







DeliQ - The Gourmet Eathouse

is a cozy diner in Gurugram that aspires to be at the forefront of gastronomic activity in and around Delhi NCR. It has a contemporary cuisine kitchen that specializes in a mélange of timeless classics and experimentation with modern trends.

The theme is modern and minimalist; the lighting contributes to a contemporary ambience. The color palette is neutral with accents of green and brown that aspire to create a sophisticated and inviting atmosphere, offering unique and immersive dining experiences to our patrons.

We keep our menu dynamic so that the changes in guest preferences can be incorporated at intervals. The menu is engineered in keeping with the philosophy 'CLASSIC-YET-CONTEMPORARY'. Our focus is two-pronged, one to continue serving your favourites and to introduce the patrons to international and lesser-known Asian classics. We have also selected the finest Indian recipes to give you a gourmet choice.

This menu has been carefully developed to bring the gourmet in you a collection of delectable dishes that have been chosen by our chefs after careful analysis of past favourites and passionate development of new dishes. We have experimented with and perfected the flavors, aromas and mouth-feels of the featured dishes that will transport you into the modern culinary paradigm.

This menu highlights our endeavour to provide wholesome, healthy and nutritious food for YOU so that your visit to DeliQ not only satisfies your hunger, or quenches your thirst but also offers you an experience that you will cherish and wish to enjoy again.

Sit back, relax, make a choice and give us the opportunity to offer you OUR BEST.

Kindly share your feedback at the end of the meal. Your feedback will help us improve and learn to serve our guests better in the future.

Bon Appétit!

TEAM DELIQ









THE MENU





Crispy Chatpata Chickpeas ()





249

A DeliQ special tangy flattened chickpea crisps tossed in fresh vegetables and herbs

Mediterranean Mezze Platter



449

Hummus, Baba Ghanoush & Tzatziki relishes with sides of Lavaash crisps, olives, cucumber & carrot batons

Assorted Tempura Basket





299

Selection of crunchy seasonal vegetables served with Tentsuyu sauce & mayonnaise dip



Caprese Bruschetta





299

Grilled sourdough bread served with a layer of aioli, topped with cherry tomato, fresh bocconcini and basil. Drizzled with pesto and balsamic reduction.

Ratatouille Bruschetta





299

Grilled sourdough bread topped with eggplant, zucchini and bell peppers, cooked in tomato sauce. Garnished with grated parmesan and chopped parsley.

























Avocado Bruschetta 349

Grilled sourdough bread layered in fresh guacamole and topped with fresh avocado slices and poached egg. Garnished with olive oil and roasted sesame seeds.

Shrimp & Nadru Bruschetta ⑤ ⑥ ⑥ ⑥

Grilled sourdough bread with chermoula shrimp on a layer of ricotta and sour cream along with fried lotus stem chips. Garnished with walnut chutney



Tom Kha Soup

Thai style aromatic soup cooked in coconut milk

Cream of Green Peas

Cream of Spinach

Exotic vegetables & Tofu	249
Chicken	249
Prawns 🗐	279
Roasted Tomato & Basil Soup Plump tomatoes lightly roasted in a creamy basil scented broth	199
Cream of Chicken	249
■ Cream of Mushroom	249







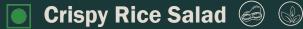
199

199









189

Rice baked crisps, tossed in onion, spring onion, coriander and crushed peanuts, served in a bed of lettuce.

Green Goddess Salad 🥏 🗊 219

Mixed lettuce with green bell peppers, english cucumber, zucchini and brussels sprouts, garnished with seared artichokes and parmesan.

Add-on Grilled chicken version + 49

Mixed Grains & Lentils Salad **219**

Seasonal grains and lentils tossed with chopped lettuce, english cucumber, bell peppers, tomatoes, coriander, mint and roasted peanuts. Garnished with toasted almond flakes.

Quinoa Salad 249

Quinoa tossed with chopped bell peppers, english cucumbers, black olives, dried cranberries and parsley. Served with pomegranate seeds.

Pick A Dressing @ 69 each

- Thai Peanut Butter Dressing
- Gondhoraj Vinaigrette Dressing
- Orange Vinaigrette Dressing
- Green Goddess Dressing
- Pomegranate Vinaigrette Dressing





























Classic Arancini (4pcs)	319
Fried risotto balls stuffed with creamy green peas, mozzarella	
and parmesan.	

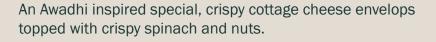
► Prawn Satay ⑤ ① ⑤	549
Grilled aromatic chicken skewers in Thai herb marination,	
served with peanut sauce and salad	

▲ Chicken Satay 🗐 🕖	449
Barbecued Aromatic chicken skewers served	
with peanut dipping sauce & salad	

Vietnamese Seared Spring Rolls

Salad rolls with proteins and crunchy vegetables juliennes rolled in "Bahn Trang" rice paper

Exotic vegetables & Tofu	349
▲ Chicken	379
▶ Prawns ⑤	429
Tulsi Anardana Paneer	389
Kurkura Paneer Malihahadi () (A)	389





























