

featuring  
exciting  
**NEW**  
dishes

the  
**delhi**<sup>TM</sup>

Restaurant Solihull

a little taste of... *India*

Café - Restaurant - Take Away

0121 705 1020  
www.thedelhi.com

Welcome to...

"Solihull's  
best kept  
secret"

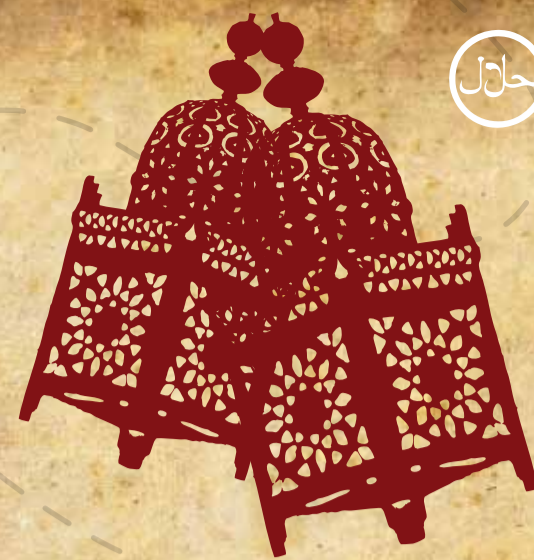
At the Delhi we strive to provide a unique experience in eating, bringing you authentic Indian cuisine, reliving the days of the Old East and embracing the new flavours of the West.

We've even introduced several exciting **NEW dishes**, inspired by some of the amazing modern street-foods of Delhi and the many diverse regional flavours served up across India.

Our success is testimony to the exquisite presentation of our food, which is meticulously prepared by **AWARD-WINNING CHEFS** in our **OPEN KITCHEN** using only the freshest ingredients.

Whether you eat in, take out or use our **FREE delivery** service, we hope it is an experience you will long remember and visit us again and again.

**Maz Rahman**  
Director and Chef



Download  
this menu  
to your  
phone:



**FREE DELIVERY**

within a 3 mile radius  
on orders over £10.

**10% DISCOUNT**

on all  
collections.

**APPETISERS:**

*To share:*

- Vegetable Tiffin** <sup>V</sup> £4.50  
Vegetable samosas, onion bhajis & battered aubergines
- Delhi bites** <sup>NEW</sup> £4.90  
Spicy wings, vegetable samosas & chicken shashliks
- Tandoori bites** £6.50  
Two lamb chops, two chicken tikka & two tandoori king prawns
- Tikka Combo** <sup>NEW</sup> £5.50  
Diced chicken tikka, lamb tikka and spicy wings

*Lamb & Chicken*

- Spicy Chicken wings** £2.90  
Marinated chicken wings cooked in a clay oven
- Sheek kebab** £2.90  
Minced lamb mixed with fresh herbs & spices formed on a skewer cooked in the tandoor

- Lamb Reshmi kebab** <sup>NEW</sup> £3.20  
Pan-fried marinated minced lamb, coated with fried egg
- Tandoori chicken** £3.60  
Chicken on the bone marinated in mustard & traditional spices, cooked in a clay oven
- Chicken Tikka & garlic mushrooms** £3.60  
A truly tantalising pan fried starter with a hint of chilli
- Chicken Tikka puree** £3.60  
Diced chicken tikka, sweet & sour flavour, served on yoghurt bread
- Punjabi lamb chops** £3.90  
Tender lamb chops marinated in spices & cooked in the tandoor
- Chilli Chicken Pakoras** <sup>NEW</sup> £3.60  
Spicy chicken with chilli & ginger coated with besan and fried until golden
- Imli Imli** £3.60  
Hot sweet & sour chicken, lamb & pan fried prawns served on crispy lettuce with a medley of sauces
- Lamb or Chicken shashlick** £3.20  
Marinated in shashlik herbs served with capsicums & onion wedges

- Chicken pakoras** £2.90  
Diced pieces of chicken breast, marinated in spicy batter, fried until crisp
- Chicken or Lamb Tikka** £2.90  
Chargrilled pieces of marinated chicken or lamb
- Lamb Samosas** £2.90  
Spiced minced lamb wrapped in golden filo pastry

*Vegetarian*

- Desi Chana Puree** <sup>V NEW</sup> £3.60  
Spicy chickpeas bhuna served on batwa bread
- Vegetable samosas** <sup>V</sup> £2.90  
Spicy vegetable samosa triangles
- Hara kebab** <sup>V</sup> £3.60  
Stir fried chick peas, lentil, spinach & potato, wrapped in batwa bread
- Mumbai Chana Chat** <sup>V NEW</sup> £3.20  
Chickpeas stir-fried with cucumber and tomato, flavoured with Chat Masala and fresh coriander
- Onion bhajees** <sup>V</sup> £2.50  
The traditional all time favourite

