

Nu Delhi
restaurant – lounge

menu



a nu experience

to begin

	ROYAL TANDOORI PLATTER FOR 1	9.95
	Chicken banjara, malai chicken tikka, seekh kebab & tandoori Monk fish skewered and cooked in clay oven	
	TANDOORI KING PRAWNS	10.50
	King prawns marinated in ginger garlic and Indian spices with yoghurt and cooked in clay oven	
	CHICKEN PAKORA	7.45
	Tender pieces of chicken supreme marinated mixed with gram flour, Punjabi spices, ginger, garlic and coriander and deep-fried	
	BANG BANG CHICKEN	7.45
	Chicken tikka cooked in garlic, diced onion and sweet chilli sauce with a hint of coriander	
	CHICKEN BANJARA	6.95
	Supreme of chicken marinated in yoghurt, green chillies, ginger and Indian spices with lemon and cooked in tandoor	
	SAMOSA - VEG OR LAMB	6.50
	A fried pastry with a savory filling of spiced potatoes, onions & peas or the meat option of ground lamb, onions, peas & spices	
	ONION BHAJI	5.95
	Onions finely sliced, mix with a light blend of spice & deep fried	
	POORI - CHICKEN OR MUSHROOM	7.95
	Pan tossed in garlic & chopped onion masala, served in a fried poori bread	
	MANGO BEEF SALAD	7.45
	Shredded beef mixed with micro-cress leaves, roasted garlic flakes & cashew nuts, finished with a mango & lime dressing	
	VEGETARIAN PLATTER FOR 1	6.95
	1 Aloo tikki, 1 onion bhaji & 1 veg samosa	
	ALOO CHAAT	6.45
	Diced potatoes mixed with red onion and sweet chilli sauce	

	LAMB TAKA TAK	8.45
	Succulent pieces of lamb pan tossed with onions, peppers & our taka tak blend of spices	
	TANDOORI MONKFISH	9.50
	Cubes of filleted monkfish marinated in garlic, ginger, yoghurt and our very own blend of spices, cooked in the clay oven.	
	MASALA CHILLI SQUID	8.50
	Lightly battered squid tossed in garlic, blend of spices, chilli, peppers and onions.	
	GOAN SEAFOOD CHOWDER	8.00
	Salmon, cod and scallops cooked in goan coconut sauce with a hint of curry leaf	
	TANDOORI LAMB CHOPS	10.45
	Succulent loin chops of lamb, lightly seasoned with a blend of spices and cooked in the clay oven	
	COD FISH PAKORA	9.45
	Cod lightly battered in gram flour & deep fried	
	ALOO TIKKI	6.45
	Golden fried potato patty cooked, lightly spiced and deep fried	
	SAMOSA CHAAT	7.50
	Lamb or vegetable samosa served with chickpeas, chaat masala, yogurt and bang bang sauce	
	SESAME CHICKEN	7.95
	Chicken fillets fried with corn flour, wheat flour & sesame seeds, tossed in our bang bang sauce, served with our slums slaw	
	DELHI DUCK TIKKA	8.95
	Duck Fillet marinade with a hint of Indian spice, roasted in the clay oven & glazed in a orange and tamarind sauce, served with our slums slaw	

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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	15.95
	We present our exclusive recipe of succulent chicken tikka in a smooth sauce	
🔥	CHICKEN PATIA	15.95
	Chicken cubes cooked in a sweet and sour curry sauce	
🔥	CHICKEN KORMA	15.95
	Succulent chicken pieces served in a mild sweet creamy almond sauce	
🔥🔥🔥	CHICKEN TIKKA MADRAS	16.95
	Hot chicken curry with coriander, chillies and a mix blend of Punjabi spices	
🔥🔥	CHICKEN TIKKA BALTI	16.95
	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	
🔥🔥🔥	CHICKEN JALFREZI	16.95
	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	16.95
	Chunks of lamb cooked in a smooth tomato and onion sauce until soft and tender	
🔥	CHICKEN CURRY	15.95
	Our chef's own traditional curry	

