

FREE

DELIVERY

WITHIN 3 MILES ON
ORDERS OVER £10

OR

10% DISCOUNT

IF YOU COLLECT

TRY OUR
MEAL DEALS

MEAL FOR TWO

£19⁹⁰

SAVE UP TO £11.70

----- 2x POPPADOMS & DIPS -----
----- 1x PORTION OF BHAJIS -----
--- 1x PORTION OF CHICKEN TIKKA ---
----- 2x MAINS OF YOUR CHOICE* -----
----- 1x PILAU RICE & 1x NAAN -----

FAMILY FEAST FOR 4

£38

SAVE UP TO £27.20

----- 4x POPPADOMS & DIPS -----
----- 2x PORTIONS OF BHAJIS -----
-- 2x PORTIONS OF CHICKEN TIKKA --
----- 4x MAINS OF YOUR CHOICE* -----
----- 2x PILAU RICE & 2x NAAN -----
----- 1.5ltr BOTTLE OF SOFT DRINK -----

* Please note for all meal deals there is a £3.50 supplement on certain dishes. Collection discount doesn't apply.

the delhi

A GREAT BRITISH
CURRY HOUSE

TO ORDER OR BOOK A TABLE:

0121 705 1020

www.thedelhi.com

FIND US AT 678 WARWICK
ROAD, SOLIHULL, B91 3DX

OPEN SUN-THUR 5PM-12AM, FRI-SAT 5PM-1.30AM

STARTERS AND APPETISERS:

APPETISERS

Paneer tikka sashlik 5.50

Cottage cheese cubes smothered in tandoori paste, baked in tandoor

V Me Da GF

Chilli turmeric salmon
tikka 5.50

Fillet of farmed salmon, marinated with kashmiri paste, chilli, turmeric & baked in tandoor

Me GF

Punjabi mutton chops 5.90

Two day papaya, yoghurt & roasted spice tenderised front chops, baked slow in tandoor

Me GF

Hara bara kebab 4.90

Spiced lentils, chickpeas, potato & spinach rolled in a leavened bread

V Me

Chicken tikka & garlic
mushrooms 4.90

Pan-fried with fresh garlic, coriander, mixed spices, onions and pepper julienned

GF Da

King prawn pakoras 6.50

Fresh water jumbo prawns, covered in spiced batter, fried to perfection

Me Eg

Naga chicken wings 3.90

Marinated, baked in tandoor then stir fried with naga spices

H GF Da

Mutton tikka sashlik 5.50

Marinated for two days & slow cooked in tandoor with peppers & onion shards

Me GF

POPPADOMS

Spicy or plain 0.60
Dips 0.60*

*Choose from mint, onion salad or mango chutney

SHARERS

Perfect for two to share.

Enjoy our chefs selection of flavours from around Indian subcontinent. All served with fresh salad & mint yoghurt.

Sizzling tandoori bites 9.90

Chicken tikka sashlik, mutton chops, tandoori king prawns

GF Da

Sabajee tiffin 6.90

Vegetable samosas, aubergine pakoras, onion bhajis

V Eg

CLASSIC STARTERS

Sheek kebab 3.90

Minced lamb & chicken mixed with herbs & spices formed on a skewer & baked in tandoor

GF Eg

Onion bhajis 3.50

Traditional all time favourite

Eg

Vegetable samosas 3.50

Filo pastry filled with vegetables fried crispy

V

Chicken Tikka 3.90

Tender chargrilled spiced breast chunks

GF Da

Tandoori king prawns 5.90

Jumbo prawns marinated in natural herbs & roasted in clay oven

GF Da

Lamb Samosas 3.70

Filo pastry filled with minced lamb & peas fried golden

Tandoori chicken 4.50

On the bone, marinated with mustard & tandoori herbs baked in clay oven

GF Da

Spicy prawn on puree 5.00

Stir-fried prawns & vegetables served on a fried yoghurt bread

Da Eg

Chicken Tikka puree 5.50

Diced tikka, sweet & sour flavour, served on a yoghurt bread

Da

Chilli chicken pakoras 4.50

Deep fried golden

H Eg

THE DELHI MAIN EVENT:



