

STARTERS

Vegetable Samosa   6.50
Triangular savory pastry contains filling of potatoes, green peas and roasted spices. Accompanied with sweet and sour tamarind chutney.

Onion Bhaji   6.50
Thinly sliced onion fritters coated with gram flour and deep fried with a mix of authentic Indian spices. Accompanied with tamarind chutney.

Ragda Pattice    7.50
A potato cake coated with bread crumbs & pan fried. Accompanied with chickpeas, mint chutney & tamarind chutney.

Dahi Vada (New Cold Starter)  7.50
Fluffy deep fried fritters, melt-in-your mouth, coated in a simple creamy yoghurt, and topped with classic Indian chutneys.

Meat Samosa    7.00
A homemade triangular savoury pastry, containing lamb mince & spices. Accompanied with mint chutney.

Lamb Sheekh Kebab   8.00
A mixture of minced lamb meat, garlic and spices thinly wrapped around skewer and cooked in a tandoor. Accompanied with mint chutney.

Lamb chop (New)   11.00
Lamb chop marinated with ginger- garlic, chef's secret spices and cooked in a tandoori oven. (Accompanied by mint chutney).

Achhari Chicken Tikka    8.00
Marinated with spicy pickle sauce, yogurt & cooked in tandoor. Accompanied with a garlic tomato, & green chili chutney.

Garlic Chicken Tikka  8.00
Chicken supreme dices marinated with yogurt, garlic, spices and cheese. Cooked in a clay oven & accompanied with mint chutney.

Chicken Lollipop (New)     8.00
Chicken Lollipops are Chicken Wings coated with a tasty batter and deep fried. Chicken lollipops are an Indo-Chinese dish and popular appetizers.  

Chicken Kali Mirch (New)  8.00
Chicken supreme dices marinated with yogurt & white pepper powder. Cooked in a clay oven & accompanied with mint chutney.

Salmon Tikka    11.50
Salmon marinated & cooked in tandoor, accompanied by a garlic, tomato & chili chutney

Tandoori Jumbo Jhinga    11.50
Tiger prawns marinated in a mix of roasted Indian spices, cooked in a tandoor oven & served with our special mango chutney. 

Spicy Jhinga     11.50
Tiger prawns sautéed with a tangy sauce & accompanied by mango chutney.

Calamari     9.00
Coated with seasoned flour & deep-fried calamari accompanied by garlic tomato chutney.

Note- Gluten of self-rising flour , Mint chutney contains Yoghurt

DELHI RASOI SPECIAL THALI- 31.99

Thali is a Hindi word that means "a large plate." It has also become the commonly used expression for a style of eating in India. Thali means many different dishes (both vegetarian and non-vegetarian), served in small bowls arranged on a Thali, or a platter.

Thali Comprises: Aloo tikki, chicken tikka, chicken korma, lamb rogan josh, prawn curry, daal tarka, pilau rice, baby naan, gulab jamun (honey cake) salad & pickles.

VEG THALI-28.99

Veg Thali Comprises: Aloo tikki, Onion Bhaji, Dal Tarka, Saag Paneer , Aloo Jeera , Veg Korma, pilau rice, baby naan, gulab jamun (honey cake) salad & pickles.

SIZZLERS & SHARING PLATTERS

Paneer Shashlik Platter 13.50

Marinated cottage cheese cooked in a Tandoori oven with onion, bell peppers, tomato and accompanied with mint chutney.

Vegetarian Platter 12.00

Veg. Samosa, onion bhaji, aloo tikki, Aloo pakora. Accompanied with tamarind chutney.

Mixed Delhi Rasoi Platter 14.00

Aloo tikki, onion bhaji, chicken tikka and lamb kebab. Served with mint and mango chutney.

Chicken Sizzler 17.95

Garlic chicken, achari chicken & chicken tikka served with mint sauce.

Chicken Lollipop 15.95

Chicken Lollipops are Chicken Wings coated with a tasty batter and deep fried. Chicken lollipops are an Indo-Chinese dish and popular appetizers.  

Tandoori Chicken 19.00

On bone half chicken marinated with yogurt, ginger, garlic, Kashmiri chili and a variety of other spices. Cooked in a clay oven and served with curry sauce and pilau rice .

Chicken Shashlik 19.00

Chicken marinated with yogurt, mustard oil, cumin and a variety of other Indian spices. Cooked in a clay oven with onion, bell peppers, tomato and served with curry sauce and pilau rice.

