

WE BELIEVE IN SHARING GREAT FOOD AND EXPERIENCES

Delhi is the capital city of India and is regarded as the heart of the nation. The city is popular for its enriched culture and heritage. The city hosts famous historical monuments and its fantastic food. It is one colossal melting pot of some phenomenal Indian cuisine. So, fasten your seat belts & get your car horns ready as we take you on a journey to Delhi's street food and local dhabas with us.

VEGETARIAN STARTER

- POPPADUM FOR TWO WITH CHUTNEY** £1.95
- SAMOSA CHAAT (DRY)** **M** **V** **G** £5.95
Absolute favourite, triangular pastry filled with potatoes & spices. Served Indian style with masala chick peas, yogurt and chutney
- PANEER TIKKA AJWAINI (DRY)** **M** **V** £5.95
Cottage cheese in spicy yoghurt and caraway seed marinade
- CHATPATEY AALOO (SEMI-DRY)** **M** **V** **G** £4.65
Delhi street delight of spicy potatoes, found at North Indian road side hawkers
- MIXED VEGETABLE PAKORA (DRY)** **M** **V** **G** £4.95
Karahi fried mixed vegetable pakora
- DELHI CHILLI PANEER (DRY)** **M** **G** **V** £5.95
A delicious dish with an Indian adaptation of a Chinese recipe. Battered fried cottage cheese tossed with peppers, onion, chilli and soy sauce

NON-VEGETARIAN STARTER

- CHICKEN TIKKA (DRY)** **M** £6.45
Tender chicken morsels double marinated in spices and yoghurt cooked on tandoor
- CHICKEN PAKORA (DRY)** **M** **G** £5.25
Chicken dipped in a spiced gram flour batter and deep-fried
- MURG MALAI TIKKA (DRY)** **M** £5.95
Tandoori succulent pieces of Chicken with garlic, cream and soft cheese marinated & done in tandoor
- TANGRI QABAB (DRY)** **M** £6.45
Old Delhi delicacy of chicken drumsticks marinated with tandoori masala and yogurt and cooked in tandoor (on-bone - please allow 15min of preparation time)
- DELHI CHILLI CHICKEN (DRY)** **M** **G** £6.45
A delicious dish with an Indian adaptation of a Chinese recipe. Battered fried chicken tossed with peppers, onion, chilli and soy sauce
- LAMB CHOPS (DRY)** **M** £7.45
Tandoori style lamb chops marinated in a curry spiced yoghurt cooked on tandoor
- LAMB SEEKH KEBAB (DRY)** **M** £6.45
Succulent kebabs made with minced lamb infused with variety of spices, grilled on a tandoor and served with green chutney

SUNEHRA JHEENGA (DRY) M		£7.95
Tandoori King Prawns in creamy marinade		
AMRITSARI FISH PAKORA (DRY) S G		£6.25
White Fish dipped in a spiced batter Amritsar style and deep-fried		
TUNA TIKKI (DRY) S G		£5.45
Fine minced Tuna cutlets mixed with potatoes, fresh ground spices enveloped in panko breadcrumbs & deep fried just the way Scotland loves		

VEGETARIAN MAIN COURSE

	Tapas	À La Carte
SAAG PANEER (DRY) M V	£5.95	£8.95
Saag paneer is a classic Punjabi dish of cooked spinach studded with cubes of cottage cheese		
AMRITSARI PINDI CHOLE (SEMI-DRY) M V	£5.45	£7.95
Straight out of the heart of Punjab in North India a spicy preparation made by chickpeas with an onion tomato masala		
ALOO GOBHI (DRY) M V	£5.45	£7.95
The simple, every man's dish made with potatoes, cauliflower and Indian spices		
ALOO SAAG (SEMI-DRY) M V	£5.45	£7.95
Traditional & healthy Indian side dish combined with potato, spinach and masala		
MAA KI DAAL (SEMI-DRY) M V	£5.35	£7.95
The heart throb dish of India - Black lentils cooked with cream and butter on slow fire overnight		
BHINDI DO PYAAZA (DRY) M V	£5.45	£7.95
Okra cooked with lots of onions and Indian Masalas. Give it a try with Paratha and Black Daal		
PANEER BUTTER MASALA (SEMI-DRY) M V	£5.95	£8.95
Paneer in a rich, creamy and aromatic gravy made of butter, onions & tomatoes		
AUBERGINE BHARTA (SEMI-DRY) M V	£5.45	£7.95
This national dish of India or the poor man's mince is a take on roasted mashed aubergines cooked with onions, tomatoes, green chillies and ginger		
PUNJABI DAAL TADKA (SEMI-DRY) M V	£5.45	£7.95
Yellow lentils cooked in Punjabi style and tempered with spices		
MALAI KOFTA (CURRY) M N V G	£5.45	£7.95
North Indian delicacy of paneer and potato dumplings served with creamy sweet onion and tomato gravy (Contains Nuts)		
PANEER LABABDAAR (SEMI-DRY) M V	£5.95	£8.95
Cottage cheese cooked with creamy onion and tomato masala		