- Crispy Vegetable pakoras** <sup>V</sup> £2.90  
Mixed vegetables marinated in spicy batter and cooked until golden brown

*Seafood*

- Pan fried sea bass** £3.70  
Fillet of sea bass coated in herbs & spices
- Peri peri crab in batwa bread** £3.70  
Peri peri crab meat tossed together with crunchy pepper juliennes
- Tandoori king prawns** £3.90  
Jumbo prawns marinated in natural herbs roasted in the clay oven
- Goan Masala Fish** <sup>NEW</sup> £3.50  
Fillets of pankash coated with tandoori spices and pan-fried crispy

*To order or  
reserve a table:  
Call 0121 705 1020*

**DELHI SPECIALITY MAINS:**

*Seafood*

- Goan Fish on Madras Sauce** <sup>NEW</sup> £6.90  
Pan-fried pankash marinated in a traditional recipe and served on a spicy madras sauce
- Tandoori king prawn Sagor** £7.90  
Tandoor baked succulent king prawns blended with South Indian spices added with chunks of paneer & spinach, finished with cheese & coriander topping
- King Prawns in mango & garlic sauce** £7.90  
A slightly hot, sweet & sour dish flavoured with a fresh mango and garlic sauce
- King Prawn Chilli Garlic** <sup>NEW</sup> £7.90  
Pan-fried king prawns in a hot & spicy garlic & fresh chilli bhuna
- Bengal fish bhuna** <sup>NEW</sup> £7.90  
A Bangladeshi speciality, pan fried sea bass cooked home-style with tumeric, chilli & mustard seeds served on a cauliflower bhuna
- King Prawn Sarisha** £7.90  
Pan fried king prawns served on a tempered mustard seed sauce

*Lamb*

- Lamb Lissan Spinach** <sup>NEW</sup> £5.90  
Tender lamb cooked with garlic and spinach in a slightly hot sauce, garnished with fresh ginger and coriander
- Bandami Lamb** £5.50  
Tender pieces of lamb simmered in mint & jaggery, finished with whipped yoghurt & lemon dressing

- Hot & spicy Lamb with Potato straws** £5.90  
Lamb prepared in a hot & spicy bhuna sauce garnished with crispy potato straws
- Lamb Chilli Garlic** £5.50  
Tender lamb in a hot & spicy garlic & fresh chilli bhuna
- Lamb in South Indian spices** £5.90  
Slow cooked chunks of lamb in a sauce flavoured with coconut, curry leaves & South Indian spices
- Lamb Morchi** £5.50  
Tender lamb with garam masala, bullet chillies & dozens of spices, hot enough to convince anybody that up-market does not mean bland
- Lamb Chop Hyderabad** <sup>NEW</sup> £6.50  
A rich dish of marinated lamb chops, flavoured with ground cashew nuts, curry leaves & garam masala paste finished with fresh coriander
- Lamb Sookha Bhoona** £5.90  
Lamb off the bone cooked on a karahi packed with tomatoes, onions, garlic, ginger & chopped bullet chilli blended with North Indian spices & fresh coriander
- Madras pepper lamb** £5.90  
Tender pieces of lamb with accents of curry leaves & fresh red pepper cooked in a madras sauce
- Lamb Rezalah** £5.90  
Spicy lamb, flavoured with a fusion of sliced onions, red peppers, in a slightly hot spicy mince bhuna.
- Lamb Tikka Karahi** £5.90  
Tandoori baked chunks of lamb cooked with shashlik onions and peppers in a spicy fenugreek sauce

*Chicken*

- Chicken Ishtew** £5.90  
Tender pieces of diced chicken stewed in sweet chilli & cream sauce together with seasonal vegetables
- Chicken Ceylon** <sup>NEW</sup> £5.90  
Proud to revive an old Sri Lankan dish, slightly hot to taste, cooked with coconut and a hint of lemon
- Spicy Chicken Tikka Masala Balti** £5.90  
A spicier version of the ever popular traditional Chicken Tikka Masala
- Chicken Makhani** £5.90  
Chicken Tikka in a creamy tomato & fenugreek sauce
- Chicken Tamarind** £5.90  
A blend of South Indian spices fused in a smooth sweet & sour tamarind sauce
- Chicken Jhal** £5.90  
A Bengali version of a Jalfrezi, diced pieces of marinated chicken, slow cooked in a hot tangy sauce, flavoured with bell peppers
- Chicken Jalfrezi** £5.50  
A slightly hot dish cooked together in a frenzy of onions & peppers with a dozen spices, garnished with chilli, crispy onions & green herbs
- Punjabi chicken** £5.90  
Tandoori chicken breast marinated in an array of whole spices, sliced and served in a slightly hot spicy mince bhuna
- Chicken Tikka Chilli Garlic** £5.50  
Tandoori baked chicken pieces in a hot & spicy garlic & fresh chilli bhuna

