

STARTERS

Vegetable Samosa

 5.5

Triangular savory pastry containing filling of potatoes, green peas and roasted spices. Accompanied with sweet and sour tamarind chutney.

Onion Bhaji

 5.5

Thinly sliced onion fritters coated with gram flour and deep fried with mix of authentic Indian spices. Accompanied with sweet and sour tamarind chutney.

Ragda Pattice

  5.5

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

Meat Samosa

  6.0

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

Lamb Sheekh Kebab

 6.0

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

Achhari Chicken Tikka

  7.0

Marinated with spicy pickle sauce, yoghurt & cooked in tandoor. Accompanied with a garlic tomato, & green chili chutney

Garlic Chicken Tikka

 6.5

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

Salmon Tikka

  9.5

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

Tandoori Jumbo Jhinga

   10.5

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

Spicy Jhinga

  10.5

Dublin bay prawns Sautéed with tangy sauce & accompanied by mango chutney.

Calamari

   8.5

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

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

SIZZLERS & SHARING PLATTERS

Paneer Shashlik Platter

 10.00

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

Vegetarian Platter

 10.5

Veg. samosa, onion bhaji, aloo tikki, cauliflower pakora. Accompanied with tamarind chutney.

Mixed Delhi Rasoi Platter

  12.5

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

Chicken Sizzler

  16.95

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

Tandoori Chicken

 18.0

On bone half chicken marinated with yoghurt, ginger, garlic, Kashmiri chilly and variety of other spices. Cooked in clay oven and served with curry sauce, pilau rice or naan.

Chicken Shashlik

 18.0

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

Seafood Platter

    14.5

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

DELHI RASOI SPECIAL THALI- 29.95

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 the meal refers to many different dishes (both vegetarian and non-vegetarian), served in small bowls arranged on a Thali, or a platter.

Our 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 -26.95

Note-  self-rising flour, Mint chutney contains Yoghurt

ALL TIME FAVORITE CURRIES

CHICKEN 15.75

LAMB 16.25

PRAWN 17.25

SALMON 16.75

Tikka Masala

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

Korma

Cooked in 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 variety of aromatic spices.

Saag

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

Jalfrezi

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

Karahi

Red velvety-sauce containing, onion bell peppers, red chilies, coriander, roasted cloves, and black pepper.

Do Piazza

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

Madras

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

Chili Garlic

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

Vindaloo

Onions tomato-based gravy contains whole red chili, Variety of Indian spices, red wine vinegar and potatoes.

DELHI RASOI SPECIALS CURRIES

Chicken Achari 🌶️ 16.25
Breast of chicken marinated in a spicy pickle sauce. Cooked in hot & tangy pickled flavored onion and tomato sauce containing fenugreek seeds, mustard and fennel seeds.

Butter Chicken 🍲 🍷 16.25
Marinated with yogurt, garlic, ginger, fenugreek leaves and broiled chunks of chicken cooked in a spice-infused tomato sauce containing almond, coconut & cream.

Chicken Chettinad 🌶️ 🌶️ 🌶️ 🍷 16.25
Dish specially from the south of India (Tamil Nadu). It is a rich fiery curry, containing braised onions, tomatoes, dry curry leaves, roasted mustard, coconut, and a special mix of South Indian spices.

Kerala Special Duck Curry 🍷 17.95
Duck breast meat cooked with mustard seeds, curry leaves, onion and finished with coconut milk.

Lamb Achari 🍲 🍷 16.75
Cooked in hot & tangy pickled Flavoured onion and tomato sauce containing fenugreek seeds, mustard, fennel seeds.

Lamb Rogan Josh 🌶️ 16.75
Specialty from Kashmir, part of India. Where meat is cooked in Rogan i.e. aromatic gravy containing cardamom, cinnamon, bay leaves, fennel, cumin and many more spices by using josh (intense heat) & finally sauce finished with onion, tomato.

Laal Maas 🌶️ 🌶️ 🌶️ 16.75
Lamb slow-cooked in onion-tomato base, contains coriander seeds, whole red chilies, Garlic-ginger paste and a variety of other aromatic spices.

Lamb Kofta Curry 🌶️ 16.75
Soft, crispy, & spices infused lamb meat Balls cooked in onion tomato gravy contains Kashmiri chilly and variety of spices.