BANGLADESHI BABOUCHI

GF All gluten free

Bengal chicken jhall 7.95

A Bengali version of a Jalfrezi, diced pieces of marinated chicken, slow cooked in a very hot tangy sauce, flavoured with naga chilli **VH**

Bengal fish bhuna 9.95

Served in every Bengali house. Pan-fried seabass served on a bed of stewed turmeric caulilies **Me**

Sabajee jalfrezi 6.95

Mixed veg cooked in a very hot onion sauce **H Vg**

Spicy chicken korma 7.50

Spicier version of the ever popular korma **Me Nu Da**

Lamb shatkora bhuna 7.95

Prepared with bitter lemon & curry paste. A Brick Lane favourite! **Me**

Spinach & pumpkin curry 6.95

The ultimate Bengali home comfort food. Turmeric spiced squash chunks, garden spinach tossed with toasted garlic and cooked in a rich gravy **Me Vg**

Bengali mutton korma 8.50

Stewed for hours, with sweet onions, bay leaves & Mum's magic fragrant spices **Mi Nu Da**

Mutton garlic masala 8.50

Bangladeshi railway workers favourite! Tender mutton leg meat slow cooked in a dark rich garlic pickle sauce **Me**

Chicken & mango curry 7.90

Free-range chicken breast, korma paste, turmeric and fresh mango chunks as the base for this mild, Indian spice-pot **Mi**

Salmon dupiaza 10.90

Turmeric fried chunks, red chilli paste & two sweet onions **H**

Naga mixed masala 10.90

Tandoori king prawn and mixed meats cooked bhuna style with seriously hot Naga Viper chilli paste **VH**

THE INDIAN CHEF

GF All gluten free

Butter chicken 7.50

Our cookery class favourite. Tikka Masala doesn't exist in India but this is the real deal **Mi Da**

Lamb lasan spinach 7.95

Lasan meaning garlic, pan-fried & blended together with garden spinach & tender lamb chunks **Me**

Paneer tikka lassan chilli 7.50

A vegetarian heaven. Tandoori baked cottage cheese fired up with garlic & green chillies, packed into a hot sauce **H V Da**

Punjabi chicken 8.50

One of our favourites: sliced breast of tandoori chicken, minced lamb, chilli, tomatoes, smothered with spices topped with coriander **Me Da**

Lamb & pumpkin dansak 7.95

Straight from the Gujarat. Tender lamb, spiced butternut squash and lemon, slow cooked in a thick madras hot lentil gravy. Perfect with 2 chapatis **H**

Gunpowder chicken curry 7.90

Tender cutlets of chicken breast cooked in a ballistic array of spices, producing a rich hot dark sauce. Utterly addictive **H**

Pumpkin, chickpea and coconut curry 6.95

Goan-style. Twice cooked butternut squash, mixed with curry leaves, coconut milk and soft chickpeas **H Vg**

Goan mutton malabar 8.50

Melt in mouth mutton leg meat, red chilli, toasted coconut, dark curry paste, curry leaves and a smooth sauce **H**

Mutton chop Hyderabad 10.95

Served in the Sultan's kitchen. Tender papaya marinated chops, ground pistachios, currys leaves in a rich thick sauce **Me Nu**

Goan seabass curry 9.95

On the beach. Boneless market seabass fillet simmered in a highly fragrant, fiery, tangy, sweet coconut sauce. With curry leaves, ginger, coriander & dried red chillies **VH**

King prawn saagor 10.90

Off the shell jumbo prawns, tangled with golden cottage cheese & garden spinach. Topped with shredded mature cheddar **Me Da**

Delhi mix biryani 10.90

Served with veg sauce or tarka dhal. For the one who wants it all. Chicken, lamb, prawns & mushroom wok-fried with spiced turmeric pilau rice & topped with an Indian omelette. Bon appetit! **Me**

King prawn with mango garlic 10.50

A slightly hot, sweet and sour dish flavoured with fresh mango and garlic sauce **Me**

BORN IN BIRMINGHAM

GF All gluten free

Spicy chicken tikka masala balti 7.95

Delhi's special & Britain's favourite dish, simply spiced up with chilli & ground spices **Me Nu Da**

