



DELHI DELHI

RESTAURANT • BAR

ITTY BITTY NIBB

POPPADOM'S	5
POPPADOM'S & CHUTNEY	9

TO START & SHARE

ONION BHAJI Sliced onions stirred in chickpea flour batter an deep fried	10
DRUMS OF HEAVEN Fried Chicken Nibble served with spicy schezwan sauce	15
HARA BHARA KEBAB Vegeterian patty made with spinach, potatoes, peas, spices and herbs.	12
VEG MANCHURIAN Mix vegetable ginger balls tossed in tasty and tangy sauce.	20
SPICY CHICKEN NIBBLE Tender chicken nibbles marinated in a special mix overnight & deep fried, Served Hot & crispy with sweet & spicy sauce	20
CHICKEN TIKKA Tender Morsels of boneless chicken marinated overnight & smoke roasted in Tandoor oven.	20
BLACK PEPPER TIKKA Boneless tender chicken pieces marinated overnight in fresh yogurt, mint, coriander & black pepper & cooked in tandoor oven.	20
MIX PLATTER Mix vegetable ginger balls tossed in tasty and tangy sauce.	26
TANDOORI CHICKEN Tender chicken marinated in traditional spices and yoghurt, roasted and served with mint sauce.	20

VEGETARIAN / VEGAN

DAAL TARKA (V) Urad, Chana dal and Red kidney bean cooked spices and tomatoes.	21
CHANA MASALA (V) Chickpeas cooked with spices in a onion tomato gravy	21
PANEER SAAG Home made cottage cheese cooked in fine puree of spinach and lightly spiced.	21
KHUMBI SAAG (V) Mushrooms sauteed with light spices and spinach gravy.	21
SAAG ALOO (V) Gourmet Baby potatoes cooked in spinach puree	21
VEGE JALFREZI (V) Mixed vegetables cooked in medium spicy creamy sweet and sour sauce.	21
ALOO GOBHI Gourmet baby potatoes and cauliflower cooked with onion, tomato, ginger,garlic and mild spices	21
KARAHI PANEER Home made cottage cheese cooked with onion, ginger, garlic and spices	21
DHABA DAL MAKHANI Urad, Chana dal and Red kidney bean slow cooked with mild spices, cream garnished with ginger, garlic and coriander	21
MALAI KOFTA Cottage cheese balls stuffed with plum and cashew and cooked in a cashew nut creamy sauce.	21

LAMB / GOAT

ROGAN JOSH Lamb cooked with onion, tomato, garlic, kashmiri chilli and spices	23
LAMB SAAG Lamb pieces cooked in spinach sauce.	23
DELHI LAMB SHANK Slow cooked lamb shank in a tomato onion sauce, served with gourmet baby potatoes and naan bread.	30
PUNJABI GOAT CURRY Goat cooked with onion, turmeric, ginger & garlic.	23
KARAHI GOAT Goat Pieces sauteed and cooked in onion gravy with capsicum and spices.	23

CHICKEN

BUTTER CHICKEN Boneless chicken half cooked in tandoor and finished in a creamy flavoured tomato gravy	21
CHICKEN TIKKA MASALA Chicken Tikka cooked in a tangy nutty creamy gravy with pepper and onions.	21
CHICKEN TIKKA SAAG Chicken Tikka cooked in fine spinach gravy.	21
CHICKEN JALFREZI Chicken pieces cooked in a medium spicy creamy sweet and sour sauce.	21
CHILLI CHICKEN Boneless pieces of chicken marinated and sauteed with soy sauce	21
DELHI DA BUTTER CHICKEN Succulent pieces of chicken with bone in a creamy flavoured tomato gravy 'Dhaba style'	30

BIRYANI

VEGETARIAN Rice cooked in special spices with vegetables.	22
CHICKEN / LAMB / GOAT Rice cooked in special blend of spices.	24

FISH & PRAWN

MUSTARD FISH CURRY Fish pieces cooked with nigella and mustard seed in spices and tomato gravy	26
PRAWN MASALA Prawns cooked in medium spiced gravy with capsicum and onion	26

BREAD

NAAN	4
ROTI	5
GARLIC NAAN	5
GARLIC ROTI	6
CHEESE NAAN	6
CHILLI CHEESE GARLIC NAAN	7

EXTRA

RAITA	6
ONION	5
RICE	4

VEGETARIAN OPTION AVAILABLE V = VEGAN DISH
FOOD ALLERGY MENU AVAILABLE, PLEASE INFORM
YOUR WAITER OF DIETARY REQUIREMENTS.

One payment per table. Please note that all credit card transactions incur a processing fee of 2%