

ALLERGEN INFORMATION:

If you suffer from a food allergy or intolerance, Please let us know before you place your order. Please ask our staff if you require any assistance or guidance with our menu.

Appetizers

MIXED STARTER	£6.50
Chicken tikka, onion bhaji and sheek kebab	
CHINGRI SIZZLER	£7.25
King prawns with shell cooked in garlic, served on a hot sizzler.	
PRAWNS ON PUREE	£6.50
Prawns tawa fried with fresh herbs and spices served on puree bread.	
KING PRAWN ON PUREE	£7.25
King prawn nicely spiced with deep fried puffy bread	
KING PRAWN BUTTERFLY	£7.25
Mildly spiced king size bengal prawn coated in golden breadcrumbs & deep fried	
ONION BHAJI	£5.50
Sliced onions mixed in a gram flour batter & deep fried	
VEGETABLE SAMOSA	£5.50
Triangular savoury filled with spicy vegetables.	
MINCED LAMB SAMOSA	£5.80
Triangular savoury filled with spicy minced lamb.	

Clay Oven (Tandoori)

	STARTER	MAIN
TANDOORI CHICKEN	£6.10	£10.95
Marinated chicken on the bone, cooked in tandoori and served on a sizzler with fried onions.		
CHICKEN TIKKA	£6.10	£10.95
Marinated chicken nicely spiced, cooked in tandoori and served on a sizzler with fried onions.		
LAMB TIKKA	£6.50	£11.50
Marinated lamb nicely spiced, cooked in tandoori and served on a sizzler with fried onions.		
FISH TIKKA	£7.25	£14.50
Succulent pieces of salmon, marinated lightly and cooked in the clay oven.		
SHISH KEBAB	£6.25	£11.50
Mince lamb, herbs and spices, cooked in tandoori and served on a sizzler with fried onions.		
MIX PLATTER		£14.50
A mixture of all tandoori dishes, sheekh kebab, lamb tikka, chicken tikka & tender chicken.		
CHICKEN SHASHLIK		£11.95
Lightly seasoned spicy chicken cooked in tandoori and served with fried onions and peppers.		
LAMB SHASHLIK		£12.95
Lightly seasoned spicy fresh lamb cooked in tandoori and served with fried onions and peppers.		
KING PRAWN SHASHLIK		£15.50
Large, juicy Mediterranean ocean prawns finely seasoned and barbecued to perfection.		

Exclusive Dishes

JAIPURI CHICKEN	£12.95
Fairly hot dish, cooked with chef's special spices, green chilli, tomatoes, garnished with olive's & bayleaves.	
GOAN SALMON CURRY	£14.95
Cooked with cumin seeds, coriander, dried red chillies, turmeric, coconut, onion, garlic, tomato with fresh green chillies. Medium to hot dish.	
MURGH MASALA	£12.95
Cooked with mince lamb and tandoori chicken off the bone, medium hot.	
JAAL MAAL	£12.95
Chicken/Lamb fairly hot curry, cooked with fresh Bangladeshi naga chilli and fresh coriander touched with garlic and ginger.	
ACHARI	£12.95
Chicken or lamb tikka cooked in tomato, onion, herbs, spices and fresh pickle, made to a thick sauce.	
ANARKALI	£14.95
Marinated chicken breast barbecued in the clay oven with deep fried king prawn, cooked in tomato based sauce with sliced indian beans to create a spiced medium textured dish.	
PAN FRIED SEA BASS	£14.95
Cooked with fresh tomato along with mixed spices and onion, garlic and mustard seed, touch of tamarind to create a unique sauce then garnished & dressed with the pan fried sea bass.	
LAMB SHANK BHUNA	£14.95
Medium hot, cooked with touch of fresh garlic, ginger, tomato, green peppers and nicely spiced, finished off with fresh coriander.	
NAWABI JALFREIZI	£14.95
Marinated breast chicken, lamb tikka and jumbo king prawn cooked with ginger, green chillies and pepper. Fairly hot.	
SHATKORA	£12.95
This dish can be cooked with chicken or lamb using Bangladeshi citrus cooked with onion, green pepper, tomatoes and fresh garlic and coriander, medium spiced making this a very unique fragrant and light sour tasty dish.	
DUCK KORAI	£13.95
Lovely succulent duck breast meat, cooked and marinated in the clay oven then cooked with garlic, ginger, onion and peppers, also adding special spices making it medium hot and served on a sizzling korai dish.	
MURG JEERA	£12.95
Chicken flavoured with whole cumin seeds with herbs and spices, served on a sizzling platter, cumin has an earthy aromatic flavour, this ancient spice dates back to the old testament and is said to keep lovers faithful. Medium hot.	
CHINGRI RAJA	£15.50
Whole king prawn marinated and cooked in clay oven then served with garlic and coriander on a sizzling hot platter. Fairly hot.	

Biryani Dishes

A speciality of Mughals, cooked in sealed vessels, trapping all the delicious aromas & flavours.

CHICKEN / LAMB	£11.50
CHICKEN / LAMB TIKKA	£12.50
PRAWN	£11.95
KING PRAWN	£14.95
VEGETABLE	£9.95
SPECIAL MIXED CHICKEN / LAMB / KING PRAWN...	£14.95

Classic And Popular Dishes

A renowned selection of traditional dishes which are firm favourites across the UK Indian catering scene.