Garlic achari chicken balti 7.50

Balti Triangle favourite & one of our 'must-try' curries **H**

Keema aloo peas balti 6.95

Succulent ground lamb, roast cumin, cloves, peas, cinnamon, potatoes, tomatoes & pulses simmered to create a rich & heady dish **Me Eg**

Lamb with ladies fingers 7.95

Tender leg meat, spicy okra, plum tomatoes & ground spices cooked for hours, finished with coriander **Me**

Chicken dhal saag balti 7.50

Breast chunks, cooked in a korai with red lentils & garlic tempered garden spinach **Me**

Chicken tikka, potato and mushroom balti 8.50

Fourteen years and still a favourite! **Me Da**

Chicken tikka tawa (with vegetables) 7.95 (with prawns) 8.50

From the western frontiers, cooked in griddle 'Tawa' dish, bursting with sweet, creamy & tangy chilli flavours **Mi Da**

BRITISH INDIAN KITCHEN

Recognised by everyone & enjoyed by generations.

GF All gluten free

Choose your meat

Vegetables **V** 6.95

Chicken 7.50

Lamb 7.95

Prawns 7.50

King prawns 9.90

Chicken Tikka **Da** 7.90

Mixed (Chicken, lamb, prawn, mushroom) 9.90

Choose your sauce

Bhuna **Me**

Balti **Me**

Dupiaza **Me**

Korma **Nu Da Mi**

Tikka Masala **Nu Da Mi**
(standard with chicken tikka)

Rogon Josh **Me**

Saagwala **Me**

Biryani (£1 extra) **Me**

Dansak **H**

Jalfrezi **H**

(standard with chicken tikka)

Madras **H**

Makhni **Mi Da**

Pathia **H**

VINDALOO **VH**

Chilli & Garlic **H**

TANDOORI

(Low fat, low carbs & gluten free) **GF**

The following tandoori baked dishes are low in fat & carbs as they are marinated to tender & baked in the oven without the use of oils, ghee or butter. Perfect if you are a gymmer, jogger or an all round health freak. Served with fresh greens & chutneys.

Sheek kebab **Eg** (4 pieces) **6.90**

Rajastani mutton chops **Da** **11.90**

Tandoori king prawn **Da** **10.90**

Mix grill **Da Eg** **13.90**

(Sheek kebab, chicken tikka, chicken wings, tandoori chicken, king prawn, mutton chop)

Chicken tikka **Da** **7.00** (sashlik +0.50)

Tandoori chicken (half) **Da** **7.90**

ON THE SIDE:

CARBS

Naan **1.90** **V Eg Da**

Tandoori Roti **1.90** **Vg**

Elephant brand Chapati **1.50** **Vg**

Paratha **2.90** **V**

Keema naan **3.90** **Da Eg**

Cheese naan **2.90** **V Da Eg**

Coriander red onion naan **2.90** **V Da Eg**

Peshwari naan **3.90** **V Da Eg**

Garlic naan **2.90** **V Da Eg**

Turmeric pilau rice **2.90** **GF**

Onion fried rice **2.90** **GF**

Boiled rice **2.70** **GF**

Garlic & chill rice **3.50** **GF**

Mushroom fried rice **3.50** **GF**

Egg fried rice **3.50** **GF Eg**

Lemon coriander rice **3.50** **GF**

Chicken tikka wrap

4.50 **Me Da**

LITTLE DISHES

GF All gluten free

Spicy okra **4.75** **H Vg**

Saag aloo **4.75** **Me Vg**

Spicy dhal saag **4.75** **Me Vg**

Aloo gobi **4.75** **Me Vg**

Bombay aloo **4.75** **H Vg**

Peas paneer **5.45** **Me V Da**

Tarka dhal **4.50** **Me Vg**

Chips **1.50**

Spicy chips **1.90** **Me**

ALLERGEN INFORMATION

Mi Mild **Me** Medium **H** Hot (like a Madras) **VH** Very Hot (like a Vindaloo) **V** Vegetarian **Vg** Vegan **Da** Contains dairy **Eg** Contains eggs **Nu** Contains Nuts **GF** Gluten free