🔥 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

🔥	TRADITIONAL BIRYANI	15.95
	Choice of chicken, lamb or king prawn (£3.95 supplement) with a combination of meat and rice cooked with red onion, tomatoes and a blend of spices	
🔥	DUM PUK CHICKEN	18.95
	Chicken cooked with cashew nut and cream in a mild curry sauce	
🔥	MONK FISH CURRY	19.95
	Monk fish cooked with onion, tomatoes & mixed spices, served in a thick curry base	
🔥🔥	DUCK BHOONA	21.95
	Duck fillets pan fried with onions, tomatoes and our own curry base, a deep thick flavoursome sauce	



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head chef recommends

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🌶️🌶️🌶️	CHICKEN CHILLI GARLIC	17.95	🌶️	JHEENGA MASALA	23.95
	Chicken prices cooked in fresh garlic and chilli sauce, green chillies and mixed spices, ideally eaten with mushroom or jeera rice			King prawns cooked in garlic onions & tomato, to make a rich smooth texture	
🌶️	PUNJABI BUTTER CHICKEN	17.95	🌶️🌶️🌶️	MURGH MIRCHI KA SALAN	18.95
	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			A popular Hyderabad dish. Chicken cooked in peanut, coriander seed, poppy seed and red chilli. Garnished with fried green chilli and coriander	
🌶️🌶️🌶️	LAMB ROGHANI	18.95	🌶️	CHICKEN CHASNI	18.95
	Lamb sautéed in garlic, garam masala, pureed plum tomatoes, our curry sauce and finished with a touch of coriander			A sweet combination of mango, tomato, honey, cream and butter. Garnished with cream	
🌶️🌶️	DESI CHICKEN MASALA	18.95	🌶️🌶️	CHICKEN TIKKA CHILLI MASALA	18.95
	Chicken tikka pan cooked in garlic, butter, cream, gram masala, onion and tomato sauce finished with coriander			Tandoori grilled chicken cooked in julienne of onions & peppers with a tandoori tikka base sauce	
🌶️🌶️	CHICKEN HARIYALI	17.95	🌶️🌶️	MURGH LAJEEZ	18.95
	Tender cubes of chicken cooked in garlic, spinach, fenugreek & coriander			Succulent slices of chicken cooked with julienne of onions and peppers, yoghurt and our chefs own curry base	
🌶️🌶️	CHICKEN KHURCHAN	18.95	🌶️🌶️	MONK FISH CHETTINADU	19.95
	Sliced chicken tossed in mixed peppers, tomatoes and onion, crushed black pepper and finished with coriander (a thick sauce)			Monk Fish tikka fillets served in a coconut & coriander creamy sauce with mustard seeds & curry leaf	
🌶️🌶️🌶️	DESI KARAH LAMB	18.95			
	Cooked in onion, pepper in garam masala, garlic and coriander				
🌶️🌶️🌶️	LAMB ACHARI	18.95			
	A delicious hot lamb curry with pickling spices				
🌶️🌶️	LAMB PUNJABI MASALA	18.95			
	Tender cubes of lamb cooked in garlic, chopped tomato and onion gravy garnished with coriander				

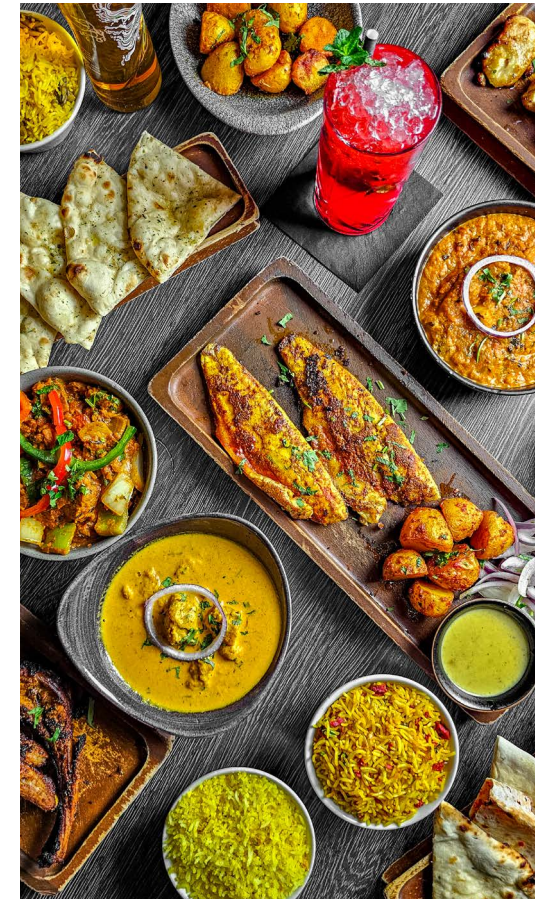
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fusion grill

