

Ny Delhi  
restaurant - lounge

menu

A close-up, low-key photograph of a golden Buddha statue. The statue is depicted in a meditative posture, with its eyes closed and a serene expression. The lighting is dramatic, highlighting the intricate details of the Buddha's face, the folds of its robe, and the texture of its hair. The background is dark, making the golden figure stand out prominently. The text "a nu experience" is overlaid in the center of the image in a light yellow, sans-serif font.

a nu experience

# to begin

	ROYAL TANDOORI PLATTER FOR 1 .....	10.50
	Chicken banjara, malai chicken tikka, seekh kebab & tandoori monkfish skewered and cooked in a clay oven	
	TANDOORI KING PRAWNS .....	11.50
	King prawns marinated in ginger garlic and Indian spices with yoghurt and cooked in clay oven	
	CHICKEN PAKORA .....	8.50
	Tender pieces of chicken supreme marinated mixed with gram flour, Punjabi spices, ginger, garlic and coriander and deep-fried	
	BANG BANG CHICKEN .....	8.50
	Chicken tikka cooked in garlic, diced onion and sweet chilli sauce with a hint of coriander	
	CHICKEN BANJARA .....	7.95
	Supreme of chicken marinated in yoghurt, green chillies, ginger and Indian spices with lemon and cooked in tandoor	
	SAMOSA - VEG OR LAMB .....	7.45
	A fried pastry with a savory filling of spiced potatoes, onions & peas or the meat option of ground lamb, onions, peas & spices	
	ONION BHAJI .....	6.95
	Onions finely sliced, mixed with gram flour and a light blend of spices, & deep fried	
	POORI - CHICKEN OR MUSHROOM .....	8.95
	Pan tossed in garlic & chopped onion masala, served in a fried poori bread	
	ROAST DUCK SALAD .....	8.00
	Shredded Duck mixed with lamb's lettuce, roasted garlic & cashew nuts, finished with a slum dog sauce	
	VEGETARIAN PLATTER FOR 1 .....	7.95
	1 Aloo tikki, 1 onion bhaji & 1 veg samosa	
	ALOO CHAAT .....	6.95
	Diced potatoes mixed with red onion and sweet chilli sauce	

	LAMB TAKA TAK .....	9.50
	Succulent pieces of lamb pan tossed with onions, peppers & our taka tak blend of spices	
	TANDOORI MONKFISH .....	10.00
	Cubes of filleted monkfish marinated in garlic, ginger, yoghurt and our very own blend of spices, cooked in the clay oven.	
	MASALA CHILLI SQUID .....	9.50
	Lightly battered squid tossed in garlic, blend of spices, chilli, peppers and onions.	
	GOAN SEAFOOD CHOWDER .....	8.50
	Salmon, cod and scallops cooked in goan coconut sauce with a hint of curry leaf	
	TANDOORI LAMB CHOPS .....	11.95
	Succulent loin chops of lamb, lightly seasoned with a blend of spices and cooked in the clay oven	
	COD FISH PAKORA .....	9.95
	Cod lightly battered in gram flour & deep fried	
	ALOO TIKKI .....	6.95
	Golden fried potato patty, lightly spiced and deep fried	
	SAMOSA CHAAT .....	8.50
	Lamb or vegetable samosa served with chickpeas, chaat masala, yoghurt, and bang bang sauce served in a crisp mille- feuille pastry.	
	SESAME CHICKEN .....	8.95
	Chicken fillets fried with corn flour, wheat flour & sesame seeds, tossed in our bang bang sauce, served with our slums slaw	
	DELHI DUCK TIKKA .....	9.95
	Duck fillet marinated with a hint of Indian spice, roasted in the clay oven & glazed in a orange and tamarind sauce, served with our slums slaw	
	CHILLED CHICKEN CHAAT .....	9.95
	Spiced chicken with a refreshing yoghurt salad served in crisp mille-feuille	

| Mild || Medium ||| Hot |||| Madras Hot ||||| Vindaloo Hot

If you would like any of the dishes done to your preferred heat strength please ask your server

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# traditional

If you would like to change any of the dishes below to (Lamb £1.00 supplement) or (King Prawn £4.95 supplement).

All Main Courses Are Gluten Free.

