
Strawberry cheese cake	20	24

