



DELHI RASOI

STARTERS



1. **VEGETABLE SAMOSA** 2 🌿 €7.95
Triangular savory pastry contains filling of potatoes, green peas and roasted spices, accompanied with tamarind chutney.
2. **ONION BHAJI** 2 🌿 €7.95
Thinly sliced onion fritters coated with gram flour and deep fried. accompanied with tamarind chutney.
3. **RAGDA PATTICE** 2 7 🌿 €9.00
A potato cake coated with bread crumbs & pan fried, accompanied with chickpeas, mint chutney & tamarind chutney.
4. **MEAT SAMOSA** 2 7 🌿 €8.95
A homemade triangular savoury pastry, containing lamb mince & spices. accompanied with mint chutney.
5. **DUCK SPRING ROLL** €8.95
A paper-thin wrapper that's filled with spring vegetables & duck.
6. **PAPPADI CHAAT** €8.95
A round shaped crispy, flaky and deep fried cracker all smothered in tangy, sweet, and hot chutneys.
7. **LAMB SEEKH KEBAB** 7 🌿 €9.95
A mixture of minced lamb meat, garlic and spices thinly wrapped around skewer and cooked in a tandoor.
8. **ACHARI CHICKEN TIKKA** 7 9 🌿 €9.95
Marinated with spicy pickle sauce, yogurt & cooked in tandoor. accompanied with a garlic tomato & green chilli chutney.
9. **GARLIC CHICKEN TIKKA** 7 €9.95
Chicken supreme dices marinated with yogurt, garlic, spices and cheese. Cooked in a clay oven & accompanied with mint chutney.
10. **CHICKEN LOLLIPOP** 2 4 7 13 🌿 €9.45 / €17.00
Chicken wings coated with a tasty batter and deep fried. chicken lollipops are an Indo-Chinese dish and popular appetizers.
11. **TANDOORI JUMBO JHINGA/PRAWNS** 3 7 9 🌿 €13.95
Tiger prawns marinated in a mix of roasted Indian spices, cooked in a tandoor oven & served with our special mango chutney.
12. **SPICY JHINGA/PRAWNS** 3 7 9 🌿 €13.95
Tiger prawns sautéed with a tangy sauce & accompanied by mango chutney.
13. **PRAWN PAKORA** 3 €12.95
Prawn coated with seasoned gram flour batter and deep fried.

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,



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SIZZLERS & SHARING PLATTERS

14. **PANEER SHASHLIK PLATTER** 7 7 €17.95
Marinated cottage cheese cooked in a Tandoori oven with onion, bell peppers, tomato and accompanied with mint chutney.
15. **VEGETARIAN PLATTER** 2 €14.45
Veg, Samosa, onion bhaji, aloo tikki, Aloo pakora, accompanied with tamarind chutney.
16. **MIXED DELHI RASOI PLATTER** 2 7 €16.95
Aloo tikki, onion bhaji, chicken tikka and lamb kebab. Served with mint and mango chutney.
17. **CHICKEN SIZZLER** 7 9 7 €19.95
Garlic chicken, achari chicken & chicken tikka served with mint sauce.
18. **TANDOORI CHICKEN** 7 €22.95
On bone half chicken marinated with yogurt, ginger, garlic, kashmiri chilli and spices. Cooked in a clay oven and served with curry sauce and pilau rice.
19. **CHICKEN SHASHLIK** 7 7 €22.95
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.

BIRYANIS

20. **VEGETABLE BIRYANI** 7 10 €18.95
(Fresh vegetables, cottage cheese, Cashew nuts)
21. **CHICKEN BIRYANI** 7 7 7 €21.95
22. **LAMB BIRYANI** 7 7 7 €22.95
23. **PRAWN BIRYANI** 7 7 7 €23.95
Served with Dal Tarka (yellow lentils) or raita

