



Irish Curry Awards

NI **BEST INDIAN**
RESTAURANT
AS VOTED IN THE
IRISH CURRY AWARDS

TAKEAWAY & DELIVERY MENU

Nu Delhi
restaurant – lounge

At HOME

028 90 244 747



info@nudelhi.co.uk | www.nudelhi.co.uk | 68-72 Great Victoria Street BT2 7AF



starters

- || **ROYAL TANDOORI PLATTER FOR 1** £9.50
Chicken banjara, malai chicken tikka, seekh kebab & monkfish skewered and cooked in day oven.
- || **TANDOORI KING PRAWNS** £10.50
King prawns marinated in ginger garlic and Indian spices with yoghurt and cooked in clay oven.
- ! **CHICKEN PAKORA** £5.95
Tender pieces of chicken supreme marinated mixed with gram flour, Punjabi spices, ginger, garlic and coriander and deep-fried.
- ! **BANG BANG CHICKEN** £6.50
Chicken tikka cooked in garlic, diced onion and sweet chilli sauce with a hint of coriander.
- ||| **CHICKEN BANJARA** £5.95
Supreme of chicken marinated in yoghurt, green chillies, ginger & Indian spices with lemon and cooked in tandoor.
- ! **SAMOSA - VEG OR LAMB** £5.50
A fried pastry with a savory filling of spiced potatoes, onions & peas or the meat option of ground lamb, onions, peas & spices.
- ! **ONION BHAJI (V)** £4.95
Onions finely sliced, mix with a light blend of spice & deep fried.
- ! **POORI - CHICKEN OR MUSHROOM** £4.95
Pan tossed in garlic & chopped onion masala, served in a fried poori bread.
- * Please make aware of any food allergies or intolerances when ordering
- || **ALOO CHAAT (V)** £5.75
Diced potatoes mixed with red onion and sweet chilli sauce.
- || **LAMB TAKA TAK** £7.95
Succulent pieces of lamb pan tossed with onions, peppers & our taka tak blend of spices.
- ! **VEGETARIAN PLATTER FOR 1** £6.50
1 Aloo tikki, 1 onion bhaji & 1 veg samosa.
- ||| **MASALA CHILLI SQUID** £7.95
Lightly battered squid tossed in garlic, blend of spices, chilli, peppers and onions.
- || **GOAN SEAFOOD CHOWDER** £7.95
Salmon, cod and scallops cooked in goan coconut sauce with a hint of curry leaf.
- ! **ALOO TIKKI** £6.95
Golden fried potato patty, lightly spiced and deep fried.
- ! **COD FISH PAKORA** £7.95
Cod lightly battered in gram flour & deep fried.
- || **SESAME CHICKEN** £6.50
Chicken fillets fried with corn flour, wheat flour & sesame seeds, tossed in our bang bang sauce, served with our slums slaw



Heat Index: ! Mild || Medium ||| Hot |||| Madras Hot ||||| Vindaloo Hot

For food allergen information please view page 5.

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main course

- I CHICKEN TIKKA MASALA** £11.75
Succulent chicken tikka simmered in our exclusive rich, sweet masala sauce, delicately blended with coconut, almonds, and cashews for a smooth, creamy finish.
- I CHICKEN PATIA** £11.75
Chicken cubes cooked in a sweet & sour curry sauce.
- I CHICKEN KORMA** £11.75
Succulent chicken pieces served in a mild sweet creamy almond sauce.
- IIII CHICKEN TIKKA MADRAS** £12.00
Hot chicken curry with coriander, chillies and a mix blend of Punjabi spices.
- II CHICKEN TIKKA BALTI** £12.00
Chicken marinated in Indian spices & cooked in a tandoori grill. Served in a balti sauce which includes red onions and the popular herb, kasoori methi, finished with coriander.
- IIII CHICKEN JALFREZI** £12.00
Chicken cooked in a spicy curry sauce with green chillies, mixed peppers and julienne of onions. A traditional favourite from the northern region of India.
- II LAMB ROGAN JOSH** £12.00
Chunks of lamb cooked in a smooth tomato and onion sauce until soft and tender.
- I CHICKEN CURRY** £11.75
Our chef's own traditional curry.
- I TRADITIONAL BIRYANI** £12.25
Choice of chicken, lamb or king prawn (£4.95 supplement) with a combination of meat and rice cooked with red onion, tomatoes & a blend of spices.
- I DUM PUK CHICKEN** £13.95
Chicken cooked with cashew nut and cream in a mild curry sauce.

