



DELISSIMO

SOCIAL

• KITCHEN & BAR •



• DINE IN • TAKEOUT • DELIVERY • CATERING



Delissimo Social Kitchen and Bar
3102 30th Ave, Vernon, BC V1T 2C2

+1 236 426 4250



Tuesday–Saturday: 11:00 AM–2:30 PM & 4:00 PM–10:00 PM

Sunday 12 pm to 9 pm

Monday - Closed



✦ Please Choose your spice level ✦

1. Mild 🌶️ 2. Medium 🌶️ 3. Medium Hot 🌶️ 4. Hot 🌶️ 5. Extra Hot 🌶️



3102 30TH AVE, VERNON, BC V1T 2C2



If you are vegan or require any substitutions to a menu item, please check with your server. We'll be happy to assist with available options.

Soups

All soups are served with warm garlic bread.

- Moroccan Vegetables soup

A hearty Moroccan-inspired soup with ten vegetables, chickpeas and lentils, gently seasoned with aromatic spices, ginger and a touch of lemon.

\$11.00
- Seafood Chowder

A hearty, creamy chowder filled with a delicious selection of seafood, gently simmered with vegetables, herbs and seasonings with a touch of white wine.

\$12.00
- Thai Chicken Soup

A fragrant Thai-inspired soup with tender chicken, coconut milk, aromatic herbs and a touch of fresh cream for a smooth and comforting finish.

\$12.00



Salads

- Vegan Mediterranean Salad with Falafel

Fresh spring mix, cucumbers, cherry tomatoes, red onions, olives, and crispy falafel, tossed in a zesty Mediterranean vinaigrette.

\$15.00
- Mediterranean Salad with Falafel

Fresh spring mix, cucumbers, cherry tomatoes, red onions, olives, feta cheese, and crispy falafel, served with creamy tzatziki and hummus.

\$16.00
- Beetroot Caesar Salad

Crisp romaine lettuce tossed in our signature Nutty Beetroot Caesar dressing, topped with crispy bacon chips, Parmesan cheese, and crunchy croutons.

\$14.00
- Indian Kachumber Salad

A refreshing blend of diced cucumber, tomatoes, onions, fresh cilantro, lemon juice, and traditional Indian spices.

\$7.00



Add Protein to any salad

- Grilled Chicken Breast

\$6.00
- Chicken Tikka

\$6.00

Starters - Vegetarian

- Avocado Bruschetta

Grilled artisan bread topped with avocado, shaved Parmesan cheese, fresh herbs, Fresh tomato, Onion cracked black pepper, and extra virgin olive oil.

\$12.00
- Sweet Chili Cauliflower

Crispy cauliflower florets tossed in a sweet chili garlic sauce with sautéed bell peppers and green onions.

\$13.00
- Fried Pickles

Crispy dill pickle spears coated in a seasoned golden batter and fried until crunchy, served with creamy ranch dipping sauce.

\$12.00
- Yam Fries

Crispy sweet yam fries lightly seasoned and served with house-made chipotle dipping sauce

\$8.00



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Onion Rings

\$8.00

Crispy battered onion rings fried until golden brown and served with your choice of dipping sauce.

French Fries

\$7.00

Golden crispy fries lightly seasoned with sea salt and served with ketchup.

Veg Pakora

\$11.00

A medley of fresh seasonal vegetables coated in a seasoned chickpea flour batter and fried until perfectly golden and crispy. served with Tamarind sauce

Veg Samosa (2 pcs)

\$6.00

Two crispy pastries filled with a savory blend of spiced potatoes and green peas, served with tamarind sauce.

Aloo Tikki (3pcs)

\$6.00

Crispy potato patties stuffed with seasoned cottage cheese (paneer) served with Tamarind and mint sauce

Stuffed Paneer Pakora

\$15.00

Soft Indian cottage cheese stuffed with a flavorful spiced filling, coated in a seasoned chickpea flour batter, and fried until golden and crispy. served with Tamarind and mint sauce

Samosa Chaat

\$12.00

Crispy vegetable samosas topped with creamy yogurt, tamarind sauce, mint sauce fresh onions, fresh cilantro, house chaat masala, and crunchy sev.

