



Irish Curry Awards

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

TAKEAWAY  
& DELIVERY MENU

**Nu Delhi**  
restaurant – lounge

*At* **H O M E**

**028 90 244 747**

info@nu-delhilounge.com | www.nu-delhilounge.com | 68-72 Great Victoria Street BT2 7AF





# STARTERS

- || ROYAL TANDOORI PLATTER FOR 1** ..... £8.95  
Chicken Banjara, Tandoori Chicken, Seekh Kebab & Monkfish skewered and cooked in day oven.
- || TANDOORI KING PRAWNS** ..... £9.95  
King prawns marinated in ginger garlic and Indian spices with yoghurt and cooked in clay oven.
- | CHICKEN PAKORA** ..... £4.95  
Tender pieces of chicken supreme marinated mixed with gram flour, Punjabi spices, ginger, garlic and coriander and deep-fried.
- | BANG BANG CHICKEN** ..... £5.50  
Chicken Tikka cooked in garlic, diced onion and sweet chilli sauce with a hint of coriander.
- ||| CHICKEN BANJARA** ..... £4.95  
Supreme of chicken marinated in yoghurt, green chillies, ginger & Indian spices with lemon and cooked in tandoor.
- | SAMOSA - VEG OR LAMB** ..... £4.50  
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)** ..... £4.20  
Onions finely sliced, mix with a light blend of spice & deep fried.
- | POORI - CHICKEN OR MUSHROOM** ..... £4.50  
Pan tossed in garlic & chopped onion masala, served in a fried Pooori bread.
- || ALOO CHAAT (V)** ..... £4.75  
Diced potatoes mixed with red onion and sweet chilli sauce.
- || LAMB TAKA TAK** ..... £6.95  
Succulent pieces of lamb pan tossed with onions, peppers & our taka tak blend of spices.
- | VEGETARIAN PLATTER FOR 1** ..... £5.50  
1 Aloo Bonda, 1 onion bhaji & 1 veg samosa.
- ||| MASALA CHILLI SQUID** ..... £6.95  
Lightly battered squid tossed in garlic, blend of spices, chilli, peppers and onions.
- || GOAN SEAFOOD CHOWDER** ..... £6.95  
Salmon, cod and scallops cooked in goan coconut sauce with a hint of curry leaf.
- || ALOO BONDA** ..... £4.95  
Potato dumplings battered in gramflour, light blend of spice with ginger and deep fried.

\* Please make aware of any food allergies or intolerances when ordering

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

\* Please make aware of any food allergies or intolerances when ordering



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

# MAIN COURSE

- ↑ **CHICKEN TIKKA MASALA** ..... £10.25  
We present our exclusive recipe of succulent chicken tikka in a smooth sauce.
- ↑ **CHICKEN PATIA** ..... £10.25  
Chicken cubes cooked in a sweet & sour curry sauce.
- ↑ **CHICKEN KORMA** ..... £10.25  
Succulent chicken pieces served in a mild sweet creamy almond sauce.
- ↑↑ **CHICKEN TIKKA MADRAS** ..... £10.50  
Hot chicken curry with coriander, chillies and a mix blend of Punjabi spices.
- ↑↑ **CHICKEN TIKKA BALTI** ..... £10.50  
Chicken marinated in Indian spices & cooked in a tandoori grill. Served in a balti sauce which includes red onions and the popular herb, katsoori methi, finished with coriander.
- ↑↑↑ **CHICKEN JALFREZI** ..... £10.50  
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** ..... £10.50  
Chunks of lamb cooked in a smooth tomato and onion sauce until soft and tender.
- ↑ **CHICKEN CURRY** ..... £10.00  
Our chef's own traditional curry.
- ↑ **TRADITIONAL BIRYANI** ..... £10.75  
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.

