




STARTERS

Vegetable Samosa (2)  7.50
Triangular savory pastry contains filling of potatoes, green peas and roasted spices. Accompanied with tamarind chutney.

Onion Bhaji (2)  7.50
Thinly sliced onion fritters coated with gram flour and deep fried. Accompanied with tamarind chutney.


Ragda Pattice (2,7)  9.00
A potato cake coated with bread crumbs & pan fried. Accompanied with chickpeas, mint chutney & tamarind chutney.

Dahi Vada (2,7) 7.50
Fluffy deep fried fritters, melt-in-your mouth, coated in a simple creamy yoghurt, and topped with classic Indian chutneys.

Paneer Galouti kebab (2,7) 8.50
'Galouti' means "the thing that melts in the mouth" made of paneer, cheese, yoghurt, & spices, dip fried.

Spring Roll (2,4,13) Veg/Duck 8/8.50
A paper-thin wrapper that's filled with spring vegetables or Duck.



Meat Samosa (2,7)  8.00
A homemade triangular savoury pastry, containing lamb mince & spices. Accompanied with mint chutney.

Lamb Sheekh Kebab (7)  8.50
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) (7)  12.00
Marinated with ginger- garlic, chef's secret spices and cooked in a tandoori oven. Accompanied by mint chutney.



Achari Chicken Tikka (7, 9)  8.50
Marinated with spicy pickle sauce, yogurt & cooked in tandoor. Accompanied with a garlic tomato, & green chili chutney.

Garlic Chicken Tikka (7) 8.50
Chicken supreme dices marinated with yogurt, garlic, spices and cheese. Cooked in a clay oven & accompanied with mint chutney.

Chicken Lollipop (2, 4, 7, 13) 8.00 / 16.00
Chicken Wings coated with a tasty batter and deep fried. Chicken lollipops are an Indo-Chinese dish and popular appetizers.  

Salmon Tikka (5, 7)  12.50
Salmon marinated & cooked in tandoor, accompanied by a garlic, tomato & chili chutney

Tandoori Jumbo Jhinga (3, 7, 9)  12.50
Tiger prawns marinated in a mix of roasted Indian spices, cooked in a tandoor oven & served with our special mango chutney.

Spicy Jhinga (3, 7, 9)   12.50
Tiger prawns sautéed with a tangy sauce & accompanied by mango chutney.

Calamari (2, 3, 4, 7) 9.00
Coated with seasoned flour & deep-fried calamari accompanied by garlic tomato chutney.

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

KIDS MENU

Chicken tikka masala (7) 12.50
(Served with rice or chips)

Chicken Korma (7, 10) 12.50
(Served with rice or chips)

Veg. Korma (7, 10) 11.00
(Served with rice or chips)

Chi. Goujons with chips (2, 4) 10.00

1. Celery 2. Gluten (wheat – self rising flour) 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs
9. Mustard 10. Tree nuts 11. Peanuts 12. Sesame seeds 13. Soybeans 14. Sulphur dioxide and sulphites

SIZZLERS & SHARING PLATTERS

Paneer Shashlik Platter (7) 15.00

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

Vegetarian Platter (2) 13.50

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

Mixed Delhi Raso Platter (2, 7) 15.00

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

Chicken Sizzler (7, 9) 18.95

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

Tandoori Chicken (7) 20.95

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

Chicken Shashlik (7) 20.95

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 (2,3, 5, 7, 9) 17.95

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

Manchurian (2, 4, 13)

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

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| Gobi Manchurian - | 16.00 |
| Chicken Manchurian - | 17.95 |

BIRYANIS

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

Vegetable Biryani (7, 10) 16.95 (Fresh vegetables, cottage cheese, Cashew nuts)

Chicken Biryani (7) 18.95

Lamb Biryani (7) 19.95

Prawn Biryani (3, 7) 20.95

Served with Dal Tarka (yellow lentils) or raita

ACCOMPANIMENTS

(ALL NAAN MADE UP OF SELF-RISING FLOUR WHICH CONTAINS GLUTEN)

Rice

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|------------------------|------|
| Steamed Rice | 3.50 |
| Pilau Rice (7) | 4.00 |
| Vegetable Rice (7) | 4.50 |
| Mushroom Rice (7) | 4.50 |
| Egg fried Rice (4, 13) | 5.00 |

Naan (Bread)

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|----------------------------|------|
| Plain Naan Bread (2, 4, 7) | 3.50 |
| Butter Naan (2, 4, 7) | 4.25 |
| Garlic Naan (2, 4, 7) | 3.99 |
| Coriander Naan (2, 4, 7) | 3.99 |

