



Takeway Menu

Delhi 6 AUTHENTIC INDIAN RESTAURANT



Timing :- 7 Day Dinner 5:00pm to 9:30pm
Saturday & Sunday (Lunch) 11:30am to 2:30pm

(08) 9456 4783

Shop 20/271, Amherst Rd, Canning Vale 6155
Next to Domino's

www.delhi6inperth.com.au info@delhi6inperth.com

Rich BREADS

Plain Naan Punjabi leavened bread.	\$3.00
Butter Naan Butter folded through Punjabi leavened bread.	\$4.50
Garlic Naan Punjabi leavened bread with garlic.	\$4.00
Kashmiri Naan Naan stuffed with dry fruits.	\$6.00
Aloo Kulcha Naan stuffed with spicy mashed potato.	\$4.00
Tandoori Roti Unleavened wholemeal bread.	\$3.00
Tandoori Paratha Flaky wholemeal bread.	\$4.50
Paneer Kulcha Naan Stuffed with spicy cottage cheese.	\$4.50
Keema Naan Stuffed with lamb minced.	\$5.00
Cheese Naan Naan stuffed with cheese.	\$5.00
Chilli & Garlic Naan Naan with green chillies & crushed peppers.	\$5.00
Mix Bread Basket (1 Pc each) Plain Naan, Cheese Naan, Garlic Naan, Butter Naan	\$11.99

Amazing CONDIMENTS & SIDE DISHES

Papadums (4 pieces)	\$2.00
Sliced Onion (Punjabi Style)	\$4.99
Chopped Onion & Tomato	\$3.99
Garden Salad (Sliced onion/cucumber/tomato chilli and lemon)	\$7.99
Green Salad Bowl	\$4.99
Cucumber Raita	\$4.99
Pineapple Raita	\$4.99
Boondi Raita	\$4.99
Chilli Pickle	\$2.50
Mango Pickle	\$2.50
Mixed Pickle	\$2.50
Mango Chutney	\$1.99
Mint Chutney	\$1.99
Tamarind Chutney	\$1.99

DESSERT MENU

Gulab Jamun (2pc) Soft delicious golden fried balls made of milk solids and soaked in rose flavoured sugar syrup. (Can served with vanilla Ice Cream)	\$5.00
Gulab Jamun with Vanilla Ice Cream	\$7.00
Rasmalai (2pc) A classic Indian dessert made with milk 'chena' soaked in sweet saffron flavoured thickened milk, topped with flakey nuts.	\$5.00
Rasgulla (2pc) Traditional Bengali sweet soft spongy milk balls made with cottage cheese cooked in light sugar syrup.	\$5.00
Cham-Cham (2pc) Soft cottage cheese dumplings with rose and saffron flavoured syrup	\$5.00
Ice Cream Choose two scoops from our selection of vanilla, chocolate and strawberry ice cream.	\$5.00
Ice Cream Sundae Soft delicious golden fried balls made of milk solids and soaked in rose flavoured sugar syrup.	\$8.00
Mango Kulfi Indian version of homemade mango ice cream with thickened milk, Alfonso mango pure and nuts.	\$6.00
Kesar Pista Kulfi Homemade ice cream made with reduced milk, saffron, pistachio and a hint of cardamom.	\$6.00
Paan Kulfi Homemade refreshing metal leaf flavoured ice cream made with reduced milk, gulikand - special paste of rose petals & sugar, fennel seed and saffron.	\$6.00

MILKSHAKE & ICE CREAM

Vanilla Milkshake A Blend Vanilla Ice Cream & Cold Milk	\$5.00
Chocolate Milkshake A Blend of Chocolate Ice Cream & Cold Milk	\$5.00
Strawberry Milkshake A Blend of Strawberry Ice Cream & Cold Milk	\$5.00
Mango Milkshake A Blend of Mango, Vanilla Ice Cream & Cold Milk	\$5.00

TASTE OF LASSI

Mango Lassi	- \$5.00
Sweet Lassi	- \$5.00
Salted Lassi	- \$5.00



FOR KIDS

Orange Juice (250ml)	- \$4.00
Apple Juice (250ml)	- \$4.00
Tropical Juice (250ml)	- \$4.00

WATER

Sparkling Water 330ml	\$4.00
Still Water 330ml	\$4.00
Sparkling Water 750ml	\$6.00
Still Water 750ml	\$6.00

THE PERFECT SUMMER THIRST QUENCHER

Kesaria Thandai A Refreshing Chink of Almonds & Saffra along with various Spices for that extra Flavour	\$5.00
Mango Pana A green Mango Based, have hald Favorite	\$5.00
Nimbu Sharbat Nothing take a glass of chilled Nimbu Pani to Refresh you, Made of Lemon, Salt, Sugar, Gemin & Black Salt	\$5.00

