Delhi to Canberra

INDIAN CUISINE

Menu

www.delhitocanberra.com.au

Delhi to Canberra
INDIAN CUISINE

CHEF'S SPECIAL

- **TAWA GOAT** (Gluten Free) **$24.90**
  Imagine yourself in India while having, our delicious tawa roast goat cooked with chef's special ingredients.

- **DELHI'S LAMB PEPPER FRY** (Gluten Free) **$24.90**
  A perfect blend of Indian spices with chef's special receipe and finish with ginger and coriander.

- **BEEF DRY CHILLIES** (Gluten Free) **$24.90**
  With tender chunks of beef, tossed in spicy and smokey sauce with a touch of chef's secret spices.

- **TAWA DHINGRI** (Gluten Free) **$23.90**
  Creamy corns tossed with mushrooms with chef's special receipe to make it a delicacy for our guests.



Delhi to Canberra
INDIAN CUISINE

MIXED PLATTER

MIXED PLATTER
$30.90

2 PCS SAMOSA

2 PCS HARA-BARAH KEBAB

2 PCS CHICKEN TIKKA

2 PCS AMRITSARI FISH

2 PCS KOLAWADI PRAWNS

Delhi to Canberra
INDIAN CUISINE

VEGETARIAN ENTRÉE

- **VEGETABLE SAMOSA** (2pcs) **$8.90**
  Indian handmade pastry stuffed with potatoes, peas and spices mix served with tamarind sauce

- **ONION BHAJI** (4pcs) (Vegan) (Gluten Free) **$12.00**
  Sliced onion dipped in chickpeas batter and crisp fried, served with tamarind sauce

- **PALAK PATTA CHAAT** (Gluten Free) **$9.90**
  Fresh whole spinach leaves in a crispy batter, topped with chickpea batter, marinated potatoes and then dressed with tamarind sauce and mint yogurt.

- **PAPDI CHAAT** **$9.90**
  Crisp fried dough wafers served with steamed potatoes, top up with yoghurt and different chutneys

- **CHATPATI FRIED AALO CHAT** **$10.90**
  Classic Indian street food recipe comprising potatoes fried in spices and topped with various chutneys, chopped onions, chopped tomatoes and garnished with fresh corriander and sev.

- **HARA-BHARA KEBAB** (4 PCS) (Gluten Free) **$11.90**
  A combination of slow roasted spinach leaves, green peas, green beans, garlic, green capsicum, Spanish onions, chilli, paneer and potatoes that are then crisp fried and served with mint sauce. Not only delicious but also very nutritious.

- **PANEER TIKKA SIZZLER** (Gluten Free) **$13.90**
  Homemade paneer (Cottage Cheese) marinated with Chef's secret spices and cooked in traditional Indian clay oven (tandoor) with capsicum, Spanish onion and served with mint sauce

- **CHILLI PANEER** (Gluten Free) **$14.90**
  Papular Indo- chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce made with soya sauce, chillies, fresh garlic, capsicums cubes and finish with fresh corriander and shallots.

- **PANEER 65** (Gluten Free) **$14.90**
  Tender pieces of paneer cooked in green chilli, curry leaves and yoghurt with homemade spice mix.

Delhi to Canberra
INDIAN CUISINE

NON-VEGETARIAN ENTRÉES

- **CHICKEN TIKKA** (4 pcs) (Gluten Free) **$11.90**
  Tender pieces of chicken thigh marinated in an authentic recipe consisting of yogurt and spices, that are then roasted in Indian style oven (Tandoor)

- **SEEKH KEBAB** (4 pcs) (Gluten Free) **$12.00**
  Lamb mince rolled on skewers infused with fresh herbs and spices

- **CHICKEN '65'** **$14.90**
  Tender pieces of chicken cooked in green chilli, curry leaves and yoghurt with homemade spice mix.

- **CHILLI CHICKEN** **$14.90**
  Widely popular spicy Indo-Chinese dish, deep fried chicken cooked in Chinese sauce with garlic, capsicum, onion and shallots

- **AMRITSARI MACHHI** (Fish) Chef's Secret Recipe - (Gluten Free) (dairy free) . **$14.90**
  Chef's secret recipe of chickpea battered fish fillet infused with herbs.

- **CHILLI PRAWNS** (Gluten Free) **$15.90**
  Widely Popular spicy Indo-Chinese dish consisting of prawns cooked in Chinese sauce with garlic, capsicum, onion and shallots.

- **PRAWNS KOLIWADA** (Gluten Free) **$15.90**
  Spicy and crispy prepration of prwans is deep dived into flavours, marinated in thick batter of ginger and garlic pastes, chopped curry leaves and lime juice, served with mint sauce.