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| G. O. C. Naan (2, 4, 7) (Garlic, Onion & Coriander) | 4.25 |
| Paneer Naan (2, 4, 7) (Stuffed with fresh cottage cheese) | 4.25 |
| Peshwari Naan (2, 4, 7, 10) (Stuffed with raisins, almond, cashew & coconut) | 4.25 |
| Keema Naan (2, 4, 7) (Stuffed with spiced minced lamb) | 4.25 |
| Lachha Paratha (2) (Made from wheat flour) | 3.50 |
| Vegetable Paratha (2) (Potato & Green peas stuffed whole wheat bread) | 3.99 |
| Roti (2) (Made with whole wheat flour) | 3.00 |

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ALL TIME FAVORITE CURRIES

Chicken -18.95

Lamb- 19.95

Prawn -20.95

Salmon- 20.95

Paneer-17.95

(Contains milk)

Tikka Masala (7)

Popular rich aromatic tomato gravy contains a variety of Indian spices.

Korma (7, 10)

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

Pasanda (7, 10)

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

Methi Malai (7, 10)

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

Saag (7)

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

Rogan Josh

A Rogan i.e. aromatic gravy containing variety of spices by using josh (intense heat) & garnished with fresh coriander.

Jalfrezi (7)

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

Achari (7, 9)

Cooked in a hot & tangy pickled flavored sauce containing fenugreek seeds, mustard & fennel seeds.

Do Piazza (7, 10)

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, and ginger, garlic, and coriander seeds.

Chili Garlic (7)

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

VEGETARIAN DISHES

Bhindi Bhaji

17.00

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

Mushroom & Matar Curry (7)

16.50

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

Mixed Vegetable Curry (7)

16.50

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

Aloo Gobhi

16.50

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

Chana Masala

Side -10/16.50

Chickpeas tossed with browned onion-tomato sauce and a variety of spices.

Chana Saag (7)

Side-10 /16.50

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

Aloo Jeera

Side-10/16.50

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

Aloo Baingan

Side-10.50/17.00

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

Dal Tarka

Side -9.50/16.50

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

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DELHI RASOI SPECIALS CURRIES

Butter Chicken (10, 7) 19.95

Marinated & charcoal oven broiled chunks of chicken breast cooked with a spice-infused tomato sauce containing almond, coconut & cream.

Chicken Chettinad (9) 19.95

It is a rich fiery curry, containing braised onions, tomatoes, dry curry leaves, roasted mustard, coconut, and a special mix of south Indian spices.

Chicken Kali Mirch Curry (7, 10) 19.95

Creamy & mellow Indian chicken curry cooked with black pepper as the star ingredient. (Contains Cashews & Almonds)

Kerala Special Duck Curry (9) 20.95

Duck breast meat cooked with mustard seeds, curry leaves, onion and finished with coconut milk.

Gobind's special Rara Masala

Cooked very much in the north Indian style with onions, ginger- garlic and dish have chunks of meat, with mincemeat.

Chicken - 19.95 Lamb 20.95

Kheema Matar 20.95

Kheema i.e Mince lamb cooked with green peas and finished with fresh coriander.

Laal Maas 20.95

Lamb slow-cooked in onion-tomato base, contains coriander seeds, whole red chillies, Garlic-ginger paste and a variety of other aromatic spice

Lamb Chop Masala 22.95

Curry is aromatic, flavorful and rich and the chops are tender, succulent and just fall off the bone.

Lamb Nihari (10) 22.95

On bone lamb braised with onion, garam masala, green chili, cashew nut and finished with coconut milk.

Tawa Bhuna (5, 13)

Bhuna Masala basically means roasted spice blend. Choice of meat or prawns served on hot sizzling metal plate.

Chicken/Lamb/ Prawn 19.95 /20.95 /21.95

Goan Prawn Curry (3) 22.99

Specialty of Goa, the tiger prawns cooked in curry contain mustard, curry leaves, garlic, curry sauce and flavor enhanced with coconut milk.

Dal Makhani (7) 17.50

Black gram dal and kidney beans slowly cooked in creamy, velvety tomato cream sauce. Specially tempered with asafetida for enhanced flavor.

Mushroom Kofta Curry 17.50

Soft, crispy, mushroom balls fried and cooked with homemade curry sauce.

Malai Kofta Curry (7, 10) 18.50

Malai Kofta is made with paneer (firm cottage cheese) and mashed potato 'koftas' served in an aromatic, smooth, and rich onion and cashew nut sauce.

DELHI RASOI SPECIAL THALI- 32.99

NON VEG THALI: 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 -29.99

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

SIDES

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|-----------------------------|------|--|------|
| Indian Lachha onion & Salad | 3.00 | Masala Papad  | 4.00 |
| Pappodam Basket & Dips (7) | 3.50 | Raita (7) | 4.50 |
| Mixed green salad | 4.00 | Chips | 4.00 |

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