CHICKEN	£9.95
LAMB	£9.95
PRAWN	£9.95
KING PRAWN	£14.95
VEGETABLE	£8.95

NOW CHOOSE YOUR SAUCE

KURMA Mild dish, cooked in fresh cream, almonds and mild sauce.
MALAYA Mild dish, cooked with pineapple, coconut and touch of fresh cream.
DUPIAZA Medium spiced, cooked in spices, coriander and generous portion of onions.
BHUNA Medium spiced, cooked with a touch of fresh garlic, ginger, tomato and green peppers.
ROGON JOSH Medium spiced, cooked with lots of tomato, onion and a touch of garlic.
DANSAK Sweet and sour slightly hot dish, cooked with lentils and lemon juice.
METHI Medium spiced, cooked with fenugreek, garlic, ginger, tomato and green peppers.
MADRAS Fairly hot and sour with pieces of tomato and spiced with fresh gravy.
PHATIA Sweet, sour, hot and saucy.
VINDALOO Very hot and spicy curry with pieces of potato.
CHILLI MASSALA Very, very hot blend of spices, onions and chilli massala.
CHICKEN TIKKA OR LAMB TIKKA ADDITIONAL £1.00

Regional Specialities

REZALA	£11.95
From Bangladesh. A creamy curry cooked with butter ghee, finely chopped garlic, onions and sliced fresh green chillies (fairly hot).	
PASANDA (contains almond)	£11.95
Marinated lamb or chicken cooked with almond, coconut and fresh cream to give a distinctive mild texture	
KARAHI	£11.95
From the Northern frontier, an extra flavoured earthy, slightly hot dish. Served in a sizzling 'Karahi'.	
NAGA	£11.95
Sourced from Bangladesh, this hot chilli pickle is used in the bhuna sauce to give a distinctive flavour (very hot).	
JALFREZI	£11.95
Popular hill station spicy hot fry with fresh chillies, green pepper, onion and coriander, fairly hot and dry.	
TIKKA MASSALA (contains almond)	£11.95
Originated in the kitchens of the UK. Marinated and cooked in flaming tandoori, then cooked in curry spices with almonds, coconut and fresh cream.	
BALTI	£12.95
From the Midlands, UK. A highly spiced, medium-hot dish cooked with fresh onions, tomatoes, peppers, garlic, fresh herbs. Served in the 'Balti' dish with naan bread.	
BUTTER CHICKEN (contains almond)	£11.95
Pieces of chicken marinated in ginger, garlic and yoghurt, cooked with almond & coconut, served in a mild creamy butter sauce.	
DISHES ABOVE AVAILABLE WITH CHICKEN, LAMB OR PRAWN UNLESS OTHERWISE STATED	
VEGETABLE DISHES £9.95 & KING PRAWN DISHES £14.95	

Vegetable Sides

ONION BHAJI	£5.40
MUSHROOM BHAJI	£5.40
SAAG ALOO Spinach and potato.	£5.40
BOMBAY ALOO Potato.....	£5.40
DAAL SAMBA Lentils and vegetables.	£5.40
CHANA MASSALA Chickpeas.	£5.40
MIXED VEGETABLES Assorted vegetables in spices.	£5.40
CAULIFLOWER BHAJI Cauliflower, onions and spices.....	£5.40
SAAG BHAJI Spinach.	£5.40
TARKA DAAL Lentils cooked in garlic.	£5.40
ALOO GOBI Potato and cauliflower.	£5.40
BRINJAL BHAJI Aubergine.	£5.40
CHANA PANEER Chickpeas and cheese.	£5.40
MOTOR PANEER Cheese and peas in spices.....	£5.40
SAG PANEER Spinach and cheese.....	£5.40
BINDI BHAJI Okra.....	£5.40

Rice Selection

BOILED RICE.....	£3.40
PILAU RICE	£3.80
VEGETABLE RICE	£4.70
MUSHROOM RICE	£4.70
KEEMA RICE	£4.70
GARLIC RICE	£4.70
COCONUT RICE.....	£4.70
SPECIAL RICE with peas and egg.....	£4.70
ONION RICE	£4.50
EGG RICE.....	£4.70

Naan Selection

PLAIN NAAN	£3.20
CHEESE NAAN	£3.80
GARLIC NAAN.....	£3.50
KUILCHA NAAN Stuffed with massala vegetables.	£3.80
KEEMA NAAN Stuffed with minced lamb.	£3.80
PESHWARI NAAN.....	£3.80
PARATHA	£3.20
ROTI.....	£3.20
CHAPATI.....	£2.20

Extras

PICKLE TRAY PER PERSON	£0.90
PAPADUM	£0.90
SPICED PAPADUM	£0.90
RAITA	£2.20
GREEN SALAD	£2.20
CHIPS	£3.50

WELCOME TO DUKE OF DELHI

Welcome to Duke of Delhi. We hope you enjoy the wonderful food produced by our highly experienced team.

We believe that great Indian food is a subtle blend of spices, meat, fish and vegetables prepared and blended with care and thought to bring you the ultimate taste of Bangladeshi/Indian fine cuisine. We demand locally sourced quality ingredients which contain no artificial flavouring.

We bring meat, seafood, vegetables and spices together to create dishes full of flavour and aroma. No step is too small to achieve the high quality we aspire to, for example, our mince meat is produced on site to enable us to make sure only lean meat is used. Alongside the usual menu our customers will recognise, we have also introduced some additional exclusive and authentic Bangladeshi dishes. Whatever you choose to eat, we hope you enjoy and wish for you to have a wonderful evening with us.



www.dukedelhi.co.uk

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DUKE OF DELHI

A Royal Taste of India
Fully Licensed Restaurant & Takeaway

Menu