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

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🔥🔥	AJWANI JUMBO KING PRAWNS	28.95
	King prawns with a spice marinade, cooked in the tandoori grill	
🔥🔥	HALDI CHILLI SEA BASS	20.95
	Sea bass seasoned and brushed with turmeric and chilli, cooked on the skillet	
🔥	MALAI CHICKEN TIKKA	20.95
	Succulent pieces of chicken fillet marinated in ginger, garlic, green chilli, cream cheese & coriander, cooked in the clay oven	
🔥🔥	CHICKEN TIKKA MASHOOR	20.95
	An old favourite, the very popular chicken tikka, chicken fillet in a light marinade of Indian spices, cooked in the tandoori grill	
🔥🔥	LAMB SEEKH KEBAB	19.95
	Lamb marinated with onions and Indian spices, cooked in the tandoori grill	
🔥🔥	PANEER SHASLIK	20.95
	Cubes of homemade cottage cheese, onions and capsicum, marinated and cooked in tandoori grill	
🔥🔥	MIXED FUSION TANDOORI GRILL	27.95
	Tandoori monk fish, tandoori chicken, seekh kebab & boti kebab	
🔥🔥	LAMB CHOP	26.95
	Succulent loin of lamb chops marinated, lightly seasoned with a blend of spices and cooked in a clay oven	
🔥	DELHI DUCK TIKKA	22.95
	Duck Fillet marinade with a hint of Indian spice, roasted in the clay oven & glazed in a orange and tamarind sauce	



🔥 Mild 🔥🔥 Medium 🔥🔥🔥 Hot 🔥🔥🔥🔥 Madras Hot 🔥🔥🔥🔥🔥 Vindaloo Hot

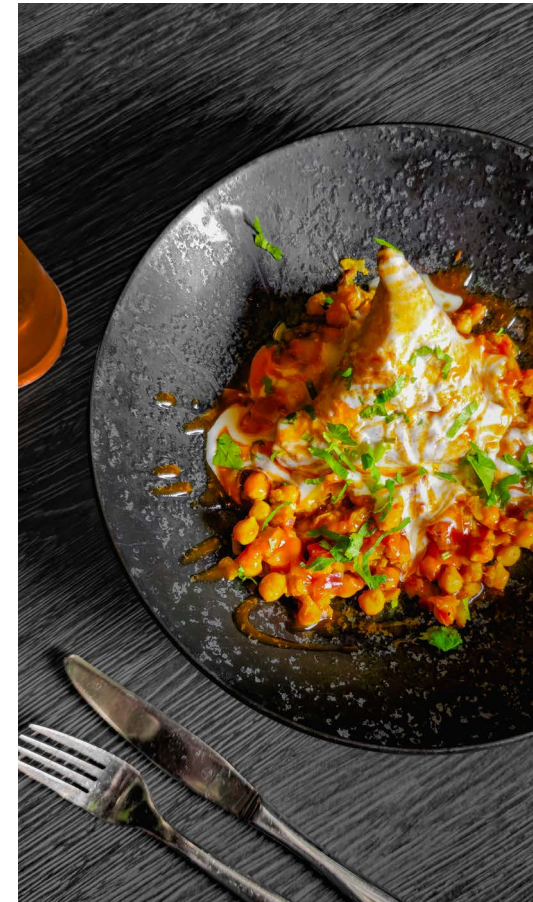
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nature's delights (v)