Chana Samosa

\$12.00

Crispy vegetable samosas served with spiced chickpeas, chopped onions, fresh cilantro, and house-made tamarind and mint sauce.

Aloo Tikki Chaat

\$12.00

Golden potato patties topped with creamy yogurt, tamarind sauce, mint sauce, chopped onions, fresh cilantro, house chaat masala, and crunchy sev.

Aloo Tikki Chana

\$12.00

Crispy potato patties served over spiced chickpeas, topped with chopped onions and fresh cilantro, mint and tamarind sauce

Dahi Bhalla with Papri

Soft lentil dumplings and crispy papri topped with creamy yogurt, sweet tamarind sauce, mint sauce, roasted spices, and crunchy sev.

Veg Appy Platter

\$20.00

Combination of Veg Pakora, Paneer Pakora, Veg Samosa, Aloo Tikki, Veg Spring Rolls.

Chana Bhatura

\$16.00

Golden, fluffy Indian fried bread served with flavourful chickpea curry, pickle, creamy raita, and sliced onions.

Chana Puri

\$16.00

Golden, puffed whole-wheat Indian bread served with flavourful chickpea curry, pickle, creamy raita, and sliced onions



Starters - Non-Vegetarian

Shrimp Gyoza (6 pcs)

\$15.00

Delicately seared Japanese dumplings filled with succulent shrimp, accompanied by traditional gyoza dipping sauce.

Rustic Mussels

\$18.00

Tender fresh mussels gently steamed in a savory white wine broth with garlic, shallots, fresh herbs, smoked bacon, and cherry tomatoes, served with freshly made garlic bread.



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Red Curry Prawns **\$18.00**

Succulent prawns sautéed with bell peppers and onions in a rich, creamy red curry sauce, finished with melted cheese and served with freshly made naan.

Chicken Wings (10 pcs) **\$16.00**

Ten crispy chicken wings tossed in your choice of BBQ, Honey Garlic, Sweet Chili, Salt and Pepper or Hot Buffalo sauce, teriyaki sauce served with ranch dip.

Chicken Tenders & Fries **\$14.00**

Crispy golden chicken tenders served with seasoned fries and house-made honey mustard or plum sauce.

Chicken Pakora **\$15.00**

Tender boneless chicken marinated in aromatic Indian spices, coated in a seasoned chickpea flour batter, Chicken Breast, and fried until perfectly golden and crispy. Served with mint sauce

Fish Pakora **\$15.00**

Tender Basa fillet marinated in traditional Indian spices, coated in a seasoned chickpea flour batter, and fried to a light, crispy golden finish served with mint sauce

Delissimo Mixed Platter **\$22.00**

A generous sharing platter featuring Chicken Pakora, Fish Pakora, Chicken Tenders, Chicken Wings, and Vegetable Samosas, served with a selection of house-made dipping sauces.



Delissimo Gourmet Burgers

All burgers served with fries or homemade coleslaw.

Delissimo Signature Veg Burger **\$16.00**

A house-made vegetable patty topped with crisp lettuce, fresh tomato, onions, cheddar cheese, and classic house made Burger Sauce, served on a toasted brioche bun.

Aloo Tikki Burger **\$10.00**

A crispy Indian-style aloo tikki layered with fresh lettuce, onions, and house made Burger Sauce, served on a toasted bun.

Delissimo Chicken Burger (crispy or grilled) **\$18.00**

Crispy or Grilled chicken breast topped with crisp lettuce, fresh tomato, pickles, sliced onion, cheddar cheese, and your choice of classic mayo or smoky chipotle mayo, served on a toasted brioche bun.

California Chicken Burger (crispy or grilled) **\$20.00**

Crispy or Grilled chicken burger with fresh avocado, crispy lettuce, ripe tomatoes, cheddar cheese, smoked bacon, finished with Sriracha mayo on a toasted brioche bun, served with crispy fries and fresh coleslaw on the side..

Special Cheese Burger **\$18.00**

Juicy, seasoned beef patty topped with melted cheddar cheese, crisp lettuce, fresh tomatoes, sautéed onions, pickle, and our signature burger sauce, served on a toasted brioche bun.