Heat Index: ↑ Mild   ↑↑ Medium   ↑↑↑ Hot   ↑↑↑↑ Madras Hot   ↑↑↑↑↑ Vindaloo Hot

\* Please make aware of any food allergies or intolerances when ordering

# HEAD CHEF RECOMMENDS

- ↑↑↑ **CHICKEN CHILLI GARLIC** ..... £10.95  
Chicken prices cooked in fresh garlic and chilli sauce, green chillies & mixed spices, ideally eaten with mushroom or jeera rice.
- ↑ **PUNJABI BUTTER CHICKEN** ..... £11.95  
From the street-side eateries of Punjab, a dish of chicken tikka simmered in a satin smooth tomato sauce with a flavoring of kastoori methi.
- ↑↑↑ **LAMB ROGHANI** ..... £12.95  
Lamb sautéed in garlic, julienne of capsicum, garam masala, pureed plum tomatoes, our curry sauce and finished with a touch of coriander.
- ↑↑↑ **DESI CHICKEN MASALA** ..... £12.95  
Chicken tikka pan cooked in garlic, butter, cream, gram masala, onion and tomato sauce finished with coriander.
- ↑↑ **CHICKEN HARIYALI** ..... £11.95  
Tender Cubes of Chicken cooked in garlic, spinach, fenugreek & coriander.
- ↑↑ **CHICKEN KHURCHAN** ..... £12.95  
Sliced Chicken tossed in mixed peppers, tomatoes and onion, crushed black pepper and finished with coriander (a thick sauce).



# HEAD CHEF RECOMMENDS (CONTINUED)

- ||| **DESI KARAH LAMB** ..... £12.95  
 Cooked in onion, pepper in garam masala, garlic & coriander.
- ||| **LAMB ACHARI** ..... £12.95  
 A delicious hot lamb curry with pickling spices.
- || **LAMB PUNJABI MASALA** ..... £11.95  
 Tender cubes of Lamb cooked in garlic, chopped tomato and onion gravy garnished with coriander.
- || **JHEENGA MASALA** ..... £16.95  
 King Prawns cooked in garlic onions & tomato, to make a rich smooth texture.
- || **MURGH METHI MALAI** ..... £12.95  
 Chicken cooked with fenugreek leaves and garlic in a cashew nut and melon seed sauce.
- ||| **MURGH MIRCHI KA SLAN** ..... £12.95  
 A popular Hyderabad dish. Chicken cooked in peanut, coriander seed, poppy seed and red chilli. Garnished with fried green chilli and coriander.
- | **CHICKEN CHASNI** ..... £12.95  
 A sweet combination of mango, tomato, honey, cream and butter. Garnished with cream.

# FUSION GRILL

- || **AJWANI JUMBO KING PRAWNS** ..... £24.00  
 King prawns with a spice marinade, cooked in the tandoori grill.
- || **TANDOORI CHICKEN** ..... £13.95  
 Succulent Legs of chicken in a mix of Indian spice, cooked in the tandoori grill.
- || **CHICKEN TIKKA MASHOOR** ..... £13.95  
 An old favourite, the very popular chicken tikka, light marinade of Indian spices, cooked in the tandoori grill.
- || **LAMB SEEKH KEBAB** ..... £12.95  
 Lamb marinated with onions and Indian spices, cooked in the tandoori grill.
- || **BOTI KEBAB** ..... £15.95  
 Tender fillets of lamb marinated and cooked on char grill.
- || **PANEER SHASLIK (V)** ..... £13.95  
 Cubes of homemade cottage cheese, onions and capsicum, marinated and cooked in tandoori grill.
- || **MIXED FUSION TANDOORI GRILL** ..... £18.95  
 Monkfish, Tandoori Chicken, Sheekh Kebab & Boti Kebab.

