

गुल्लि  
GUCCHA  
NORTH KA ASLI SCENE

GULLY GUCCHA  
MENU



**imenu**

*Gully Guccha didn't start as a business idea. It started as a feeling most North Indians know too well. Being far from home, craving a taste that carries memory, not just spice.*

*In a city full of "North Indian food," something always felt missing. The flavours were close, but the feeling wasn't because real North Indian food isn't just about recipes. It's about streets, smoke in the air, hands that have cooked the same dish for decades, and a way of doing things that refuses to change. Gully Guccha exists to protect that feeling.*

*We bring legendary dishes from the gullies of Ballimaran, Chandni Chowk, Amritsar and Lucknow not by reimagining them but by respecting them. Original techniques. Honest ingredients. No shortcuts. No fusion. No dilution. Every dish is cooked the way it would be in the gully it comes from, then carefully delivered so the flavour arrives exactly as it should.*

*This isn't nostalgia.  
This isn't comfort food.  
This is North India,  
exactly as it was meant to be.  
Now finding its way to your door.*

# menu

## NORTH INDIAN STREET CLASSICS

<b>Chole Bhature-Delhi-Style</b>	<b>200</b>
<b>(Plain/Aloo/Paneer)</b>	<b>220</b>
<i>Classic Delhi chole bhature with spicy chickpeas &amp; fluffy bhature, perfect for a hearty breakfast.</i>	<b>240</b>
<b>Chandni Chowk Bedmi Puri Sabzi</b>	<b>279</b>
<i>Hot bedmi atta puris served with home-style aloo sabzi, straight from old Delhi mornings.</i>	
<b>Punjabi Stuffed Parantha (Tandoori)</b>	<b>109</b>
<b>(Plain/Aloo/Paneer)</b>	<b>129</b>
<i>Stuffed Punjabi parathas with Amul butter, curd &amp; pickle—proper ghar ka nashta.</i>	<b>179</b>
<b>Special Matar Kulcha</b>	<b>249</b>
<i>Thin kulcha with tangy &amp; spicy matar—Central market Delhi special.</i>	
<b>Bread Pakora</b>	<b>169</b>
<i>Bread pakora stuffed with spiced aloo &amp; paneer masala—hearty &amp; satisfying.</i>	

<b>Baarish Ke Pakode</b>	<b>159</b>
<b>(Aloo/Onion/Gobi/Paneer/Mixed)</b>	<b>159</b>
<i>Punjabi pakodas made with spiced besan batter, seasoned with aromatic spices &amp; fried till perfectly crisp.</i>	<b>159</b>
	<b>189</b>
	<b>209</b>
<b>Purani Dilli Aloo Tikki Chaat</b>	<b>109</b>
<i>Street style aloo tikki served with chutneys &amp; spice blends inspired by old Delhi's legendary chaatwallahs.</i>	
<b>Amritsari Dahi Bhalla</b>	<b>149</b>
<i>Ultra-soft lentil bhalla prepared in Amritsari style with mildly sweet yogurt &amp; special chaat spices.</i>	
<b>Dilli Papdi Chaat</b>	<b>109</b>
<i>Street-style papdi chaat loaded with potatoes, chickpeas, yogurt &amp; chutneys, finished with bold chaat masala—true Delhi flavours.</i>	
<b>Bhalla Papdi Chaat</b>	<b>159</b>
<i>Special Chaat with melt-in-mouth bhallas, crunchy papdi, yogurt &amp; bold Delhi-style chutneys.</i>	



# menu

## VEGETARIAN STARTERS

- Tandoori Soya Chaap** 249  
*Nizamuddin-style tandoori soya chaap.*
- Ajwaini Paneer Tikka** 289  
*Smoky paneer tikka marinated with ajwain & spices, grilled the dhaba way for bold flavour.*
- Malai-e-Khaas Paneer Tikka** 309  
*Premium paneer tikka marinated in silky malai & spice blend, grilled for a soft melt-in-mouth bite.*
- Dhaba Achari Paneer Tikka** 289  
*Robust paneer tikka marinated in tangy achari spices & mustard oil, grilled dhaba-style for a punchy flavour.*
- Tandoori Mushroom Tikka** 289  
*Button mushrooms marinated in kasundi mustard masala, charred for an earthy kick.*
- Malai Khubh Khazana** 309  
*Juicy mushrooms with creamy malai, cheese and dry fruits, grilled till soft & indulgent.*
- Palak Kaju Malai Paneer Tikka** 319  
*Soft paneer marinated in creamy white malai, blended with spinach, cheese and fried cashews, grilled gently.*

## NON-VEGETARIAN STARTERS

- Railway-Style Chicken Tikka** 309  
*Smoky chicken tikka inspired by classic Indian railway canteens.*
- Tandoori Chicken** 699  
**(Full/Half)** 459  
*Tandoori chicken with bold masala & authentic charcoal flavour.*
- Noorani Afghani Chicken Kebab** 729  
**(Full/Half)** 479  
*Delicate Afghani chicken kebabs with a smooth malai marinade, grilled till tender & juicy.*
- Kasturi Methi Chicken Kebab** 279  
*Smoky chicken kebabs flavoured with kasturi methi & tandoori spices for a rich aroma.*
- Lucknowi Chicken Malai Kebab** 299  
*Delicately spiced Awadhi-style malai chicken kebabs, slow grilled for a rich buttery finish.*



