



From the infinite diversity of culinary creations throughout India, we have chosen to present some of the more characteristic, yet legendary dishes.

Namaste - A Sanskrit word, namaste translates as, "I bow to the divine in you". Pronounced "namah-stay", the salutation is expressed with two hands pressed together near the heart, with the head gently bowed.

India - A nation full of diversity in every aspect of life. The prevalence of different colours of nature throughout has led to the creation of different cuisines.

TREASURE OF INDIAN CUISINE

Showers of hot sun and the lap of the Sea Lord have endowed southern India with fish and various spices from which to make a hot, spicy curry. This meal, when eaten with rice, helps the people to sweat, to cool their bodies on hot sunny days.

The magnificent plains of north India are bestowed with the four seasons of Mother Nature, making them the grain bowl of India. Here, cuisine is influenced by the rich Mughlai style of cooking, tandoori kebabs and kormas.

We offer a set price menu for **ten or more guests** - please enquire

FULLY LICENCED

www.tasteofdelhi.co.nz

AAGHAZ APPETISERS

VEGETARIAN – SERVED WITH TAMARIND SAUCE

ONION BHAJI	\$6.00	ASSORTED PAKORA	\$6.00
Onion pieces dipped in spicy chickpea flour batter and deep fried.		Fresh seasonal vegetables dipped in spiced chickpea flour batter and deep fried.	
SAMOSA	\$6.00	MIXED VEG PLATTER	\$17.90
Flaky pastry turnovers filled with mashed potatoes, peas, cumin seeds and deep fried golden brown.		Combination of all vegetarian appetisers. Recommended for two people.	

NON VEGETARIAN – SERVED WITH MINT SAUCE & SALAD

GARLIC TIKKA	\$12.90	PRAWN PAKORA	\$12.90
Boneless chicken pieces marinated overnight in cashew nut paste, skewered and roasted in tandoor.		Shelled prawns dipped in chickpea flour and deep fried.	
SEEKH KEBAB	\$12.90	TANDOORI CHICKEN – ENTRÉE	\$12.90
Lamb mince mixed with spices, pressed on a skewer and smoke roasted in tandoor.		A world famous Indian delicacy of chicken with bones marinated overnight in ginger, garlic and yoghurt, roasted in tandoor.	
MURG MALAI TIKKA	\$12.90	BARRAH KEBAB – ENTRÉE	\$16.90
Boneless chicken pieces marinated overnight in cashew nut paste and spices, roasted in Indian clay oven.		Tender rack of baby lamb marinated in spices and skewered to cook in tandoor.	
CHOOZA TIKKA	\$12.90	MIX KEBAB PLATTER – ENTRÉE	\$16.90
Boneless chicken pieces marinated in spiced yoghurt overnight, skewered and cooked in tandoori oven.		Combination of a few tandoori kebabs.	
		PLATTER FOR TWO	\$20.90
		Combination of a few veg and non-veg appetisers. Chef's recommendation.	

LAZEEZ – E – TANDOORI TANDOORI DELIGHTS

SERVED WITH SALAD

MIX KEBAB PLATTER – MAIN	\$26.90	BARRAH KEBAB – MAIN	\$25.50
Combination of tandoori kebabs, 2 pieces of malai tikka, garlic tikka, seekh kebab, lamb kebab and chooza tikka.		Tender rack of baby lamb marinated in spices and skewered to cook in tandoor. Chef's recommendation.	
TANDOORI CHICKEN – MAIN	\$20.00		
A world famous Indian delicacy of chicken with bones marinated overnight in ginger, garlic and yoghurt, roasted in tandoor.			

