



DELHI PALACE

INDIAN CUISINE

Authentic Flavours & Royal Experience

Our inspiration comes from the rich legacy of Mughlai cuisine, which is steeped into Indian history and culture. The dishes served at Delhi Palace are known for their distinctive aroma and the deliciously complex blend of flavours and spices. Your dining experience at Delhi Palace will be a memorable one.

217 Concord Road, North Strathfield 2137

02 8385 9700 www.delhipalace.com.au

Entrée

Vegetarian:

Samosa	\$7.90
Mashed potatoes, peas and spices, filled in a crisp fried pastry, served with mint chutney.	
Samosa Chaat	\$8.90
Fresh samosa covered in chickpeas, finished with yoghurt, mint sauce and tamarind sauce.	
Papdi Chaat	\$9.90
A combination of crisp pastry, potato cubes, chickpea, tossed in a tangy mixture of sauces.	
Onion Bhajee	\$9.90
Fritters of Onion infused with ginger, gram flour, turmeric, spring onions and spices.	
Dahi Bhalla	\$11.90
Fresh home made lentil dumplings drizzled with yoghurt, tangy chutney and chat masala.	
Paneer Tikka	\$14.90
Cottage cheese cubes marinated in herbs with capsicums, onion and yoghurt sauce.	
Vegetable Platter	\$18.90
2pcs Samosa, 2 pcs Onion Bhajee and Paneer Tikka	

Meat:

Tandoori Chicken (Half/Full)	\$12.90 / \$19.90
Chicken on bone smoke roasted in yoghurt, lemon juice and spices.	
Chicken Tikka	\$13.90
Boneless cubes of chicken marinated overnight and roasted in tandoor.	
Seekh Kebab	\$13.90
Lamb mince marinated with herbs and spices and cooked in tandoor.	
Chilli Seekh Kebab	\$13.90
Seekh kebab tossed with onion, capsicum, in a tangy and spicy sauce.	
Masala Fried Chicken	\$13.90
Chicken marinated in herbs and spices, then crisp fried.	
Chilli Chicken	\$13.90
Marinated chicken deep fried, and then stir fried in chillies and soya sauce.	
Chicken 65	\$14.90
Chicken tossed in garlic, chillies, mustard seeds and curry leaves	
Fish Amritsari	\$14.90
Fish marinated in gram flour with aromatic spices and then crisp fried.	
Garlic Prawns	\$16.90
Pan fried tiger prawn cooked with ginger, garlic, fresh herbs and cream.	
Mix Meat Platter	\$20.90
Chicken Tikka, Seekh Kofta and Masala Fried Chicken served with mint sauce.	

Main Course

Chicken Dishes (GF)

Egg Curry	\$18.90
Aromatic curry with boiled eggs in onion and tomato gravy	
Butter Chicken	\$21.90
Chicken fillet cooked in clay oven and finished with butter sauce.	
Chicken Tikka Masala	\$21.90
Chicken pieces cooked in tomato, capsicum and onion gravy.	
Chicken Korma	\$21.90
Fresh Chicken cooked in cashew nuts and creamy onion gravy.	
Chicken Chettinadu	\$21.90
Chicken cooked in mustard seed, spices and coconut cream.	
Chicken Saag	\$21.90
Chicken fillets with onion gravy, spices and fresh spinach.	
Mango Chicken	\$21.90
Chicken cooked in mango, spices and a touch of coconut cream.	
Kadai Chicken	\$21.90
Chicken cooked in diced onions, capsicums and garam spices.	
Chicken Vindaloo	\$21.90
Fresh chicken cooked in vindaloo paste and spices. (spicy)	
Hari Mirch Chicken (Chef's Special)	\$22.90
Chicken cooked in secret spices, onions and fresh green chillies.	

