

## DELHI CLASSIC'S

Remember to order Rice, Naan, Poppadum or Chutney separately

<b>Vegetable</b>	<b>£7.95</b>	<b>Chicken</b>	<b>£8.50</b>
<b>Chicken Tikka</b>	<b>£8.95</b>	<b>Prawn</b>	<b>£8.95</b>
<b>Lamb</b>	<b>£9.95</b>	<b>Fish</b>	<b>£8.95</b>
<b>King Prawn</b>	<b>£14.95</b>		

### Methi (Medium)

Cooked using dried fenugreek leaves, herbs and garam masala spice blend in a rich sauce.

### Jalfrezi (Medium Hot)

Cooked with onion, tomato, green chillies and beaten egg then garnished with fresh coriander.

### Korma (Mild Sweet)

A mild dish cooked with a blend of ground almond, coconut and cream.

### Bhuna (Medium)

A Moist dish cooked with onion, tomato and spices.

### Rogan Josh (Medium)

Cooked with tomato, peppers, onion and spices then garnished with garlic and coriander.

### Vindaloo (Medium)

Classic rich sauce, cooked with potato and traditional spices.

### Madras (Hot)

Classic rich and hot sauce cooked with green chillies and traditional spices.

## BIRIYANI (MEDIUM)

A combination of rice, fresh vegetables and a variety of selected traditional spices, garnished with coriander. Accompanied with a separate medium curry sauce.

<b>Vegetable</b>	<b>£9.95</b>	<b>Chicken</b>	<b>£10.50</b>
<b>Chicken Tikka</b>	<b>£10.95</b>	<b>Prawn</b>	<b>£10.95</b>
<b>Lamb</b>	<b>£11.95</b>	<b>Fish</b>	<b>£10.95</b>
<b>King Prawn</b>	<b>£16.95</b>		

Minimum order required

## CHAWAL (RICE)

<b>Traditional Pilau Rice (Aromatic Spiced Rice)</b>	<b>£2.95</b>
<b>Boiled Rice</b>	<b>£2.95</b>
<b>Keema Rice</b>	<b>£3.95</b>
<b>Lemon Rice</b>	<b>£3.75</b>
<b>Egg Rice</b>	<b>£3.75</b>
<b>Peas Rice</b>	<b>£3.75</b>
<b>Mushroom Rice</b>	<b>£3.75</b>
<b>Garlic Rice</b>	<b>£3.75</b>
<b>Onion Rice</b>	<b>£3.75</b>

## NAANS

<b>Naan - Plain</b>	<b>£2.95</b>
<b>Garlic Naan</b>	<b>£3.50</b>
<b>Coriander Naan</b>	<b>£3.50</b>
<b>Cheese Naan</b>	<b>£3.50</b>
<b>Chilli Naan</b>	<b>£3.50</b>
<b>Peshwari Naan (Sweet)</b>	<b>£3.95</b>
<b>Keema Naan (Minced Meat)</b>	<b>£3.95</b>
<b>Garlic &amp; Chilli Naan</b>	<b>£3.95</b>
<b>Cheese &amp; Garlic Naan</b>	<b>£3.95</b>
<b>Cheese &amp; Chilli Naan</b>	<b>£3.95</b>
<b>Garlic &amp; Coriander Naan</b>	<b>£3.95</b>
<b>Chapatti</b>	<b>£1.50</b>
<b>Butter Chapatti</b>	<b>£1.75</b>
<b>Tandoori Roti</b>	<b>£1.95</b>
<b>Butter Paratha</b>	<b>£3.25</b>
<b>Aloo Paratha</b>	<b>£3.95</b>

## SIDES

<b>Poppadum</b>	<b>£0.75</b>
<b>Raita (Onion &amp; cucumber yoghurt)</b>	<b>£1.95</b>
<b>Chips</b>	<b>£2.95</b>
<b>Pickle Tray</b>	<b>£2.95</b>
<b>Salad</b>	<b>£1.95</b>

