

### Entree - Vegetarian

- E1 Popadom Combo (Per Person)** \$4.50  
Popadom Served with mango and mint chutney.
- E2 Pakora** \$7.90  
An Assortment of veggies battered in chick-pea flour & fried until golden
- E3 Veg Samosa** \$7.90  
Pastry shel stuffed with peas, potato & Spices.
- E4 Onion Bhaji** \$7.90  
Fried Onion battered in chick-pea flour.
- E5 Paneer Tikka** \$10.90  
Homemade cottage cheese spiced and roasted in tandoori oven.
- E6 Veg Mix Platter (for two)** \$20.90  
Platter of assorted vegetarian entrees.

### Entree - Non Veg

- E7 Chicken Tikka** \$9.90  
Marinated pieces of chicken spices, & roasted in tandoori oven.
- E8 Seek Kebab** \$9.90  
Minced Lamb, flavoured with garlic & spices, roasted skewers in tandoor.
- E9 Fish Tikka** \$9.90  
Marinated peace of fish spiced & roasted in tandoori oven.
- E11 Chilli Chicken Tikka** \$9.90  
Boneless chicken marinated with green chillies, ginger, herbs & spices barbequed in the tandoor.
- E12 Tandoori Chicken** \$9.90  
Boneless chicken marinated overnight and smoke roasted in tandoori oven.
- E13 Cheese Chicken Tikka** \$9.90  
Boneless pieces of chicken marinated in cheese, cream, lime juice, mild spices & finished in tandoor.
- E14 Garlic Chicken Tikka** \$9.90  
Boneless chicken pieces marinated in garlic & spices cooked in tandoor.
- E15 Mix Platter (for two)** \$23.90  
Platter of assorted veggies, Chicken & Lamb entrees.

### Tandoor Dishes Main

- T1 Tandoori Chicken Half** Half : \$14.90 Whole: \$24.90  
Chicken marinated overnight and smoke roasted an tandoor.
- T2 Chicken Tikka** \$18.90  
Marinated pieces of chicken spiced and roasted in tandoor oven.
- T3 Chilli Chicken Tikka Boneless** \$18.90  
Boneless chicken marinated with green chillies, ginger, herbs & spices barbequed in the tandoor.
- T4 Fish Tikka** \$20.90  
Marinated Fish pieces smoked and roasted in tandoori oven.
- T5 Tandoori Prawns** \$20.90  
Marinated Prawns smoked and roasted in tandoori oven.
- T6 Tandoori platter (for two)** \$29.90  
Platter of assorted tandoori meat.

### "Delhi 7 Speciality"

#### Mains

*Highly recommended by the chefs of Delhi 7*

*These dishes are unique. Not available anywhere else*

- DELHI-1 Bullet Chicken Rajdhani** \$23.90  
Our speciality. Chicken cooked in oven by a special process. Sewed with spilled liquor in curry and fire. (A sensational dish not easily forgotten).
- DELHI-2 Chicken Chandni Chowk** \$21.90  
Chicken cooked with curd blended in savoury spices. (A dish of King's taste)
- DELHI-3 Delhi Heart Balti** \$20.90  
A mix of boneless lamb and chicken cooked with an assorted seasonal veggies in a special sauce. (A dish while prepared will bring water to your mouth)

- DELHI-4 Gosht e Delhi Gate** \$23.90

A combination of lamb and lamb mince cooked in a Delhi 7 special sauce. (A delicacy not to be missed).

- DELHI-5 Gosht e Lal Quila** \$24.90

Boneless lamb made by special process and cooked with onion, curd and tasty flavoured spices (A classic dish unique in its own way).

- DELHI-6 Delhi Rose Garden** \$19.90

Fresh vegetables Cauliflower, Broccoli, mushroom, capsicum, carrot, peas, Paneer and tomato cooked with herbs and spices. (Delhi Rose Garden to the connoisseurs of taste & very healthy dish).

- DELHI-7 Delhi 7 Biryani** \$21.90

Traditionally cooked basmati long grain rice with succulent chicken, lamb & fresh vegetables, herbs, spices and nuts. (This is definitely a special occasional dish)

### Chicken Dishes

- C1 Butter Chicken** \$18.90

Smoked roasted Boneless tandoori chicken cooked in rich tomato and cream sauce. Loved By Many!