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Chef's Daily Lunch Special

Available Tue-Saturday | 11:00 AM – 2:00 PM

Enjoy our Chef's Daily Special, featuring a selection of freshly prepared curries made with authentic flavors and fresh ingredients.

Served with rice, naan or roti, and a fresh salad.

Vegetarian Daily Special (Two veg curries) \$14.00

Non-Vegetarian Daily Special (One veg and one non-veg curry) \$16.00

Note :Please ask your server for today's curry selection. Daily curries are specially selected for our Chef's Special Thali and are not available for substitution. Thank you for your understanding

Delissimo Social Restaurant & Bar (Signature Essence)

Fish & Chips \$18.00

Two pieces of cod fish in a crispy beer batter, served with golden fries, creamy coleslaw, tartar sauce, and fresh lemon.

Pork or Chicken Bao Bun \$16.00

Steamed bao buns filled with your choice of pork or chicken, topped with our signature Delissimo teriyaki-soy sauce, served on a bed of fresh lettuce and tomatoes, garnished with fresh vegetables, and accompanied by crispy fries.

Pancit Noodle \$16.00

Delicate Filipino noodles stir-fried with fresh vegetables in our signature soya garlic sauce, finished with your choice of chicken or shrimp or paneer..

Chicken Parmigiana With Spaghetti \$20.00

Crispy breaded chicken breast topped with house-made marinara and melted mozzarella, served over perfectly cooked spaghetti in a rich tomato sauce, finished with freshly grated Parmesan and herbs, garlic bread.

Singapore Laksa Noodles \$16.00

Rice noodles in a rich coconut seafood broth, topped with shrimp, chicken, egg, and fresh bean sprouts.

Delissimo Singapore Char Kway \$20.00

Wok-fried flat rice noodles with Chinese sausages, shrimp, fish cake, fresh mussels, bean sprouts, eggs, and green onions in our signature savory sauce.

Tandoori Chicken Tagine \$22.00

Bone-in tandoori chicken leg served on a fragrant biryani rice bed with seasonal vegetables, Olives and raisins in a flavorful sauce, presented in a traditional tagine and served with freshly baked garlic naan.

Chicken Alfredo Pasta \$18.00

Penne pasta tossed in a creamy Alfredo sauce with grilled chicken and Parmesan cheese, served with freshly baked garlic Bread

Delissimo Chicken Desire (with French fries or Biryani rice) \$15.00

A bed of golden crispy fries or aromatic Biryani rice, topped with crispy chicken, melted cheese sauce, our special mayo-based sauce, a touch of gravy, and optional sweet chili sauce

Spicy Delissimo Chicken Desire (with French fries or Biryani rice) \$15.00

A bed of golden crispy fries or flavorful biryani rice, topped with crispy chicken, melted cheese sauce, spicy chipotle sauce, Sriracha, and a touch of savory gravy.



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Clay Oven Specials (Tandoor)

Marinated with authentic Indian spices and cooked to perfection in our traditional clay oven. Served with mint sauce, and a fresh garden salad.

Tandoori Chicken

4 Pieces — \$16 / 8 Pieces — \$26

Bone-in chicken marinated overnight in yogurt, ginger, garlic, lemon juice, and authentic tandoori spices, then roasted to perfection in our traditional clay oven for a smoky, char-grilled flavor.

Chicken Tikka

\$18.00

Boneless chicken Breast marinated in yogurt and aromatic spices, then char-grilled in the tandoor until tender and juicy

Chicken Malai Tikka

\$18.00

Succulent chicken breast marinated in cream cheese, yoghurt, and mild spices, roasted for a rich, smoky flavor

Tandoori Shrimp

\$20.00

Shrimp marinated in yogurt, lemon juice, herbs, and tandoori spices, then grilled in the clay oven.

Fish Tikka

\$20.00

Fresh basa fish fillets marinated in yogurt, ginger, garlic, lemon juice, and traditional tandoori spices, then roasted in the clay oven until perfectly charred and flaky.

Paneer Tikka

\$18.00

Succulent chicken breast marinated in cream cheese, yoghurt, and mild spices, roasted for a rich, smoky flavor."

