

WE BELIEVE IN SHARING GREAT FOOD AND EXPERIENCES

NAMASTE DELHI
CONTEMPORARY INDIAN CUISINE

ANY DAY SPECIAL PRICE

2 Courses for ONE £24.95 | 3 Courses for ONE £29.95

3 Courses for TWO with a Bottle of Prosecco £69.95

MIX STARTER

VEG: Chatpatey Aaloo, Veg Pakora and Samosa

NON-VEG: Fish Pakora, Chicken Tikka and Chicken Pakora

LAVISH (for extra £4/Person): Sheekh Kebab, Chicken Tikka, Lamb Chops, Haggis Pakora or Sunehra Jheenga

VEGETARIAN > STARTER

POPPADUM FOR TWO WITH CHUTNEY

£1.95

SAMOSA CHAAT (DRY)

Absolute favourite, triangular pastry filled with potatoes & spices. Served Indian Street style with masala chickpeas, yogurt and chutney

£6.35

PANEER TIKKA AJWAINI (DRY)

Cottage cheese in spicy yoghurt and caraway seed marinade

£6.15

CHATPATEY AALOO (SEMI-DRY)

Delhi street delight of spicy potatoes, found at North Indian roadside hawkers

£5.15

MIXED VEGETABLE PAKORA (DRY)

Karahi fried mixed vegetable pakora

£5.25

DELHI CHILLI PANEER (DRY)

A delicious dish with an Indian adaptation of a Chinese recipe. Battered fried cottage cheese tossed with peppers, onion, chilli and soy sauce

£6.35

DELHI PURI CHOLE

A popular Indian street dish, where tasty Pindi chole is served with pan fried Puri (bread)

5.95

NON-VEGETARIAN > STARTER

CHICKEN TIKKA (DRY)

Tender chicken morsels double marinated in spices and yoghurt cooked on tandoor

£6.75

CHICKEN PAKORA (DRY)

Chicken dipped in a spiced gram flour batter and deep-fried

£5.95

CHICKEN LOLLIPOP

A fusion recipe of Indo-Chinese cuisine, a perfect appetizer where tender chicken lollipops have a light and crisp batter. They're served with delicious hot, spicy and sweet sauce

£6.75

CHICKEN MANCHURIAN

A most popular Indo-Chinese cuisine where super crispy chicken is tossed in a sweet and spicy sauce

£6.75

TANGRI QABAB (DRY)

Old Delhi delicacy of chicken drumsticks marinated with tandoori masala and yogurt and cooked in tandoor (on-bone – please allow 15min of preparation time)

£7.05

DELHI CHILLI CHICKEN (DRY)

A delicious dish with an Indian adaptation of a Chinese recipe. Battered chicken tossed in a peppers, onion, chilli and soy sauce

£6.95

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| LAMB CHOPS (DRY) 🌶️ | | £8.15 |
| Tandoori style lamb chops marinated in a curry spiced yoghurt cooked on tandoor | | |
| LAMB SEEKH KEBAB (DRY) 🌶️ | | £7.45 |
| Succulent kebabs made with minced lamb infused with variety of spices, grilled on a tandoor and served with green chutney | | |
| LAMB MOMOS (DRY) 🌶️ | | £8.25 |
| The dumplings of your dreams, filled to the brim with minced lamb and herb mix prepared according to the chefs family recipe | | |
| SALMON TIKKA (DRY) 🌶️ | | £8.25 |
| Salmon Filet in creamy marinade, cooked to perfection makes for a delectable treat | | |
| AMRITSARI FISH PAKORA (DRY) 🌶️🍷 | | £6.95 |
| White Fish dipped in a spiced batter Amritsar style and deep-fried | | |
| SUNEHRA JHEENGA (DRY) 🌶️🍷 | | £6.45 |
| Tandoori King Prawns in creamy marinade | | |