KHANA - KHAZANA 🌐 MAIN COURSE

ALL CURRIES SERVED WITH COMPLIMENTARY PLAIN BASMATI RICE
WE WILL ENDEAVOUR TO COOK THE DISHES TO THE TASTE OF YOUR PALATE:
MILD, MEDIUM, HOT OR VERY HOT

CHICKEN CURRY DELIGHTS

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|--|---------|---|---------|
| BUTTER CHICKEN | \$19.00 | CHICKEN DAHIWALA | \$19.00 |
| A world famous Indian delicacy half cooked the tandoori way and the other half finished the curry way, with crushed cashew nuts, cream and spices in tomato flavoured gravy. | | A perfectly blended traditional yoghurt flavoured chicken dish cooked with onion, tomato gravy, yoghurt and spices. | |
| CHICKEN KORMA | \$19.00 | CHICKEN MADRAS | \$19.00 |
| Boneless chicken pieces cooked in a creamy sauce of cashew paste, cream and spices. Best known as King Zafar Shah's favourite. | | A hot popular south Indian dish cooked with desiccated coconut, coconut cream and spices. | |
| KADAHI CHICKEN | \$19.00 | CHICKEN CURRY | \$19.00 |
| Boneless chicken pieces cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds. | | Chicken dish most commonly eaten in Indian homes, cooked in tomato and onion gravy. | |
| CHICKEN SAGWALA | \$19.00 | CHICKEN METHI MALI | \$19.00 |
| Boneless chicken cooked with leafy spinach paste and spices and blended to perfection. | | Chicken cooked in cashew nut paste, kasoori methi and spices. With a dominant flavour of fenugreek. | |
| CHICKEN TIKKA MASALA | \$19.00 | CHICKEN JHAL FARAIZI | \$19.00 |
| Tandoori boneless chicken pieces cooked with capsicum, onion, tomato gravy and spices. Gives a dominant taste of spices. | | Boneless chicken pieces cooked with diced tomatoes, capsicum, onion and spices. A popular north-east Indian dish. | |
| CHICKEN VINDALOO | \$19.00 | CHICKEN DO PYAZA | \$19.00 |
| Goanese style dish cooked with vinegar and spices - a hot dish - cannot be mild. | | Boneless chicken cooked with julienne of onion and tomato-onion gravy and spices. | |
| CHICKEN MUSHROOM MASALA | \$21.90 | MANGO CHICKEN | \$19.00 |
| Marinated chicken pieces cooked with mushrooms, capsicum, onion, tomato gravy and spices. Chef's special. | | Boneless chicken pieces cooked with tasty mango pulp, cream and spices. | |

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LAMB OR BEEF CURRY DELIGHTS

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| KADAH LAMB/BEEF \$19.90
Diced lamb or beef cooked with juliennes of capsicum, onion, tomato, chilli and coriander seeds. | LAMB/BEEF MADRAS \$19.90
A hot popular south Indian dish cooked with desiccated coconut, coconut cream and spices. |
| LAMB/BEEF DAHIWALA \$19.90
A perfectly blended traditional yoghurt flavoured dish cooked with onion, tomato gravy, yoghurt and spices. | LAMB/BEEF VINDALOO \$19.90
Goanese style dish cooked with vinegar and spices - a hot dish - cannot be mild. |
| LAMB/BEEF JHAL FARAIZI \$19.90
Lamb or beef cooked with diced tomatoes, capsicum, onion and spices. | LAMB/BEEF DILKHUSH \$19.90
A popular Mughlai preparation cooked with onion, tomato and spices. Mint flavoured. |
| LAMB/BEEF DO PYAZA \$19.90
Lamb or beef cooked with julienne of onion and tomato-onion gravy and spices. | LAMB/BEEF KORMA \$19.90
Lamb or beef cooked in a creamy sauce of cashew paste, cream and spices. Popularly known as King Zafar Shah's favourite. |
| BHUNA LAMB/BEEF \$19.90
A popular dry dish of diced lamb or beef cooked with onion, tomato and spices. | LAMB/BEEF MAKHNI \$19.90
A Mughlai style dish of lamb or beef cooked with crushed cashew nuts, cream and spices in tomato flavoured gravy. |
| LAMB/BEEF SAGWALA \$19.90
Lamb or beef cooked with leafy spinach paste and spices. Blended to perfection. | LAMB/BEEF ROGAN JOSH \$19.90
A popular north Indian rich gravy preparation. |
| LAMB CHOPS MASALA [CHEF'S SPECIAL] \$21.90
Tenderly cooked lamb chops in the Tandoor. Cooked with onion and tomato base sauce, finely diced capsicum and spices. | LAMB/BEEF DHANSAK \$19.90
This is a Parsi delicacy cooked with lentils and vegetables in a sauce tempered with coriander seeds, ginger and garlic. |

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SEAFOOD CURRY DELIGHTS

FISH KALI MIRCH \$20.90

Fish pieces cooked in cashew nut paste, yoghurt, crushed black pepper and spices.

