



**the
delhi**

DINE-IN MENU

STARTERS

Poppadoms 0.9

Chutney Tray 2.4

(Onion salsa, mango chutney & yoghurt dip)

✓ Veg samosas 3.9

✓ Onion bhajies 4.3

✓ Paneer tikka shashlik 4.9

✓ Channa on puree 5.9

Tandoori king prawns 5.9

King prawn pakoras 5.9

Tandoori salmon 5.7

Chicken tikka 4.9

Naga chicken wings 5.3

Tandoori chicken 5.5

Chicken pakoras 4.9

Punjabi mutton chops 6.5

Sheek kebab 5.5

CLASSIC CURRIES

Choose your 'filling':

Vegetables 9.5

Paneer 9.9

Chicken 10.9

Lamb 11.9

Prawns 10.9

Mutton 12.9

King prawns 14.9

Salmon 13.9

Fish (Pangas) 12.9

Mixed 14.9

[Chicken, Lamb, Prawns & Mushrooms]

Choose your sauce:

Saagwala

Balti

Rogan Josh

Tikka Masala

Chilli & Garlic

Biryani *[£2 EXTRA]*

Jalfrezi

Dansak

Pathia

Korma

Madras

Vindaloo

Bhuna

TANDOORI

Marinated in tandoori spices and grilled in our Tandoori oven. (All served with green salad and Yoghurt Dip)

Chicken tikka 11.9

Tandoori mixed grill 16.9

Sheek kebab, tandoori chicken, mutton chop, chicken tikka, chicken wing and king prawn.

Half tandoori chicken 11.9

Rajastani mutton chops 14.9

Chicken tikka shashlik 12.5

Paneer tikka shashlik 9.9

BOMBAY BIRYANIS

Spiced with Bombay biryani spices, onions, chillies and fused with Tilda basmati rice. Served with a choice of dal or veg sauce

Desi chicken biryani 14.9

Desi vegetable biryani 12.9

Desi mutton biryani 15.9

Desi king prawn biryani 16.9

DELHI SPECIALS

Meat-free curries

V Dum aloo butter masala 9.5

Soft chunks of potatoes simmered in a spicy, creamy tomato-onion and butter gravy.

VG Chana lasan spinach 9.5

Chickpeas, garlic & spinach in a medium spiced sauce, garnished with dried garlic and coriander.

V Paneer butter masala 9.9

Chunks of paneer simmered in a spicy, creamy tomato-onion and butter gravy.

V Garlic achari paneer balti 9.9

Chunks of paneer fired up with pickled garlic & fresh herbs in a slightly hot balti sauce.

VG Pumpkin, chickpea, coconut curry 9.5

Soft butternut, curry leaves, tempered red chillies, spicy coconut milk and soft chickpeas.

Chicken curries

Naga chilli chicken 10.9

Tender chicken breast, green chillies, ginger, garlic, cooked in a spicy Naga chilli bhuna sauce.

Butter chicken 10.9

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

Gunpowder chicken 10.9

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

Chicken tikka tawa 12.9

Prepared in a griddle 'Tawa' dish, bursting with sweet, creamy & tangy chilli flavours.

Add Vegetables 13.9 – or – **Add Prawns 14.9**

Lamb & Mutton curries

Mutton garlic masala 12.9

Tender mutton leg cooked slightly hot in a rich gravy with ground mixed spices, garlic oil, pickled garlic, and coriander.

Mutton malabar 12.9

A hot feisty Goan curry with toasted coconut, curry leaves, dried red chillies, mixed spices in a smooth coconut milk gravy.

Kosha mutton curry 12.9

Description Bengali special - slow cooked tender mutton leg, toasted chilli, coconut garam masala cooked in a rich browned onion & potato gravy.

Seafood curries

Goan king prawn curry 15.9

Cooked with curry leaves, coconut 2 ways, Naga chilli, ginger & lemon, potatoes and tomato - onion gravy.

Bengal fish bhuna 12.9

Pan-fried, marinated Pangas fillets cooked in a gently spiced bed of cauliflower curry.

King prawn mango garlic 14.9

King prawns cooked in gravy with mixed spices, onion, ground garlic and mango.

Salmon chilli garlic 13.9

Scottish salmon chunks, green chillies, fried garlic & roasted herbs. Cooked in a spicy gravy.

King prawn sagor 15.9

Spinach, chunks of paneer cooked with ground spices in a brown onion-tomato gravy, topped with cheese.

Punjabi murgh masala 13.5

Sliced breast of tandoori chicken, minced lamb, chilli, tomatoes, smothered with spices & coriander. Served sizzling on a 'Tawa' dish.

Spicy chicken tikka masala balti 11.5

Britain's favourite 'Tikka Masala' simply spiced up with chilli & ground spices. Contains nuts & cream.

Garlic achari chicken balti 10.9

Cooked in a slightly hot strength sauce with fresh herbs, spices and pickled garlic.

Mango chicken curry 10.9

Served medium with ginger & garlic, ground mixed spices, juicy mangoes and fresh coriander.

Lamb lassan spinach 11.9

Cooked with garlic and spinach in a slightly hot sauce, garnished with fresh dried garlic & coriander.

Lamb passanda 11.9

Slow cooked lamb smothered in a mild creamy, nutty yet deeply flavoursome aromatic sauce.

Lamb pumpkin dansak 11.9

Spiced sweet butternut squash, cooked with lentils and lemon juice in a hot gravy.

Keema aloo peas balti 10.5

Ground lamb, roast cumin, cloves, peas, potatoes, simmered to create a rich & heady dish.

SIDES

Chips 2.0

Spicy chips 2.5

Peas paneer 6.5

Bombay aloo 5.5

Saag aloo 5.5

Spicy dhal saag 5.5

Tarka dhal 5.0

Aloo gobi 5.5

Saag paneer 6.5

Bindi bhaji 5.5

RICE

Steamed rice 4.0

Mushroom rice 4.9

Pilau rice 4.5

Egg rice 4.9

Lemon coriander rice 4.9

Fried rice 4.5

Coconut rice 4.9

BREADS

Plain naan 2.9

Keema naan 4.5

Garlic naan 3.7

Peshwari naan 4.5

Cheese naan 3.7

Garlic & coriander naan 3.9

Coriander & red onion naan 3.9

Chapatti 1.9

Tandoori roti 2.5

DISH DASH DINING

Any
Starter

Any
Curry

Any
Rice *or* **Bread**

£18.95

PRICE PER PERSON. SURCHARGE ON SEAFOOD, BIRYANIS, LAMB CHOPS, MIXED GRILLS AND MIXED DISHES.