- **BARAH KEBAB** (4 pcs) - (Gluten Free) **$25.90**
  Lamb cutlets marinated overnight in yogurt, ginger and garlic with selected spices and then cooked in Indian style oven (Tandoor)

- **TANDOORI MURG** (Chicken) (Gluten Free) ..... **FULL $21.90**
  ..... **OR HALF $12.90**
  Whole chicken with bones marinated in yoghurt and spices and then broiled in traditional Indian clay oven (Tandoor)

Delhi to Canberra
INDIAN CUISINE

MAIN COURSE- VEGETARIAN

- **DAAL MAKHANI** (Gluten Free) **$17.90**
  World famous North Indian delight black lentil simmered in slow fire to give a silky finish, tempered with ginger, garlic, tomatoes and touch of cream, finish with fresh coriander and ginger.

- **BLACK DAAL TADKA** (Gluten Free) **$17.90**
  Well known dish of all over India is cooked with starchy and wholesome black lentils soaked overnight, slow cooked with fresh tomatoes, Garlic, ginger and finish with fresh coriander (df,v optional)

- **DAAL TADKA** (Yellow Daal) - (Gluten Free) vegan on request **$17.90**
  India's favourite home style mix of three lentils slow cooked and finished with ginger, garlic, onion, tomatoes and coriander (df,v optional

- **MIX VEGETABLE JALFRAZI** vegan on request- (Gluten Free) **$17.90**
  Seasoned fresh vegetables cooked together in Indian spices with tomatoes, ginger and garlic and finished with fresh coriander (optional df,vegan)

- **ALOO BAINGAN** Vegan on request (Gluten Free) **$17.90**
  Combination of marinated eggplant and potato cooked together with onions, tomatoes and selected spices finished with fresh ginger and coriander

- **ALOO GOBHI** Vegan on request (Gluten Free) **$17.90**
  Combination of cauliflower and potato cooked together with secret spices and finished with fresh ginger and coriander

- **ALOO PALAK** (Gluten Free) **$17.90**
  Combination of grinded spinach leaves, potato and Chef's special spice mix finished with a touch of cream

- **KADAI CHOLEY** Vegan on request (Gluten Free) **$17.90**
  Punjab's (rich state of Indian heritage) all-time favourite, chickpeas cooked in whole spices with capsicum and tomatoes finished with fresh coriander

- **KADAI PANEER** (Gluten Free) **$18.90**
  Paneer (homemade cottage cheese) tossed with onions, capsicum and tomatoes finished in Chef's special kadai sauce.

Delhi to Canberra
INDIAN CUISINE

- **PALAK PANEER** (Gluten Free) **$18.90**
  Fusion vegetable dish, Cubes of Paneer (homemade cottage cheese) cooked with spinach, green chillies, a special blend of spices and a touch of garlic and cream

- **PANEER TIKKA MASALA** (Gluten Free)..... **$18.90**
  Tendered cubes of Paneer (homema bde cottage cheese) cooked in chef special sauce with capsicum, onion and fresh coriander

- **PANEER MAKHANI** (Gluten Free)..... **$18.90**
  Simple yet tasty, Grilled cottage cheese in buttery sauce consisting of tomatoes and hint of fenugreek leaves

- **VEG KORMA** (Gluten Free)..... **$17.90**
  Fresh seasoned vegetables cooked with cashew nuts and finished with velvety sauce

- **MAKHMALI KOFTA** (Gluten Free) **$18.90**
  Deep fried dumplings made from mashed potatoes and cottage cheese rolled with special spices, finished with korma sauce with a cashew nut gravy

Delhi to Canberra INDIAN CUISINE

MAIN COURSE NON-VEGETARIAN

CHICKEN

- **BUTTER CHICKEN** (Gluten Free) $20.90
  Tandoor cooked boneless chicken thigh fillet in buttery sauce consisting of tomatoes and flavoured fenugreek then finished with lots of cream.

- **CHICKEN JALFREZI** (Gluten free) $20.90
  Originating in Bengal, delightfully flavourul curry with tender jucicy tandoori chicken chunks of chicken in a spicy tomato sauce studded with stir-fried peppers and onions.