FISH MASALA \$20.90

Fillets of fish cooked with onion, tomato, capsicum and spices. Slightly thick sauce.

FISH CURRY \$20.90

A popular south Indian dish cooked with onion, tomato gravy and spices.

FISH TOMATO \$20.90

Pieces of fish smothered in a special smoky tomato sauce and spices. Subtly flavoured.

GOAN FISH \$20.90

A popular Goan dish. Fish cooked with desiccated coconut, coconut cream and spices.

PRAWN MALABARI \$20.90

Prawns cooked with onion, tomato and spices. Coconut flavoured.

PRAWN METHI MALAI \$20.90

A kasoori methi flavoured dish of prawns cooked with onion, tomato, cashew nut gravy and spices.

PRAWN MAKHNI \$20.90

A Mughlai style popular prawn dish cooked in a creamy sauce of cashew nuts, cream tomato and spices.

PRAWN SAGWALA \$20.90

Prawn cooked with leafy spinach paste and spices and blended to perfection.

KADHAI PRAWN \$20.90

Prawn cooked in julienne of capsicum, onion, tomato, chilli and coriander seeds.

MANGO PRAWN \$20.90

Boneless chicken pieces cooked with tasty mango pulp, cream and spices.

PRAWN JHAL FARAIZI [CHEF'S SPECIAL] \$20.90

Prawns cooked with diced tomatoes, capsicum, onion and spices.

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VEGETABLE CURRY DELIGHTS

DAL MAKHNI \$17.00

A popular Punjabi preparation of black lentils and kidney beans cooked overnight on slow heat with butter and tomato gravy. Garnished with cream. Chef's recommendation.

TARKA DAL \$17.00

Yellow split lentils cooked with cumin seeds, ginger, garlic, tomato and turmeric.

MATTAR MUSHROOM \$17.00

Peas and mushrooms cooked with onion, tomato gravy and spices.

KADHAI MUSHROOM \$17.00

Mushrooms cooked in julienne of capsicum, onion, tomato, chilli and coriander seeds.

MUSHROOM MASALA \$17.00

Mushrooms cooked with onion, tomato and spices.

PALAK ALOO \$17.00

Diced potatoes cooked with leafy spinach paste with a touch of spice.

ALOO GOBHI [VEGAN] \$17.00

Popular north Indian dry dish. Diced pieces of potato and cauliflower cooked with onion, tomato and spices. Recommended with side dish, Raita.

MIXED VEGETABLE KADAHI [VEGAN] \$17.00

Mixed seasonal vegetables cooked with julienne of capsicum, onion, tomato, chilli and coriander seeds.

MALAI KOFTA \$17.00

Homemade Indian cottage cheese, potato, cashews and dried fruit mixed together and finished in hot oil. Served with creamy gravy made of crushed cashews, tomato and onion sauce and spices.

PANEER BUTTER MASALA \$17.00

A popular vegetarian dish in northern India. Diced paneer cooked with butter flavoured onion, tomato and spices.

PANEER MAKHNI \$17.00

A Mughlai style dish of paneer cooked in a creamy sauce of cashew nuts, cream, tomato and spices.

PANEER METHI MALAI \$17.00

Diced paneer cooked with cashew nut paste, kasoori methi, onion and spices.

KADHAI PANEER \$17.00

Homemade cheese cooked with julienne of capsicum, onion, tomato, chilli and coriander seeds.

PALAK PANEER \$17.00

Diced homemade cheese cooked with leafy spinach paste and a blend of spices. A must for vegetarians. Subtly flavoured.

MATTER PANEER \$17.00

Peas and cottage cheese cooked with onion-tomato gravy and spices.

VEGE MAKHANWALA \$17.00

A creamy dish of mixed vegetables cooked with tomato, spices and butter.

VEGE JHAL FARAIZI \$17.00

Mixed vegetables cooked with diced tomato, capsicum, onion and spices.