Lamb//Beef Dishes (GF)

Lamb/Beef Rogan Josh	\$22.90
Juicy lamb/beef dices cooked in Kashmiri spices.	
Lamb/Beef Korma	\$22.90
Lamb/Beef cooked in spices, onions, cashew nuts and creamy sauce.	
Lamb/Beef Saag	\$22.90
Diced pieces of lamb/beef cooked in onion gravy and fresh spinach.	
Lamb/Beef Madras	\$22.90
Lamb/Beef pieces cooked in curry leaves, mustard seeds and south Indian spices.	
Lamb/Beef Vindaloo	\$22.90
Lamb/Beef cooked in vindaloo paste and spices.	
Lamb/Beef Potato Masala (Chef's Special)	\$23.90
Lamb/Beef cooked with chunky potatoes in onion and tomato gravy.	

Goat Dishes (GF)

Goat Rogan Josh	\$22.90
Slow-cooked goat with brown onions and aromatic spices	
Goat Potato Masala (Chef Special)	\$23.90
Goat cooked with chunky potatoes in onion and tomato gravy.	
Goat Sizzler (Chef Special)	\$24.90
Goat cooked in brown onions, capsicum, coriander and spices	

Seafood Dishes (GF)

Kadai Fish	\$21.90
Fish cooked with onion, capsicum and spices.	
Goan Fish Curry	\$21.90
Fish fillet cooked with onion, capsicum, coriander and spices.	
Fish and Eggplant Masala	\$21.90
Fish cooked with onion and garlic and fresh eggplant.	
Prawn Malabar	\$23.90
Prawn cooked in mustard seeds, curry leaves and fresh cream.	
Prawn Garlic Masala	\$23.90
Semi dry prawn dish cooked in onions, capsicum and coriander.	

Vegetarian Dishes (GF)

Dal Tadka (V)	\$16.90
Yellow lentils tempered with tomato, onion and cumin seeds.	
Dal Makhani	\$17.90
Black lentils slow cooked with ginger, garlic and touch of cream.	
Aloo Baingan Masala (V)	\$18.90
Eggplant and potato with cumin, garlic and ginger.	
Aloo Gobi Masala (V)	\$18.90
Potato and cauliflower cooked with roasted cumin and onions.	
Aloo Mattar	\$18.90
Potato and green peas cooked with onion and spices in a creamy sauce.	
Bhindi Masala (V)	\$18.90
Okra sautéed with onions, tomato gravy and spices.	
Mixed Vegetable (V)	\$18.90
Seasonal vegetables cooked with onion and tomato gravy.	
Vegetable Madras	\$18.90
Vegetables cooked in curry leaves, mustard seeds and touch of coconut.	
Malai Kofta (has gluten)	\$19.90
Cottage cheese dumpling cooked in nuts and rich creamy sauce.	
Navratan Korma	\$19.90
Mix veg cooked with nuts, onions, tomatoes and creamy sauce.	
Kadai Paneer	\$19.90
Cottage cheese sautéed with onions, capsicum and aromatic gravy.	
Palak Paneer	\$19.90
Fresh cottage cheese cubes cooked in spinach and onion gravy.	
Paneer Butter Masala	\$19.90
Fresh cottage cheese cubes cooked in nuts and creamy sauce.	
Paneer Mattar	\$19.90
Cottage cheese dumpling cooked in nuts and rich creamy sauce.	

Sides

Pappadum	\$3.50
Mixed Pickle	\$3.00
Mango Chutney	\$3.00
Mint Sauce	\$3.00
Lachha Onion Salad	\$3.00
Raita- yoghurt mixed with spices, cucumbers and carrots	\$3.50
Kachumber- onion, tomato and coriander salad	\$3.90
Any 4 of the above	\$10.90

Rice (GF)

Steamed Basmati Rice	(S) \$4.00 (L) \$5.50
Jeera Rice - Rice tossed with roasted cumin seeds.	\$6.90
Peas Pulao - Rice cooked with ghee and peas.	\$6.90
Kashmiri Pulao - Rice cooked with ghee, dry mixed nuts, coconut and touch of sugar.	\$8.90