Seafood Platter 16.95

Calamari, salmon tikka and spicy jhinga. Accompanied with mango and garlic tomato chutney

Manchurian (New)

Popular Indo-Chinese style dish where veg or meat fritters are fried and tossed with the sauce which has a mix of eclectic flavors and tastes sweet, savory, spicy, sour and umami.

Gobi Manchurian - 15.50

Chicken Manchurian - 17.95

BIRYANIS

Served with Dal Tarka (yellow lentils) or raita

Hyderabadi specialty: Aromatic spices & herbs infused rice cooked along with vegetables or meat contains browned onion and tomato.

Vegetable Biryani 14.95

(Fresh vegetables, cottage cheese, Cashew nuts)

Chicken Biryani 17.95

Lamb Biryani 18.95

Prawn Biryani 19.50

KIDS MENU

Chicken tikka masala 12.50

(Served with rice or chips)

Chicken Korma 12.50

(Served with rice or chips)

Veg. Korma 11.00

(Served with rice or chips)

Chi. Goujons with chips 10.00

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ALL TIME FAVORITE CURRIES

Tikka Masala 🍲

Roasted chunks of succulent meat or seafood, cooked in popular rich aromatic tomato gravy contains a variety of Indian spices.

Korma 🍲

Cooked in an aromatic, mild sauce containing cashews, almonds, onion, cardamom, and a rich variety of spices.

Pasanda 🍲

Fruity cream-gravy cooked with our careful choice of tropical fruits (mango, pineapple) containing roasted cashews, almonds, onion, cardamom and peppercorns.

Methi Malai 🍲

Cooked in fenugreek leaves infused creamy sauce containing cashews, almond, onion, cardamom, and a variety of aromatic spices.

Saag 🍲

Smooth spinach gravy containing garlic, onion, tomato & aromatic spices.

Rogan Josh 🍲

Specialty from Kashmir, Where meat is cooked in a Rogan i.e. aromatic gravy containing variety of spices by using josh (intense heat) & finally sauce finished with onion, tomato.

Jalfrezi 🍲

Onion tomato gravy cooked with garam masala, bell peppers, onion & finished with a touch of cream and vinegar.

Achari 🍲

Chicken breast marinated in a spicy pickle sauce. Cooked in a hot & tangy pickled flavored sauce containing fenugreek seeds, mustard & fennel seeds.

Do Piazza 🍲

Braised onion gravy containing cinnamon, cashew nuts, tomatoes and roasted spices. Finished with a touch of yogurt.

Madras 🍲

Cooked with onion tomato gravy containing curry leaves, red chili, ginger, garlic, and coriander seeds.

Chili Garlic 🍲

Sautéed with green chili, garlic, bell peppers, onion and finished with a spice infused onion & tomato sauce.

Price description

Chicken	16.95	Lamb	17.95
Prawn	18.95	Salmon	18.95
Paneer	15.95 (made of milk)		

VEGETARIAN DISHES

Bhindi Bhaji 🍲 16.00

Okra cooked with onion –tomato, blends of spices & finished with lemon juice.

Mushroom & Matar Curry 🍲 15.50

A mushroom and green pea curry cooked in homemade curry sauce contains onion, tomato and a variety of spices. 🍲

Mixed Vegetable Curry 🍲 15.00

Mixed fresh vegetables cooked in an onion & tomato sauce contains a variety of spices, garnished with fresh coriander leaves.

Aloo Gobhi 🍲 15.00

Potatoes & cauliflower cooked with onion-tomato sauce & variety of spices.

Chana Masala 🍲 Side -9.5/15.50

Chickpeas tossed with browned onion-

tomato sauce and a variety of spices.

Chana Saag 🍲 Side-9.5 /15.00

Chickpeas cooked in smooth spinach gravy containing garlic, onion, tomato & aromatic spices.

Aloo Jeera 🍲 Side-9.0/15.00

Potato tossed with cumin seeds, green chilies & fresh coriander.

Aloo Baingan 🍲 Side-10.00/16.00

Eggplant & potatoes stir-fried with ginger, green chilies, onions & tomatoes.

Dal Tarka 🍲 Side -9.00/14.00

Lentil tempered with cumin seeds, fresh ginger-garlic and finished with onion tomato & variety of spices.



Mild spicy 
Medium Spicy 
Very Spicy 

We may be able to accommodate a change in spice level on request.

Allergen symbols



Note- Gluten of self-rising flour, Mint chutney contains Yogurt

For further assistance please contact service staff.

All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer.

Note - On Weekends & Bank Holiday min. cover charge - €20 per Adult & €12.50 per Child (10% service charge may apply on a table of 8 or more covers)