Afghani Malai Chaap

\$16.00

Tender soya chaap marinated in fresh cream, cashew paste , yogurt, aromatic spices and herbs, then char-grilled in the tandoor for a rich, creamy and mildly spiced flavour.

Tandoori Chaap

\$16.00

Soya chaap marinated in yogurt, traditional tandoori spices, ginger and garlic, then roasted in the tandoor until smoky, tender and lightly charred.



Delissimo Kids Menu

Kids French fries

\$5.00

Kids Onion Rings

\$7.00

Golden crispy onion rings served with ketchup.

Kids Chicken Tenders

\$8.00

Crispy chicken tenders served with fries and plum sauce.

Kids Sweet Chili Chicken Tenders

\$9.00

Chicken tenders tossed in sweet chili sauce, served with fries.

Kids Sweet Chili Fries

\$7.00

Crispy fries drizzled with sweet chili sauce.

Kids Alfredo Pasta

\$8.00

Creamy Alfredo pasta tossed in a rich Parmesan cheese sauce, served with garlic bread.

(Add Crispy Chicken \$3.00)

Kids Poutine

\$8.00

Golden fries topped with cheese curds and rich gravy.

(Add Crispy Chicken \$3.00)

Kids Butter Chicken

\$10.00

Tender chicken simmered in a mild, creamy butter sauce, served with steamed rice.



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Indian Culinary Treasures

A celebration of authentic Indian flavors, crafted with premium ingredients and aromatic spices.
(All curries served with rice, or Naan, or Roti)

Aloo Gobi Mutter

\$18.00

Cauliflower, potatoes, and green peas cooked with onions, tomatoes, and traditional Indian spices.

Ghee-Tempered Dal Fry

\$16.00

Slow-cooked yellow lentils simmered with onions, tomatoes, garlic, cumin, aromatic Indian spices, and pure ghee for a rich, comforting homestyle flavor.

Mouth-Watering Dal Makhani

\$17.00

Black lentils and kidney beans, split chickpea lentils slow-cooked overnight with butter, cream, and fragrant spices for a rich, velvety finish.

Karahi Paneer

\$18.00

Indian cottage cheese cooked in tomato and onion gravy with herbs and bell peppers.

Bhindi Masala

\$16.00

Fresh okra sautéed with onions, tomatoes, and traditional Indian spices.

Chana Masala

\$16.00

Tender chickpeas simmered in a flavorful tomato-onion gravy with authentic Punjabi spices.

Special Kadhi Pakora

\$16.00

Vegetable fritters served in a tangy yogurt and chickpea flour curry.

Creamy Shahi Paneer

\$18.00

Soft paneer cubes cooked in a rich cashew and tomato gravy with cream and mild spices.

Nawabi Kofta-e-Badal (Malai Kofta)

\$18.00

Delicate paneer dumplings served in a luxurious creamy Mughlai sauce.

Palak Paneer

\$18.00

Fresh spinach purée cooked with Indian spices and paneer

Mughlai Vegetable Korma

\$18.00

Seasonal vegetables simmered in a rich cashew and cream sauce with onion and tomato gravy with Indian spices.

Subz-e-Khaas

\$17.00

Chef's selection of seasonal vegetables, paneer, cooked in a flavorful house-special Indian gravy.

Mango Paneer

\$18.00

Paneer cubes cooked in mango-infused curry with a perfect balance of sweet and savory flavors and coconut milk.



Non-Veg Indian Classics

Authentic Indian curries prepared with premium meats, fresh herbs, and aromatic spices.
(All curries served with rice, or Naan, or Roti)

All our chicken dishes are prepared with freshly cooked tender boneless chicken breast.

Butter Chicken

\$18

Tender, clay-oven-baked boneless chicken, simmered in a rich, creamy tomato and butter sauce.



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Traditional Chicken Curry **\$18.00**

Boneless chicken cooked in a classic onion and tomato gravy with authentic Indian spices.

Chef's Signature Karahi Chicken **\$18.00**

Boneless Chicken wok-cooked with onions, tomatoes, bell peppers, ginger, garlic, and freshly crushed spices.