\* Please make aware of any food allergies or intolerances when ordering

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

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



# NATURES DELIGHTS

	MAIN	SIDE
<b>†† KADHAI PANEER (V)</b> ..... Diced cottage cheese, with peppers, onions, tomatoes, coriander & fenugreek.	£9.95	£6.95
<b>†† CHANA MASALA</b> ..... Chickpeas cooked with diced onions & tomatoes in a tomato base sauce.	£9.95	£6.95
<b>†† DAAL TADKA</b> ..... A channa daal and red lentil preparation made into an exotic dish with garlic, cumin seeds & whole red chillies.	£8.95	£5.95
<b>† ALOO GOBHI</b> ..... Potatoes cooked with cauliflower florets, tomatoes and spices.	£8.95	£5.95
<b>† SAAG ALOO</b> ..... Creamed spinach and potato cooked with cumin seeds and garlic.	£8.95	£5.95
<b>†† MATTAR PANEER</b> ..... Cottage cheese cubes with garden fresh peas cooked in a traditional gravy. A specialty of North India.	£8.95	£6.95
<b>† PANEER BUTTER MASALA</b> ..... From the street side eateries of Punjab, a dish of Paneer simmered in a satin smooth tomato sauce with flavouring of Katsoori methi.	£9.95	£6.95
<b>†† DAAL MAKHANI</b> ..... Black lentils & red kidney beans cooked in a rich satin smooth tomato & cream sauce.	£9.95	£6.95
<b>†† VEGETABLE BIRYANI</b> ..... Mixed vegetables and rice cooked with red onion, tomatoes & a blend of spices.	£10.45	
<b>†† METHI MUTTER MALAI</b> ..... Green peas and fenugreek leaves cooked in garlic with a cashew nut and melon seed sauce.	£9.95	£6.95

# SIDES

<b>POPADOM</b> (Per Person) .....	£1.00
<b>CHUTNEY TRAY</b> .....	£3.00
<b>RAITA</b> .....	£1.50
<b>CHIPS</b> .....	£3.50
<b>MASALA CHIP</b> .....	£3.95
Tossed with our chefs special blend of spice.	

# ACCOMPANIMENTS

<b>STEAMED RICE</b> .....	£2.50
<b>PILAU RICE</b> .....	£2.70
<b>JEERA RICE</b> .....	£2.80
<b>MUSHROOM RICE</b> .....	£2.80
<b>COCONUT RICE</b> .....	£2.80
<b>FRIED RICE</b> .....	£2.80
<b>KEEMA RICE</b> .....	£3.25
<b>MASALA POTATOES</b> .....	£3.95

# BREADS

<b>TRADITIONAL NAAN</b> .....	£2.50
<b>GARLIC NAAN</b> .....	£2.90
<b>PESHAWARI NAAN</b> .....	£3.40
<b>CORIANDER NAAN</b> .....	£2.95
<b>TANDOORI ROTI</b> .....	£2.25
<b>KEEMA NAAN</b> .....	£3.50

Heat Index: † Mild †† Medium ††† Hot †††† Madras Hot ††††† Vindaloo Hot

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

\* Please make aware of any food allergies or intolerances when ordering

# CONTINENTAL MENU

KIDS    MAIN

**CHICKEN FILLET BITES,  
CHIPS & BEANS** ..... £7.95    £11.95

**CHICKEN FILLET GOUJONS,  
CHIPS & BEANS** ..... £7.95    £11.95

**PORTAVOGIE SCAMPI & CHIPS** ..... £7.95    £11.95

**CHICKEN KORMA WITH CHOICE OF  
CHIPS, RICE OR BABY NAAN** ..... £7.95

**CHICKEN TIKKA MASALA WITH CHOICE  
OF CHIPS, RICE FOR BABY NAAN** ..... £7.95

## DRINKS

**COKE** 330ml ..... £1.40

**DIET COKE** 330ml ..... £1.40

**FANTA ORANGE** 330ml ..... £1.40

**SPRITE** 330ml ..... £1.40

**WATER BOTTLE** 500ml ..... £1.20

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

\* Please make aware of any food allergies or intolerances when ordering



Nu Delhi  
restaurant – lounge

At HOME



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



028 90 244 747

info@nu-delhilounge.com | www.nu-delhilounge.com | 68-72 Great Victoria Street BT2 7AF