DELHI DELHI

DINE IN. DRINK UP. STAY A WHILE

TO START & SHARE

POPPADUMS 10
With Chutneys

ONION BHAJI 14
Sliced onions stirred in chickpea flour batter and deep fried

VEGE SAMOSA 14
Triangular pastry filled with potatoes and peas, subtly flavoured with spices

DRUMS OF HEAVEN 18
Fried Chicken Nibble served with spicy schezwan sauce

HARA BHARA KEBAB 16
Vegeterian patty made with spinach, potatoes, peas, spices and herbs

VEG MANCHURIAN 21
Mix vegetable ginger balls tossed in tasty and tangy sauce

CHILLI CHICKEN 24
oneless pieces of chicken marinated and sauteed with soy sauce

CHICKEN TIKKA 24
Tender Morsels of boneless chicken marinated overnight & smoke roasted in Tandoor oven

TANDOORI CHICKEN 25
Tender chicken marinated in traditional spices and yoghurt, roasted and served with mint sauce

BLACK PEPPER TIKKA 25
Boneless tender chicken pieces marinated overnight in fresh yogurt, mint, coriander

FISH TIKKA 24
Market fish marinated in ginger-garlic paste, lemon juice, and aromatic spices

PANEER TIKKA 24
Cubes of cottage cheese marinated in spices and grilled in the tandoor oven

SEEKH KEBAB 25
Minced lamb, garam masala, fresh herbs, ground chillies, served with mint chutney

MIX PLATTER 35
Samosa, Hara bhara kebab, Chicken Tikka, lamb sheekh kebab served with mint sauce

NOSTALGIC PLATES

ALOO TIKKI CHAAT 18
Crispy potato patties, tangy tamarind chutney, creamy yoghurt, house made spices

NUTRI KULCHA 24
soya (nutri) cooked in a rich, aromatic gravy and served with warm, buttery kulchas

LAMB KEEMA AND PARANTHA 25
slow-cooked lamb mince sautéed with onions, tomatoes, ginger, and green chilies, served with a laccha paratha

VEGETARIAN CURRIES

DAAL TARKA (V) 25
Yellow lentil stew tempered with chili garlic cumin tomato

CHANA MASALA (V) 25
Chickpeas cooked with spices in a onion tomato gravy

PANEER SAAG 26
Home made cottage cheese cooked in fine puree of spinach and lightly spiced

VEGE KARAHI (V) 25
Tomato-based curry cooked with mixed vegetables, onions, and bold spices

ALOO GOBHI (V) 25
Gourmet baby potatoes and cauliflower cooked with onion, tomato, ginger,garlic and mild spices

KARAHI PANEER 26
Home made cottage cheese cooked with onion, ginger, garlic and spices

BUTTER PANEER MASALA 26
Home made cottage cheese cooked in creamy sauce with spices, onions, tomatoes

DHABA DAL MAKHANI 26
Urad, Chana dal and Red kidney bean slow cooked with mild spices, cream garnished with ginger, garlic and coriander

MALAI KOFTA 26
Cottage cheese balls stuffed with plum and cashew and cooked in a cashew nut creamy sauce

SIDES

POPPADOMS	5	CHUTNEYS - MINT, TAMARIND, MANGO	4
ONION SALAD	5	BASMATI RICE	4
RAITA	5	ZEERA RICE	8

www.delhidelhi.co.nz
09 624 1212

Tuesday to Thursday - 4.00pm till 10.00pm
Friday to Saturday - 11.30am to 3.00pm | 4.00pm till 11.00pm
Sunday - 11.30am to 3.00pm | 4.00pm till 9.00pm

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LAMB / GOAT CURRIES

ROGAN JOSH 28
Lamb cooked with onion, tomato, garlic, kashmiri chilli and spices

LAMB SAAG 29
Lamb pieces cooked in spinach sauce

PUNJABI GOAT CURRY 30
Goat cooked with onion, turmeric, ginger & garlic

LAMB KORMA 28
Tender boneless lamb cooked in cashew nut and garnished with sultanas and cashew nut

LAMB VINDALOO 28
Tender pieces of lamb cooked in hot spicy curry with chilli, garlic, tamarind

LAMB MADRAS 28
Delicious Lamb curry garnished and prepared with coconut Cream in South Indian style

DELHI DELHI LAMB SHANK 33
low cooked lamb shank in a tomato & onion sauce, served naan bread

CHICKEN CURRIES

BUTTER CHICKEN 26
Boneless chicken half cooked in tandoor and finished in a creamy flavoured tomato gravy

CHICKEN TIKKA MASALA 27
Chicken Tikka cooked in a tangy nutty creamy gravy with pepper and onions

CHICKEN TIKKA SAAG 27
Chicken Tikka cooked in fine spinach gravy

CHICKEN TARIWALA 30
A classic, rustic Punjabi chicken curry cooked in a tomato onion base with aromatic whole spices, ginger, garlic, and fresh coriander

DELHI DA BUTTER CHICKEN 33
Succulent pieces of chicken with bone in a creamy flavoured tomato gravy 'Dhaba style'

SEAFOOD CURRIES

FISH CURRY 31
Fish pieces cooked with nigella and mustard seed inspices and tomato gravy

PRAWN MASALA 30
Prawns cooked in medium spiced gravy with capsicumand onion

RICE AND NOODLES

CHICKEN FRIED RICE 25
Rice cooked in a wok with Chicken, Egg, vegetables and soy sauce

VEGETARIAN NOODLE 25
Noodle cooked in a wok with mix vegetables and soy sauce

CHICKEN NOODLE 25
Noodle cooked in a wok with Chicken, Egg, vegetables and soy sauce

LAMB / CHICKEN / GOAT BIRYANI 27
Rice cooked in special blend of spices

BREADS

NAAN - Plain or Butter	5
ROTI - Plain or Butter	5
GARLIC NAAN | GARLIC ROTI	6
CHEESE NAAN	6
CHEESE & GARLIC NAAN	7
CHILLI, CHEESE & GARLIC NAAN	8

DESSERTS

MALPUA WITH RABRI 16
deep fried pancakes (malpua) soaked in fragrant sugar syrup, topped with thickened sweet milk (rabri)

NUTELLA KA KULCHA 16
Nutella stuffed kulcha, pistachio dust

GULAB JAMUN 15
delicate cheese dumplings soaked in a fragrant sugar syrup flavored with cardamom, rose water, and served with vanilla ice cream

SORBET 12
check with server for flavour

Please advice us of any allergy requirements before you order. (V) Vegan Option Available
We ensure extra care is taken to accommodate allergies as humanly as possible.
However we cannot guarantee that we can trace all elements.
One payment per table. Please note that all creditcard transactions incur a processing fee of 2%

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