- Chicken Tikka in butter sauce** £5.90  
Punjabi dish - pieces of chicken cooked in a light butter sauce
- Chicken Tikka Karahi** £5.90  
Tandoori baked chunks of chicken cooked with shashlik onions and peppers in a spicy fenugreek sauce
- Chicken Dhal Spinach** £5.90  
Spicy chicken cooked with fresh lentils and spinach in a slightly hot sauce, garnished with fresh ginger
- Chicken Akbari** £5.90  
A bhuna dish with a hint of cream and garnished with spicy mushrooms & aubergines
- Chicken Sharisha** £5.90  
Spicy chicken served in a tempered mustard seed sauce
- Spicy Chicken Korma** <sup>NEW</sup> £5.90  
A spicier version of the traditional korma dish. Spicy enough to please all fuller flavoured curry enthusiasts!
- South Indian Chicken** £5.90  
Tender fillet of chicken cooked with curry leaves, coconut & green beans, flavoured with a ginger & garlic sauce
- Chicken Tikka Kulchan** £5.90  
A North Indian version of the ever popular chicken Tikka masala



*Turn over  
for more >*

## 'Old Favourites...!'

Our selection of 'old favourites' these dishes are recognised by everyone & have been enjoyed by generations of Indian food lovers.

Fresh vegetables ✓	£4.90
Chicken or Lamb	£5.50
Prawns	£5.50
Tikka Chicken or Lamb	£5.90
King prawns	£7.90

### Bhuna

Thoroughly garnished with onion, capsicum & tomato with a touch of selected spices

### Pathia

A popular dish cooked in a slightly hot sauce producing a hot & sour taste

### Dopiazza

Prepared with chopped green pepper & a mix of fresh braised onions, hot to taste

### Sagawala

Cooked with fresh spinach, a touch of garlic & spices, a medium strength dish, finished delicately

### Tikka Masala

Succulent pieces of chicken tikka cooked in a smooth masala sauce

### Rogon Josh

Robustly spiced dish, stewed with tomatoes, melon seeds, herbs & spices. A classic dish.

### Dhansak

Cooked with lentils, pineapple, herbs & spices, a touch of red pepper, producing a hot, sweet & sour taste

### Madras

Hot curry prepared with ginger, garlic and tomato

### Vindaloo

Hotter than a madras, prepared with naga pickle and potatoes

### Korma

Mildly spiced with ground almonds & cream

## Baltis

A very popular dish created in the Midlands. The combination of herbs & spices make this dish deliciously spicy, garnished with onions, tomatoes & a generous amount of coriander.

Chicken or Lamb	£5.60
Prawn	£5.60
Chicken Tikka	£5.90
Vegetable ✓	£5.20
Chicken, prawn & mushroom	£6.50
Chicken Tikka, potato & mushroom	£6.50
Chicken Tikka & lamb Tikka	£6.50
King prawn	£7.90

## Tawas

A traditional dish from the western frontiers. This dish is named after the griddle-like 'tawa' plate it's cooked on. Slightly hot & spicy bursting with sweet & tangy chilli flavours.

Chicken Tikka & Prawn	£6.50
Chicken Tikka & Lamb Tikka	£6.50
Chicken Tikka & Vegetable	£6.50
Mixed vegetable ✓	£5.90

## Mixed Dishes

### Jalfrezi Mix

Chicken Tikka, lamb Tikka, prawn & mushroom, cooked together in a frenzy of onions & green peppers with a dozen spices, garnished with chilli, crispy onions & green herbs

### Mix Chilli Garlic NEW

Chicken, lamb, prawns and mushrooms, cooked in a fresh chilli garlic sauce

### Jaipuri Mix

Chicken, lamb & mushroom, baked in the tandoor mixed together with green & red peppers in a slightly hot, tangy sweet & sour sauce

## Biryanis

Wok fried saffron rice cooked with your choice of meat or vegetables in ghee (clarified butter), with delicate herbs & spices complemented with a fresh vegetable sauce or Tarka Dhal

Lamb or Chicken	£5.90
Prawn	£5.90
King prawn	£8.90
Vegetable ✓	£5.50
Lamb Tikka	£6.50
Chicken Tikka	£6.50
Delhi special - chicken, lamb & prawn	£6.90
Tandoori mix chicken tikka & lamb tikka	£6.90

## 'Add a little extra!'

Listed ingredients can be added to any of your chosen dishes.

