

exciting  
**NEW**  
dishes



RESTAURANT & TAKE AWAY

**0121 705 1020**

[www.thedelhi.com](http://www.thedelhi.com)

**APPETISERS:**

*To share:*

**Vegetable Tiffin** <sup>v</sup> £5.50  
Vegetable samosas, onion bhajis & battered aubergines

**Tandoori bites** £8.50  
Two lamb chops, two chicken tikka shashlik & two tandoori king prawns

**Vegetarian**

**Desi Chana Puree** <sup>v</sup> £3.90  
Spicy chickpeas bhuna served on batwa bread

**Vegetable samosas** <sup>v</sup> £2.90  
Spicy vegetable samosa triangles

**Hara kebab** <sup>v</sup> £3.60  
Stir fried chick peas, lentil, spinach & potato, wrapped in batwa bread

**Onion bhajees** <sup>v</sup> £2.90  
The traditional all time favourite

**Spiced chickpea & rice pakoras** <sup>v</sup> <sup>NEW</sup> £3.50  
Fried golden brown

**Seafood**

**Pan fried sea bass** £4.50  
Fillet of sea bass coated in herbs & spices

**Peri peri crab in batwa bread** £4.50  
Peri peri crab meat tossed together with crunchy pepper juliennes

**Salmon Tikka** £4.50  
Marinated with mixed herbs, turmeric and chilli. Slow baked in the clay oven.

**Tandoori king prawns** £5.50  
Jumbo prawns marinated in natural herbs roasted in the clay oven

**Spicy prawn puree** £4.50  
Stir fried prawns with vegetables served on a fried bread

**King prawn pakoras** £5.50  
Coated in batter made from spiced gram flour, served deep fried golden

**Lamb & Chicken**

**Chicken tikka & garlic mushrooms** £3.90  
A truly tantalising pan fried starter with a hint of chilli

**Naga spiced Chicken wings** <sup>NEW</sup> £3.50  
Tandoori baked with ground spices and hot naga pickle

**Sheek kebab** £3.50  
Minced lamb mixed with fresh herbs & spices formed on a skewer cooked in the tandoor

**Lamb Reshmi kebab** £3.50  
Pan-fried marinated minced lamb, coated with fried egg

**Lamb Samosas** £3.20  
Spiced minced lamb wrapped in golden filo pastry

**Tandoori chicken** £3.90  
Chicken on the bone marinated in mustard & traditional spices, cooked in a clay oven

**Teen jati samosa** <sup>NEW</sup> £3.50  
Chicken, lamb and vegetable samosa combo

**Chicken Tikka puree** £4.50  
Diced chicken tikka, sweet & sour flavour, served on yoghurt bread

**Punjabi lamb chops** £5.50  
Tender lamb chops marinated in spices & cooked in the tandoor

**Chilli Chicken Pakoras** £3.50  
Spicy chicken with chilli & ginger coated with besan and fried until golden

**Imli Imli** £3.90  
Hot sweet & sour chicken, lamb & pan fried prawns served on crispy lettuce with a medley of sauces

**Lamb or Chicken shashlick** £3.90  
Marinated in shashlik herbs served with capsicums & onion wedges

**Chicken or Lamb Tikka** £3.50  
Chargrilled pieces of marinated chicken or lamb

**Welcome...**

At the Delhi we strive to provide a unique experience in eating, bringing you authentic Indian cuisine, reliving the days of the Old East and embracing the new flavours of the West.

We've even introduced several exciting NEW dishes, inspired by some of the amazing modern street-foods of Delhi and the many diverse regional flavours served up across India.

Our success is testimony to the exquisite presentation of our food, which is meticulously prepared by AWARD-WINNING chefs in our open kitchen using only the freshest ingredients.

Whether you eat in, take out or use our FREE delivery service, we hope it is an experience you will long remember and visit us again and again.