- C2 Chicken Tikka Masala** \$18.90

Boneless tandoori roasted chicken pieces cooked with ginger, tomato, capsicum and onion sauce (a classic dish).

- C3 Chicken Dhansak** \$18.90

Tender pieces of chicken cooked with mixed lentils with a touch of roasted spices in onion & tomato sauce.

- C4 Chicken Korma** \$18.90

Boneless chicken pieces simmered in cashew sauce.

- C5 Chicken Vindaloo** \$18.90

Highly spiced boneless chicken dish cooked in hot vindaloo sauce.

- C6 Chicken Saagwala** \$18.90

Boneless chicken pieces cooked with spinach, spices and herbs.

- C7 Mango Chicken** \$18.90

Boneless chicken pieces and a touch of cashew nut, cooked in mango sauce and ground spices.

- C8 Chicken Madras** \$18.90

Boneless chicken pieces cooked with exotic ground spices and coconut milk.

- C9 Garlic Chicken** \$18.90

Boneless chicken pieces spiced and simmered in garlic sauce.

- C10 Chicken Tariwala** \$18.90

Boneless chicken curry cooked in mild spices.

- C11 Chicken Jhalfrezi** \$18.90

Boneless chicken pieces cooked with mixed vegetables.

- C12 Chicken Badam Pasanda** \$18.90

Boneless chicken pieces cooked in almond sauce.

- C13 Lemon Honey Chicken** \$18.90

Tender chicken pieces cooked in lemon & honey. Sewed in chef's special sauce.

### Lamb Dishes

- L1 Butter Lamb** \$19.90

Boneless tandoori lamb cooked in rich tomato and creamy sauce.

- L2 Lamb Roganjosh** \$19.90

Succulent lamb pieces cooked in thick sauce with distinctive onion & tomato.

- L3 Lamb Dhansak** \$19.90

Boneless lean lamb cooked with mixed lentils with roasted Indian spices.

**\*Curry Rice & Naan**

**Lunch Special \$12.90**

### OPENING HOURS

Lunch: Wed. & Thu. - 12:00pm-02:30pm

Dinner: Mon. - Sun. - 04:30pm-09:30pm

<b>L4 Lamb Korma</b>	<b>\$19.90</b>
Boneless lean lamb simmered in cashew nut sauce and ground spice.	
<b>L5 Lamb Shabnam</b>	<b>\$19.90</b>
Tender, succulent lamb cooked with onion, fresh capsicum, mushrooms & tomatoes. A sensational dish not easily forgotten!	
<b>L6 Lamb Vindaloo</b>	<b>\$19.90</b>
Spicy boneless lamb dish cooked in hot vindaloo sauce.	
<b>L7 Lamb Madras</b>	<b>\$19.90</b>
Tender lamb pieces cooked with exotic ground spices and coconut milk.	
<b>L8 Lamb Jhalfrezi</b>	<b>\$19.90</b>
Tender lamb pieces cooked with mixed vegetables.	
<b>L9 Lamb Saag</b>	<b>\$19.90</b>
Tender Lamb pieces simmered in spinach, special herbs and spices.	
<b>10 Lamb Bhuna</b>	<b>\$19.90</b>
A medium to hot lamb dish cooked in onion, garlic, ginger, coriander & with a unique mint sauce.	
<b>L11 Lamb Masala</b>	<b>\$19.90</b>
Lean lamb cooked with ginger, onion sauce, capsicum and tomato.	
<b>L12 Lamb Badam Pasanda</b>	<b>19.90</b>
Boneless lamb pieces cooked in almond sauce.	