## SABZI'S (VEGETABLES)

	Side	Main
<b>Bombay Aloo</b>	<b>£4.50</b>	<b>£7.95</b>
<b>Saag Aloo (Potato &amp; spinach)</b>	<b>£4.50</b>	<b>£7.95</b>
<b>Saag aloo paneer (Potato, spinach &amp; cheese)</b>	<b>£4.50</b>	<b>£7.95</b>
<b>Tarka Dhaal (Lentils)</b>	<b>£4.50</b>	<b>£7.95</b>
<b>Matter Paneer (Cheese &amp; Peas)</b>	<b>£4.50</b>	<b>£7.95</b>
<b>Bindhi Bhujya (Okra)</b>	<b>£4.50</b>	<b>£7.95</b>
<b>Makhani Mushrooms</b>	<b>£4.50</b>	<b>£7.95</b>
<b>Lahori Channa (Chickpeas)</b>	<b>£4.50</b>	<b>£7.95</b>

Minimum order required



# Delhi NIGHTS

Distinctive Indian Dining

## A LA CARTE MENU



## APPETIZERS

Complimented with a mint yoghurt dip and salad

<b>Onion Bhaji</b> Crisp onion roundlets in light batter with traditional spices, deep fried.	<b>£4.50</b>
<b>Samosa (Veg or Lamb)</b> Crispy filled pastry with spicy mixed vegetables or lamb.	<b>£4.50</b>
<b>Sabzi Platter</b> Assortment of Onion Bhaji, Vegetable Samosa & Vegetable Pakora	<b>£4.95</b>
<b>Pakora (Veg, Chicken or Paneer)</b> Coated in a crispy light batter then deep fried.	<b>£4.95</b>
<b>Boti</b> Succulent pieces of chicken tikka marinated & cooked in a clay oven. Recommendation Alfredini Pinot Grigio, Italy 175ml/250ml Glass £5.50/£6.50	<b>£5.50</b>
<b>Seekh Kebab</b> Minced lamb delicately spiced then cooked in clay oven. Recommendation La Tierra Rocosa Merlot, Chile 175ml/250ml Glass £5.50/£6.50	<b>£5.50</b>
<b>Lahori Lamb Chops</b> Marinated in tandoori sauce and cooked in clay oven. Recommendation La Tierra Rocosa Merlot, Chile 175ml/250ml Glass £5.50/£6.50	<b>£5.95</b>
<b>Tandoori Platter</b> Assortment of chicken tikka, lamb chop & seekh kebab.	<b>£5.95</b>
<b>Tandoori Chicken</b> Quarter chicken marinated on the bone. Recommendation Finca Nova Airen, Spanish White 175ml/250ml Glass £4.95/£5.95	<b>£4.95</b>
<b>Hot Lamb or Chicken</b> Tender cubes of lamb/chicken pan fried with onion, peppers & green chillies. Recommendation Finca Nova Tempranillo, Spanish Red 175ml/250ml Glass £4.95/£5.95	<b>£5.95</b>
<b>Tandoori Salmon</b> Tender pieces of salmon cooked in a clay oven with our tandoori spices. Recommendation Blushmore Zinfandel Rose, Italy 175ml/250ml Glass £5.50/£6.50	<b>£6.50</b>

Minimum order required

## TANDOORI PICK'VS

Remember to order Rice, Naan, Poppadum or Chutney separately  
Dry dishes are complimented with a mint yoghurt dip and salad