SOFT DRINKS

Coca Cola Can	- \$2.50
Diet Coke Can	- \$2.50
Coke No Sugar Can	- \$2.50
Sprite Can	- \$2.50
Fanta Can	- \$2.50
Lift Can	- \$2.50
Coca Cola (1.25 Ltr. Bottle)	- \$5.00
Diet Coke (1.25 Ltr. Bottle)	- \$5.00
Coke No Sugar (1.25 Ltr. Bottle)	- \$5.00
Sprite (1.25 Ltr. Bottle)	- \$5.00
Fanta (1.25 Ltr. Bottle)	- \$5.00
Lift (1.25 Ltr. Bottle)	- \$5.00



INDIAN SOFT DRINKS

Limca Can	\$3.00
Thums Up Can	\$3.00
Jaljeera Bottle	\$4.00



Delhi 6 Special **PLATTERS** for 2

Delhi 6 Veg. Platters (2pc each) \$19.99

Chef selection of panner tikka, hara bhara kebab, onion bhaji, veg. pakora

Delhi 6 Non-Veg. Platters (2pc each) \$24.99

Chef selection of prawn pakora, seekh Kebab, murg malai tikka, tangri kabab

Delhi 6 Mix Platters (2pc each) \$21.99

Chef selection of seekh kebab, murg malai tikka, onion bhaji, hara bhara kebab

Our Fantastic **NON-VEG. ENTREE**

Seekh Kebab \$13.99

Lamb mince marinated with ginger, coriander, mint, chilli and cooked in tandoor.

Murg Malai Tikka \$13.99

Boneless chicken pieces, marinated with herbs, spices & yoghurt and creamy cheese with chopped ginger & chilli cooked in tandoori oven.

Chicken Tikka \$13.99

Boneless chicken pieces, marinated with herbs, spices & cooked in tandoori oven.

Chilli Chicken (Dry) \$18.99

Chicken cooked with capsicum, onion, garlic & ginger.

Meat Samosa (2pcs) \$7.99

Pastry filled with mildly spiced lamb minced.

Prawn Pakora (6pcs) \$15.99

Tiger prawns marinated lightly spiced, battered & deep fried.

Fish Amritsari \$15.99

Fish fillets marinated with chilli, garlic, ginger, turmeric, spices, gram flour and deep fried.

Tandoori Chicken (Half) \$14.99

Chicken roasted in tandoori oven,

Fried Chicken Wings (8 Pcs) \$11.99

Chicken wings are marinated in buttermilk, then coated in seasoned flour and deep fried to golden brown perfection

Tandoori Lamb Cutlet (4 Pcs) \$24.99

Lamb cutlets marinated overnight in raw papaya paste, yogurt, lemon juice, yellow chilli powder and mustard oil, chargrilled for perfection.

Chicken Tangri Kebab (4 Pcs) (Chicken Drum Sticks) \$14.99

Soft, melt in mouth chicken drumsticks marinated in yogurt, green chilli paste, lemon juice and home made ground spices, roast in clay oven.

Our Delicious **VEG. ENTREE**

Onion Bhaji \$7.99

Deep fried sliced onion in chick pea flour with spices.

Mix Vegetable Pakora \$7.99

Assorted vegetables individually wrapped in aromatic gram flour batter. fried till crisp. Served with chutneys.

Paneer Tikka (4 Pcs) \$14.99

Specially marinated cottage cheese kebabs with yoghurt & garlic.

Chilli Paneer \$14.99

Cheese cooked with capsicum, onion, garlic & ginger.

Vegetable Samosa (2) \$5.99

Potatoes & green peas stuffed in homemade pastry.

Chilli Garlic Mushroom \$14.99

Fresh mushrooms cooked in chilli garlic tomato & soya sauce.

Harabhara Kabab (4pc) \$12.99

A healthy and delicious Indian vegetarian snack made with spinach, potatoes and green peas.

Yummy **KIDS ENTREE**

Chicken Nuggets (with Chips) - \$6.99

Fish Nuggets (with Chips) - \$6.99



Delicious **MOMO'S**

Veg. Momos (8pc) \$12.00

White flour dough filled with finely minced cabbage, carrot, celery, spring onions and parisloy. Corner with fiery hot chill tomato dip.

Non-Veg. Momos (8pc) \$15.00

White flour dough filled with finely boiled chicken minced cabbage, carrot, celery, spring onions and parisloy. Corner with fiery hot chill tomato dip.

Amazing **CHICKEN DISHES**

Butter Chicken (Mild) \$18.90

Tender chicken cooked in creamy tomato sauce.

Chicken Korma (Mild) \$18.90

Tender chicken cooked in creamy cashew gravy.

Chicken Tikka Masala \$18.90

Chicken cooked in tomato and onion sauce with capsicum, finished with fresh ginger and coriander.

Chicken Jalfrezi \$18.90

Roasted chicken cooked with fresh julienne of capsicum & onion.