- **KADAI CHICKEN** (Gluten Free) $20.90
  Tender pieces of chicken tossed with fresh garlic, onion, tomatoes and capsicum, finished with Chef's special blend of Kadai sauce, spices and coriander

- **HOME STYLE CHICKEN CURRY** (Gluten Free) $20.90
  Home style chicken curry recipe from chef's home town with touch of garam masala and fresh coriander, ginger and garlic

- **MANGO CHICKEN** (Gluten Free) $20.90
  Boneless Chicken pieces cooked with spices and enriched with the flavour of mangoes

- **PALAK CHICKEN** (Gluten Free) $20.90
  Perfect for spinach lovers, made with spinach puree, ground spices and touch of cream

- **CHICKEN CHETTINAD** (Gluten Free) $20.90
  A famous dish from Chennai, boneless chicken cooked with dry red whole chilli, whole mustard seeds, black pepper and coconut milk

- **CHICKEN KORMA** (Gluten Free) $20.90
  A mild preparation of chicken in cashew gravy featuring hints of spices and fresh cream

- **CHICKEN TIKKA MASALA** (Gluten Free) $20.90
  There are multiple claims to its place of origin, including the Punjab region of the Indian subcontinent or Glasgow in Scotland (source Wikipedia). Tendered thigh fillet chicken tikka cooked in special masala sauce with capsicum and onion

- **CHICKEN KALI MIRCH** (Gluten Free) $20.90
  The aroma of fresh ground Black Pepper that flavours the chicken pieces simmering in thick, creamy gravy is hard to resist.

- **CHICKEN VINDALOO** (Gluten Free) $20.90
  A speciality hailing from the Indian State of Goa consisting of boneless chicken cooked in Vindaloo Sauce.

Delhi to Canberra
INDIAN CUISINE

LAMB

- **LAMB ROGAN JOSH** **$21.90**
  A popular lamb curry from North India featuring rich gravy and fresh tomatoes that are then finished with coriander

- **LAMB KORMA** (Gluten Free) **$21.90**
  A mild preparation of lamb in cashew gravy, with hints of spices and fresh cream

- **LAMB SAAG** (Gluten Free) **$21.90**
  Perfect for spinach lovers, boneless lamb made with spinach puree, ground spices and touch of cream

- **LAMB MADRAS** (Gluten Free) **$21.90**
  Special dish from Chennai (Previously known as Madras), boneless lamb cooked with roasted mustard seeds, coconut milk and fresh coriander

- **BARAH KEBAB CURRY** (Gluten Free) **$21.90**
  Lamb cutlets cooked in spicy gravy with fresh tomatoes and then finished with a touch of fresh coriander and ginger.

- **LAMB VINDALOO** (Gluten Free) **21.90**
  A Speciality dish from the Indian state of Goa consisting of boneless meat cooked in special vindaloo sauce.

- **KADAI LAMB** (Gluten Free) **21.90**
  Tender pieces of Lamb tossed with onion, tomatoes and capsicum with chef's special blend of kadai sauce and spices, then finished with fresh ginger and coriander.

Delhi to Canberra
INDIAN CUISINE

BEEF

- **BOMBAY BEEF** (Gluten Free) **$19.90**
  A house special beef curry cooked in ground spices with sliced onions and potato cubes with a pinch of garam masala and garnished with fresh coriander.

- **BEEF VINDALOO** (Gluten Free) **$19.90**
  A speciality dish from Goa, boneless meat cooked in mixture of homemade sauce of fresh herbs and a touch of medium to hot chilli.

- **BEEF KORMA** (Gluten Free) **$19.90**
  A mild preparation of beef in cashew and caramelised onion gravy, with hints of spices and finished with fresh cream

- **BEEF DO PIAZZA** (Gluten Free) **$20.90**
  A house special beef curry cooked in ground spices with cubes of fresh onions, tomatoes and, capsicum with a pinch of fresh herbs and garnished with fresh ginger & coriander.

- **BEEF MADRAS** (Gluten Free) **$20.90**
  Special dish from madras, beef cooked with roasted mustard seeds, fresh curry leaves and finish with cocnut milk and fresh coriander.

Delhi to Canberra
INDIAN CUISINE

GOAT

- **GOAT CURRY** (Gluten Free) $22.90
  A delicacy from the Punjab region, this dish features India's favourite red meat, tendered pieces of baby goat meat (with bones) that is then slow cooked and served with fresh coriander

- **DAAL GOSHT** (Gluten Free) $21.90
  Popular south Indian curry, combination of lentils and goat cooked the traditional Indian way over a low flame, and then finished with fresh tomatoes, garlic, ginger, fresh chillies and fresh coriander

- **CHETTINAD MUTTON** - (Gluten Free) $23.90
  Mouth melting mutton with brusting flovours of chettinad spices will remind you South India.

