

## APPETISERS

|                                                                                                              |   |
|--------------------------------------------------------------------------------------------------------------|---|
| <b>Delhi Vegetable Samosa (2 pieces) (G)</b><br>Crisp turnovers filled with potatoes, peas and ground spices | 7 |
| <b>Vegetable Pakora (4 pieces) (GF)</b><br>Fritters stuffed with assorted vegetables                         | 7 |
| <b>Onion Bhaji (GF)</b><br>Fritters of sliced onion in chickpea flour                                        | 7 |

## TANDOORI SPECIALTIES

|                                                                                                                                |         |
|--------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Chicken Tikka (5 pieces) (GF)</b><br>Tender and juicy cubes of chicken (boneless), roasted on skewers in our Tandoor        | 10.5    |
| <b>Seekh Kebab (GF)</b><br>Minced lamb with onions and herbs roasted on skewers in our Tandoor                                 | 10.5    |
| <b>Tandoori Chicken (half/full) (GF)</b><br>Chicken marinated in yoghurt and mild spices, roasted in our traditional clay oven | 10.5/18 |
| <b>Delhi Mix Grill (GF)</b><br>1/4 tandoori chicken, chicken tikka, seekh kebab, fish tikka and tail prawns                    | 18.9    |

## CHICKEN SELECTIONS

|                                                                                                                                |      |
|--------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Chicken Masala (GF)</b><br>Chicken cooked in light gravy with freshly ground spices                                         | 14.9 |
| <b>Chicken Jalfrezi (GF)</b><br>Tender pieces of chicken cooked with a mixed vegetables                                        | 17.9 |
| <b>Butter Chicken (GF)</b><br>Smoked marinated fillet cooked in a fresh tomato based gravy with butter, cream and Delhi spices | 14.9 |
| <b>Tandoori Chicken Tikka Masala (GF)</b><br>Baked chicken tikka cooked in mild sauce with onion, capsicum and tomatoes        | 17.9 |
| <b>Chicken Palak (GF)</b><br>Chicken pieces cooked in spinach with mild spices                                                 | 14.9 |
| <b>Chicken Vindaloo (GF)</b><br>Chicken pieces cooked in hot and tangy curry sauce                                             | 14.9 |
| <b>Chicken Shahi Korma (GF)</b><br>Boneless chicken cooked in a creamy sauce with a selection of mild spices                   | 14.9 |
| <b>Chicken Madras (GF)</b><br>Boneless chicken cooked with fresh tomatoes and onions in a mild sauce with coconut powder       | 14.9 |

## LAMB DELIGHTS

|                                                                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Lamb Rogan Josh (GF)</b><br>Lamb cubes cooked in freshly ground spices in onion and tomato gravy                                                    | 14.9 |
| <b>Lamb Palak (GF)</b><br>Pieces of lamb cooked in delicate spices and spinach                                                                         | 14.9 |
| <b>Lamb Vindaloo (Hot) (GF)</b><br>Highly spiced lamb cooked in a tangy hot sauce                                                                      | 14.9 |
| <b>Lamb Shahi Korma (GF)</b><br>Lamb cubes marinated and cooked in cream sauce                                                                         | 14.9 |
| <b>Lamb Madras (GF)</b><br>Lamb cubes with fresh tomatoes and onion in a mild sauce with coconut powder                                                | 14.9 |
| <b>Tandoori Raan (Chef's Special) (GF)</b><br>Leg of lamb marinated with fresh herbs, roasted in Tandoor and cooked with onions, capsicum and tomatoes | 33   |
| <b>Lamb Bhuna Gosh</b><br>Tender pieces of lamb cooked with mixed vegetables                                                                           | 17.9 |

## BEEF DELICACIES

|                                                                                                         |      |
|---------------------------------------------------------------------------------------------------------|------|
| <b>Beef Rogan Josh (GF)</b><br>Beef cubes cooked in freshly ground spices in onion and tomato gravy     | 14.9 |
| <b>Beef Vindaloo (Hot) (GF)</b><br>Highly spiced beef cooked in a tangy hot sauce                       | 14.9 |
| <b>Beef Korma (GF)</b><br>Beef cubes marinated and cooked in cream sauce                                | 14.9 |
| <b>Beef Madras (GF)</b><br>Beef cubed with fresh tomatoes and onion in a mild sauce with coconut powder | 14.9 |

## SEAFOOD DELICACIES

|                                                                                                                                 |      |
|---------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Prawn or Fish Masala (GF)</b><br>Fish or prawns of the season cooked in an exotic combination of tomatoes, herbs and spices  | 19.5 |
| <b>Prawn Jalfrezi (Chef's Special) (GF)</b><br>Prawns cooked with mixed vegetables                                              | 20.4 |
| <b>Prawn or Fish Korma (2 pieces) (GF)</b><br>Prawns or fish marinated and cooked in cream sauce                                | 20   |
| <b>Prawn or Fish Malabar (2 pieces) (GF)</b><br>Prawns or fish cooked with coconut cream, mustard seeds and onion sauce         | 20   |
| <b>Prawn or Fish Madras (2 pieces) (GF)</b><br>Prawns or fish with fresh tomatoes and onion in a mild sauce with coconut powder | 20   |

