



## STARTERS

### SOUP OF THE DAY

Please ask your server.

\$4.50

### SALAD

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

\$6.50

### RAGARA PETIS

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

\$5.50

### ONION BHAJIA

Deep fried onion fritters in chickpea batter.

\$5.00

### VEGETABLE SAMOSA

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

\$5.00

### VEGETABLE PAKORA

Freshly chopped vegetable fritters in a chickpea flour batter.

\$5.50

### ZAITUNI KEBAB

Beef kebabs seasoned with special spices (3 pieces).

\$6.50

### DELHI JHINGA

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

\$12.00

### FISH PERI PERI

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

\$9.50

### CHICKEN PAKORA

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

\$8.00

### TANDOORI CHICKEN WINGS

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

\$11.00

### CHEF'S PLATTER

Assortments of starters (serves 2).

\$12.00



## TANDOOR SPECIALTIES

### TANDOORI CHICKEN

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

**HALF: \$15.00    FULL: \$26.00**

### CHICKEN TIKKA ANGARA

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

**\$17.00**

### GINGER LEMON CHICKEN

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

**\$17.00**

### PESHAWARI SEEKH

Skewers of minced lamb kebabs seasoned with cardamom and nutmeg.

**\$15.00**

### BEEF KALIMIRCH BOTI

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

**\$17.00**

### ROASTED RACK OF LAMB

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

**\$21.00**

### 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.

**\$17.00**

### PANEER TIKKA RESHMI

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

**\$14.00**

### SIZZLING TANDOORI KHAZANA

A mouth-watering assortment of prime meats and kebabs.

**(For 2) \$22.00**

**(For 4) \$40.00**



## DELHI SIGNATURE DISHES

### BUTTER CHICKEN

\$16.00

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

### CHICKEN TIKKA MASALA

\$16.00

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

### LAMB ROGANJOSH

\$17.00

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

### LAMB SALI BOTI

\$17.00

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

### FISH MALABAR

\$17.00

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

### GOAN PRAWN (OR FISH)

\$18.00/\$17.00

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 \$16.00    Lamb \$18.00    Beef \$17.00    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 saucé 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 \$15.00    Lamb \$17.00    Beef \$16.00    King Prawn \$18.00

Fish \$16.00    Mixed Vegetables \$12.00



## VEGETARIAN

### **METHI MALAI CORN / MUSHROOM**

**\$11.00**

Fresh fenugreek and onions sautéed with your choice of corn or mushroom in a cream/tomato sauce.

### **PANEER MAKHANI**

**\$14.00**

Home-made, Indian-style cottage cheese in a tomato/butter sauce, finished with honey, cream and fresh fenugreek.

### **BHINDI ANARDANA**

**\$12.00**

Fresh okra sautéed with onions, tomatoes and pomegranate seeds.

### **ALOO GOBI ADRAK MASALA**

**\$12.00**

Florets of cauliflower and potatoes tossed in a sauce of roasted cumin, tomatoes and ginger.

### **BOMBAY ALOO**

**\$11.00**

Potatoes sautéed in a tomato and onion sauce with carom seeds and fresh coriander.

### **MUTTER PANEER / MUSHROOM / ALOO**

**\$13.00**

Your choice of Indian-style cottage cheese, mushroom or potato in a tomato/butter sauce with green peas, finished with fresh coriander.

### **CHANA MASALA**

**\$11.00**

Fresh chick peas sautéed with a blend of pom, cumin and pepper, tempered with onion and ginger.

### **DAAL MAKHANI**

**\$13.00**

Black lentils soaked overnight and slowly cooked in a tomato/cream/fresh herbs sauce.

### **EGGPLANT BHARTA**

**\$14.00**

Roasted eggplant cooked with fresh tomatoes, onions and ginger.

### **DAAL TADKA**

**\$11.00**

A combination of three types of lentils tempered with crushed garlic and cumin seeds.

### **SAAG PANEER/ MUSHROOM / ALOO**

**\$14.00**

Your choice of Indian-style cottage cheese, mushroom or potato in a creamy spinach and tomato sauce.



## RICE

Rice pulao.	\$4.50
Mushroom and peas pulao.	\$6.50

## BREADS

Plain Naan	\$2.50
Naans: Garlic or Butter	\$4.00(garlic) \$3.00(butter)
Kulcha: Onion	\$5.00
Parantha: Lacha, Mint or Aloo	\$5.00
Peshawari Naan	\$6.00
Kheema Naan	\$7.00
Tandoori Rotti	\$3.00

## SIDES

Cucumber raita	\$4.00
Pineapple raita	\$4.00
Mango chutney	\$3.00
Poppadam (2 pieces)	\$1.50
Mixed Pickle	\$3.00
Kuchumber salad	\$5.00