# menu

## NON-VEGETARIAN STARTERS

### Classic Chicken Seekh Kebab 279

*Minced chicken kebabs seasoned with herbs & spices, grilled on skewers, juicy & bold.*

### Awadhi Mutton Seekh Kebab 499

*Succulent minced mutton kebabs with royal Awadhi spices, slow-grilled for deep flavour.*

### Kalmi Chicken Kebab 289

*Juicy chicken drumsticks marinated in yogurt, spices & herbs-slow grilled till smoky and tender.*

### Classic Tandoori Fish Tikka 309

*Soft fish cubes marinated in tandoori spices & grilled for a smoky, tangy finish.*

### Tandoori Prawns 389

*Prawns marinated in classic tandoori masala, char-grilled for bold flavour.*

## COMFORT CURRIES WITH RICE

### Delhi-Style Rajma Chawal 299

*Slow-cooked pahadi rajma served with steamed rice, Delhi comfort food at its best.*

### Punjabi Dhaba Chole Chawal 279

*Bold Punjabi chole cooked in kaala masala, paired with rice.*

### Kadi Chawal-Punjab da Comfort Bowl 279

*Classic pind-style Punjabi pakoda kadhi with besan & dahi, slow simmered, finished with desi tadka & served with hot rice.*

### Chicken Curry Rice 339

*Home-style chicken curry with rice, just like Sunday lunch at home.*

### Mutton Curry Rice 369

*Purani Dilli tariwala ghosht with rice.*



# menu

## VEGETARIAN CURRIES

### Home-Style Punjabi Rajma 220

*Slow cooked red rajma simmered in rich onion-tomato gravy with classic punjabi spices.*

### Punjabi Pakoda Kadhi 220

*Homestyle Punjabi kadhi with fluffy pakodas, slow cooked in a tangy dahi-besan base & tempered with spices.*

### Pind-Style Punjabi Chole 220

*Hearty Punjabi-style chole with deep masala notes, cooked slow & served just like your favourite dhaba.*

### Kadhai Paneer 309

*Bold, smoky paneer cooked with tomato, capsicum & crushed spices-straight from the Punjabi dhaba playbook.*

### Amritsari Paneer Butter Masala 329

*Home-style paneer cooked in a smooth tomato-butter gravy-mildly sweet, creamy & comforting.*

### Amritsari Dal Makhani 289

*Slow cooked Amritsar-style dal makhani, simmered overnight with whole black lentils, butter and cream.*

## NON-VEGETARIAN CURRIES

### Highway Dhaba Chicken Curry 289

*Spicy, masaledaar chicken curry inspired by classic North-Indian highway dhaba.*

### Hara Dhaniya Chicken Curry 329

*Comforting chicken curry flavored with fresh coriander & mild spices.*

### Desi Mutton Curry 499

*Traditional desi-style mutton, slow-simmered in a deeply flavoured masala till tender.*

### Old Delhi Butter Chicken 339

*Rich, creamy butter chicken inspired by the iconic flavours of Chandni Chowk.*



# menu

## BIRYANI

### GG Special Veg Biryani

*A timeless vegetable biryani cooked dum-style with basmati rice, vegetables & whole spices-our Chef's special.*

369

### GG Special Chicken Biryani

*Our Chef's special chicken biryani cooked dum-style with chicken, basmati rice & special spices.*

399

## THALIS

### GG Dilli Style Chicken Thali

*A wholesome non-veg thali featuring a flavourful chicken curry, dal, seasonal sabzi, rice, roti & a cooling raita. A complete North Indian meal.*

349

### GG Dilli Style Veg Thali

*Veg thali with assorted vegetable curry, dal, rice, roti & raita for a complete North Indian meal.*

339

## ADD ONS

TANDOORI ROTI

80

BUTTER NAAN

105

LACCHA PARANTHA

105

GREEN CHUTNEY

30

RAITA

100

## DESSERTS

### Pannacota Saffron Phirni

*GG special-a silky, saffron-infused pannacotta inspired by classic phirni, delicately aromatic & melt-in-the mouth.*

229

### Tres Leches Rasmalai

*GG Special-soft chenna dumplings soaked in rich trio of milks, blending classic rasmalai with indulgent tres leches creaminess.*

229



# menu

## DESSERTS

### Rasmalai

*Super soft Chandni Chowk halwai style rasmalai.*

150

### Classic Rabdi

*Hand-crafted rabdi made by simmering full cream milk till thick, creamy & naturally rich, finished with delicate sweetness.*

120

### Badaam Kheer

*Rich and creamy almond kheer slow-cooked in milk for a classic Indian dessert experience.*

120

### Moong Dal Halwa

*Luxuriously slow roasted moong dal cooked in ghee with milk and nuts, offering a warm, rich and celebratory dessert experience.*

220

### Gajar Halwa

*Delhi style red carrot halwa slow cooked and enriched with milk, ghee and nuts.*

220

### Gulab Jamun

*Soft, syrup soaked gulab jamuns-warm, rich and indulgent.*

110

### Motichoor Cheese cake

*Creamy cheese cake layered with soft motichoor boondi, blending rich cheese with festive Indian sweetness in every bite.*

229