### Pork Dishes

<b>PI Pork Roganjosh</b>	<b>\$18.90</b>
Lean pork cooked in spicy sauce.	
<b>P2 Goan Pork Curry</b>	<b>\$18.90</b>
Food of Goa. Pork made in this style is tangy and spiced according to your taste buds.	
<b>P3 Butter Pork</b>	<b>\$18.90</b>
Boneless tandoori pork cooked in rich tomato & creamy sauce.	
<b>P4 Pork Korma</b>	<b>\$18.90</b>
Boneless lean pork simmered in cashew nut sauce & ground spice.	
<b>P5 Pork Vindaloo</b>	<b>\$18.90</b>
Spicy boneless pork dish cooked in hot vindaloo sauce.	
<b>P6 Pork Saag</b>	<b>\$18.90</b>
Tender pork pieces simmered in spinach, special herbs & spices.	
<b>P7 Pork Jhalfrezi</b>	<b>\$18.90</b>
Tender pork pieces cooked with mixed vegetables.	
<b>P8 Pork Tikka Masala</b>	<b>\$18.90</b>
Boneless tandoori roasted pork pieces cooked with ginger, tomato, capsicum & onion sauce (a classic dish)	

### Seafood Dishes

<b>S1 Goan Fish Curry</b>	<b>\$20.90</b>
Almost the staple food of Goa along with rice, fish curry made in this style is tangy and spiced according to your taste buds !	
<b>52 Fish Masala</b>	<b>\$20.90</b>
Fresh fish pieces cooked in thick onion sauce and ground spices.	
<b>S3 Fish Vindaloo</b>	<b>\$20.90</b>
Boneless & skinless fish fillets cooked with hot vindaloo sauce.	
<b>S4 Fish Momtaj</b>	<b>\$20.90</b>
Fish fillets cooked in rich tomato sauce.	
<b>S5 Prawn Masala</b>	<b>\$20.90</b>
Prawns cooked in an onion and capsicum sauce with tomatoes.	
<b>S6 Prawn Malabari</b>	<b>\$20.90</b>
A delightfully coconut milk based curry gentle and aromatic from the Kerala Region.	
<b>S7 Prawn Jhalfrezi</b>	<b>\$20.90</b>
Prawns cooked with mixed vegetables.	
<b>S8 Prawn Saag</b>	<b>\$20.90</b>
Prawns simmered in spinach, special herbs & spices.	
<b>S9 Prawn Vindaloo</b>	<b>\$20.90</b>
Prawns cooked in red chillies, herbs and vindaloo paste.	

### Vegetarian Dishes

<b>V1 Navaratan Korma</b>	<b>\$17.90</b>
A selection of mixed vegetables cooked with creamy cashew nut sauce.	
<b>V2 Palak Paneer</b>	<b>\$17.90</b>
Homemade cottage cheese freshly blended spinach cooked in aromatic spices.	
<b>V3 Paneer Tikka Masala</b>	<b>\$17.90</b>
Homemade cottage cheese with ginger, garlic, capsicum, tomatoes and mild spice.	
<b>V4 Mutter Paneer</b>	<b>\$17.90</b>
Homemade cottage cheese and peas cooked in onion, tomato sauce.	
<b>V5 Shahi Paneer</b>	<b>\$17.90</b>
Homemade cottage cheese cooked with creamy tomato and cashew nut sauce.	
<b>V6 Aloo Ghobi</b>	<b>\$17.90</b>
Fresh coliflower and potato, cooked in onion, tomato sauce, herbs and spices.	
<b>V7 Saag Aloo</b>	<b>\$17.90</b>
Sautled potatoes freshly blended spinach cooked in thick onion sauce & spices.	
<b>V8 Dal Makhani</b>	<b>\$17.90</b>
Mixed lentils cooked in spices with onion tomato.	

<b>V9 Malai Kofta</b>	<b>\$17.90</b>
Deep fried homemade cottage cheese, potatoes and spice balls cooked in cashew nut & creamy sauce.	
<b>V10 Sabzi Bahar</b>	<b>\$17.90</b>
Mixed vegetables cooked with herbs and spices.	
<b>V11 Dal Tadka</b>	<b>\$17.90</b>
Tarka or "tadka" is a way of cooking lentil in which spiced butter is used to season a dish. This one is a classic.	
<b>V12 Shabnam Curry</b>	<b>\$17.90</b>
Mushrooms and peas cooked together in subtly spiced tomato and vegetable sauce.	
<b>V13 Channa Masala</b>	<b>\$17.90</b>
Channa cooked in thick onion sauce and ground spices.	