VEGETARIAN > MAIN COURSE

| | Tapas | À La Carte |
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| SAAG PANEER (DRY) 🌶️🍷 | £6.45 | £9.45 |
| Saag paneer is a classic Punjabi dish of cooked spinach studded with cubes of cottage cheese | | |
| AMRITSARI PINDI CHOLE (SEMI-DRY) 🌶️🍷 | £5.95 | £8.45 |
| Straight out of the heart of Punjab in North India a spicy preparation made by chickpeas with an onion tomato masala | | |
| ALOO GOBHI (DRY) 🌶️🍷 | £5.95 | £8.45 |
| The simple, every man's dish made with potatoes, cauliflower and Indian spices | | |
| ALOO SAAG (SEMI-DRY) 🌶️🍷 | £5.95 | £8.45 |
| Traditional & healthy Indian side dish combined with potato, spinach and masala | | |
| MAA KI DAAL (SEMI-DRY) 🌶️🍷 | £5.85 | £8.45 |
| The heart throb dish of India - Black lentils cooked with cream and butter on slow fire overnight | | |
| BHINDI DO PYAAZA (DRY) 🌶️🍷 | £5.95 | £8.45 |
| Okra cooked with lots of onions and Indian Masalas. Give it a try with Paratha and Black Daal | | |
| PANEER BUTTER MASALA (SEMI-DRY) 🌶️🍷 | £6.45 | £9.45 |
| Paneer in a rich, creamy and aromatic gravy made of butter, onions & tomatoes | | |
| AUBERGINE BHARTA (SEMI-DRY) 🌶️🍷 | £5.95 | £8.45 |
| 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 | | |
| PUNJABI DAAL TADKA (SEMI-DRY) 🌶️🍷 | £5.95 | £8.45 |
| Yellow lentils cooked in Punjabi style and tempered with spices | | |
| MALAI KOFTA (CURRY) 🌶️🍷🥜 | £5.95 | £8.45 |
| North Indian delicacy of paneer and potato dumplings served with creamy sweet onion and tomato gravy (Contains Nuts) | | |
| PANEER LABABDAAR (SEMI-DRY) 🌶️🍷 | £6.45 | £9.45 |
| Cottage cheese cooked with creamy onion and tomato masala | | |

NON-VEGETARIAN > MAIN COURSE

TANDOORI MIXED GRILL

A traditional assortment of tandoori grilled meats – King Prawn, Chicken Tikka, Sheesh Kabab, Lamb Chops and Tandoori Chicken

£16.95

Tapas À La Carte

DELHI MURG CURRY

Everyone favourite, boneless chicken curry cooked in a traditional Indian warm spice

£7.45 £12.95

GARLIC CHILLI CHICKEN (CURRY)

Garlic, green chillies and Indian spices draped in mouth-watering sauce. If you like garlic and a spicy kick to your curries, this one you must try

£7.45 £12.95

METHI MURG (CURRY)

Tender chunks of chicken cooked with assorted spices and fresh Methi (fenugreek) leaves

£7.45 £12.95

MURG SAAG (SEMI-DRY)

North India's classic chicken dish cooked with spinach & cream

£7.45 £12.95

DELHI MURG MAKHANI (CURRY)

Tender marinated chargrilled spring chicken cooked in traditional tomato & cream gravy, A MUST TRY DISH

£7.45 £12.95

MURG QORMA (CURRY)

A North Indian delicacy from Lucknow relished by the Nawabs & British Governors is a take on rich & nutty chicken with subtle spices (on the bone – the way you get in Delhi)

£7.45 £12.95

CHICKEN TIKKA MASALA (CURRY)

Smooth taste, oven grilled, cooked in butter, ground almonds, creamy masala sauce **(Britain's favourite dish)**

£8.45 £13.45

CHICKEN KORMA (CURRY)

One of the most recognisable dishes, blended to perfection with a mild yet rich flavour and a hint of coconut

£8.45 £13.45

JALFREZI (SEMI-DRY)

Mouth tingling, stir-fry curry with enough flavour to satisfy a King

GREAT MADRAS (CURRY)

The great Madras curry, named after the city of Madras is a blend of herbs and spices that originated in the South of India. Classically, people think of this type of dish as being much hotter than other curries, although it can be quite variable in terms of heat.

