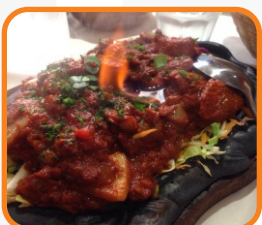


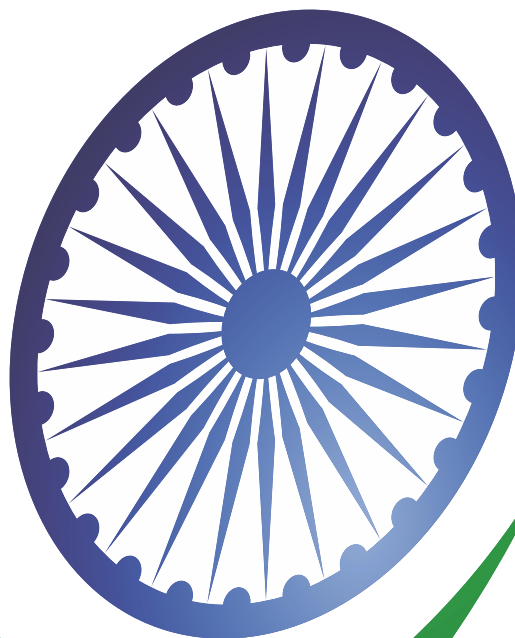


INDIAN

RESTAURANT & BAR



Dine in Menu



Dine in Menu

Entree – Vegetarian

E1 Poppadom Combo (Per person)	\$5.00
Poppadoms served with mango chutney & mint chutney	
E2 Pakora	\$8.90
An assortment of veggies battered in chick-pea flour & fried until golden.	
E3 Veg Samosa	\$8.90
Pastry shell stuffed with peas, potato & spices.	
E4 Onion Bhaji	\$8.90
Fried onions battered in chick-pea flour.	
E5 Paneer Tikka	\$12.90
Homemade cottage cheese spiced & roasted in tandoori oven.	
E6 Veg Mix Plater (for two)	\$23.90
Plater of assorted vegetarian entrees.	

Entree– Non Veg

E7 Chicken Tikka	\$10.90
Marinated pieces of chicken spiced & roasted in tandoori oven.	
E8 Seek Kebab	\$10.90
Minced chicken, flavoured with garlic & spices, roasted on skewers in the tandoori oven.	
E9 Fish Tikka	\$10.90
Marinated pieces of fish spiced & roasted in tandoori oven.	
E11 Chilli Chicken Tikka	\$10.90
Boneless chicken marinated with green chillies, ginger, herbs & spices barbequed in the tandoor.	
E13 Cheese Chicken Tikka	\$10.90
Boneless pieces of chicken marinated in cheese, cream, lime juice, mild spices & finished in tandoor.	
E14 Garlic Chicken Tikka	\$10.90
Boneless chicken pieces marinated in garlic & spices cooked in tandoor.	
E15 Mix Plater (for two)	\$26.90
Plater of assorted veggies, & meat entrees.	

Tandoor Dishes

T1 Tandoori Chicken	<i>Half \$16.90</i>	<i>Whole</i>	\$26.90
Chicken marinated overnight and smoke roasted in tandoor.			
T2 Chicken Tikka			\$20.90
Marinated pieces of chicken spiced and roasted in tandoori oven.			
T3 Chilli Chicken Tikka			\$20.90
Boneless chicken marinated with green chillies, ginger, herbs & spices barbequed in the tandoor.			

T4 Fish Tikka	\$22.90
Marinated Fish pieces smoked and roasted in tandoori oven.	
T5 Tandoori Prawns	\$22.90
Marinated Prawns smoked and roasted in tandoori oven.	
T6 Tandoori plater (for two)	\$30.90
Plater of assorted tandoori meat.	

Delhi 7 "Speciality"

Highly recommended by the chefs of Delhi 7 These dishes are very unique & not available anywhere else.

DELHI-1 Bullet Chicken Rajdhani	\$25.90
Our specialty Chicken cooked in oven by a special process, Served with spilled liquor in curry and fire. (A sensational dish not easily forgotton)	
DELHI-2 Chicken Chandni Chowk	\$23.90
Chicken cooked with curd & savoury spices. (A dish of King's taste)	
DELHI-3 Delhi Heart Balti	\$23.90
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	\$25.90
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	\$21.90
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	\$23.90
Traditionally cooked basmati long grain rice with succulent chicken, lamb & fresh vegetables, herbs, spices and nuts. (This is definitely a special occasion dish)	

Mains

Chicken Dishes

C1 Buter Chicken	\$20.90
Smoked roasted Boneless tandoori chicken cooked in rich tomato and creamy sauce. Loved By Many!	
C2 Chicken Tikka Masala	\$20.90
Boneless tandoori roasted chicken pieces cooked with ginger, tomato, capsicum and onion sauce (a classic dish)	
C3 Chicken Dhansak	\$20.90
Tender pieces of chicken cooked with mixed lentils with a touch of roasted spices in onion & tomato sauce.	
C4 Chicken Korma	\$20.90
Boneless chicken pieces simmered in cashew sauce.	
C5 Chicken Vindaloo	\$20.90
Highly spiced boneless chicken dish cooked in hot vindaloo sauce.	

