

Deolali

BAR RESTAURANT

STARTERS

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| Chicken Tikka | 4.25 |
| Marinated in yoghurt and spices, baked in the tandoori | |
| Chicken Mo-Mo | 4.50 |
| Mince chicken dumplings marinated with Nepalese spices, served with a spicy Himalayan sauce | |
| Sheesh Kebab | 4.50 |
| Mince lamb with a blend of herbs and spices, cooked on the skewer in the tandoor | |
| Keema Scotch Egg | 4.25 |
| A spicy take on the traditional scotch egg! | |
| Lamb Chops | 5.50 |
| With crushed herbs and spices, cooked in the tandoor oven | |
| Tandoori Dil Salmon | 5.50 |
| Salmon fillet in a delicate blend of spices and dil | |
| Tandoori King Prawn | 6.25 |
| In a spicy aromatic marinade cooked on a skewer in the clay oven | |
| Punjabi Samosa (V) | 3.95 |
| Traditional pastry triangles with a spicy potato and vegetable filling | |
| Aloo Tikki (V) | 3.95 |
| Potato rounds with aromatic spices | |
| Papad Chaat (V) | 3.95 |
| A crispy and crunchy bowl filled with protein-packed delicious chickpea salad | |
| Chilli Paneer (V) | 4.25 |
| Spicy chunks of Indian cottage cheese with peppers and onions | |

MAINS

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| Classic Chicken Tikka Masala | 8.95 |
| No explanation required! | |
| Chilli Chicken | 8.95 |
| Tender pieces of chicken with fiery red kashmiri chillies | |
| Chicken Jalfrazi | 9.25 |
| Chicken with capsicum and plenty of green chillies | |
| Kadhai Chicken | 9.25 |
| A popular North Indian dish of chicken with freshly ground spices and capsicum cooked in our house wok | |
| Deolali Shepherd's Pie | 9.95 |
| Our own Anglo-Indian twist on this classic British dish! | |
| Kashmiri Lamb Rogan Josh | 10.95 |
| Tender pieces of lamb with peppers in a Kashmiri spice blend | |
| Garlic Chilli Lamb | 10.95 |
| Diced lamb with garlic and green chillies | |
| Keema | 9.95 |
| Classic mince lamb with peas | |
| Goan Fish Curry | 10.95 |
| Cod in a mild and creamy sauce | |
| Lamb Bhuna | 9.25 |
| A medium rich sauce with onions, peppers, tomatoes, fresh fresh fenugreek & Deolali spices | |
| Dum Biryani | |
| Slow cooked dish of basmati rice infused with aromatic herbs and spices, served with tadka daal and side salad | |
| Vegetarian Biryani | 8.95 |
| Chicken Biryani | 10.95 |
| Lamb Biryani | 12.95 |
| King Prawn Biryani | 14.95 |
| Thali | |
| Traditional south Indian feast of rice, vegetable, daal of the day, raita, salad, veg snack and a choice of a main dish . Served with papadum and chutney. | |
| Vegetarian Thali | 11.95 |
| Chicken or Lamb Thali | 14.95 |

VEGETARIAN

Sides 4.25 • Mains 7.95

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| Deolali Black Daal | |
| Our signature dish of creamy lentils in an aromatic creamy & buttery sauce | |
| Tadka Daal | |
| Yellow lentils slow cooked with light aromatic spices and herbs | |
| Saag Paneer | |
| Fresh spinach with Indian cottage cheese | |
| Makhani Paneer | |
| Indian cottage cheese in a mildly spiced curry sauce | |
| Vegetable Kadai | |
| Fresh vegetables lightly spiced and stir fried with an aromatic sauce in our house wok | |
| Saag Aloo | |
| Fresh spinach with potato | |

FLATBREADS, RICE & SALADS

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|----------------------|------|
| Tandoori Roti | 1.95 |
| Steamed Rice | 2.45 |
| Plain Naan | 2.25 |
| Jeera Rice | 2.75 |
| Garlic Naan | 2.45 |
| Pilau Rice | 2.75 |
| Peshwari Naan | 2.75 |
| House Salad | 2.45 |
| Keema Naan | 2.95 |
| Paratha | 2.45 |

ACCOMPANIMENTS

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|------------------------------|------|
| Papadum & Chutney | 0.75 |
| Chips | 1.95 |
| Chilli Chips | 2.25 |

DESI SECTION

Chef's speciality traditional Desi dishes...
Ask for our dish of the day

BOOK NOW!

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