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| VEG | £6.45 | £8.95 |
| CHICKEN | £7.45 | £12.95 |
| LAMB | £8.45 | £13.45 |
| PRAWN | £8.95 | £13.95 |

TRADITIONAL BHUNA (CURRY)

A tasty, condensed onion and tomato based sauce with additional ginger and garlic

PATIA (CURRY)

A lip-smacking, tangy curry with plenty of heat

KEEMA MUTTER (SEMI-DRY)

North Indian classic- minced lamb meat cooked with garden peas and spices

£8.45 £13.45

INDIAN RAILWAY LAMB (CURRY)

Originated during the colonial era, served for first class passengers on the Indian Railway is a take on coconut flavoured lamb curry with potatoes.

£8.45 £13.45

LAMB RARA (SEMI-DRY)

North Indian speciality combining morsels of lamb along with minced meat

£8.45 £13.45



RAJASTHANI LAAL MAANS (CURRY)

A traditional Rajasthani dish of smoked lamb cooked in onion, tomato & Indian spices, A MUST TRY DISH

£8.45 £13.45

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| LAMB DHANSAK (CURRY)  | £8.45 | £13.45 |
| A popular Indian dish made from lamb, lentils and Indian spices, mild and rich with just enough heat to satisfy most tastes. | | |
| LAMB ROGANJOSH (CURRY)  | £8.45 | £13.95 |
| Boneless Lamb delicacy from Kashmir, low cooked with traditional Indian warm spices | | |
| PRAWN MOILEE (CURRY)  | £8.95 | £13.95 |
| Prawns simmered in coconut milk, enhanced with turmeric, garlic and curry leaves | | |
| MEEN POLLICHATHU (DRY)  | £8.95 | £13.95 |
| Kerala style fish fillet cooked in coconut oil & southern spices wrapped with banana leaves | | |
| TANDOORI POMFRET (DRY)  | £8.95 | £13.95 |
| A delicious Pomfret delight marinated with exotic flavours of spices and grilled in tandoor (fish on bone) | | |
| DAAL CHINGRI (CURRY)  | £8.95 | £13.95 |
| Yellow lentils cooked with prawns and spices originating from Eastern part of India (Inspired from CR Park Delhi) | | |

SIDE DISH

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| PULAO Rice  | | £3.65 |
| Basmati rice cooked with onion & bouquet garnish of spices | | |
| MUSHROOM RICE  | | £4.45 |
| Basmati rice cooked with onion, peas & bouquet garnish of spices | | |
| BASMATI RICE  | | £3.25 |
| No non-sense Plain & Simple! Long grain basmati rice | | |
| JEERA RICE  | | £3.45 |
| All time classic basmati rice tempered with roasted cumin | | |
| LUCKNAWI BIRYANI  | VEG CHICKEN LAMB PRAWN | £9.95 £11.95 £12.95 £13.95 |
| Lamb or chicken marinated and cooked with basmati rice on slow fire for a fragrant and aromatic flavour, comes with Raita | | |
| LACHCHA PARATHA  | | £3.45 |
| Layered paratha with crispy, flaky yet soft texture. Please ask for Mint/Garlic /Methi (Fenugreek) Chilli Rogan or Simply plain | | |
| NAAN (PLAIN / GARLIC / CHILLI ROGAN)  | | £3.25 £3.45 |
| The most staple bread of India made with flour dough in a tandoor. Plain / Garlic or Chilli Rogan | | |
| NAAN (PESHAWARI OR KEEMA)  | | £3.95 |
| The most staple bread of India made with flour dough in a tandoor. Sweet or Savoury. | | |
| TANDOORI ROTI  | | £2.75 |
| Tandoori Roti is a very popular Indian flatbread recipe traditionally made with wholemeal flour in tandoor oven | | |

For Tapas selection, Food will arrive at your table as it is prepared.

Groups of 6 or above are advised to order full size dishes for smooth service!

 - Spicy |  - Medium |  - Mild/Medium |  - Suitable for vegetarians |  - Contains nut ingredients |  - Contain 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 food allergen.

10% Service is applicable on 6 guests and above at guest discretion. We are unable to split bills.