**Maz Rahman**  
Director and Chef

Download this menu to your phone:



**FREE DELIVERY** within a 3 mile radius on orders over £10

**DELHI SPECIALITY MAINS:**

**House Specials**

**Delhi Special Biryani** £9.50

Saffron rice wok fried with chicken, lamb & prawn in ghee, with delicate herbs & spices complemented with a fresh vegetable sauce or Tarka Dhal

**Tandoori Mix Biryani** £8.50

Saffron rice wok fried with tandoori mix chicken and lamb tikka in ghee, with delicate herbs & spices served with a fresh vegetable sauce or Tarka Dhal

**Tandoori Chicken Mugli Azam** <sup>NEW</sup> £8.90

Pulled tandoor-baked chicken, minced meat, onions, peppers, chilli, ginger, garlic and an array of tandoori herbs and spices. Perfect with a green salad

**Old Style Salmon Rogon Josh** £8.90

Salmon bhuna, topped with southe chopped tomatoes, melon seeds, fresh coriander and chopped green chillies

**Naga Mixed Masala** £9.90

A hot dish. Cooked with Tandoori king prawns, chicken tikka and lamb tikka.

**Tandoori Mixed Grill** £12.50

Sheek kebab, Tandoori chicken, Chicken & Lamb Tikka and Tandoori king prawns, served with fresh salad, mint sauce and a choice of plain or garlic naan

**Tawa** £7.50

A traditional dish from the western frontiers, cooked on a griddle-like 'tawa' plate and served slightly hot & spicy bursting with sweet & tangy chilli flavours. Choose from:

**Chicken tikka & prawn**  
**Chicken tikka & vegetable**  
**Chicken tikka & lamb tikka**

**Lamb**

**Lamb Lissan Spinach** £6.90

Tender lamb cooked with garlic and spinach in a slightly hot sauce, garnished with fresh ginger and coriander

**Lamb and Pumpkin Dansak** <sup>NEW</sup> £6.90

Straight from Gujrat, soft lamb and spiced sweet butternut squash, cooked with lentils and lemon juice in a slightly hot gravy. Great with naan

**Lamb dhal chana** £6.90

Tender lamb cooked with chickpeas & red lentils cooked with delicate herbs & spices

**Spicy Lamb with lady's fingers** <sup>NEW</sup> £6.90

A Bangladeshi favourite. Slightly hot with ginger, fresh okra, gravy, and mixed herbs & spices

**Lamb in South Indian spices** £6.90

Slow cooked chunks of lamb in a sauce flavoured with coconut, curry leaves & South Indian spices

**Lamb Chop Hyderabad** £7.90

Marinated lamb chops, flavoured with ground cashew nuts, curry leaves & garam masala paste finished with fresh coriander

**Lamb Sookha Bhoona** £6.50

Lamb off the bone packed with tomatoes, onions, garlic, ginger & chilli blended with North Indian spices & fresh coriander

**Lamb Malabar** <sup>NEW</sup> £6.90

A feisty curry, stewed lamb with toasted coconut, chilli flakes, ground turmeric & coriander served in a thick sauce. Delicious with lemon & coriander rice

**Madras pepper lamb** £6.90

Tender pieces of lamb with accents of curry leaves & fresh red pepper cooked in a madras sauce

**Keema aloo peas** £5.90

Spicy minced lamb, cooked home style with potatoes and peas. Great with steam rice or chapatis

**Chicken**

**Smokey wings & Carrot madras** <sup>NEW</sup> £6.50

Tandoori smoked chicken wings cooked in madras sauce with Naga chilli paste, ginger, garlic and sweet carrot. No knives or forks - just get stuck in!

**Spicy Chicken Tikka Masala Balti** £6.90

A spicier version of the ever popular traditional Chicken Tikka Masala

**Chicken Jhal** £6.90

A Bengali version of a Jalfrezi, diced pieces of marinated chicken, slow cooked in a hot tangy sauce, flavoured with bell peppers

**Bengal Chicken Subjee** <sup>NEW</sup> £6.90

Tikka chicken cooked in a slightly hot jalfrezi sauce with seasonal vegetables, fresh chilli and spices. Best eaten with chapattis

**Punjabi chicken** £7.50

Tandoori chicken breast marinated in an array of spice, sliced and served in a slightly hot spicy mince bhuna

**Chicken Tikka in butter sauce** £6.50

Punjabi dish - pieces of chicken cooked in a light butter sauce

**Chicken Tikka, potato & mushroom balti** £7.50

The combination of herbs & spices make this dish deliciously spicy, garnished with onions, tomatoes & a generous amount of coriander

**Garlic Achari chicken** £6.50

Cooked in a slightly hot strength sauce with fresh herbs, spices and pickled garlic

**Mango Chicken** <sup>NEW</sup> £6.50

Cooked medium with garlic, mustard seeds, ground mixed spices, juicy mangoes and fresh coriander.