- |  |  |
|--|--|
| 👉 CHICKEN TIKKA MASALA ..... 17.95   | 👉 CHICKEN CURRY ..... 17.95  |
| Succulent chicken tikka simmered in our exclusive rich, sweet masala sauce, delicately blended with coconut, almonds, and cashews for a smooth, creamy finish.                     | Our chef's own traditional curry   |
| 👉 CHICKEN PATIA ..... 17.95  | 👉 TRADITIONAL BIRYANI ..... 17.95  |
| Chicken cubes cooked in a sweet and sour curry sauce   | Choice of chicken, lamb or king prawn (£4.95 supplement) with a combination of meat and rice cooked with red onion, tomatoes and a blend of spices |
| 👉 CHICKEN KORMA ..... 17.95  | 👉 DUM PUK CHICKEN ..... 20.95  |
| Succulent chicken pieces served in a mild sweet creamy almond sauce  | Chicken cooked with cashew nut and cream in a mild curry sauce   |
| 👉👉👉 CHICKEN TIKKA MADRAS ..... 18.95   | 👉 MONKFISH CURRY ..... 21.95   |
| Hot chicken curry with coriander, chillies and a mix blend of Punjabi spices   | Monkfish cooked with onion, tomatoes & mixed spices, delicately prepared in a thick curry base.  |
| 👉👉 CHICKEN TIKKA BALTI ..... 18.95   | 👉👉 DUCK BHOONA ..... 23.95   |
| Chicken marinated in Indian spices and cooked in a tandoori grill. Served in a balti sauce which includes red onions and the popular herb, kastoori methi, finished with coriander | Duck fillets pan fried with onions, tomatoes and our own curry base, a deep thick flavoursome sauce  |
| 👉👉👉 CHICKEN JALFREZI ..... 18.95   |  |
| 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                         |  |
| 👉👉 LAMB ROGAN JOSH ..... 18.95   |  |
| Chunks of lamb cooked in a smooth tomato and onion sauce until soft and tender   |  |

👉 Mild   👉👉 Medium   👉👉👉 Hot   👉👉👉👉 Madras Hot   👉👉👉👉👉 Vindaloo Hot

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# head chef recommends

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CHICKEN CHILLI GARLIC ..... 19.95 Chicken pieces cooked in fresh garlic and chilli sauce, green chillies and mixed spices, ideally eaten with mushroom or jeera rice	LAMB ACHARI ..... 20.95 A delicious hot lamb curry with pickling spices
PUNJABI BUTTER CHICKEN ..... 19.95 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	LAMB PUNJABI MASALA ..... 20.95 Tender cubes of lamb cooked in garlic, chopped tomato and onion gravy garnished with coriander
LAMB ROGHANI ..... 20.95 Lamb sautéed in garlic, garam masala, pureed plum tomatoes, our curry sauce and finished with a touch of coriander	JHEENGA MASALA ..... 25.95 King prawns cooked in garlic onions & tomato, to make a rich smooth texture
DESI CHICKEN MASALA ..... 20.95 Chicken tikka pan cooked in garlic, butter, cream, gram masala, onion and tomato sauce finished with coriander	MURGH MIRCHI KA SALAN ..... 20.95 A popular Hyderabad dish. Chicken cooked in peanut, coriander seed, poppy seed and red chilli. Garnished with fried green chilli and coriander
CHICKEN HARIYALI ..... 19.95 Tender cubes of chicken cooked in garlic, spinach, fenugreek & coriander	CHICKEN CHASNI ..... 20.95 A sweet combination of mango, tomato, honey, cream and butter. Garnished with cream
CHICKEN KHURCHAN ..... 20.95 Sliced chicken tossed in mixed peppers, tomatoes and onion, crushed black pepper and finished with coriander (a thick sauce)	CHICKEN TIKKA CHILLI MASALA ..... 20.95 Tandoori grilled chicken cooked in julienne of onions & peppers with a tandoori tikka base sauce
DESI KARAH LAMB ..... 20.95 Cooked in onion, pepper in garam masala, garlic and coriander	MURGH LAJEEZ ..... 20.95 Succulent slices of chicken cooked in julienne of onions and peppers, yoghurt, cheese and our chefs own curry base.
	MONK FISH CHETTINADU ..... 21.95 Monk fish tikka fillets served in a coconut & coriander creamy sauce with mustard seeds & curry leaf