SEA FOOD

- **GOAN FISH CURRY** (Gluten Free) $23.90
  Fish fillet cooked in onion, tomato based sauce with special blend of spices from Goa (city of beaches & partying in India) and coconut cream

- **KADAI FISH/PRAWNS** (Gluten Free) $23.90
  Tender pieces of fish fillet or whole prawns tossed with onion, tomatoes and capsicum, finished with Chef's special blend of Kadai sauce and spices

- **PRAWN MAKHANI** (Gluten Free) $23.90
  Simple yet tasty, whole Prawns in buttery sauce of tomatoes and hint of fenugreek leaves then finished with a touch of cream.

Delhi to Canberra
INDIAN CUISINE

RICE

- PLAIN RICE (Basmati) $3.50
- SAFFRON RICE $4.50
- JEERA & PEAS PULAO $5.90

BIRYANI

- SPECIAL VEG BIRYANI Served with raita - (Gluten Free) $18.90
- CHICKEN/LAMB/BEEF Served with Raita - (Gluten Free) $20.90
- PRAWNS BIRYANI Served with Raita - (Gluten Free) $23.90
- GOAT BIRYANI Served with Raita - (Gluten Free) $23.90

Delhi to Canberra
INDIAN CUISINE

TANDOORI BREADS

- **PLAIN NAAN** Soft fine flour bread..... $3.00
- **GARLIC NAAN** Naan flavoured with fresh crushed garlic $3.50
- **TANDOORI ROTI** Whole wheat flour flat bread $3.50
- **LACHCHA PRANTHA** Layered whole wheat flat bread $4.90
- **CHEESE NAAN** $5.00
  Delicious naan bread stuffed with mozrella cheese & topped with butter, a clear crowd favourite
- **GARLIC CHEESE NAAN** Naan flavoured with fresh crushed garlic and cheese . $5.50
- **PANNER KULCHA** Naan stuffed with cottage cheese, Spanish onion and coriander $5.50
- **AALO KULCHA** $5.50
  Naan stuffed with mashed potatoes, Spanish onion and coriander
- **KEEMA NAAN** Naan stuffed with minced lamb and chopped coriander $6.90
- **PESHAWRI NAAN** Naan stuffed with coconut, sweet, dried fruits & cherries $5.90
- **BUTTER NAAN** Soft self-raised clay oven bread with butter. $5.50

Delhi to Canberra
INDIAN CUISINE

DESSERTS

- **MANGO KULFI** $5.90
- **PISTACHIO KULFI** Gluten Free $5.90
- **GULAB JAMUN** with Ice Cream - $6.90
- **VANILLA ICE CREAM** with Chocolate topping - $5.90
- **GULAB JAMUN** (2 pcs) $7.90
- **DESSERT PLATTER** 1 Pc Gulab Jamun 1 Mango Kulfi 1 Pistachio Kulfi $13.90

Delhi to Canberra
INDIAN CUISINE

SIDES

- PAPPADAM BASKET (Gluten Free) $2.90
- RAITA $3.90
- PLAIN YOGHURT $3.50
- SLICED ONION $3.50
- GARDEN SALAD with Fresh green Chillies $6.50
- KACHUMBER SALAD $6.50
- MIX PICKLE $3.00
- MANGO CHUTNEY $3.00
- MINT SAUCE $2.50
- BANANA COCONUT $3.90
- ANY 3 SIDES FOR $8.90

Delhi to Canberra
INDIAN CUISINE

BANQUET 1 Per Person (Minimum for two People)..... $69.00

- PAPPADUM WITH MINT SAUCE
- THREE CURRIES
- MIX RAITA
- SAFFRON RICE
- PICKLE
- MIX BREADS
- DESSERT (Gulab Jamun or Kulfi)
- GLASS OF HOUSE WINE (Red & White)

Delhi to Canberra
INDIAN CUISINE

BANQUET 2 Per Person (Minimum for four People) $45

- PAPPADUM WITH MINT SAUCE
- ONE VEG ENTRÉE (SAMOSA)
- ONE NON-VEG ENTRÉE (LAMB CUTLETS)
- TWO CURRIES (SEA FOOD NOT INCLUDED)
- RAITA
- RICE
- PICKLE
- MIX BREADS
- ONE SOFT DRINK
- DESSERT

Most of our curries are gluten free and peanut free. Please ask our staff for vegan options.

We are byo

CORKAGE IS $10.50 PER BOTTLE.

We serve halal meat.

We serve the curries either mild, medium, hot and Indian hot depending on your preference.

Gluten Free = gluten free

Df = Dairy free

V = Vegan

Delhi to Canberra

INDIAN CUISINE

www.delhitocanberra.com.au