Starters (Veg)

1. **Onion Bhaji** *(Accompanied by tamarind chutney)* €5.95
   Onion shavings coated with gram flour spices and deep fried. GF
2. **Mix Veg Pakoras** *(Accompanied by tamarind chutney)* €5.95
   Assorted vegetables marinated with spices coated in gram flour and deep fried. GF
3. **Vegetable Samosa** (2 pcs) €5.95
   (Accompanied by tamarind chutney)
   A homemade triangular savoury pastry, containing potato, green peas & spices. (Contains self-raising flour)
4. **Delhi Rasoi Vegetarian Platter** €12.00
   (Accompanied by tamarind chutney)
   (2 pcs) samosas, (2 pcs) onion bhaji and assorted pakoras
5. **Ragda Pattice** €7.95
   A potato cake coated with bread crumbs & deep fried. Accompanied with chickpeas, mint chutney & tamarind chutney.

Starters (Non-Veg)

6. **Meat Samosa** (2 pcs) €6.50
   (Accompanied by mint sauce) A homemade triangular savoury pastry, containing minced lamb & spices. (Contains self-raising flour)
7. **Tandoori Sheekh Kebab** €8.25
   Accompanied by mint chutney) Mixture of minced lamb meat, garlic and spices thinly wrapped around skewer and cooked in a tandoor.
8. **Chicken Pakora** €8.00
   (Accompanied by mint sauce)
   Chicken breast marinated in spices, and coated with gram flour and fried.
9. **Chicken Tikka** (4 pcs) €8.00
   (Accompanied by mint chutney)
   Marinated in yogurt mixed with spices and herbs, cooked in tandoor.
10. **Spicy Prawns** €12.00
    Dublin bay prawns Sautéed with tangy sauce, bell peppers and onions.
11. **Wraps** €12.00
    (Any 300ml soft drink included)
    Chicken/lamb/vegetables wrapped in naan
12. **Delhi Rasoi Mixed Platter** €14.50
    (Accompanied by mint & tamarind chutney)
    2 samosas, Mixed Veg Pakora, 2 lamb sheekh kebabs, 2 chicken tikkas

Main Course- Tandoori

13. **Chicken Sizzler** (Medium) €14.95
    2 Pcs. Garlic Tikka, 2 Pcs. Achari Tikka
    2 Pcs. Chicken Tikka
    1 Pc. on Bone Tandoori Chicken Leg.
14. **Tandoori Chicken** (1/2 chicken) (Medium) €14.95
    Half chicken on bone marinated with yoghurt, ginger, garlic, Kashmiri chilly and variety of other spices. Cooked in clay oven.

All Time Favourite Curries

Chicken -13.25, Lamb -13.95, Prawn – 14.95, Paneer*- 12.50

*Contains milk

15. **Tikka Masala** (Mild) Roasted chunks of succulent
    Meat/seafood, cooked in popular rich aromatic tomato gravy contains variety of Indian spices.
16. **Korma** (Mild)
    Cooked in aromatic, mild sauce containing cashews, almonds, onion, cardamom, and a rich variety of spices.
17. **Saag** (Mild) Smooth spinach gravy containing garlic, onion, tomato & aromatic spices.
18. **Jalfrezi** (Medium) Onion tomato gravy cooked with garam masala, bell peppers, onion & finished with touch of creamand vinegar.
19. **Do Piaza** (Medium)
    Braised onion gravy containing cinnamon, cashew nuts, tomatoes and roasted spices . Finished with touch of yoghurt.
20. **Rogan Josh** (Medium)
    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.
21. **Vartha Kozhambu** (Medium to Hot)
    Tempered with curry leaves, mustard seeds, chili, flavored with special spices & finished with coconut milk.
22. **Balti** (Medium)
    Cooked with bell peppers, onion-tomato gravy and flavoured with mint and variety of Indian spices.
23. **Achari** (Medium to Hot)
    Succulent meat/seafood marinated in a spicy pickle sauce. Cooked in hot & tangy pickle-flavored sauce containing fenugreek leaves, mustard & fennel seeds.
24. **Madras** (Hot)
    Cooked with onion tomato gravy contains curry leaves, red chili, ginger, garlic, coriander seeds.

Delhi Rasoi Special Curries

25. **Butter Chicken** (Mild) €14.95
    Marinated & charcoal oven broiled chunks of chicken breast cooked with a spice-infused tomato sauce contains almond, coconut & cream.
26. **Laal Maas** (Hot) €14.50
    Lamb slow-cooked in onion-tomato base, contains coriander seeds, whole red chilies, Garlic-ginger paste and a variety of other aromatic spices.
27. **Goan Prawn Curry** (Medium) €19.95
    Specialty of Goa, the tiger prawns cooked in curry contains mustard, curry Leaves, garlic, curry sauce and flavor enhanced with coconut milk.
28. **Daal Makhani** (Medium) €13.50
    Black gram daal and kidney beans slowly cooked in creamy, velvety tomato cream Sauce. Specially tempered with asafetida for enhanced flavors.
29. **Karahi Paneer** €14.95
    Spicy paneer recipe made with fresh ground kadai masala, paneer, onions, tomatoes & bell peppers.
30. **Mushroom Kofta Curry** (Medium) €13.95
    Soft, crispy, mushroom balls fried and cooked with homemade curry sauce.