### Rice Dishes

<b>B1 Chicken Biryani</b>	<b>\$18.90</b>
Boneless chicken pieces cooked with herbs, spices and basmati rice in a traditional style.	
<b>B2 Lamb Biryani</b>	<b>\$19.90</b>
Tender lamb cooked with herbs, spices and basmati rice in a traditional style.	
<b>B3 Prawn Biryani</b>	<b>\$ 20.90</b>
Prawns cooked with herbs, spices and basmati rice in a traditional style	
<b>84 Vegetable Biryani</b>	<b>\$17.90</b>
Mixed veggies cooked in herbs, spices and basmati rice in a traditional style.	

### Delhi 7 Banquet Menu

*Entrees & Mains for Two or more*

<b>Q1 Non Veg - Per Person</b>	<b>\$35.00</b>
Entrees: Onion bhaji, Chicken Tikka and Seek Kebab Mains: Butter Chicken, Roganjosh, Pork vindaloo & Sabzi bahar, Naan & Rice.	
<b>Q2 Vegetarian - Per Person</b>	<b>\$30.00</b>
Entrees: Samosa, paneer tikka and mix pakora Mains: Dal makhani, shahi paneer, sabzi bahar, shabnam cuny, Naan & Rice.	

### Tandoori Breads

<b>N1 Plain Naan</b>	<b>\$4.00</b>
<b>N2 Butter Naan</b>	<b>\$4.50</b>
<b>N3 Garlic Naan -</b>	<b>\$4.50</b>
Naan stuffed with garlic.	
<b>N4 Cheese Naan -</b>	<b>\$5.00</b>
Naan stuffed with shredded cheese.	
<b>N5 Cheese and Garlic Naan</b>	<b>\$5.00</b>
<b>N6 Peshawari Naan -</b>	<b>\$5.00</b>
Naan stuffed with dried fruit and nuts.	
<b>N7 Keema naan -</b>	<b>\$5.00</b>
Naan stuffed with mildly spiced lamb mince.	
<b>N8 Onion kulcha -</b>	<b>\$4.50</b>
Naan stuffed with mildly spiced coriander & onion.	
<b>N9 Chicken tikka naan -</b>	<b>\$5.00</b>
Naan stuffed with tandoori chicken tikka.	
<b>N10 Roti -</b>	<b>\$4.00</b>
Grilled wholemeal flat bread.	
<b>N11 Paratha -</b>	<b>\$5.00</b>
Flaky flat bread.	
<b>N12 Bread platter - A selection of breads:</b>	<b>\$18.90</b>
Plain Roti, Plain Naan, Garlic Naan, Peshawari Naan and Cheese Naan.	

### Accompaniments

<b>A 1 Poppadoms</b>	<b>\$1.50</b>
<b>A 2 Mixed pickle</b>	<b>\$2.50</b>
<b>A 3 Mango chutney</b>	<b>\$2.50</b>
<b>A 4 Raita</b>	<b>\$2.50</b>
<b>A 5 Tamarind Sauce</b>	<b>\$2.50</b>
<b>A6 Mint Sauce</b>	<b>\$2.50</b>
<b>A7 Garden Salad</b>	<b>\$4.50</b>
<b>A8 Extra Rice</b>	<b>\$3.50</b>

### Kids Menu

<b>K1 Chips</b>	<b>\$5.00</b>
<b>K2 Spring roll</b>	<b>\$5.00</b>
<b>K3 Chicken Nugget</b>	<b>\$5.00</b>
<b>K4 Hotdog</b>	<b>\$4.00</b>
<b>K5 Butter Chicken</b>	<b>\$12.00</b>
<b>K6 Chicken Korma</b>	<b>\$12.00</b>
<b>K7 Mango Chicken</b>	<b>\$12.00</b>

### Dessert

<b>D1 Mango Kulfi</b>	<b>\$5.00</b>
Reduced milk Ice Cream with Mangoes and Nuts.	
<b>D2 Gulab Jamun</b>	<b>\$6.90</b>
Milk dumplings fried in ghee until golden, soaked in sugar syrup.	
<b>D3 Mango Lassi</b>	<b>\$5.00</b>
A refreshing and cooling drink based on yogurt and mango.	
<b>D4 Ice Cream</b>	<b>\$4.90</b>
(Please ask waiting staff for flavours of the day)	
<b>D5 Rasagulla</b>	<b>\$5.90</b>
Rasagulla is a cheese-based syrup desserts.	