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head chef recommends

- IIII CHICKEN CHILLI GARLIC** £12.50
Chicken pieces cooked in fresh garlic and chilli sauce, green chillies & mixed spices, ideally eaten with mushroom or jeera rice.
- I PUNJABI BUTTER CHICKEN** £13.50
From the street-side eateries of Punjab, a dish of chicken tikka simmered in a satin smooth tomato sauce with a flavoring of kasoori methi.
- IIII LAMB ROGHANI** £14.50
Lamb sautéed in garlic, garam masala, pureed plum tomatoes, our curry sauce and finished with a touch of coriander.
- II DESI CHICKEN MASALA** £14.50
Chicken tikka pan cooked in garlic, butter, cream, gram masala, onion and tomato sauce finished with coriander.
- II CHICKEN HARIYALI** £13.50
Tender cubes of chicken cooked in garlic, spinach, fenugreek & coriander.
- II CHICKEN KHURCHAN** £14.50
Sliced chicken tossed in mixed peppers, tomatoes and onion, crushed black pepper and finished with coriander (a thick sauce).
- I MONKFISH CURRY** £18.50
Monkfish cooked with onion, tomatoes & mixed spices, delicately prepared in a thick curry base.



head chef recommends (CONTINUED)

fusion grill

All dishes below served with spiced baby potatoes, seasoned onion salad, and sauce to compliment.

- |||| **DESI KARAH LAMB** £14.50
Cooked in onion, pepper in garam masala, garlic & coriander.
- |||| **LAMB ACHARI** £14.50
A delicious hot lamb curry with pickling spices.
- |||| **LAMB PUNJABI MASALA** £13.50
Tender cubes of Lamb cooked in garlic, chopped tomato and onion gravy garnished with coriander.
- |||| **JHEENGA MASALA** £18.50
King Prawns cooked in garlic onions & tomato, to make a rich smooth texture.
- |||| **MONK FISH CHETTINADU** £18.50
Monk fish tikka fillets served in coconut & coriander creamy sauce with mustard seeds & curry leaf.
- |||| **MURGH MIRCHI KA SLAN** £14.50
A popular Hyderabadi dish. Chicken cooked in peanut, coriander seed, poppy seed and red chilli. Garnished with fried red chilli and coriander.
- | **CHICKEN CHASNI** £14.50
A sweet combination of mango, tomato, honey, cream and butter. Garnished with cream.
- |||| **CHICKEN TIKKA CHILLI MASALA** £14.50
Tandoori grilled chicken cooked in julienne of onions & peppers with a tandoori tikka base sauce.
- |||| **MURGH LAJEEZ** £14.50
Succulent slices of chicken cooked with julienne of onions and peppers, yoghurt and our chefs own curry base.
- |||| **AJWANI JUMBO KING PRAWNS** £27.00
King prawns with a spice marinade, cooked in the tandoori grill.
- | **MALAI CHICKEN TIKKA** £16.95
Succulent pieces of chicken fillet marinated in ginger, garlic, green chilli, cream cheese & coriander, cooked in the clay oven.
- |||| **CHICKEN TIKKA MASHOOR** £15.95
An old favourite, the very popular chicken tikka, light marinade of Indian spices, cooked in the tandoori grill.
- |||| **LAMB SEEKH KEBAB** £14.95
Lamb marinated with onions and Indian spices, cooked in the tandoori grill.
- | **CHICKEN SHASLIK** £17.95
Chicken Tikka, onion and capsicum, marinated and cooked in tandoori grill.
- |||| **PANEER SHASLIK (V)** £15.95
Cubes of homemade cottage cheese, onions and capsicum, marinated and cooked in tandoori grill.
- |||| **MIXED FUSION TANDOORI GRILL** £20.95
Tandoori Monkfish, Malai Chicken Tikka, Sheekh Kebab & Boti Kebab.