VEGETARIAN DISHES

24. **BHINDI BHAJI** 7 7 €19.00
Okra cooked with onion tomato, blends of spices & finished with lemon juice.
25. **MUSHROOM & MATAR CURRY** 7 7 7 €18.00
A mushroom and green pea curry cooked in homemade curry sauce contains onion, tomato and a variety of spices.
26. **MIXED VEG. CURRY** 7 7 €18.00
Mixed fresh vegetables cooked in an onion & tomato sauce contains & variety of spices, garnished with fresh coriander leaves.
27. **ALOO GOBHI** 7 €18.00
Potatoes & cauliflower cooked with onion-tomato sauce & variety of spices.
28. **CHANA MASALA** 7 7 SIDE-€10 / €17.00
Chickpeas tossed with browned onion-tomato sauce and a variety of spices.
29. **CHANA SAAG** 10 €17.00
Chickpeas cooked in smooth spinach gravy containing garlic, onion, tomato & aromatic spices.
30. **DAL TARKA** 7 7 SIDE-€10 / €17.00
tempered with cumin seeds, fresh ginger-garlic and finished with onion tomato & variety of spices.

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ALL TIME FAVORITE CURRIES

CHICKEN - 19.95, LAMB - 20.95, PRAWN - 21.95, PANEER-18.95 (CONTAINS MILK)

31. TIKKA MASALA 7

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

32. KORMA 7 10

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

33. METHI MALAI 7 10

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

34. SAAG 7

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

35. ROGAN JOSH

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

36. JALFREZI 7

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

37. ACHARI 7 9

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

38. DO PIAZA 7 10

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

39. MADRAS

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

40. CHILI GARLIC 7

Sauteed with green chilli, garlic, bell peppers, onion and finished



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DELHI RASOI SPECIALS CURRIES

- 41. BUTTER CHICKEN (on bone)** 7 10 €21.95 / €26.95
Marinated & charcoal oven broiled chunks of chicken breast cooked with a spice-infused tomato sauce containing almonds, coconut & cream. (on bone)
- 42. CHICKEN CHETTINAD** 9 3 3 3 €21.95
It is a rich fiery curry, containing braised onions, tomatoes, dry curry leaves, roasted mustard, coconut, and its special milk of south indian spices.
- 43. CHICKEN KALI MIRCH CURRY** 10 €21.95
Creamy & mellow indian curry cooked with black pepper as the star ingredient.
- 44. DHABA STYLE CHICKEN CURRY (on bone)** 7 €22.95
Creamy & mellow indian curry cooked with black pepper as the star ingredient. (Contains Cashews & Almonds)
- CHICKEN - 21.95** **LAMB 22.95**
- 45. KEEMA MATAR** €21.95
Keema mince lamb cooked with green peas and finished with fresh coriander.
- 46. LAAL MAAS** 3 3 3 3 €22.95
Lamb slow-cooked in onion-tomato base, contains coriander seeds, whole red
- 47. TAWA BHUNA** 5 13 3 3
Bhuna Masala basically means roasted spice blend. Choice of meat or prawns served on hot sizzling metal plate.
- Chicken/Lamb/Prawn** **21.95 / 22.95 / 23.95**
- 48. GOAN PRAWN CURRY** 3 3 €24.99
Specially of goa, the tiger prawns cooked in curry contain mustard, curry leaves, garlic, curry sauce and flavor enhanced with coconut milk.
- 49. DAL MAKHANI** 7 3 €19.50
Black gram dal and kidney beans slowly cooked in creamy, velvety tomato cream sauce. Specially tempered with asafetida for enhanced flavor.
- 50. MUSHROOM KOFTA CURRY** 3 3 €19.50
Soft, crispy, mushroom balls fried and cooked with homemade curry sauce.