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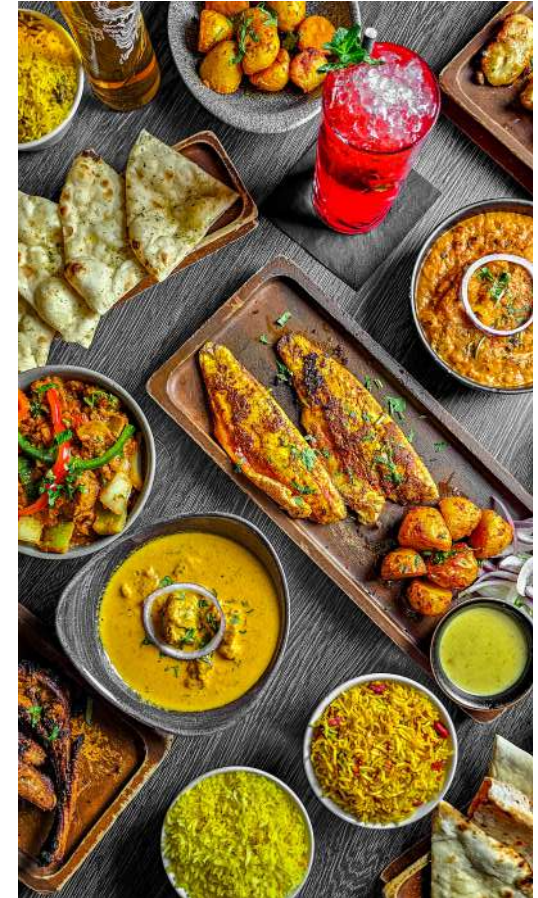
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# fusion grill

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

All Main Courses Are Gluten Free.

	<b>AJWANI JUMBO KING PRAWNS</b>	31.95
	King prawns with a spice marinade, cooked in the tandoori grill	
	<b>HALDI CHILLI SEA BASS</b>	23.95
	Sea bass seasoned and brushed with turmeric and chilli, cooked on the skillet	
	<b>MALAI CHICKEN TIKKA</b>	23.95
	Succulent pieces of chicken fillet marinated in ginger, garlic, green chilli, cream cheese & coriander, cooked in the clay oven	
	<b>CHICKEN TIKKA MASHOOR</b>	23.95
	An old favourite, the very popular chicken tikka, chicken fillet in a light marinade of Indian spices, cooked in the tandoori grill	
	<b>LAMB SEEKH KEBAB</b>	21.95
	Lamb marinated with onions and Indian spices, cooked in the tandoori grill	
	<b>PANEER SHASLIK</b>	23.95
	Cubes of homemade cottage cheese, onions and capsicum, marinated and cooked in tandoori grill	
	<b>MIXED FUSION TANDOORI GRILL</b>	29.95
	Tandoori monk fish, tandoori chicken, seekh kebab & boti kebab	
	<b>LAMB CHOP</b>	33.95
	Succulent loin of lamb chops marinated, lightly seasoned with a blend of spices and cooked in a clay oven	
	<b>DELHI DUCK TIKKA</b>	27.95
	Duck fillet marinade with a hint of Indian spice, roasted in the clay oven & glazed in a orange and tamarind sauce	



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# nature's delights (v)

All Main Courses Are Gluten Free.

	MAINS	SIDE
†† KADHAI PANEER ..... Diced cottage cheese, with peppers, onions, tomatoes, coriander & fenugreek	17.95	9.95
† DAAL TADKA ..... Toor daal preparation made into an exotic dish with garlic, cumin seeds & whole red chillies	15.95	8.95
† ALOO GOBHI ..... Potatoes cooked with cauliflower florets, tomatoes and spices	16.95	9.95
† SAAG ALOO ..... Creamed spinach and potato cooked with cumin seeds and garlic	16.95	9.95
†† MATTAR PANEER ..... Cottage cheese cubes with garden fresh peas cooked in a traditional gravy. A speciality of North India	17.95	9.95
† PANEER BUTTER MASALA ..... From the street side eateries of Punjab, a dish of paneer simmered in a satin smooth tomato sauce with flavouring of kasoori methi	18.95	10.95
† DAAL MAKHANI ..... Black lentils & red kidney beans cooked in a rich satin smooth tomato & cream sauce	15.95	8.95
† VEGETABLE BIRYANI ..... Combination of mixed vegetable and rice cooked with red onion, tomatoes and a blend of spices	18.95	—
†† CHANA MASALA ..... Chickpeas cooked in chopped onion tomato with a flavoursome lightly spiced curry base finished with coriander	16.95	9.95
† SHAHI PANEER ..... Paneer cooked with a cashew nut & cream sauce, slightly spiced with a blend masala	17.95	—