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natures delights

	MAIN	SIDE
 KADHAI PANEER (V)	£11.50	£7.75
Diced cottage cheese, with peppers, onions, tomatoes, coriander & fenugreek.		
 CHANA MASALA	£11.50	£7.75
Chickpeas cooked with diced onions & tomatoes in a tomato base sauce.		
 DAAL TADKA	£10.50	£6.75
A channa daal and red lentil preparation made into an exotic dish with garlic, cumin seeds & whole red chillies.		
 ALOO GOBHI	£10.50	£6.75
Potatoes cooked with cauliflower florets, tomatoes & spices.		
 SAAG ALOO	£10.50	£6.75
Creamed spinach and potato cooked with cumin seeds and garlic.		
 MATTAR PANEER	£10.50	£7.75
Cottage cheese cubes with garden fresh peas cooked in a traditional gravy. A speciality of North India.		
 PANEER BUTTER MASALA	£11.50	£7.75
From the street side eateries of Punjab, a dish of Paneer simmered in a satin smooth tomato sauce with flavouring of Katsoori methi.		
 DAAL MAKHANI	£11.50	£7.75
Black lentils & red kidney beans cooked in a rich satin smooth tomato & cream sauce.		
 VEGETABLE BIRYANI	£12.50	-
Mixed vegetables and rice cooked with red onion, tomatoes & a blend of spices.		
 SHAHI PANEER	£11.50	-
Paneer cooked with a cashew nut & cream sauce, slightly spiced with blend masala.		

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sides

POPADOM (Per person)	£120
CHUTNEY TRAY	£3.50
MANGO CHUTNEY	£1.50
MINT CHUTNEY	£1.50
SPICED ONIONS	£1.50
RAITA	£1.50
CHIPS	£3.75
MASALA CHIP	£4.25
Tossed with our chefs special blend of spice.	

accompaniments

STEAMED RICE	£3.00
PILAU RICE	£3.25
JEERA RICE	£3.50
MUSHROOM RICE	£3.50
COCONUT RICE	£3.50
FRIED RICE	£3.50
KEEMA RICE	£3.95
MASALA POTATOES	£4.25

breads

TRADITIONAL NAAN	£3.00
GARLIC NAAN	£3.45
PESHAWARI NAAN	£4.00
CORIANDER NAAN	£3.45
TANDOORI ROTI	£2.75
KEEMA NAAN	£4.00

continental menu

	KIDS	MAIN
CHICKEN FILLET BITES, CHIPS & BEANS	£9.95	£12.95
CHICKEN FILLET GOUJONS, CHIPS & BEANS	£9.95	£12.95
CHICKEN KORMA WITH CHOICE OF CHIPS, RICE OR BABY NAAN	£9.95	-
CHICKEN TIKKA MASALA WITH CHOICE OF CHIPS, RICE OR BABY NAAN	£9.95	-

drinks

COKE 330ml	£1.50
DIET COKE 330ml	£1.50
FANTA ORANGE 330ml	£1.50
SPRITE 330ml	£1.50
WATER BOTTLE 500ml	£1.50

ALLERGEN NOTICE – IMPORTANT INFORMATION: At **Nu Delhi** we take allergens and food safety seriously. While we make every effort to provide safe meals and prevent cross-contamination, **we cannot guarantee that any dish is completely free from allergens.** The spices and ingredients we use **may contain traces of allergens,** and our kitchen operates in an environment where cross-contact is possible. If you have a food allergy or intolerance, please inform our team before ordering. Our **Allergen Menu** will be available online and in the restaurant to help guide your choices, but we strongly recommend speaking to our staff for further details. Your safety is our priority, and we appreciate your understanding.



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