Tomatoes	£0.60
Coriander	£0.60
Potatoes	£0.60
Chana (chick peas)	£0.60
Cauliflower	£0.60
Spinach	£0.60
Mushrooms	£0.60
Prawns	£2.00
Chicken	£2.00
Lamb	£2.00
Chicken or Lamb Tikka	£2.50
King prawns	£3.00

## Vegetarian ✓

As a side dish: £3.50  
As a main: £4.90

**Paneer makhni NEW**  
Cottage cheese cubes cooked in a sweet fenugreek sauce

**Spicy okra**  
Pan-fried & cooked with sautéed onions, peppers and tomatoes, flavoured with chilli & garlic

**Mixed vegetable bhajee NEW**  
Selected vegetables cooked in a dry bhuna sauce

**Tarka dhal**  
Lentils garnished with fried garlic

**Hot & spicy Bombay Aloo**

**Aubergine bhuna**

**Peas paneer NEW**  
Garden peas cooked with cottage cheese in a bhuna sauce

**Saag Aloo**  
Potato and spinach flavoured with garlic

**Saag bhajee**  
Spinach stir fry, a simple home-style dish

**Lassan saag paneer NEW**  
Cottage cheese cubes in a spinach and garlic sauce

**Aloo gobi**  
Cauliflower & potatoes. Classic favourite

**Spicy dhal spinach**  
Lentils & spinach fried with onion, chilli & light spices

## One-to-one Indian Cookery Classes at the Delhi

Experience how to cook real Indian food step by step with our award winning chef in the Delhi kitchen. See website for details.

## Rice

Mushroom fried rice	£2.50
Fried chicken Tikka with pilau rice	£2.50
Bangla rice (chicken Tikka & prawns pilau)	£2.90
Basmati pilau rice	£2.50
Steamed rice	£2.50
Spicy Mushroom pilau rice	£2.50
Egg fried rice	£2.50
Chicken & egg rice	£2.50
Garlic & chilli rice	£2.50
Lemon & coriander rice	£2.50
Saag pilau (spinach)	£2.50
Fruity pilau rice	£2.50

## Breads

Coriander & red onion naan	£1.90
Garlic & coriander naan	£1.90
Keema naan	£2.00
Plain naan	£1.50
Peshwari naan	£1.90
Garlic naan	£1.90
Garlic & chilli naan	£2.00
Keema garlic & cheese naan	£2.90
Cheese naan	£2.00
Chilli naan	£1.90
Kulcha naan	£1.90
Chapatti	£1.20
Tandoori roti	£1.50
Paratha	£2.00

## Sundries

Chips	£1.50
Fresh salad	£1.50
Popadoms (spicy or plain)	£0.50
Pickle tray (onion salad, mango chutney & mint sauce)	£1.50

## Wraps

Keema Naan wrap <small>NEW</small>	£4.50
Chicken Tikka wrap	£4.50
Sheek kebab wrap	£4.50
Lamb Tikka wrap	£4.50

**Please note:**  
Some products may contain nuts, please ask for details.

## Drinks

### Wine

House White	£11.95
House Red	£11.95
House Rosé	£11.95
Pinot Grigio, Terre Del Noce	£13.95
Crianza Rioja, El Coto	£16.95

### Beers and Speciality Drinks

Cobra Beer - Indian 330ml	£2.95
Tiger Beer - Singapore 330ml	£2.95
Budweiser 330ml	£2.95
Magners 330ml	£2.95
Old Speckled Hen 500ml	£3.95

### Soft Drinks

Still & Sparkling Mineral Water 330ml	£1.95
Coke / Diet Coke 1.5ltr	£2.50
Lemonade 1.5ltr	£2.50

Find our  
**Meal Deals**  
online at:



the  
**delhi.com**  
a little taste of... India



## Where to find us:

We can be found at:

**678 Warwick Road, Solihull  
West Midlands, B91 3DX**

Our restaurant sits between the Metro Bar and the Saddler's Arms, and is within walking distance of Solihull town centre, St John's Hotel, the new Premier Inn, Holiday Inn and Ramada Hotel.



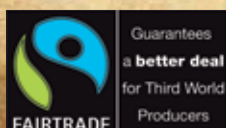
We have **parking available** at the rear of the restaurant (accessible via the road at the side of us).

## Opening hours:

**Sunday to Thursday 5pm - 12am  
Friday to Saturday 5pm - 2am**

[www.thedelhi.com](http://www.thedelhi.com)

**FREE DELIVERY**  
To order call us on: 0121 705 1020



The Delhi endeavors to use ingredients supplied by vendors of Fair Trade produce

To order or book a table:  
**Call 0121 705 1020**