

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.

🌿 Veg 🌶 Spicy ★ Signature

If you have any concerns regarding food allergies, please alert your server prior to ordering.
All prices are in AED and inclusive of VAT.

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





leaf **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

FLi 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 parsly.

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

- 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 kadaai** 38
Marinated paneer cubes cooked in kadaai 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 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

THE SEAFOOD KITCHEN

FOR THE MEAT LOVERS



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



👉 **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

42

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

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.



leaf **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

-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.

Reshma 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.

Reshma 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 marinade 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 marinade, cooked in tandoor till perfection, served with pickled onion, mint chutney

Mutton seekh kebab**58**

Delicious and juicy fresh Indian mutton seekh 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

CLASSIC PIZZAS WITH INDIAN TWIST



SIGNATURE DESI PIZZA

-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

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

35

Chicken tikka kathi roll

38

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

chicken chapli kebab kathi roll

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

38

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

leaf **Veggie and paneer tikka burger**

38

Paneer tikka and vegetable patty, butter masala sauce and mint chutney.

leaf **Chicken shawarma burger**

42

Homemade chicken shawarma patty, pickled vegetables, jalapenos, iceberg, tomatoes and garlic sauce.

leaf **Dynamite chicken burger**

42

Brioche bun, spicy crumb fried chicken patty, iceberg lettuce, tomatoes, pickles and our signature dynamite sauce.

leaf **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

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

36

Chicken shawarma wrap

38

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

Grilled chicken and avocado wrap

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

40

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

Jeera rice

22

Cumin and ginger garlic flavored basmati rice.

Steamed rice

18

Steamed basmati rice.

Raita

15

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

Ghee rice

22

Basmati rice cooked with ghee, garnished with fried onion.

Green salad

18

Onion, cucumber, tomato, green chilli and lemon.

Zafrani pulao

25

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

FRESH BREADS FROM TANDOOR

Tandoori roti

6

Lacha paratha

7

Plain naan

6

Missi roti

7

Butter naan/garlic naan
coriander naan

7

Mixed bread basket

32

Butter kulcha

7

(2 butter tandoori roti, 2
butter naan, 1 kulcha, 1 lacha
paratha, 1 missi roti)

Stuffed kulcha

10

(Paneer, aloo, mix veg and
cheese)



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

Espresso	SINGLE	DOUBLE
	10	12
Americano	REGULAR	LARGE
Cappuccino	12	14
Café latte	15	17
Caramel macchiato	15	17
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

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

ICED TEA

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



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