NON-VEGETARIAN MAIN COURSE

MIXED GRILL M		£14.95
A meal consisting of a traditional assortment of grilled meats – King Prawn, Chicken Tikka, Sheesh Kabab, Lamb Chops		

	Tapas	À La Carte
DELHI MURG CURRY 	£6.95	£11.95
Everyone favourite, boneless chicken curry cooked in a traditional Indian warm spices		
METHI MURG (SEMI-DRY) 	£6.95	£11.95
Tender chunks of chicken cooked with assorted spices and fresh Methi (fenugreek) leaves		
MURG SAAG (SEMI-DRY) 	£6.95	£11.95
North India's classic chicken dish cooked with spinach & cream		
DELHI MURG MAKHANI (CURRY) 	£6.95	£11.95
Tender marinated chargrilled spring chicken cooked in traditional tomato & cream gravy, A MUST TRY DISH		
MURG QORMA (SEMI-DRY) 	£6.95	£11.95
A North Indian delicacy from Lucknow relished by the Nawabs & British Governors is a take on rich & nutty chicken with subtle spices (on the bone – the way you get in Delhi)		
KEEMA MUTTER (SEMI-DRY) 	£7.45	£12.45
North Indian classic- minced lamb meat cooked with garden peas and spices		
RAILWAY LAMB CURRY 	£7.45	£12.45
Originated during the colonial era, served for first class passengers on the Indian Railway is a take on coconut flavoured lamb curry with potatoes.		
RAJASTHANI LAAL MAANS (CURRY) 	£7.45	£12.45
A traditional Rajasthani dish of smoked lamb cooked in onion, tomato & Indian spices, A MUST TRY DISH		
LAMB RARA (SEMI-DRY) 	£7.45	£12.45
North Indian speciality combing morsels of lamb along with minced meat		
LAMB SAAG (SEMI-DRY) 	£7.45	£12.45
Tender Lamb prepared with spinach and home style masalas		
PRAWN MOILEE (CURRY) 	£7.45	£12.45
Prawns simmered in coconut milk, enhanced with turmeric, garlic and curry leaves		
MEEN POLLICHATHU (DRY) 	£7.45	£12.45
Kerala style fish fillet cooked in coconut oil & southern spices wrapped with banana leaves		
TANDOORI POMFRET (DRY) 	£8.95	£13.45
A delicious Pomfret delight marinated with exotic flavours of spices and grilled in tandoor (fish on bone)		
DAAL CHINGRI (CURRY) 	£7.45	£13.45
Yellow lentils cooked with prawns and spices originating from Eastern part of India (Inspired from CR Park Delhi)		

SIDE DISH

MUTTER PULAO 		£3.45
Basmati rice cooked with onion, peas & bouquet garnish of spices		
BASMATI RICE 		£3.00
No non-sense Plain & Simple! Long grain basmati rice		

JEERA RICE V	All time classic basmati rice tempered with roasted cumin	£3.25
LUCKNAWI BIRYANI (CHICKEN / LAMB / PRAWN) M	Lamb or chicken marinated and cooked along with the rice on slow fire or Dum for a fragrant and aromatic flavour, comes with Raita	£9.95 / £12.95 / £13.95
LACHCHA PARATHA G	Layered paratha with crispy, flaky yet soft texture that goes perfect with any curry dish. Please ask for Mint/Garlic /Methi (Fenugreek) Chilli Rogan or Simply plain	£3.25
NAAN (PLAIN / GARLIC / CHILLI ROGAN) G	The most staple bread of India made with flour dough in a tandoor. Plain / Garlic or Chilli Rogan	£3.25
NAAN (PESHAWARI/ALDOO) G	The most staple bread of India made with flour dough in a tandoor. Peshawari	£3.45
TANDOORI ROTI G	Tandoori Roti is a very popular Indian flatbread recipe traditionally made with wholemeal flour in tandoor oven	£2.45

FINALLY, SOMETHING SWEET

KULFI N V	Saffron flavoured Indian Ice Cream with a touch of pistachio	£3.95
SORBET V	Indulge yourself with choices of flavours – Blackcurrant, Lemon Zest, Raspberry (Suitable for lactose intolerant & vegans)	£3.95
CHOICE OF ICE-CREAM V	Vanilla, Coconut, Salted Caramel, Butterscotch, Chocolate	£3.95
GULAB JAMUN N G V	With/Without CHOICE OF ICE-CREAM	£4.95/£3.95
STICKY TOFFEE PUDDING G V	Sticky toffee pudding, a British dessert with a very moist sponge cake, covered in a toffee sauce served with a choice of ice-cream	£4.95

For Tapas selection, Food will arrive at your table as it is prepared.

S- Spicy | M – Mild | V - Suitable for vegetarians | N - Contains nut ingredients | E- Eggs | G- Contain Gluten

Other dishes are made without nuts but may contain traces. Dishes marked V may contain eggs.

If you have any food allergies or dietary requirements, please let us know. Allergen Information - All our dishes are prepared in the same area; we take extreme measures in food preparation but cannot guarantee the absence food allergen

10% Service is applicable on 8 guests and above at guest discretion. We are unable to split bills.