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	MAINS	SIDE
KADHAI PANEER Diced cottage cheese, with peppers, onions, tomatoes, coriander & fenugreek	15.95	£9.45
DAAL TADKA Toor daal preparation made into an exotic dish with garlic, cumin seeds & whole red chillies	13.95	£8.45
ALOO GOBHI Potatoes cooked with cauliflower florets, tomatoes and spices	14.95	£9.45
SAAG ALOO Creamed spinach and potato cooked with cumin seeds and garlic	14.95	£9.45
MATTAR PANEER Cottage cheese cubes with garden fresh peas cooked in a traditional gravy. A specialty of North India	15.95	£9.45
PANEER BUTTER MASALA From the street side eateries of Punjab, a dish of Paneer simmered in a satin smooth tomato sauce with flavouring of Kastoori methi	16.95	£10.45
DAAL MAKHANI Black lentils & red kidney beans cooked in a rich satin smooth tomato & cream sauce	13.95	£8.45
VEGETABLE BIRYANI Combination of mixed vegetable and rice cooked with red onion, tomatoes and a blend of spices	16.95	—
CHANA MASALA Chickpeas cooked in chopped onion tomato with a flavoursome lightly spiced curry base finished with coriander	£14.95	£9.45
SHAHI PANEER Paneer cooked with a cashew nut & cream sauce, slightly spiced with a blend masala	£15.95	—



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vegan menu

	ALOO GOBHI	£14.95
	Potatoes cooked with cauliflower florets, tomatoes & spices	
	DAAL TADKA	£13.95
	Toor daal preparation made into an exotic dish with garlic, cumin seeds & whole red chillies	
	SUBJI MELONI	£14.95
	A mixture of vegetables cooked with cashew nut in a curry base sauce	
	MUSHROOM MUTTER	£13.95
	Mushroom & green peas in a curry base	
	VEGETABLE BIRYANI	£16.95
	Combination of mixed vegetables and rice cooked with red onion, tomatoes & a blend of spices	
	ALOO MUTTER	£14.95
	Potatoes & green peas cooked in chat masala	
	RED KIDNEY BEAN PUNJABI MASALA	£14.95
	Red kidney beans cooked in garlic, chopped tomatoes and onion gravy garnished with coriander	



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

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accompaniments

STEAMED RICE	3.50
PILAU RICE	3.75
JEERA RICE	3.95
MUSHROOM RICE	3.95
COCONUT RICE	3.95
FRIED RICE	3.95
KEEMA RICE	4.50
MASALA POTATOES	4.95
NU DELHI MIXED BEAN SALAD	4.50

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

BREADS:

TRADITIONAL NAAN	£3.75
GARLIC NAAN	£4.25
PESHAWARI NAAN	£4.75
CORIANDER NAAN	£4.25
TANDOORI ROTI	£3.50
KEEMA NAAN	£4.95
CHEESE & GARLIC NAAN	£4.95

KULCHA BREAD: Stuffed tandoori bread

• ONION	£4.95
• POTATO	£4.95
• PANEER	£4.95

sides

POPPADOM (PER PERSON)	1.20
CHUTNEY TRAY	3.00
RAITA	1.95
CHIPS	3.50
MASALA CHIP	4.50

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

Includes everything from below served with our house slaw an bang bang chutney

ROYAL HOUSE PLATTER

- CHICKEN BANJARA
- SEEKH KEBAB
- ONION BHAJI
- HARI BARI TIKKI

main course

Please choose from the below sections:

- TRADITIONAL FAVOURITE
- CHEF RECOMMENDS
- NATURE'S DELIGHTS
- FUSION GRILL (*£3 Supplement*)
- MONKFISH (*£4 Supplement*)
- KING PRAWN (*£5 Supplement*)
- LAMB CHOPS (*£5 Supplement*)

accompaniments

Please choose 1 per person from below

- PILAU RICE
- STEAMED RICE
- PLAIN NAAN
- GARLIC NAAN
- PAESHWARI NAAN
- CHILLI NAAN

3 courses with side for £28.95 per person

┆ Mild ┆┆ Medium ┆┆┆ Hot ┆┆┆┆ Madras Hot ┆┆┆┆┆ Vindaloo Hot

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a nu taste

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  Nu-Delhi Lounge Belfast