Traditional Chicken Tikka Masala **\$18.00**

Char-grilled chicken tikka simmered in a rich, creamy tomato and onion masala with authentic Indian spices.

Delissimo Mango Chicken **\$18.00**

Tender chicken cooked in a creamy mango-infused curry with a perfect balance of sweet and savory flavors and coconut milk.

Chicken Madras (Coconut) **\$18.00**

Tender boneless chicken simmered in a creamy coconut curry with aromatic South Indian spices.

Mughlai Chicken Korma **\$18.00**

Boneless chicken cooked in a rich cashew and cream sauce with tomato and onion gravy and Indian spices.

Palak Chicken **\$18.00**

Tender Boneless chicken simmered in fresh spinach purée with aromatic spices.

Chef's Signature Chicken Vindaloo **\$18.00**

A Goan-style spicy curry with vinegar, garlic, and bold Indian spices with potato.

Chicken Rogan Josh **\$18.00**

Tender chicken cooked in a fragrant Kashmiri-style onion and tomato gravy.



Lamb & Goat Specialties

Lamb(Boneless), Goat(bone-in)
(All curries served with rice, or Naan, or Roti)

Lamb or Goat Vindaloo **\$19.00**

A fiery Goan-style curry cooked with potato, vinegar, garlic, and aromatic spices.

Lamb or Goat Curry **\$19.00**

A traditional homestyle curry slow-cooked with onions, tomatoes, and Indian spices.

Lamb or Goat Masala **\$19.00**

Tender lamb or goat cooked with onions, tomatoes, bell peppers, and aromatic Indian spices in a rich masala gravy.

Lamb or Goat Korma **\$19.00**

Slow-cooked in a creamy cashew and Mughlai-style gravy.

Lamb or Goat Palak **\$19.00**

Tender lamb or goat simmered in fresh spinach purée with aromatic spices.

Lamb or Goat Rogan Josh **\$19.00**

A Kashmiri classic featuring slow-cooked meat in a fragrant, richly spiced gravy.

Lamb or Goat Madras (Coconut) **\$19.00**

Lamb or Goat simmered in a creamy coconut curry with aromatic South Indian spices.



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Seafood Specialties

(All curries served with rice, or Naan, or Roti)

Fish Curry	\$19.00
Fresh Basa Fish fillet simmered in a traditional Indian onion and tomato curry.	
Fish Madras (Coconut)	\$19.00
Fresh Basa Fish fillet simmered in a creamy coconut curry with aromatic South Indian spices.	
Fish Masala	\$19.00
Fresh Basa fish fillet cooked in a rich onion, tomato, and spice-infused masala sauce.	
Fish Vindaloo	\$19.00
Fresh Basa Fish fillet prepared in a bold Goan-style curry with garlic, vinegar, and spices with potato.	
Mughlai Fish Korma	\$19.00
Fresh Basa fish fillet cooked in a creamy cashew and Mughlai-style gravy Tomato and onion.	
Prawn Curry	\$19.00
Succulent prawns simmered in a traditional Indian curry.	
Prawn Madras (Coconut)	\$19.00
Succulent prawns simmered in a creamy coconut curry with aromatic South Indian spices.	
Prawn Vindaloo	\$19.00
Prawns prepared in a spicy Goan-style vindaloo sauce with potato.	
Royal Prawn Masala	\$19.00
Juicy prawns cooked with onions, tomatoes, bell peppers, and aromatic Indian spices in a rich masala gravy.	



Rice Specialties

Plain Basmati Rice (16 oz)	\$5.00
Steamed premium basmati rice.	
Jeera Rice	\$6.00
Premium basmati rice tempered with roasted cumin seeds and aromatic spices.	
Veg Pulao	\$8.00
Premium basmati rice tempered with roasted cumin seeds, seasonal vegetables and aromatic spices.	
Saffron Rice	\$8.00
Fragrant basmati rice delicately infused with premium saffron.	
Vegetable Biryani	\$16.00
Fragrant basmati rice layered with seasonal vegetables, fresh herbs, and aromatic biryani spices. Served with mixed vegetable raita and Indian kachumber salad.	
Chicken Biryani	\$19.00
Aromatic basmati rice layered with tender chicken, fresh herbs, and traditional biryani spices. Served with mixed vegetable raita and Indian kachumber salad.	
Lamb (Boneless) or Goat (bone-in) Biryani	\$20.00
Premium basmati rice layered with tender lamb or goat, slow-cooked with authentic biryani spices. Served with mixed vegetable raita and Indian kachumber salad.	