Palak Chicken (Mild) \$18.90

Tender chicken pieces cooked in creamy spinach sauce.

Chicken Karahi \$18.90

Cooked with pepper in medium spicy sauce.

Chicken Madras \$18.90

Tender chicken cooked with curry

Chicken Vindaloo (Hot) \$18.90

Tender chicken cooked in hot vindaloo sauce and a touch of vinegar.

Methi Chicken \$18.90

Chicken cooked in onion, tomato, cashew nut gravy, finished with kasoori methi.

Highway Chicken Curry \$18.90

Rustic and luscious chicken curry will certainly remind you your favourite dhaba on Highway

Delhi 6 Signature Dish

CHICKEN TAWA MASALA \$32.00

Famous Indian chicken dish, originating from Punjabi dhabas, overnight marinated and roasted tandoori chicken pieces cooked in tangy and spicy gravy, recommended with butter naan.

Our Cheif Special

GOAT TAAR KORMA \$24.99

Bone on goat cooked in caramelised onions, brown cashew-nuts, melon seeds, yogurt, and a hint of saffron (medium hot).

Delicious **LAMB DISHES**

Lamb Rogan Josh \$19.90

Cooked in traditional medium sauce.

Lamb Korma \$19.90

Cooked in mild creamy sauce with cashews.

Lamb Lababdar \$19.90

Lamb cooked with tomato, onion, fresh ginger, coriander, spices finished with honey & cream.

Lamb Karahi \$19.90

Cooked with pepper in medium spicy sauce.

Lamb Madras \$19.90

Cooked with mustard, curry leaves & coconut.

Lamb Palak \$19.90

Cooked with spinach and spices.

Lamb Vindaloo \$19.90

Hot lamb curry with vinegar & spices.

Mouth Watering **BEEF DISHES**

Beef Rogan Josh \$19.90

Cooked in traditional medium sauce.

Beef Badami \$19.90

Cooked in mild creamy sauce with cashews.

Beef Madras \$19.90

Cooked with mustard, curry leaves & coconut.

Beef Vindaloo \$19.90

Hot beef curry with vinegar & spices.

Try Our **SEAFOOD DISHES**

Prawns Vindaloo \$21.90

Prawns cooked in onion, tomato, vinegar & spices (Hot Dish)

Prawn Korma \$21.90

Cooked in mild creamy sauce with cashews.

Prawn Masala \$21.90

Cooked in chef's special masala sauce with capsicum.

Chilli Garlic Prawn \$21.90

Cooked in onion, capsicum, chilli,

Boat Man Fish Curry \$20.90

Fish cooked in a tempting tomato, crushed chilli, oregano and coriander sauce.

Fish Madras \$20.90

Fish cooked with mustard, curry leaves & coconut.

Goan Fish Curry (Hot) \$20.90

Fish cooked in onion, tomato, chilli, cashew, coconut gravy with fresh coriander.

Wonderful **VEGETABLE DISHES**

Dahl Punjabi \$13.99

Yellow mix lentils cooked with touch of spices.

Dahl Makhani \$14.99

Creamy black urad dahl cooked overnight with aromatic spices & cream.

Chana Masala \$14.99

Chick peas cooked in chef's special masala sauce.

Aloo Kali Mirch \$13.99

Diced potato cooked in onion, tomato, crushed peppercorn and finished with fresh coriander.

Aloo Palak \$14.99

Potatoes cooked with spinach &

Mixed Vegetables \$14.99

Combination of seasonal vegetables.

Malai Kofta \$16.50

Deep fried cheese balls covered with rich creamy, cashew nut & tomato gravy.

Butter Paneer Masala \$16.50

Cottage cheese cooked with masala sauce.

Mutter Paneer \$16.50

Cottage cheese cooked in masala gravy. Baby green peas & touch cashew nut paste.

Paneer Makhani \$16.50

Paneer cooked in rich creamy tomato gravy

Palak Paneer \$16.50

Cottage cheese cooked with spinach & spices.

Karahi Paneer \$16.50

Paneer cooked with pepper in medium spicy sauce.

Mushroom Palak \$15.99

Fresh mushrooms cooked with spinach & spices.

Amazing **RICE DISHES**

Saffron Rice \$4.50

Basmati rice.

Zeera Rice \$4.99

Basmati rice cooked with cumin seeds.

Peas Pulao \$5.50

Basmati rice cooked with garden peas.

Kashmiri Pulao \$5.99

Basmati rice cooked with dry fruits.

Vegetable Biryani (Served with yogurt) \$12.99

Basmati rice cooked with vegetables & spices.

Chicken Biryani (Served with yogurt) \$15.99

Basmati rice cooked with chicken & spices.

Lamb Biryani (Served with yogurt) \$16.99

Basmati rice cooked with lamb and spices.