All-time Favourite Vegetarian

31. **Bhindi Bhaji (Vegan)** (Medium) €13.95
    Okra cooked with onion –tomato, blends of spices & finished with lemon juice.
32. **Vegetable Korma** (Mild) €12.95
    Cooked in mild aromatic creamy sauce containing cashews, almond, onion, cardamom, and variety of aromatic spices
33. **Vegetables Makhani (Mild)** €12.95
    Seasonal vegetables cooked in a smooth tomato sauce containing almond, coconut, cream, & spices.
34. **Chana Masala** (Medium) €11.95
    Chickpeas tossed with browned onion-tomato sauce and variety of spices.
35. **Chana Saag** (Medium) €11.95
    Chickpeas cooked in smooth spinach gravy containing garlic, onion, tomato & aromatic spices.
36. **Mushroom Saag** (Medium) €11.95
    Fresh mushroom cooked in smooth spinach gravy containing garlic, onion, tomato & aromatic spices.

37. **Aloo Zeera (Vegan)** (Medium) €11.95
Diced potatoes tempered with cumin seed and finished with fresh coriander.

38. **Tarka Dal (Vegan)** (Medium) €11.95
Yellow lentils tempered with cumin seeds, fresh ginger-garlic, browned onion-tomato and finished with variety of spices

Biryanis (Medium)

Hyderabadi specialty: Aromatic spices & herbs infused rice cooked along with vegetables or meat, contains browned onion and tomato.
Raita (yoghurt, cucumber & roasted cumin powder)

39. **Vegetable Biryani:** €12.75
Contains vegetables, cashews
40. **Paneer Biryani** €13.50
Contains cottage cheese, cashews.
41. **Chicken Biryani** €13.75
42. **Lamb Biryani** €14.75
43. **Prawn Biryani** €16.50

Rice & Breads

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

44. **Steamed Rice** €2.95
45. **Pilau Rice** €3.25
46. **Vegetable Rice** €3.50
47. **Mushroom Rice** €3.50
48. **Egg Fried Rice** €3.75
49. **Plain Naan Bread**... €3.00
50. **Butter Naan** €3.50
51. **Garlic Naan**... €3.50
52. **Coriander Naan**... €3.50
53. **Onion, Garlic & Coriander naan** €3.75
54. **Peshwari Naan** €3.75
(contains almond, cashews & coconut)
55. **Paneer Naan** €3.75
56. **Keema Naan** - €3.95
Stuffed with spiced minced lamb.
57. **Veg. Parantha** (Wheat flour) €3.50
58. **Laccha Parantha** (wheat flour) €3.50
59. **Tandoori Roti** (Wheat flour) €2.95
60. **Cheese & Chili Naan** €3.75

MEAL DEALS

A. **Set Meal for Two *(vegetarian)*** €35.95
- Vegetable platter (2 Samosa, 2 Onion Bhaji)
- 2 Vegetarian curries (choice from All-time favourites only)
- 2 steamed rice, 1 plain naan, dip and poppadum

B. **Set Meal for Two *(non-vegetarian)*** €42.95
Mix platter (2 pca. ChickenTikka, 2 pcs. Kabab Tikka)
2 Meat Curries (chicken or lamb choice from All-time favourites only)

C. **Set Meal for One (Vegetarian)** €16.95
- Onion Bhaji (2 pcs) or Samosa (2 pcs.)
- Choose any one vegetarian curry (choice from All-time favourites only)
- Steamed rice or Plain Naan, dip & poppadum

D. **Set Meal for One (Non-vegetarian)** €18.95
- Chicken tikka & sheekh kebab (1 pcs each)
- Any one meat curry (lamb or chicken choice from All-time favorites only)
- Steamed rice or Plain Naan, dip and poppadum.

Sundries

61. **Poppadum/dip** €2.50
62. **Raita** (cucumber, mint, cumin seeds and yogurt) €3.95
63. **Mix green Salad** €3.00
64. **Curry Sauce** €7.95
65. **Tikka Masala Sauce** €7.95
66. **Korma Sauce** €7.95
67. **Chips** €3.50
68. **Mint Chutney** €1.50
69. **Mango Chutney** €1.50
70. **Tamarind chutney** (contains self-raising flour) €1.50
71. **Spicy Pickle** €1.50
72. **Can of Soft Drink** €2.50

Desserts

73. **Gulab Jamun** (Garnished with pistachio) €5.00
74. **Mango Lassi** (Garnished with *pistachio*) €4.00
75. **Gajar Ka Halwa** €5.00
Traditional Indian Sweet

Complimentary Free Papadums and Mint Dip above €50.00

Catering Services

We would be delighted to cater for you at parties, anniversaries, and other functions.
We use 100% Irish Meat.

ALLERGENS :



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.

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MONDAY TO FRIDAY
4.00 PM - 10:00 PM
SATURDAY - SUNDAY
01:00 PM - 10:00 PM

TAKEAWAY MENU

MINIMUM DELIVERY ORDER €15.00
MINIMUM DELIVERY CHARGE €3.50

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