Biryani (GF)

Veg Biryani	\$17.90
Rice cooked with fresh vegetables, spices and ghee.	
Egg Biryani	\$17.90
Rice cooked with boiled eggs, mint, coriander and hyderabadi spices.	
Chicken Biryani	\$18.90
Rice cooked with chicken, mint, coriander and hyderabadi spices.	
Chicken & Egg Biryani	\$19.90
Rice cooked with egg, chicken, mint, coriander and hyderabadi spices.	
Goat Biryani	\$19.90
Rice cooked with tender goat pieces on bone and biryani masala.	
Lamb Biryani	\$19.90
Basmati rice cooked with lamb cubes and biryani masala.	
Prawn Biryani	\$20.90
Basmati rice cooked with lamb cubes and biryani masala.	

Tandoori Breads

Roti	\$3.00	Aloo Paratha	\$6.90
Whole-meal flatbread from clay oven		Naan stuffed with potato & Indian herbs.	
Plain Naan	\$3.50	Paneer Paratha	\$6.90
Soft tandoori bread.		Naan stuffed with cottage cheese	
Garlic Naan	\$3.90	Kashmiri Naan	\$6.90
Naan bread sprinkled with garlic.		Semi sweet naan stuffed with dry fruits	
Garlic Spicy Naan	\$4.50	Keema Naan	\$6.90
Naan bread with garlic and spicy masala.		Naan stuffed with lamb mince.	
Cheese Naan	\$5.50	Keema & Cheese Naan	\$7.90
Naan stuffed with cheese.		Naan with cheese & lamb mince.	
Cheese & Garlic Naan	\$5.90	Chicken Naan	\$6.90
Naan stuffed with garlic and cheese		Naan stuffed with chicken tikka	
Cheese & Zaatar Naan	\$5.90	Chicken & Cheese Naan	\$7.90
Naan stuffed with zaatar herbs & cheese		Naan stuffed with chicken & cheese.	

Desserts

Gulab Jamun served with Ice Cream Home-made cottage cheese dumpling.	\$8.90
Mango Kulfi Home-made mango flavoured ice cream.	\$7.90
Pista Kulfi Home-made pistachio flavoured ice cream.	\$7.90

Drinks

Mango Lassi	\$4.90
Sweet/Salty Lassi	\$4.90
Lemon Lime Bitter	\$4.90
Sparkling Water	\$3.90
Can of Soft Drink	\$3.90
Orange Juice/Apple Juice	\$3.90
Indian Masala Tea (Chai Latte) or Indian Coffee	\$4.50

Banquet Menu (Minimum 3 or more people)

Delhi Banquet

STARTERS- Pappadums, Kachumber, & Raita	\$38.90 (pp.)
ENTREE- Samosa, Chicken Tikka and Seekh Kofta	
MAIN- Choose 1 Curry from either Lamb Roganjosh, Dal Tadka, Butter Chicken, Chicken Tikka Masala, Navratan Korma, Aloo Mattar, Beef Madras	
Basmati Rice, Plain or Garlic Naan Bread	
DESSERTS- Mango Kulfi or Pista Kulfi	

Palace Banquet

STARTERS- Pappadums, Kachumber, Raita, Pickle and Mango Chutney	\$47.90 (pp.)
ENTREE- Chicken Tikka, Samosa and Garlic Prawn	
MAIN- Choice of any 1 Curry From Menu	
Basmati Rice and Plain/Garlic Naan, Cheese Naan or Roti Bread	
DESSERTS- Choice of Dessert From Menu and Indian Masala Tea	

Corkage is \$3.50 per person

PLEASE NOTE:

Dear Customer,

If you are allergic to any foods or drinks, please let our staff know prior to ordering.

We cater to vegan and gluten-free dietary needs, kindly let staff and chef know when placing an order.