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ACCOMPANIMENTS

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

NAAN (BREAD)

51. Plain Naan Bread	2 4 7	€3.50
52. Butter Naan	2 4 7	€4.25
53. Garlic Naan	2 4 7	€3.99
54. Coriander Naan	2 4 7	€3.99
55. G. O. C. Naan (Garlic, Onion & Coriander)	2 4 7	€4.25
56. Paneer Naan (Stuffed with fresh cottage cheese)	2 4 7	€4.25
57. Peshwari Naan (Stuffed with raisins, almond, cashew & coconut)	2 4 7 10	€5.00
58. Keema Naan (Stuffed with spiced minced lamb)	2 4 7	€5.00
59. Lachha Paratha (Made from wheat flour)	2	€3.50
60. Vegetable Paratha (Potato & Green peas stuffed whole wheat bread)	2	€4.25
61. Roti (Made with whole wheat flour)	2	€3.00

RICE

62. Steamed Rice		€3.75
63. Pilau Rice	7	€4.25
64. Vegetable Rice	7	€4.75
65. Egg fried Rice	13 4	€5.25

SIDES

66. INDIAN LACHHA ONION & SALAD		€3.00
67. PAPPODAM BASKET & DIPS	7	€3.50
68. MIXED GREEN SALAD		€4.00
69. MASALA PAPAD		€4.00
70. RAITA	7	€4.50
71. CHIPS		€4.00

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KIDS MENU

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|--|--------|
| 72. Chicken tikka masala 7 | €13.95 |
| (Served with rice or chips) | |
| 73. Chicken Korma 7 10 | €13.95 |
| (Served with rice or chips) | |
| 74. Veg. Korma 7 10 | €12.95 |
| (Served with rice or chips) | |
| 75. Chicken Goujons with chips 2 4 | €11.95 |
| 76. Prawn Tikka Masala 3 7 | €16.95 |
| (Served with rice or chips) | |

DESSERT MENU

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| 77. Kheer 7 8 | €6.50 |
| Rice pudding, a traditional dessert of India | |
| 78. Gulab Jamun 7 8 | €6.50 |
| A round honey cake. | |
| 79. Mango Pistachio Kulfi 7 8 | €7.00 |
| Kulfi is the traditional Indian ice-cream | |
| 80. Selection of Ice Creams 7 | €5.00 |
| (Chocolate / Strawberry / Vanilla) | |
| 81. Sizzling Brownie 1 3 7 | €8.50 |
| (Served with vanilla ice-cream) | |
| 82. Gajar ka Halwa 7 8 | €6.50 |

SELECTION OF TEA & COFFEE

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|-------------------------------------|-------|
| 83. English breakfast Tea | €4.00 |
| 84. Indian Masala Chai (Tea) | €4.50 |
| 85. Green Tea | €4.00 |
| 86. Peppermint Tea | €4.00 |
| 87. Irish coffee | €6.95 |
| 88. French Coffee | €6.95 |
| 89. Espresso | €3.00 |
| 90. Affogato | €4.95 |
| 91. Americano | €3.95 |
| 92. Latte | €4.50 |
| 93. Cappuccino | €4.50 |

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Non Alcoholic Beverages

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|-------------------------------------|-------|
| 1 Lassi / Mango Lassi / Sweet Lassi | €5.95 |
| 2 Masala Chhaas (Salted Buttermilk) | €5.95 |
| 3 Virgin Mojito | €5.50 |
| 4 Masala Chai | €4.95 |

Liqueur Coffee

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| 5 Irish Coffee (Whiskey, Coffee & Cream) | €7.95 |
| 6 French Coffee | €7.95 |



Beverages

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| 7 Large Cobra Beer (660ml) | €9.65 |
| 8 Cobra Beer (330ml) | €5.25 |
| 9 Non-Alcoholic Beer | €5.25 |
| 10 Coke / Diet Coke/ Coke Zero | €3.99 |
| 11 Club Orange | €3.99 |
| 12 7Up / Diet 7Up | €3.99 |
| 13 Still & Sparkling Water (330ml) | €3.00 |
| 14 Still & Sparkling Water (750ml) | €7.00 |