Malai Mirch Ki Gobhi 349

Oven-baked broccoli flowerets marinated in three-cheeses & black pepper

Classic Chicken Sosaties 499

An Afrikaans speciality of skewered chicken bites with apricots & onions

Gosht Ki Kanti () 649

Kashmiri restaurant special fennel scented stir fried lamb with onions & bell peppers

Kokar Kanti (Chicken) 499

Kashmiri restaurant special, fennel scented stir fried chicken with onions and bell peppers



Veg Fondue 499

A Swiss favourite - crunchy melange of seasonal vegetables, asparagus & mushrooms served with warm cheese sauce

■ DeliQ Special Meat Grill Platter (⇔) 999

Exotic grilled meats in global marinades served with a choice of dip & sunny side egg

Seafood Grill Platter 🥥 😉 **1299**

Exotic grilled seafood in citrusy marinades served with a choice of dip





























Chartreuse De Legumes

449

Delicate layers of pasta and exotic vegetables cooked with sun-dried tomato sauce, topped with cheese and garnished with parsley.

Paneer Ka Guldasta

449

Cottage cheese cooked in style of your choice

- Paneer Chettinad
- Paneer Jhalfrezi
- Paneer Saagwala

The Quintessential Aloo

399

Potato cooked in style of your choice:

- Kashmiri Dum Aloo
- Achari Aloo

Desi Ghee Dal Tadka **329**

Sabzi Wali Dal 349

Dal Makhani 🗐 379























Classic Fish & Chips (Basa / Bhetki)	549 / 649
A British favourite, batter fried fish served with green pea mash and crispy potato wedges	
Coq Au Vin	599
A French classic, chicken simmered in non-alcoholic red wine with shallots & root vegetables	
Chicken Steak in Coffee Rub	599
Chicken meat grilled in an aromatic coffee rub with coffee butter, tossed veggies and café au lait sauce.	
Grilled Fish in Grenobloise Sauce	649
Another French classic from Grenoble, seared fish steak cooked in clarified butter sauce with pickled olives and capers.	
Classic Lamb Roast in Lamb Reduction	849
Slow-roasted leg of lamb with reduced aromatic lamb stock sauce. Served with grilled vegetables and potato wedges	
Chicken Saag Wala	479
Chicken coocked in a creamy, lightly spiced spinach gravy	
Chicken Chettinad with Appam (5) Spicy pot roasted, curry leaf flavoured chicken curry served	529
with coconut rice pancake	
Chimichurri Prawns in Malai	649
Curry Gravy A South American spicy green salsa marinated prawns, grilled	
and served in a creamy coconut curry sauce	
Kashmiri Rogan Josh 🕖	749











Classic Kashmiri fennel & ginger scented mutton curry















Choice Of Rice

Steamed Rice	199
Jeera Matar Pulao	249
Parsley Butter Rice	259
Mushroom Pilaf	269

Choice of Breads

Tawa Roti (pack of 2)	79
Tawa Roti (pack of 4)	149
Laccha Paratha (pack of 2)	99
Laccha Paratha (pack of 4)	179
Assorted Indian Bread Basket	259

Appam Selection

Plain Appam	59
Ghee Podi Appam	89
Cheese Appam	89
▲ Egg Appam	89













🛕 Saffron Linguine with Tabak Maaz 🗐 🦃

749

A DeliQ special ribbon pasta tossed in a creamy saffron sauce served with kashmiri-style deep fried mutton ribs

Spaghetti Aglio Olio

449

Spaghetti pasta tossed in emulsified garlic and oil sauce speckled with fine herbs



Spinach Ricotta Rigatoni in **Arrabbiata Sauce**



499

Rigatoni pasta stuffed with spinach and ricotta cheese stuffing, served with arrabbiata sauce

Mushroom Truffle Ravioli in 🗐 🥥 🥯 **Pesto Sauce**







549

599

Creamy blend of mushroom and ricotta, stuffed in fresh handmade pasta tossed in a creamy pesto butter sauce

▲ Shrimp Coriander Tortellini in 🖨 🗐

Caramelised Onion & Kafir Lime Sauce

Herby shrimp stuffed in handmade tortellini, cooked in a rich caramelised onion sauce with a hint of kafir lime.



























(TURKISH FLAT BREAD PIZZA)

Contadina Al Indiano 🕡 📵	499
Lightly spiced Paneer tikka with tomato spread & mozzarella	

Frutti Di Mare 🗐 🗐	599
Assortment of choicest citrus seafood and herbs	

Bianca Al Tartufo 599

Grilled sliced chicken and crunchy veggies topped with Truffle oil

Tutta Verdure 🗐 499 Assorted seasonal vegetables & herbs topped with crumbled cottage cheese

🦲 Al Pesto, Pomodoro Secchi E 🏐 699 **Scamorza**

With Pesto sauce, sun-dried tomatoes and Scamorza cheese



























Tiramisu 🗐 399 **Coconut Pannacotta** 349 Cheesecake of the day (1) 449 Fudge Brownie with 449 **Choice of Ice Cream** Ask our associate for choices of Ice cream Malpua Sandwich with Rabdi 📵 🤪 399

A voluntary service fee of 10% is added for the well-being of Team DeliQ. Kindly inform our team of any known allergens. Govt. taxes as applicable.











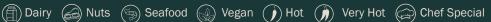
















Thank you!! See you soon