

2026

# NEW YEARS EVE **LUXE** MENU AT NU DELHI £42PP

## STARTERS

BEGINNING WITH OUR POPADOMS SERVED WITH A CHUTNEY TRAY OF MANGO, MINT YOGHURT & SPICED ONION

### SESAME CHICKEN

Lightly Battered Chicken tossed in our bang bang sauce, finished with sesame seeds served with our slums slaw

### MASALA CHILLI SQUID

Lightly battered squid tossed in garlic, blend of spices, chilli, peppers and onions

### TANDOORI MONKFISH

Monkfish marinated in garlic, ginger, yoghurt and our very own blend of spices, cooked in the clay oven.

### SAMOSA CHAAT

Vegetable samosa served with chickpeas, chaat masala. Yoghurt and bang bang sauce

### CHILLED CHICKEN CHAAT

Spiced chicken with a refreshing yoghurt salad served in crisp mille-feuille.

### LAMB TAKA TAK

Succulent pieces of lamb pan tossed with onions, peppers & our taka tak blend of spices

### TANDOORI PLATTER FOR 1

Chicken banjara, chicken tikka mashoor, seekh kebab and tandoori monkfish served with a mixed salad and sauce

### ROAST DUCK SALAD

Shredded Duck mixed with lamb's lettuce, roasted garlic & cashew nuts, finished with a slum dog sauce.

## GOURMET CURRIES

### CHICKEN CHASNI

A sweet combination of mango, tomato, honey, cream and butter. Garnished with cream

### LAMB ROGHANI

Lamb sautéed in garlic, garam masala, pureed plum tomatoes, our curry sauce and finished with a touch of coriander

### DESI KARAH LAMB

Cooked in onion, pepper in garam masala, garlic and coriander.

### MONK FISH CURRY

Monk fish cooked with onion, tomatoes & mixed spices in a thick curry base

### PUNJABI BUTTER CHICKEN

A dish of chicken tikka simmered in a satin smooth tomato sauce with a flavouring of kastoori methi

### CHICKEN TIKKA CHILLI MASALA

Tandoori grilled chicken cooked in julienne of onions & peppers with a tandoori tikka base sauce.

### DESI CHICKEN MASALA

Chicken tikka pan cooked in garlic, butter, cream, garam masala, onion and tomato sauce finished with coriander

### CHICKEN TIKKA MASALA OR CHICKEN KORMA

VEGAN AND VEGETARIAN OPTIONS AVAILABLE

## FUSION GRILLS (+ £4.00)

FUSION GRILL OPTIONS ARE SERVED WITH SPICED BABY POTATOES, SEASONED ONION SALAD AND SAUCE TO COMPLIMENT

### TANDOORI LAMB CHOPS

Succulent loin of Lamb Chops marinated, lightly seasoned with a blend of spices and cooked in a clay oven

### DELHI DUCK TIKKA

Duck fillet marinade with a hint of Indian spice, Roasted in the clay oven & glazed in an orange and tamarind sauce.

### AJWANI JUMBO KING PRAWNS

King prawns with a spice marinade, cooked in the tandoori grill.

## SIDES

JEERA RICE | PILAU RICE | COCONUT RICE | MUSHROOM RICE | STEAMED RICE | FRIED RICE

GARLIC NAAN | CORIANDER NAAN | PESHWARI NAAN | TRADITIONAL NAAN | KEEMA NAAN | CHEESE & GARLIC NAAN |

TANDOORI ROTI | CHIPS | MASALA CHIPS | MIXED BEAN SALAD | MASALA POTATOES

If your favourite dish isn't listed, please ask your server and we will do our best to accommodate. A Discretionary 10% service charge will be added to parties of 5 or more. please be advised that food allergens may be present unavoidably due to shared equipment or the ingredients used. speak to a member of staff for allergen information.



2026

# NEW YEARS EVE - DINNER MENU AT NU DELHI £36PP

## STARTERS

BEGINNING WITH OUR POPADOMS SERVED WITH A CHUTNEY TRAY OF MANGO, MINT YOGHURT & SPICED ONION

### CHICKEN BANJARA

Chicken marinated in yoghurt, green chillies, ginger, Indian spices and lemon

### LAMB SEEKH KEBAB

Lamb marinated with onions and Indian Spices, cooked in the tandoori grill.

### COD FISH PAKORA

Cod lightly battered in gram flour & deep fried

### ONION BHAJI (V)

Onions finely sliced, mix with a light blend of spice & deep fried

### MALAI CHICKEN TIKKA

Succulent chicken marinated in ginger, garlic, green chilli, cream cheese & coriander, cooked in clay oven.

### CHICKEN TAKA TAK

Succulent pieces of chicken pan tossed with onions, peppers & our taka tak blend of spices.

### VEGETARIAN PLATTER FOR 1

Aloo Tikki, Onion Bhaji & Veg Samosa Served with a mixed salad and sauce

### BANG BANG CHICKEN

Chicken tikka cooked in garlic, diced onion and Bang Bang sauce with a hint of fresh coriander

## CURRY FAVOURITES

### CHICKEN TIKKA MASALA OR CHICKEN KORMA

### LAMB ROGAN JOSH

Chunks of lamb cooked in a smooth tomato and onion sauce until soft and tender

### CHICKEN CHILLI GARLIC

Chicken pieces cooked in fresh garlic and chilli sauce, green chillies & mixed spices.

### LAMB PUNJABI MASALA

Tender cubes of lamb cooked in garlic, chopped tomato and onion gravy garnished with coriander.

### PUNJABI BUTTER CHICKEN

A dish of chicken tikka simmered in a satin smooth tomato sauce with a flavouring of kasoori methi

### CHICKEN TIKKA BALTI

Sliced Tandoori chicken served in a balti sauce which includes red onions, Kasoori Methi finished with coriander.

### CHICKEN JALFREZI

Chicken cooked in a spicy curry sauce with green chillies, mixed peppers and julienne of onions.

VEGAN AND VEGETARIAN OPTIONS AVAILABLE

## FUSION GRILLS (+ £2.50)

FUSION GRILL OPTIONS ARE SERVED WITH SPICED BABY POTATOES, SEASONED ONION SALAD AND SAUCE TO COMPLIMENT

### HALDI CHILLI SEABASS

Fresh fillets of sea bass seasoned and brushed with turmeric and chilli. Cooked on the skillet

### CHICKEN TIKKA MASHOOR

An old favourite, the very popular chicken tikka, light marinade of Indian spices, cooked in the tandoori grill

### MALAI CHICKEN TIKKA

Succulent pieces of chicken fillet pieces marinated in ginger, garlic, green chilli, cream cheese & coriander, chargrilled in the clay oven

## SIDES

| PILAU RICE | COCONUT RICE | STEAMED RICE |

GARLIC NAAN | PESHWARI NAAN | TRADITIONAL NAAN | CHILLI NAAN | CHIPS | MASALA CHIPS

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