<b>Chicken Tikka Dry (Medium)</b> Succulent pieces of chicken marinated and cooked in a clay oven. Recommendation Alfredini Pinot Grigio, Italy 175ml/250ml Glass £5.50/£6.50	<b>£9.95</b>
<b>Tandoori Chicken Dry (Medium)</b> Half Chicken Marinated on the bone. Recommendation Finca Nova Airen, Spanish White 175ml/250ml Glass £4.95/£5.95	<b>£9.95</b>
<b>Lahori Lamb Chops Dry (Medium)</b> Marinated in tandoori sauce and cooked in clay oven. Recommendation La Tierra Rocosa Merlot, Chile 175ml/250ml Glass £5.50/£6.50	<b>£10.95</b>
<b>Tandoori Salmon Dry (Medium)</b> Tender pieces of salmon cooked in a clay oven with tandoori spices. Recommendation Blushmore Zinfandel Rose, Italy 175ml/250ml Glass £5.50/£6.50	<b>£11.95</b>
<b>Tandoori Mixed Grill (Medium)</b> 1 piece of tandoori chicken, seekh kebab, lamb chop, chicken tikka, fish & king prawn. Served with tandoori sauce.	<b>£14.95</b>
<b>Masala Chicken Tikka (Medium)</b> A blend of tandoori spices & ground almond cooked in a creamy sauce. Recommendation Alfredini Pinot Grigio, Italy 175ml/250ml Glass £5.50/£6.50	<b>£9.95</b>
<b>Garlic Chilli Masala Chicken tikka or Lamb (Hot &amp; Spicy)</b> Cooked with fresh green chillies, garlic, cream and tandoori spices. Recommendation Finca Nova Tempranillo, Spanish Red 175ml/250ml Glass £4.95/£5.95	<b>£9.95</b>
<b>Makhani Chicken Tikka or Lamb (Medium)</b> Cooked with onion, peppers and tandoori spices in a creamy sauce with butter. Recommendation La Tierra Rocosa Merlot, Chile 175ml/250ml Glass £5.50/£6.50	<b>£9.95</b>

Please speak to our staff about any food allergies and intolerances that you may have

Minimum order required

## DELHI SIGNATURE'S

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<b>Dhesi Karahi (Medium Spicy)</b> Authentic homestyle karahi Chicken Tikka or Lamb King Prawn Cooked with onion, tomato, special karahi spices then garnished with fresh coriander.	<b>£9.95</b> <b>£15.95</b>
<b>Lahori Gosht (Medium Spicy)</b> Lamb curry as you have never tasted before! Lamb in a sensational yoghurt sauce with onion, garlic and ginger until tender and mouth watering. Recommendation Finca Nova Airen, Spanish White 175ml/250ml Glass £4.95/£5.95	<b>£9.95</b>
<b>Kaalimirsch (Medium Spicy)</b> Chicken Tikka or Lamb King Prawn Finest Flavours only taste can describe! Cooked in an exquisite creamy sauce with cashew nuts, peppercorn, onion, tomato, garlic and ginger with a hint of green chilli and curry leaf.	<b>£9.95</b> <b>£15.95</b>
<b>Garlic Chilli (Hot)</b> A Rich & Fiery dish Lamb or Chicken tikka cooked with fresh garlic, chilli, onion and tomato then garnished with fresh coriander. Recommendation Finca Nova Tempranillo, Spanish Red 175ml/250ml Glass £4.95/£5.95	<b>£9.95</b>
<b>Nawaabi (Medium)</b> A moist cheesy meltdown Chicken tikka or Lamb topped with cheese, tomato, onion and paneer. Recommendation La Marca Prosecco, Italy 20cl £7.95	<b>£9.95</b>
<b>Balti (Medium)</b> Flavoursome ginger and pepper dish Chicken Tikka or Lamb cooked with onion, tomato, peppers, garlic and ginger then garnished with fresh coriander.	<b>£9.95</b>
<b>Jalpari (Medium Spicy)</b> Smooth and Silky Salmon dish Cooked with coconut milk, mustard seeds, green chilli and fresh curry leaf. Recommendation Blushmore Zinfandel Rose, Italy 175ml/250ml Glass £5.50/£6.50	<b>£11.95</b>
<b>Kashmiri Balti (Medium)</b> Chicken Tikka or Lamb King Prawn Tantalize your taste buds with this delicious Kashmiri style Balti Cooked with peppers, tomato, garlic & cream.	<b>£9.95</b> <b>£15.95</b>
<b>Saagwala (Medium Spicy)</b> Chicken Tikka or Lamb King Prawn Indulge yourself with a delicate blend of fresh spinach & spices Cooked with fresh spinach, green chilli, peppers and fresh coriander.	<b>£9.95</b> <b>£15.95</b>
<b>Rim Jhim (Medium Hot)</b> Chicken Tikka or Lamb King Prawn A Saucy dish with delicious traditional flavours. Cooked with garlic, green chillies, coriander and spices.	<b>£9.95</b> <b>£15.95</b>