DELHI RASOI

DRINKS



WHITE WINE

- | | |
|---|---------------|
| 1 Los Andes de Paz | €26.95 |
| Sauvignon Blanc - Chile | |
| This wine offers aromas of cut grass, citrus and lime with a touch of honey and a bright, crisp finish. | |
| 2 Les Sensibles | €28.95 |
| Viognier - France | |
| Notes of apricot, peach and Mirabelle plum make for a generous, powerful, round, and suave wine. A perfect aperitif or a wonderful accompaniment to fish and Indian food: | |
| 3 Terre di Mario | €30.95 |
| Pinot Grigio - Italy | |
| Harmonic Structure, crisp and refreshing with aromas of citrus and lime, finishing with a pleasant almond taste. | |
| 4 Demimo Verdejo | €34.95 |
| Rueda - Spain | |
| Dry in style and crisp on the finish. This wine contains aromas and flavours of tropical fruit such as passionfruit and mango. Perfect to pair with chicken, fish, or any light dish | |
| 5 Pfaff - Cuvee Jupiter | €38.00 |
| Riesling - Alsace | |
| FranceDry and elegant floral good minerality and slightly fruity aromas. Pale yellow with light green tints. | |
| 6 Casa Toria - Albarino | €40.00 |
| Rias Baxias - Spain | |
| Straw yellow with youthful greenness. Intense citrus character on the nose with some underlying floral notes and hints of tropical fruits. It has a long lingering finish of peach and pear fruitiness.: €40.00 | |

WHITE QUARTER BOTTLES

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| 7 Los Andes de Paz | €8.45 |
| Sauvignon Blanc - Chile | |
| This wine offers aromas of cut grass, citrus and lime with a touch of honey and a bright, crisp finish | |
| 8 Las Moras | €8.45 |
| Pinot Grigio - Argentina | |
| Light-bodied, with subtle hints of pear and peach, sweetness and a pleasant balance of acidity. Taste is refreshing, lively and crisp with slight. | |

ROSE

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| 9 Casa SanVago | €26.95 |
| Rose - Chile | |
| Pale pink colour, with an elegant nose of raspberry and cherry with a hint of mint. Fresh, intense, and complex. | |



DELHI RASOI

DRINKS



RED WINE

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| 10 Los Andes de Paz | €26.95 |
| Cabernet Sauvignon - Chile | |
| An easy drinking Cabernet with bright, fresh plum and blackcurrant flavours and a smooth finish. | |
| 11 Roland Bouchacourt | €28.95 |
| Merlot - France | |
| This is a soft, smooth Merlot guaranteed to wow the crowd. It has flavours of red fruit, caramel and mocha | |
| 12 Talinga Park | €30.00 |
| Shiraz - South Australia | |
| A great medium bodied Australian Shiraz with appealing ripe berry fruit, spicy tannins and black pepper notes | |
| 13 Per Tutti | €32.95 |
| Primitivo - Italy | |
| Deep ruby colour with violet highlights. Intense and fragrant bouquet with a rich variety of ripe fruits, pleasant, harmonious, and velvety taste. Bottle: | |
| 14 Monte Cepas | €34.95 |
| Malbec - Argentina | |
| Medium bodied with bursting red berry and cherry flavours, smooth tannins, and fresh acidity. | |

RED QUARTER BOTTLES

- | | |
|---|--------------|
| 15 Los Andes de Paz | €8.45 |
| Cabernet Sauvignon - Chile | |
| An easy drinking Cabernet with bright, fresh plum and blackcurrant flavours and a smooth finish. | |
| 16 Las Moras | €8.45 |
| Malbec - Argentina | |
| A soft, medium to full-bodied wine with a ripe red fruit flavour. Elegant notes of blueberries and a touch of vanilla. Long, persistent finish. | |



DELHI RASOI



DRINKS

PROSECCO AND CHAMPAGNE

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| 17 Casa Defra | €32.95 |
| Prosecco - Italy | |
| A playful and light palate of peach and apple gives way to a refreshing dry finish with great finesse. | |
| 18 Barocco - Prosecco Frizzante - Snipe (200mls) | €9.45 |
| Prosecco - Italy | |
| Crisp & Delicate with a fragrant bouquet of green apple. Fresh and light on the palate with a dry aftertaste. | |
| 19 Charles Simon | €86.95 |
| NV Champagne - France | |
| A sumptuous champagne with delicious biscuity honeyed citric fruits and ripe green apples. A lingering soft mousse on the finish. | |

