



STARTERS

SOUP OF THE DAY

\$4.50

Please ask your server.

SALAD

\$5.50

Fresh baby greens, garbanzo beans, cucumbers and avocado tossed in a mango dressing.

RAGARA PETIS

\$5.50

Two potato patties seasoned with a blend of fresh herbs and spices, served on a bed of chickpeas.

ONION BHAJIA

\$5.00

Deep fried onion fritters in chickpea batter.

VEGETABLE SAMOSA

\$4.50

Home made flaky pastries stuffed with potatoes and spices served with chutneys (3 pieces).

VEGETABLE PAKORA

\$5.50

Freshly chopped vegetable fritters in a chickpea flour batter.

ZAITUNI KEBAB

\$6.50

Beef kebabs seasoned with special spices (3 pieces).

DELHI JHINGA

\$11.00

Stir-fry King prawns with bell peppers, onions and indian spices.

FISH PERI PERI

\$7.50

Deep fried fillet of fish crusted with red chilies and garlic/ginger paste.

CHICKEN PAKORA

\$7.00

Deep fried chicken strips in a chickpea flour/yogurt batter.

TANDOORI CHICKEN WINGS

\$10.00

Whole chicken wings marinated in yogurt, ginger and lemon juice with fresh tandoori spices.

CHEF'S PLATTER

\$11.50

Assortments of starters (serves 2).



TANDOOR SPECIALTIES

TANDOORI CHICKEN

Chicken marinated in yogurt, ginger, garlic, lemon juice and traditional tandoori spices.

HALF: \$14.00 FULL: \$25.00

CHICKEN TIKKA ANGARA

Skewer-style boneless chicken breast marinated in yogurt, ginger and lemon juice with fresh tandoori spices.

\$15.00

GINGER LEMON CHICKEN

Boneless chicken breast marinated in yogurt, ginger and lemon juice, black pepper and sour cream.

\$16.00

PESHAWARI SEEKH

Skewers of minced lamb kebabs seasoned with cardamom and nutmeg.

\$13.00

BEEF KALIMIRCH BOTI

Tender pieces of beef marinated in olive oil, black pepper, ginger, garlic and yogurt.

\$16.00

ROASTED RACK OF LAMB

Lamb chops marinated in yogurt, traditional tandoori spices, ginger and olive oil.

\$17.00

GARLIC GRILLED PRAWNS

King prawns marinated with garlic, lemon juice, carom seeds, yogurt, olive oil and chargrilled.

\$18.00

FISH TIKKA ANARI

Fish fillet marinated with garlic, fresh spices, yogurt and pomegranate paste.

\$16.00

PANEER TIKKA RESHMI

Indian-style cottage cheese with roasted onions, green and red peppers in a reshmi marinade, baked in the tandoor.

\$13.00

SIZZLING TANDOORI KHAZANA

A mouth-watering assortment of prime meats and kebabs.

(For 2) \$21.00

(For 4) \$39.00



DELHI SIGNATURE DISHES

BUTTER CHICKEN

\$14.00

Delhi's traditional roasted chicken tikka in a tomato/cream/butter/fenugreek sauce finished with a touch of honey.

CHICKEN TIKKA MASALA

\$14.00

Roasted chicken tikka with bell peppers in a cream/tomato sauce.

LAMB ROGANJOSH

\$15.00

Tender lamb simmered in a sauce of freshly ground tomatoes, sautéed onions, cumin, ginger and ground peppers.

LAMB SALI BOTI

\$15.00

Lamb in our traditional apricot and fresh herb sauce, topped with crisp straw potatoes.

FISH MALABAR

\$16.00

Fillet of fish simmered in coconut milk, tomatoes, mustard seeds and fenugreek.

GOAN PRAWN (OR FISH)

\$17.00/\$16.00

Your choice of King Prawns or fish simmered in a tangy sauce of kokum, coconut milk, ginger and red chillies.

DUM PARDA BIRYANI

Delhi's Specialty: Fragrant long-grain basmati rice seasoned with our house blend of spices, slowly cooked to perfection in a clay pot with your choice of meat.

Chicken **\$15.00** Lamb **\$16.00** Beef **\$16.00** King Prawn **\$19.00** Fish **\$17.00**



DELHI CURRY CLUB

CURRY

Chef's own authentic home style curry with an exotic medley of spices.

VINDALOO

A fiery and tangy sauce with potatoes; a Goan staple.

MADRAS

A South Indian traditional sauce with coconut, tomatoes, curry leaves, mustard seeds and fresh herbs.

XACUTTI

A velvety coconut curry sauce with a subtle and aromatic herbal finish.

JALFREZI

A tomato/ginger/garlic sauce with bell peppers, onions, whole red chillies and ground spices.

BHUNA

Sautéed tomatoes, onions and peppers seasoned with a blend of fiery roasted Indian spices.

SAAG

Our delectable creamy spinach and tomato sauce with the house blend of spices.

BALTI FROM ENGLAND

British-style curry.

QORMA

A silky smooth cream curry sauce with almonds, cashews and a hint of cardamom.

Chicken **\$13.00** Lamb **\$14.00** Beef **\$13.00** King Prawn **\$17.00**

Fish **\$15.00** Mixed Vegetables **\$11.00**



VEGETARIAN

METHI MALAI CORN / MUSHROOM	\$10.00
Fresh fenugreek and onions sautéed with your choice of corn or mushroom in a cream/tomato sauce.	
PANEER MAKHANI	\$12.00
Home-made, Indian-style cottage cheese in a tomato/butter sauce, finished with honey, cream and fresh fenugreek.	
BHINDI ANARDANA	\$11.00
Fresh okra sautéed with onions, tomatoes and pomegranate seeds.	
ALOO GOBI ADRAK MASALA	\$11.00
Florets of cauliflower and potatoes tossed in a sauce of roasted cumin, tomatoes and ginger.	
BOMBAY ALOO	\$10.00
Potatoes sautéed in a tomato and onion sauce with carom seeds and fresh coriander.	
MUTTER PANEER / MUSHROOM / ALOO	\$12.00
Your choice of Indian-style cottage cheese, mushroom or potato in a tomato/butter sauce with green peas, finished with fresh coriander.	
CHANA MASALA	\$10.00
Fresh chick peas sautéed with a blend of pom, cumin and pepper, tempered with onion and ginger.	
DAAL MAKHANI	\$12.00
Black lentils soaked overnight and slowly cooked in a tomato/cream/fresh herbs sauce.	
EGGPLANT BHARTA	\$12.00
Roasted eggplant cooked with fresh tomatoes, onions and ginger.	
DAAL TADKA	\$10.00
A combination of three types of lentils tempered with crushed garlic and cumin seeds.	
SAAG PANEER/ MUSHROOM / ALOO	\$12.00
Your choice of Indian-style cottage cheese, mushroom or potato in a creamy spinach and tomato sauce.	



RICE

Rice pulao.	\$4.00
Mushroom and peas pulao.	\$6.00

BREADS

Plain Naan	\$2.00
Naans: Garlic or Butter	\$3.00
Kulcha: Onion	\$4.00
Parantha: Lacha, Mint or Aloo	\$4.00
Peshawari Naan	\$5.50
Kheema Naan	\$6.50
Tandoori Rotti	\$2.00

SIDES

Cucumber raita	\$3.00
Pineapple raita	\$3.00
Mango chutney	\$2.00
Poppadam (2 pieces)	\$1.00
Mixed Pickle	\$2.00
Kuchumber salad	\$4.00

db



**ORIGINAL
SPICES OF INDIA**