Lamb Nihari 🌶️ 🍲 17.95
On bone lamb braised with onion, garam masala, green chili, cashew nut and finish with coconut milk.

Goan Prawn Curry 🌶️ 🍲 18.95
Specialty of Goa, west coast of India, The Tiger prawns cooked in curry contains mustard, curry leaves, garlic, curry sauce and flavor enhanced with coconut milk.

Daal Makhani 🍲 13.50
Black gram daal and kidney beans slowly cooked in creamy, velvety tomato cream Sauce. Specially tempered with asafetida for enhanced flavors.

Mushroom Kofta Curry 13.50
Soft, crispy, mushroom balls fried and cooked with homemade curry sauce.

VEGETARIAN DISHES

SIDE PORTION @ 7.5

- Vegetable Korma**   13.00
Vegetables cooked in mild aromatic creamy sauce containing cashews, almond, onion, cardamom, and variety of spices.
- Mushroom and Matar Curry**  13.00
A mushroom and green pea cooked in homemade curry sauce contains onion, tomato and variety of spices.
- Paneer Makhani Masala**   13.50
Homemade, fresh cottage cheese cooked in a spice-infused tomato sauce containing, fenugreek leaves, Almond & cream.
- Paneer Saag**  13.50
Homemade, fresh cottage cheese cooked in smooth spinach gravy containing garlic, onion, tomato & aromatic spices.
- Matar Paneer**  13.50
Homemade, fresh cottage cheese and green peas cooked in an onion-tomato sauce contains variety of spices and finished with touch of cream.
- Mixed Vegetable Curry**  13.00
Mixed fresh vegetables cooked in an onion & tomato sauce contains variety of spices, garnished with fresh coriander leaves.
- Aloo Gobhi**   13.00
Potatoes and cauliflower cooked with onion-tomato sauce and variety of spices.
- Chana Masala**  13.00
Chickpeas tossed with browned onion-tomato sauce and variety of spices.
- Channa Saag**  13.00
Chickpeas cooked in smooth spinach gravy containing garlic, onion, tomato & aromatic spices.
- Aloo Zeera**  13.00
Potato tossed with cumin seeds, green chilies and finished with fresh coriander.
- Aloo Baingan** 13.50
Eggplant and potatoes stir-fried in ginger, green chilies, onions and fresh tomatoes.
- Dal Tarka** 13.00
Lentil tempered with cumin seeds, fresh ginger-garlic and finished with onion tomato & variety of spices.
- Bhindi Bhaji**  13.50
Okra cooked in hot & tangy tomato and onion sauce with lemon juice and a blend of spices.

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 🌶️	  13.95
Fresh vegetables, cottage cheese, Cashew nuts served with dal tarka or raita. Garnished with cashew nuts.	
Chicken Biryani 🌶️	 16.50
Lamb Biryani 🌶️	 17.00
Prawn Biryani 🌶️	  17.50

ACCOMPANIMENTS

(All naan made up of self-rising flour which contains gluten)

Rice

Steamed Rice	2.5
Pilau Rice	 3
Vegetable Rice	 3.5
Mushroom Rice	 3.5
Egg fried Rice	  3.50
Brown Rice	3.00

Naan (Bread)

Plain Naan Bread	   2.75
Garlic Naan	   3.25
Coriander Naan	   3.25
Garlic, onion & Coriander (Kulcha / Naan)	   3.25
Paneer Naan (stuffed with fresh cottage cheese)	   3.50
Peshwari Naan (stuffed with Raisins, almond, cashew & coconut)	    3.50
Lacha Paratha (Made from wheat flour)	 3.00
Vegetable Paratha (Made from wheat flour)	 3.00
Keema Naan (Stuffed with spiced minced lamb)	   3.5
Roti (Made with whole wheat flour)	 2.00

Sides

Raita	 4.00
Mixed salad	4.00
chips	3.00
Masala Papad 🌶️	3.00

KIDS MENU

Chicken tikka masala 	11.50
(Serve with rice or chips)	
Chicken Korma  	11.50
(Serve with rice or chips)	
Veg. Korma  	10.00
(Serve with rice or chips)	
Chicken Goujons with chips	8.50

 Gluten	 Crustaceans
 Fish	 Egg
 Celery	 Shellfish
 Lupins	 Peanuts
 Milk	 Sulphite
 Mustard	
 Nuts	
 Sesame	
 Soya	