MANGO VEGETABLE CURRY \$17.00

Mixed vegetables cooked with tasty mango pulp, cream and spices.

COCONUT VEGETABLE CURRY [VEGAN] \$17.00

Mixture of vegetables simmered in coconut milk, cooked with cashew, tomato and onion sauce and spices.

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BIRYANIS 🌟 RICE DISHES

SERVED WITH RAITA

VEGETABLE BIRYANI \$18.90

A dish of rich cooked with diced assorted vegetables, yoghurt and spices. Garnished with fresh parsley leaves.

LAMB/BEEF BIRYANI \$19.90

Speciality of rice from the Moghul days, cooked with lamb or beef pieces, green peas, yoghurt and Indian herbs.

CHICKEN BIRYANI \$19.90

Basmati rice cooked with boneless chicken pieces, green peas, yoghurt and spices. Garnished with fresh parsley.

PRAWN BIRYANI \$20.90

Basmati rice cooked with prawns, yoghurt, herbs and spices. Garnished with fresh parsley leaves.

INDO - CHINESE DELIGHTS

CHILLI CHICKEN [DRY/GRAVY] \$19.90

Boneless chicken cooked with chilli soy sauce, onions, garlic and capsicum, garnished with spring onions.

VEGETABLE FRIED RICE \$18.90

Indian style fried rice, cooked with mixed vegetables, ginger, garlic and soy sauce.

CHICKEN FRIED RICE \$19.90

Indian style fried rice, cooked with boneless chicken, vegetables, ginger, garlic and soy sauce.

NAAN AND ROTI 🌀 INDIAN BREADS

TANDOORI ROTI Wholemeal bread.	\$3.00	PLAIN NAAN Plain white flour bread.	\$3.00
GARLIC NAAN Leavened bread with garlic on top.	\$3.00	ONION NAAN Spiced chopped onion stuffed naan.	\$4.00
CHEESE NAAN Stuffed with cheese.	\$4.00	PANEER NAAN Stuffed with grated cottage cheese.	\$4.00
CHEESE AND GARLIC NAAN Stuffed with cheese, with garlic on top.	\$4.00	VEGE NAAN Stuffed with spiced boiled vegetables.	\$3.00
CHEESE AND ONION NAAN Stuffed with cheese and onion.	\$4.50	PESHAWARI NAAN Dried fruits and nuts stuffed naan.	\$4.90
CHEESE AND CHICKEN NAAN Stuffed with cheese and marinated chicken.	\$4.90	KEEMA NAAN Stuffed with spiced lamb mince.	\$4.50
CHICKEN NAAN Stuffed with spiced chicken mince and herbs.	\$4.50	CHEESE AND LAMB NAAN Stuffed with cheese and spiced lamb mince.	\$4.90

SAATH SAATH 🌀 ACCOMPANIMENTS

PAPADOMS [FOUR PIECES] Spiced with cumin.	\$2.90	PICKLE Mixed lime, mango and chilli pieces with Indian spice.	\$2.90
RAITA Yoghurt mixed with cucumber and ground spices.	\$2.90	MANGO PICKLE Mango with Indian spices.	\$2.90
MANGO CHUTNEY Mildly spiced mangoes.	\$2.90	LIME PICKLE Lime with Indian spices.	\$2.90
MINT CHUTNEY Yoghurt mixed with mint, green chillies and spices.	\$2.90	MIXED VEGETABLE PULAO Basmati rice cooked with fresh seasonal vegetables and spices.	\$10.90
EXTRA BASMATI RICE	SMALL \$2.50 LARGE \$4.50	SIDE DISH PLATTER	\$12.90

KUCH MEETHA 🌀 DESSERTS & HOT DRINKS

MANGO KULFI Exotic Indian mango ice cream made with mango pulp, condensed milk and pistachios.	\$5.90	VANILLA ICE CREAM Two scoops of vanilla ice cream served with chocolate or mango topping.	\$5.90
GULAB JAMUN Creamed milk dumplings flavoured with green cardamoms and rose water.	\$5.90	COFFEE/BLACK TEA/GREEN TEA	\$3.90