**Spicy Chicken Korma** £6.50

A spicier version of the traditional korma dish. Spicy enough to please all fuller flavoured curry enthusiasts!

**South Indian Chicken** £6.90

Tender fillet of chicken cooked with coconut, curry leaves & green beans, flavoured with a ginger & garlic sauce

**Chicken Dhal Spinach** £6.50

Spicy chicken cooked with fresh lentils and spinach in a slightly hot sauce, garnished with fresh ginger

**Seafood**

**Bengali prawn curry** £6.90

Spicy Atlantic prawns, cooked with onions, mustard seeds, dry red chilli & ginger

**Bengal Fish Malai curry** <sup>NEW</sup> £8.90

Seabass cooked with curry leaves, ginger, garlic, ground turmeric, chilli powder and simmered with coconut milk. Served medium with a kick.

**Tandoori king prawn Sagor** £8.90

Tandoor baked succulent king prawns blended with South Indian spices added with chunks of paneer & spinach, finished with cheese & coriander topping

**Prawn & spinach biryani** <sup>NEW</sup> £8.90

Prawns sautéed with spinach, onions & peppers, basmati rice, dried shallots and fresh coriander. Served with Tarka Dahl

**Bengal fish bhuna** £8.90

A Bangladeshi speciality, pan fried sea bass cooked home-style with tumeric, chilli & mustard seeds served on a cauliflower bhuna

**King prawns in mango & garlic sauce** £8.90

A slightly hot, sweet & sour dish flavoured with a fresh mango and garlic sauce.

**Hot & smokey king prawn vindaloo** <sup>NEW</sup> £8.90

Tandoori smoked king prawns, cooked with chilli paste, ground chilli powder, ginger & garlic, bay leaf and potatoes. Served in a seriously hot sauce!

**Turn over for more >**

### Tandoori Oven Baked

Marinated in tandoori spices and cooked in clay oven. (All served with green salad and Yoghurt Dip)

Chicken Tikka £6.50 (Shashlik +50p)

Lamb Tikka £6.90 (Shashlik +50p)

Punjabi Lamb Chops £8.90

Tandoori Mixed Grill £12.50

Sheek kebab, Tandoori chicken Chicken Tikka, Lamb Tikka, King prawn. Served with naan or Garlic naan.

Tandoori Half Chicken £6.90

King Prawns £8.90

Salmon Tikka £7.90

### Vegetarian

As a side dish: £4.50

As a main: £5.50

Paneer makhni +£1 extra

Cottage cheese cubes cooked in a sweet fenugreek sauce

Spicy okra

Pan-fried & cooked with sautéed onions, peppers and tomatoes, flavoured with chilli & garlic

Mixed vegetable lassan chilli NEW

Selected vegetables cooked with pan-fried garlic & green chillies

Tarka dhal

Lentils garnished with fried garlic

Pumpkin, chickpea & coconut curry NEW

Goan style dish with twice cooked butternut squash, mixed with curry leaves, coconut milk and soft chickpeas. Served medium strength.

Bombay Aloo

Spicy potatoes cooked in a bhuna sauce

Spinach and pumpkin madras NEW

Two superfoods cooked together to create a mouth watering spicy vegan curry.

Peas paneer +£1 extra

Fresh peas & cottage cheese cooked in a bhuna sauce

Saag Aloo

Potato and spinach flavoured with garlic

Spicy Carrot Bhuna NEW

Spicy soft sliced carrots cooked in a dry bhuna sauce

Lassan saag paneer +£1 extra

Cottage cheese cubes in a spinach and garlic sauce

Aloo gobi

Cauliflower & potatoes. Classic favourite

Spicy dhal spinach

Lentils & spinach fried with onion, chilli & light spices

Omelette Curry with tomatoes NEW

Double egg omelette baked with onions and coriander tossed together in a medium Bhuna sauce.