Minimum order required

## STARTERS

### Onion Bhaji

Crisp onion roundlets in light batter with traditional spices, deep fried.

### Sabzi Platter

Assortment of Onion Bhaji, Vegetable Samosa & Vegetable Pakora.

### Tandoori Platter

Assortment of Chicken Tikka, Lamb Chop & Seekh Kebab.

### Boti

Succulent pieces of chicken tikka marinated & cooked in a clay oven.

### Tandoori Chicken

Quarter Chicken marinated on the bone.

## MAINS

### Chicken Tikka Dry *(Medium)*

Succulent pieces of chicken marinated and cooked in a clay oven.

### Masala Chicken Tikka *(Medium)*

A blend of tandoori spices & ground almond cooked in a creamy sauce.

### Lahori Gosht *(Medium Spicy)*

Lamb curry as you have never tasted before!  
Lamb in a sensational yoghurt sauce with onion, garlic and ginger until tender and mouth watering.

### Chicken Tikka Kaalimirch *(Medium Spicy)*

Finest Flavours only taste can describe!  
Cooked in an exquisite creamy sauce with cashew nuts, peppercorn, onion, tomato, garlic and ginger with a hint of green chilli and curry leaf.

### Vegetable Bhuna *(Medium)*

A Moist dish cooked with onion, tomato and spices.

### Lamb Rogan Josh *(Medium)*

Cooked with tomato, peppers, onion and spices then garnished with garlic and coriander.

### Lahori Channa *(Medium)*

Chickpeas cooked in authentic homestyle sauce with onion, garlic and ginger until tender and mouth watering.

## RICE

### Boiled Rice

Boiled Basmati Rice

### Pilau Rice

Traditional Spiced Basmati Rice

**Other Rices £1.00 extra per person**

OR

## BREAD

### Plain Naan Bread

Leavened bread baked in our clay oven

**Other flavoured breads are £1.00 extra per person**

## DESSERT

Vanilla, Chocolate or Strawberry Ice cream

Chocolate Fudge Cake

**Other desserts are £1 extra per person**

OR

Coffee

## CHILDREN'S MENU AVAILABLE

Children can choose a child's portion main from the menu, or alternatively have either Chicken Nuggets and Chips or Fishcakes and Chips.

## EXTRAS

Extra side dishes can be added at a-la-carte menu prices.

**Poppadums £1.00**

**Pickle Tray: £3.95**

**Raita (Onion & Cucumber in yoghurt) £1.95**

**Bombay Aloo £4.95**

**Makhani Mushrooms £4.95**

**Tarka Dhal £4.95**

**Chips £2.95**

**3 COURSES**

**£14.95 PER PERSON**

**£8.95 FOR CHILDREN UNDER 12**

**ENJOY THREE COURSES OF YOUR FAVOURITES  
FROM OUR SET MENU EVERY SUNDAY**

SELECTIONS AND PRICES ARE SUBJECT TO CHANGE

Special days such as Mother's Day etc. are excluded



**Delhi  
NIGHTS**

*Distinctive Indian Dining*

*THE DELHI NIGHTS*  
**BANQUET  
EXPERIENCE**

