

LUXE MENU AT NU DELHI

STARTERS

BEGINNING WITH OUR POPADOMS SERVED WITH A CHUTNEY TRAY OF **MANGO, MINT YOGHURT & SPICED ONION**

SESAME CHICKEN

Lightly Battered Chicken tossed in our bang bang sauce, finished with sesame seeds served with our slums slaw

MASALA CHILLI SQUID

Lightly battered squid tossed in garlic, blend of spices, chilli, peppers and onions

TANDOORI MONKFISH

Monkfish marinated in garlic, ginger, yoghurt and our very own blend of spices, cooked in the clay oven.

SAMOSA CHAAT

Vegetable samosa served with chickpeas, chaat masala. Yoghurt and bang bang sauce

CHILLED CHICKEN CHAAT

Spiced chicken with a refreshing yoghurt salad served in crisp mille-feuille.

LAMB TAKA TAK

Succulent pieces of lamb pan tossed with onions, peppers & our taka tak blend of spices

TANDOORI PLATTER FOR 1

Chicken banjara, chicken tikka mashoor, seekh kebab and tandoori monkfish served with a mixed salad and sauce

ROAST DUCK SALAD

Shredded Duck mixed with lamb's lettuce, roasted garlic & cashew nuts, finished with a slum dog sauce.

GOURMET CURRIES

CHICKEN CHASNI

A sweet combination of mango, tomato, honey, cream and butter. Garnished with cream

LAMB ROGHANI

Lamb sautéed in garlic, garam masala, pureed plum tomatoes, our curry sauce and finished with a touch of coriander

DESI KARAH LAMB

Cooked in onion, pepper in garam masala, garlic and coriander.

MONKFISH CURRY

Monk fish cooked with onion, tomatoes & mixed spices in a thick curry base

PUNJABI BUTTER CHICKEN

A dish of chicken tikka simmered in a satin smooth tomato sauce with a flavouring of kasoori methi

CHICKEN TIKKA CHILLI MASALA

Tandoori grilled chicken cooked in julienne of onions & peppers with a tandoori tikka base sauce.

DESI CHICKEN MASALA

Chicken tikka pan cooked in garlic, butter, cream, garam masala, onion and tomato sauce finished with coriander

CHICKEN TIKKA MASALA OR CHICKEN KORMA

VEGAN AND VEGETARIAN OPTIONS AVAILABLE

FUSION GRILLS

FUSION GRILL OPTIONS ARE SERVED WITH SPICED BABY POTATOES, SEASONED ONION SALAD AND SAUCE TO COMPLIMENT

TANDOORI LAMB CHOPS

Succulent loin of Lamb Chops marinated, lightly seasoned with a blend of spices and cooked in a clay oven

DELHI DUCK TIKKA

Duck fillet marinade with a hint of Indian spice, Roasted in the clay oven & glazed in an orange and tamarind sauce.

AJWANI JUMBO KING PRAWNS

King prawns with a spice marinade, cooked in the tandoori grill.

SIDES

JEERA RICE | PILAU RICE | COCONUT RICE | MUSHROOM RICE | STEAMED RICE | FRIED RICE

GARLIC NAAN | CORIANDER NAAN | PESHWARI NAAN | TRADITIONAL NAAN | KEEMA NAAN | CHEESE & GARLIC NAAN | TANDOORI ROTI |

CHIPS | MASALA CHIPS | MIXED BEAN SALAD | MASALA POTATOES

If your favourite dish isn't listed, please ask your server and we will do our best to accommodate. A Discretionary 10% service charge will be added to parties of 5 or more. please be advised that food allergens may be present unavoidably due to shared equipment or the ingredients used. speak to a member of staff for allergen information.