† Mild †† Medium ††† Hot †††† Madras Hot ††††† Vindaloo Hot

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# vegan menu

	<b>ALOO GOBHI</b> .....	16.95
	Potatoes cooked with cauliflower florets, tomatoes & spices	
	<b>DAAL TADKA</b> .....	15.95
	Toor daal preparation made into an exotic dish with garlic, cumin seeds & whole red chillies	
	<b>SUBJI MELONI</b> .....	16.95
	A mixture of vegetables cooked with cashew nut in a curry base sauce	
	<b>MUSHROOM MUTTER</b> .....	15.95
	Mushroom & green peas in a curry base	
	<b>VEGETABLE BIRYANI</b> .....	18.95
	Combination of mixed vegetables and rice cooked with red onion, tomatoes & a blend of spices	
	<b>ALOO MUTTER</b> .....	16.95
	Potatoes & green peas cooked in chat masala	
	<b>RED KIDNEY BEAN PUNJABI MASALA</b> .....	16.95
	Red kidney beans cooked in garlic, chopped tomatoes and onion gravy garnished with coriander	



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# accompaniments

STEAMED RICE .....	4.00
PILAU RICE .....	4.25
JEERA RICE .....	4.45
MUSHROOM RICE .....	4.45
COCONUT RICE .....	4.45
FRIED RICE .....	4.45
KEEMA RICE .....	5.00
MASALA POTATOES .....	5.45
NU DELHI MIXED BEAN SALAD .....	5.00

A mix of fresh beans tossed to make a light refreshing salad to accompany any style of mild to spicy dish

## BREADS:

TRADITIONAL NAAN .....	4.25
GARLIC NAAN .....	4.75
PESHAWARI NAAN .....	5.25
CORIANDER NAAN .....	4.75
TANDOORI ROTI .....	4.00
KEEMA NAAN .....	5.45
CHEESE & GARLIC NAAN .....	5.45
KULCHA BREAD: Stuffed tandoori bread	
• ONION .....	5.75
• POTATO .....	5.75
• PANEER .....	5.75

# sides

POPPADOM (PER PERSON) .....	1.20
CHUTNEY TRAY .....	3.95
RAITA .....	2.95
CHIPS .....	4.50
MASALA CHIP .....	4.95

Tossed with our chefs special blend of spice



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# banquet menu *3 courses*

## to begin

### POPADOMS

- MANGO CHUTNEY
- MINT CHUTNEY
- SPICED ONIONS

## starter

Please choose 1 per person from below

- **VEGETARIAN PLATTER**  
Crispy aloo tikki and diced onion bhajis, layered with our house slaw in a mille-feuille base, served with a refreshing yoghurt dip.
- **TANDOORI PLATTER**  
A selection of chicken tikka, lamb seekh kebab, and chicken banjara, served with a side of house slaw.

## main course

Please choose from the below sections:

- **TRADITIONAL FAVOURITE**
- **CHEF RECOMMENDS**
- **NATURE'S DELIGHTS**
- **FUSION GRILL** (*£5 Supplement*)
- **MONKFISH** (*£5 Supplement*)
- **DUCK** (*£6 Supplement*)
- **KING PRAWN** (*£7 Supplement*)
- **LAMB CHOPS** (*£7 Supplement*)

## accompaniments

Please choose 1 per person from below

- **PILAU RICE**
- **STEAMED RICE**
- **PLAIN NAAN**
- **GARLIC NAAN**
- **PESHAWARI NAAN**
- **CHILLI NAAN**

**3 courses with side for £33.00 per person**

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a nu taste

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[www.nu-delhilounge.com](http://www.nu-delhilounge.com)

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  Nu-Delhi Lounge Belfast