## VEGETARIAN SPECIALS

|                                                                                                                     |      |
|---------------------------------------------------------------------------------------------------------------------|------|
| <b>Vegetable Malai Kofta (G)</b><br>Cottage cheese stuffed in vegetable balls, cooked in mildly spiced creamy sauce | 12   |
| <b>Matar Paneer (GF)</b><br>Cottage cheese with green peas cooked in cream & almond sauce                           | 12   |
| <b>Palak Paneer (GF)</b><br>Cottage cheese cubes and spinach cooked in mild spices and creamy sauce                 | 12   |
| <b>Nav Rattan Curry (GF)</b><br>Mixed vegetables cooked with nuts, mild spices and cream                            | 12   |
| <b>Dal Makhni (GF)</b><br>Lentils with freshly ground spices sauteed in butter and cream                            | 12   |
| <b>Aloo Gobi (GF) (V)</b><br>Fresh Cauliflower and sauteed potatoes stir-fried with mild to medium spices           | 12   |
| <b>Aloo Palak (GF)</b><br>Potatoes cooked in spinach with mild spices & cream sauce                                 | 12   |
| <b>Channa Masala (GF)</b><br>Chick peas steamed with tomatoes, onions, ginger, garlic and other herbs               | 12   |
| <b>Aloo Eggplant (GF) (V)</b><br>Potato and eggplant tossed in onion, capsicum & Delhi spices                       | 13.5 |
| <b>Mushroom Mattar (GF)</b><br>Mushrooms & green peas simmered in a creamy sauce                                    | 12   |
| <b>Aloo Mattar (GF)</b><br>Potato cooked with green peas & mild spices                                              | 12   |
| <b>Shahi Paneer (GF)</b><br>Cottage cheese cooked with tomatoes, onions and creamy sauce                            | 13.4 |

INDIAN RESTAURANT  
**DELHI SPICE**

# Menu

## CONDIMENTS

|                                                                           |                        |
|---------------------------------------------------------------------------|------------------------|
| <b>Papadum (GF)</b><br>A crisp lentil wafer                               | 2.5                    |
| <b>Cucumber Raita (GF)</b><br>Cool homemade yoghurt with grated cucumbers | 3.5                    |
| <b>Indian Mixed Pickle (GF)</b><br>Hot and Spicy mixed pickles from India | 2.5                    |
| <b>Mango Chutney (GF)</b><br>Sweet and spicy pickles from India           | 2.5                    |
| <b>Mint Chutney (GF)</b><br>Fresh mint grinds with fresh herbs            | 2.5                    |
| <b>Garden Salad (GF)</b>                                                  | Small 4.5    Large 6.5 |

## BREADS

|                                                                                            |     |
|--------------------------------------------------------------------------------------------|-----|
| <b>Plain Naan (G)</b><br>The traditional white flour bread, baked in our clay oven         | 2.5 |
| <b>Garlic Naan (G)</b><br>Tandoori naan topped off with seasonal garlic                    | 3   |
| <b>Potato Naan (G)</b><br>Naan stuffed with potatoes                                       | 4   |
| <b>Tandoori Roti (G)</b><br>Plain whole wheat bread in our clay oven                       | 3   |
| <b>Cheese Naan (G)</b><br>Tandoori naan stuffed with cheese                                | 4.5 |
| <b>Butter Naan (G)</b><br>Naan topped off with seasonal sesame seeds                       | 3   |
| <b>Cheese &amp; Garlic Naan (G)</b><br>Naan stuffed with cheese and topped off with garlic | 5   |

## RICE SPECIALTIES

|                            |                        |
|----------------------------|------------------------|
| <b>Steam Rice (GF)</b>     | Small 2.5    Large 4   |
| <b>Saffron Rice (GF)</b>   | Small 3    Large 4.5   |
| <b>Peas Pulao (GF)</b>     | Small 3.5    Large 5.5 |
| <b>Kashmiri Pulao (GF)</b> | Small 3.5    Large 5.5 |

## DESSERT

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| <b>Gulab Jamun</b><br>Juicy milk balls dipped in honey syrup                     | 4   |
| <b>Plain Kulfi (GF)</b><br>An authentic Indian ice cream made with milk and nuts | 4.5 |
| <b>Mango Kulfi (GF)</b><br>An Indian ice cream flavoured with mango              | 5   |

## INDIAN RESTAURANT DELHI SPICE