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Prawn Biryani
Succulent prawns layered with fragrant basmati rice, fresh herbs, and aromatic biryani spices.
Served with mixed vegetable raita and Indian kachumber salad.

\$19.00

Fresh Baked Naan & Roti

Freshly baked to order in our traditional clay oven and brushed with butter

Traditional Tandoori Roti
Whole wheat flatbread baked in the tandoor until soft with a light smoky flavor..

\$3.00

Plain Naan
Soft, fluffy leavened bread baked fresh in the clay oven..

\$3.00

Garlic Basil Naan
Fresh naan topped with roasted garlic and basil.

\$3.50

Cheese Naan
Soft naan stuffed with melted mixed cheese.

\$5.50

Cheese Spinach Naan
Fresh naan stuffed with mixed cheese, and seasoned spinach.

\$6.00

Mango Coconut Naan
Soft naan filled with sweet mango and creamy coconut for a unique tropical twist.

\$6.00

Missi Roti
Traditional Indian flatbread made with gram flour, whole wheat flour, aromatic spices, and fresh herbs.

\$4.00

Butter Naan
Soft and fluffy tandoor-baked naan, brushed with melted butter for a rich, delicious finish.

\$4.50



Sides

Freshly baked to order in our traditional clay oven and brushed with butter

Mint Sauce

\$3.00

Tamarind Sauce

\$3.00

Mango Sauce

\$3.00

Sliced Onion

\$3.00

Pickled Onion

\$3.00

Plain Yogurt

\$4.00

Mixed Veg Raita
Creamy yogurt mixed with finely chopped cucumber and carrots, fresh herbs, lightly seasoned with roasted cumin and spice

\$6.00

Papadum (2 pcs)
Crispy, light and savoury lentil wafers, perfectly roasted for a classic crunch.

\$4.00

Mixed Pickle
A tangy and spicy Indian-style pickle made with a traditional blend of mixed vegetables, and aromatic spices.

\$3.00



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Refreshing Beverages

Refreshing drinks made fresh to complement your meal.

Fresh Lemonade	\$5.00
Freshly squeezed lemons blended with chilled water and a hint of sweetness.	
Blueberry Lemonade	\$6.00
Refreshing lemonade infused with sweet blueberry syrup.	
Rose Lemonade	\$6.00
A refreshing blend of zesty lemon and delicate rose flavour syrup served chilled f or a sweet, floral finish.	
Mango Paradise	\$7.00
A refreshing tropical drink made with real mango, creamy coconut milk, rich cream, and ice, blended until smooth and refreshing.	
Sweet Lassi	\$6.00
A traditional yogurt drink blended until smooth and lightly sweetened.	
Salted Lassi	\$6.00
Refreshing yogurt drink seasoned with salt and roasted cumin powder.	
Orange Juice	\$4.00
orange juice served chilled.	
Apple Juice	\$4.00
Apple juice served chilled.	
Soft Drinks (Pop)	\$3.50
Choose from a selection of Coca-Cola products.	



Hot Drinks

Indian Masala Chai Tea	\$3.50
Classic Indian milk tea infused with cardamom, ginger, and warming spices.	
Coffee	\$3.00



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Desserts

Delissimo Shahi Angoori Rasmalai

\$7.00

Soft cottage cheese dumplings soaked in chilled cardamom milk and garnished with nuts.

Lava Cake with Ice Cream

\$11.00

Warm chocolate lava cake served with vanilla ice cream.

Sticky Toffee Pudding with Ice Cream

\$11.00

Moist sticky toffee pudding served with vanilla ice cream.

Gulab Jamun (2pcs)

\$6.00

Soft, melt-in-your-mouth milk dumplings soaked in fragrant cardamom-infused sugar syrup.

Vanilla Ice Cream

\$5.00

Creamy, smooth vanilla ice cream with a rich, classic flavour.



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