

# NAMASTE DELHI

We believe *"It's not about nutrients and calories. It's about sharing."*

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 some famous historical monuments and its fantastic food. With a whopping 26 million people from all over India residing in this metropolis, 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.

<b>CHICKEN TIKKA (DRY) M</b> Tender chicken morsels double marinated in spices and yoghurt cooked on charcoal	£5.95	<b>RAJASTHANI LAAL MAANS (CURRY) S</b> A traditional Rajasthani dish of smoked lamb cooked in onion, tomato & Indian spices, A MUST TRY DISH	£6.95
<b>TANGRI QABAB (DRY) M</b> Old Delhi delicacy of chicken drumsticks marinated with tandoori masaala and yogurt and cooked in tandoor (on-bone – please allow 15min of preparation time)	£5.95	<b>LAMB ROGANJOSH (CURRY) S</b> Boneless Lamb delicacy from Kashmir, low cooked with yogurt and traditional Indian warm spices	£6.95
<b>LAMB CHOPS (DRY) S</b> Tandoori style lamb chops marinated in a curry spiced yoghurt cooked on charcoal	£6.95	<b>LAMB SAAG (SEMI-DRY) M</b> Tender lamb prepared with spinach and home style masalas	£6.25
<b>MURG MALAI TIKKA (DRY) M</b> Tandoori succulent pieces of Chicken with Garlic, cream and soft cheese marinade & done in tandoor	£5.95	<b>KEEMA MUTTER (SEMI-DRY) M</b> North Indian classic- minced meet cooked with garden peas and spices	£6.25
<b>MURG HARIYALI KEBAB (DRY) M</b> Succulent Morsels of Chicken marinated with greens and garlic	£5.95	<b>RAILWAY LAMB CURRY M</b> Originated during the colonial era, served for first class passengers on the Indian Railway is a take on coconut flavoured lamb curry with potatoes.	£6.25
<b>PANEER TIKKA AJWAINI (DRY) M V</b> Cottage cheese in spicy yoghurt and caraway seed marinade	£5.25	<b>LAMB RARA (SEMI-DRY) M</b> North Indian speciality combining morsels of lamb along with minced meat	£6.95
<b>SUNEHRA JHEENGA (DRY) M</b> Tandoori King Prawns in creamy marinade	£6.25	<b>METHI MURG (SEMI-DRY)</b> Tender chunks of chicken cooked with assorted spices and fresh Methi (fenugreek) leaves	£5.95
<b>SAMOSAS CHAAT (DRY) M V G</b> 1.25 billion's absolute favourite, triangular pastry filled with potatoes & spices. Served Indian style with masaala chick peas, yogurt and chutney	£4.75	<b>DELHI MURG MAKHANI (CURRY) M</b> Tender marinated chargrilled spring chicken morsels cooked in traditional tomato & cream gravy, A MUST TRY DISH	£5.95
<b>CHICKEN PAKORA (DRY) M G</b> Chicken dipped in a spiced gram flour batter and deep-fried	£4.75	<b>MURG SAAG (SEMI-DRY) M</b> A North India's classic chicken dish cooked with spinach & cream	£5.75
<b>MIXED VEGETABLE PAKORA (DRY) M V G</b> Beer battered mixed vegetable pakora	£4.75	<b>MURG QORMA (SEMI-DRY) M</b> A North Indian delicacy from Lucknow relished by the Nawabs & British Governors is a take on rich & nutty Chicken with subtle spices (On-bone)	£5.95
<b>AMRITSARI FISH PAKORA (DRY) S G</b> Local Fish dipped in a spiced batter Amritsar style and deep-fried	£4.95	<b>PRAWN MOILEE (CURRY) M</b> Prawns simmered in coconut milk, enhanced with turmeric, garlic and curry leaves	£6.25
<b>TUNA TIKKI (DRY) S G</b> Fine minced Tuna cutlets mixed with potatoes, fresh ground spices enveloped in panko breadcrumbs & deep fried just the way Scotland loves	£4.95	<b>MEEN POLLICHATHU (DRY) M</b> Kerala style fish fillet cooked in coconut oil & southern spices wrapped with banana leaves	£6.50

