

Fish Curry \$17

Traditional spices tempered with ginger, curry leaves & mustard seeds.

VEGETARIAN: \$12.99

Veg Korma

Fresh seasonal vegetables cooked in mild creamy cashew gravy.

Aloo Gobhi

Potato and cauliflower cooked with exotic spices and ginger.

Dhal

Yellow lentils tempered with ginger, garlic and spices.

Dhal Makhani

Slowly cooked Black lentils and red kidney.

Chana Masala

Chick peas cooked in onion and tomato base gravy.

Veg Jalfrezi

Mixed vegetables cooked in ginger, garlic and onion gravy.

Palak Paneer \$14.00

Cottage cheese cooked in spinach.

Paneer Butter Masala \$14.00

Cottage cheese cooked with onion, capsicum and butter sauce.

Kadai Paneer \$14.00

Cottage cheese with onion, tomato, capsicum and special spices.

Malai Kofta \$14.00

Potato, paneer and cashew nuts balls deep fried then cooked in onion and tomato gravy.

Mutter Paneer \$14.00

Combination of soft paneer and green peas cooked in mild spicy tomato gravy.

Butter Paneer \$14.00

Cottage cheese cubes cooked in butter sauce

BIRYANI \$16

Chicken/Lamb/Vegetable

Mughalai Authentic biryani cooked in dum style

RICE

Steamed Rice \$3.00

Jeera Rice \$5.00

Mixed Vegetable Pulao \$8.00

BREADS

Roti \$3.00

Plain naan \$3.00

Butter naan \$3.50

Garlic naan \$3.50

Cheese naan \$4.00

Cheese and garlic \$4.50

Cheese chili garlic naan \$4.50

Peshwari naan \$4.50

Allo paratha \$5.00

Laccha paratha \$4.00

Chicken keema naan \$5.00

DESSERT

Gulab jamun \$5.00

DRINKS

Mango lassi \$4.00

Masala chai \$3.50

Extras

Mix Pickles \$3.00

Raita \$3.00

Popadom (3 pieces) \$2.50

Mango chutney \$3.00

Salad

Chef Special Salad \$13

(Prawn/Chicken)

Take Away



INDIAN KITCHEN AND TAKEAWAY

LUNCH SPECIAL \$11.99

with curry, naan, rice and chef special lentils (exclude seafood)

FREE DELIVERY 5:00PM-9:30PM

Monday to Sunday, 3km radius
Minimum order \$25

☎ 09 524 6619

✉ delhifoodsltd89@gmail.com

89 Great South Road, Epsom

Lunch : Mon - Sun 11:30Am to 2:30Pm

Dinner : Mon - Sun 4:30Pm to 9:30Pm

Sat - Sun 5:00Pm to 9:30Pm

Text your order on 0210482549

ENTREÉS: HALF FULL

Tandoori Chicken \$12 \$20

Chicken marinated with Special Mix Spices, Yoghurt and Grilled in Tandoor.

Afghani Kebab \$12

Chicken Boneless, Marinated with fresh herbs, Cashew and cooked in Tandoor.

Chicken Tikka \$12

Chicken marinated with Tandoori Masala, cooked in Tandoor, served with mint chutney.

Seekh Kabab Lamb \$12

Mince marinated with Special Spices and smoked in Tandoor.

Lolly Pop Chicken \$10

Deep fried chicken coated with cornflour and spices.

Chilli Garlic Prawns \$15

Prawns pan-fried in garlic and chilli, finished with lemon and herbs.

Tandoori prawns \$14

Prawns marinated with various Indian spices and cooked in the tandoor.

Paneer Tikka \$12

Cottage cheese marinated with yoghurt and spices, smoked in tandoor.

Samosa \$5

Pastry filled with spiced potato and peas.

Onion Pakora \$5

Spliced onion deep fried in chickpea flour.

Chili Paneer \$14

Cottage cheese cubes cooked with bell peppers, diced onion and crushed garlic

Chicken65 \$14

Chicken marinated in spices and flavored with garlic and yogurt

MAINS: \$15

Butter Chicken

BBQ chicken cooked in authentic style with rich tomato and butter gravy

Chicken Tikka Masala

Tandoor cooked chicken and finished with tomato and onion rich gravy

Chicken Korma

Boneless chicken cooked in cashew rich gravy.

Chicken Jalfrezi

Chicken cooked with thick onion and tomato gravy.

Chicken Vindaloo

Vindaloo is a hot and spicy dish from the Goa region of India.

Chicken Kadai

Boneless chicken tempered with onion.

Chicken Madras

Boneless chicken cooked with spices and coconut milk in onion gravy.

Chicken Saag

Cooked with spinach, spices and onion gravy.

Handi Chicken

Chicken cooked with traditional spices in cashew and tomato gravy.

Chilli Chicken

Tender pieces of Chicken cooked with Onion, Capsicum, Chilly Sauce and Spring Onion

Mango Chicken

Chicken cooked in cashew gravy and delicious mango sauce.

Mughlai Chicken

Cooked with onions (lots of them), cashew nut gravy, garlic, ginger, green chillies.

Lemon Chicken

Boneless chicken cooked with onion, capsicum and olives.

Chicken-do-pyaza

the spicy blend that balance out with characteristic sweetness from the onions slowly cooked into thick curry. Chicken cooked with onion, capsicum

LAMB: \$16

Lamb Korma

Lamb cooked in cashew rich gravy.

Lamb Roganjosh

Chunks of lamb cooked with spices and onion, tomato based gravy.

Lamb Madras

Lamb cooked with spices and coconut milk in onion gravy.

Lamb Saag

Cooked with spinach, spices and onion gravy.

Lamb Kadai

Boneless lamb tempered with onion, tomato, capsicum and special spices.

Lamb Jalfrezi

Lamb cooked with thick onion and tomato gravy.

Lamb Vindaloo

Vindaloo is a hot and spicy dish from the Goa region of India.

Bhindi Lamb

Tender lamb cooked with okra and onion, tomato gravy.

Lamb Masala

The lamb in this rich curry is cooked with authentic spices to make sure it is tender and flavoured right through.

Lamb-do-pyaza

the spicy blend that balance out with characteristic sweetness from the onions slowly cooked into thick curry and spicy dish from the Goa

BEEF: \$15

Beef Korma

Beef cooked in cashew rich gravy.

Beef Madras

Beef cooked with spices and coconut milk in onion gravy.

Beef Vindaloo

Tender pieces of Chicken cooked with Onion, Capsicum, Chilly Sauce and Spring Onion

Beef Kadai

Boneless beef tempered with onion, tomato, capsicum and special spices.

SEAFOOD:

Prawn Masala \$18

Prawns cooked with onion tomato gravy.

Butter Prawns \$18

Prawns cooked in our delicious butter sauce.

Malabar Prawns/Fish \$18

burst of flavors with tanginess of tamarind, curry leaves and sweet taste of coconut milk.

Prawn Pepper Curry \$18

Prawns cooked in garlic, capsicum, onion and spices.