



CHRISTMAS DINNER MENU AT NU DELHI £38PP

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.

CHOPPED CHAAT

Crispy aloo tikki and diced onion bhajis, layered with our house slaw in a mille-feuille base, served with a refreshing yoghurt dip.

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 SHASLIK

The very popular chicken tikka, grilled pepper and onions 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 | PESHAWARI NAAN | TRADITIONAL NAAN | CHILLI NAAN | CHIPS | MASALA CHIPS

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.





CHRISTMAS CONTINENTAL MENU AT NU DELHI

DINNER - £38PP

STARTERS

LUNCH - £34PP

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

CHICKEN CAESAR SALAD

Pan Seared Chicken served with baby gem lettuce, croutons and homemade caesar dressing.

BANG BANG CHICKEN

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

ROAST DUCK SALAD

Shredded Duck mixed with lamb's lettuce, roasted garlic & cashew nuts, finished with an orange & tamarind sauce.

CALAMARI

Lightly battered calamari, fried and tossed in salt & pepper.

MAIN COURSE

CHICKEN CAESAR SALAD

Pan Seared Chicken served with baby gem lettuce, croutons and homemade caesar dressing.

MASALA FISH BITES & CHIPS

Cod lightly battered in gram flour & deep fried served with chips and Spicy Mayo.

PAN SEARED CHICKEN

Succulent pan seared chicken breast served with pepper sauce & choice of your side.

PAN SEARED FISH

Seasoned pan seared Seabass tossed served with red onion salad & creamy Lemon sauce.

10 OZ SIRLOIN STEAK

Incredibly succulent, tender and juicy sirloin steak served with your choice of side and pepper sauce (Surcharge £3.00)
MUST BE ORDERED 24. HOURS IN ADVANCE

SESAME CHICKEN

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

SIDES

MASHED POTATOES | CHIPS | STEAMED RICE | SAUTEED MIXED VEG | CHEESE & GARLIC NAAN | BUTTERY BABY POTATOES

LUNCH IS SERVED UNTIL 4PM

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CHRISTMAS LUXE MENU AT NU DELHI

£44PP

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 (V)

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, malai chicken tikka, 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 CHETTINADU

Tandoori grilled chicken served in a coconut & coriander creamy sauce with mustard seeds & curry leaf.

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 | PESHAWARI NAAN | TRADITIONAL NAAN | CHILLI & GARLIC NAAN
TANDOORI ROTI | CHIPS | MASALA CHIPS | MIXED BEAN SALAD | MASALA POTATOES

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