<b>DAHI BHALLA (SEMI-DRY) M V G</b> Delicious and fluffy lentil dumpling infused with sweetened curd, tangy chutney and roasted cumin powder. A quintessential street food from the by-lanes of old Delhi.	£4.75	<b>TANDOORI POMFRET (DRY) S</b> A delicious Pomfret delight marinated with exotic flavours of spices and grilled in tandoor (fish on bone)	£8.95
<b>CHATPATEY AALOO (SEMI-DRY) M V G</b> Delhi street delight of spicy potatoes, found at North Indian road side hawkers	£4.50	<b>DAAL CHINGRI (CURRY) M</b> Yellow lentils cooked with prawns and spices originating from the eastern part of India (Inspired from CR Park Delhi)	£6.25
<b>ALOO GOBHI (DRY) M V</b> The simple, every man's dish made with potatoes, cauliflower and Indian spices	£4.95	<b>ALOO SAAG (DRY) M</b> Traditional & healthy Indian side dish combined with potato, spinach and masala	£4.75
<b>SAAG PANEER (DRY) M V</b> Saag paneer is a classic Punjabi dish of cooked spinach studded with cubes of cottage cheese	£5.25	<b>MUTTER PULAO V</b> Basmati rice cooked with onion, peas & bouquet garnish of spices	£2.75
<b>PANEER BUTTER MASALA (SEMI-DRY) M V</b> Paneer in a rich, creamy and aromatic gravy made of butter, onions & tomatoes	£5.25	<b>JEERA RICE V</b> All time classic basmati rice tempered with roasted cumin	£2.50
<b>AMRITSARI PINDI CHOLE (SEMI-DRY) M V</b> Straight out of the heart of Punjab in North India a spicy preparation made by chickpeas with an onion tomato masala	£4.95	<b>BASMATI RICE V</b> No non-sense Plain & Simple! Long grain basmati rice	£2.25
<b>AUBERGINE BHARTA (SEMI-DRY) M V</b> 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	£5.25	<b>LUCKNAWI DUM PULAO (CHICKEN / LAMB)</b> Lamb or chicken marinated and cooked along with the rice on slow fire or Dum for a fragrant and aromatic flavour	£6.50/ £7.25
<b>MAA KI DAL (SEMI-DRY) M V</b> The heart throb dish of India - Black lentils cooked with cream and butter on slow fire overnight	£5.25	<b>LACHCHA PARATHA V G</b> 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	£2.50
<b>PUNJABI DAAL TADKA (SEMI-DRY) M V</b> Yellow lentils cooked in Punjabi style and tempered with spices	£4.95	<b>NAAN V G</b> The most staple bread of India made with flour dough in a tandoor. Please ask for Mint/Garlic / Methi (Fenugreek) Chilli Rogan or simply plain	£2.50
<b>BHINDI DO PYAAZA (DRY) M V</b> Okra cooked with lots of onions and Indian Masalas. Give it a try with Paratha and Black Daal	£5.25	<b>FINALLY! SOMETHING SWEET</b>	
<b>PANEER LABABDAAR (SEMI-DRY) M V</b> Cottage cheese cooked with creamy onion and tomato masaala	£5.25	<b>KULFI N</b> Saffron flavoured Indian Ice Cream with a touch of pistachio	£3.95
<b>MALAI KOFTA (CURRY) M V G</b> North Indian delicacy of paneer and potato dumplings served with creamy sweet onion and tomato gravy	£5.25	<b>SORBET</b> Indulge yourself with choices of flavours – Blackcurrant, Mango, Lemon Zest, Raspberry (Suitable for lactose intolerant & vegans)	£3.95
		<b>CHOICE OF ICE-CREAM N</b> Vanilla, Coconut, Salted Caramel, Butterscotch	£3.95

Food will arrive at your table as it is prepared. Our portion sizes are not particularly big as we trying to cater a variety for the table to enjoy.  
**S-Spicy | M - Mild | V - Suitable for vegetarians | N - Contains nut ingredients | E- Eggs | G- Contains 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 of food allergen

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