### Traditional

Our selection of recognisable traditional dishes have been enjoyed by generations of Indian food lovers.

Fresh vegetables v £5.50

Chicken £6.50

Lamb £6.90

Prawns £6.50

Chicken Tikka £6.90

Lamb Tikka £7.20

Tandoori Mix £7.90

(Chicken Tikka & Lamb Tikka)

King prawns £8.90

Mixed £8.90

(Chicken, Lamb, Prawns & Mushrooms)

Choose from:

Balti

Biryani (+£1 extra)

Bhuna

Chilli & Garlic

Dhansak

Dopiazza

Jalfrezi\*

Karahi

Korma

Madras

Makhani

Pathia

Rezalah

(not suitable for vegetarians)

Rogon Josh

Sagawala

Tikka Masala

(only with Chicken or Lamb Tikka)

Vindaloo

\* Jalfrezi is cooked as standard with Chicken Tikka or Lamb Tikka. Prawn, King Prawn, Vegetables and Mixed choices are also available.

To order or reserve a table at our upstairs restaurant, call:

0121 705 1020

#### Please note:

Some products may contain nuts, please ask for details.



10% DISCOUNT on all collections

### Rice

Chicken Tikka rice £3.50

Bangla rice £3.90 (chicken Tikka & prawns pilau)

Pilau rice £2.70

Steamed rice £2.50

Mushroom pilau rice £2.90

Mushroom fried rice £2.90

Egg fried rice £2.90

Bengali style chilli egg rice £3.20

Chicken & egg rice £3.50

Garlic & chilli rice £2.90

Lemon & coriander rice £2.90

### Sundries

Chips £1.50

Fresh salad £1.50

Popadoms (spicy or plain) £0.50

Pickle tray £1.50

(onion salad, mango chutney & mint sauce)

### Breads

Plain naan £1.50

Coriander & red onion naan £2.50

Garlic & coriander naan £2.50

Keema naan £2.90

Peshwari naan £2.90

Garlic naan £2.50

Garlic & chilli naan £2.50

Chilli keema naan £3.20

Keema garlic & cheese naan £3.90

Cheese naan £2.50

Chapatti £1.20

Tandoori roti £1.50

Paratha £2.50

### Wraps

Chicken Tikka & Keema Naan wrap £5.50

Chicken Tikka wrap £4.50

Sheek kebab wrap £4.50

Lamb Tikka wrap £4.50



## Hands on, step by step bespoke Indian Cookery classes

Learn how to produce mouth watering curries using simple fresh ingredients.

CLASSES NOW ON

Enquire: 0121 705 1020  
cookeryclasses@thedelhi.com

## Meal for 2

2 popadoms & dips  
1 portion of onion bhajees  
1 portion of chicken tikka  
2 main dishes of your choice  
1 pilau rice & 1 naan bread

£18  
SAVE £9.80

## Family Feast for 4

4 popadoms & dips, 2 portions of onion bhajees, 2 portions of chicken tikka, 4 main dishes of your choice, 2 pilau rice & 2 naan breads & 1.5ltr bottle of cola

£34  
SAVE £23.60

## Party Pack for 6

6 popadoms & dips, 2 portions of bhajees, 2 portions of chicken tikka, 2 portions of veg samosas, 6 mains of your choice, 3 pilau rice & 3 naan bread & 1.5ltr of cola

£49  
SAVE £35.80



### Where to find us:

678 Warwick Road, Solihull, West Midlands, B91 3DX

Our restaurant sits between the Metro Bar and the Saddler's Arms. It is within walking distance of Solihull town centre, St John's Hotel, the new Premier Inn, Holiday Inn and the Ramada Hotel.

### Opening hours:

Sunday to Thursday 5pm - 12am  
Friday to Saturday 5pm - 1am

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The Delhi endeavors to use ingredients supplied by vendors of Fair Trade produce