C6 Chicken Saagwala	\$20.90
Boneless chicken pieces cooked with spinach, spices and herbs.	
C7 Mango Chicken	\$20.90
Boneless chicken pieces and a touch of cashew nut, cooked in mango sauce and ground spices	
C8 Chicken Madras	\$20.90
Boneless chicken pieces cooked with exotic ground spices and coconut milk	
C9 Garlic Chicken	\$20.90
Boneless chicken pieces spiced and simmered in garlic sauce .	
C10 Chicken Tariwala	\$20.90
Boneless chicken curry cooked in mild spices	
C11 Chicken Jhalfre	\$20.90
Boneless chicken pieces cooked with mixed vegetables	
C12 Chicken Badam Pasanda	\$20.90
Boneless chicken pieces cooked in almond sauce.	
C13 Lemon Honey Chicken	\$20.90
Tender chicken pieces cooked with vegies, lemon & honey. Served in chef's special sauce .	

Lamb Dishes

L1 Buter Lamb	\$21.90
Boneless tandoori lamb cooked in rich tomato and creamy sauce.	
L2 Lamb Roganjosh	\$21.90
Succulent lamb pieces cooked in thick sauce with distinctive onion & tomato.	
L3 Lamb Dhansak	\$21.90
Boneless lean lamb cooked with mixed lenils with roasted Indian spices.	
L4 Lamb Korma	\$21.90
Boneless lean lamb simmered in cashew nut sauce and ground spice.	
L5 Lamb Shabnam	\$21.90
Tender, succulent lamb cooked with onion, fresh capsicum, mushrooms & tomatoes. A sensational dish not easily forgotten!	
L6 Lamb Vindaloo	\$21.90
Spicy boneless lamb dish cooked in hot vindaloo sauce.	
L7 Lamb Madras	\$21.90
Tender lamb pieces cooked with exotic gound spices and coconut milk.	
L8 Lamb Jhalfrezi	\$21.90
Tender lamb pieces cooked with mixed vegetables	
L9 Lamb Saag	\$21.90
Tender Lamb pieces simmered in spinach, special herbs and spices.	
L10 Lamb Bhuna	\$21.90
A medium to hot lamb dish cooked in onion, garlic, ginger, coriander & with a unique mint sauce.	
L11 Lamb Masala	\$21.90
Lean lamb cooked with ginger, onion sauce, capsicum and tomato.	
L12 Lamb Badam Pasanda	\$21.90
Boneless lamb pieces cooked in almond sauce.	

Pork Dishes

P1 Pork Roganjosh	\$20.90
Lean pork cooked in spicy sauce.	
P2 Goan Pork Curry	\$20.90
Food of Goa pork made in this style is tangy and spiced according to your taste buds	

P3 Buter Pork	Boneless tandoori pork cooked in rich tomato & creamy sauce.	\$20.90
P4 Pork Korma	Boneless lean pork simmered in cashew nut sauce & ground spice.	\$20.90
P5 Pork Vindaloo	Spicy pork dish cooked in hot vindaloo sauce.	\$20.90
P6 Pork Saag	Tender pork pieces simmered in spinach, special herbs & spices.	\$20.90
P7 Pork Jhalfrezi	Tender pork pieces cooked with mixed vegetables.	\$20.90
P8 Pork Tikka Masala	Boneless tandoori roasted pork pieces cooked with ginger, tomato, capsicum & onion sauce (a classic dish)	\$20.90

Seafood Dishes

S1 Goan Fish Curry	Almost the staple food of Goa along with rice, fish curry made in this style is tangy and spiced according to your taste buds	\$22.90
S2 Fish Masala	Fresh fish pieces cooked in thick onion sauce and ground spices	\$22.90
S3 Fish Vindaloo	Boneless & skinless fish fillets cooked with hot vindaloo sauce.	\$22.90
S4 Fish Momtaj	Fish fillets cooked in rich tomato sauce.	\$22.90
S5 Prawn Masala	Prawns cooked in an onion and capsicum sauce with tomatoes	\$22.90
S6 Prawn Malabari	A delightfully coconut milk based curry gentle and aromatic from the Kerala Region.	\$22.90
S7 Prawn Jhalfrezi	Prawns cooked with mixed vegetables.	\$22.90
S8 Prawn Saag	Prawns simmered in spinach, special herbs & spices.	\$22.90
S9 Prawn Vindaloo	Prawns cooked in red chillies, herbs and vindaloo paste.	\$22.90

Vegetarian Dishes

V1 Navaratan Korma	A selection of mixed vegetables cooked with creamy cashew nut sauce.	\$19.90
V2 Palak Paneer	Homemade cotage cheese and fresh blended spinach cooked in aromaatic spices.	\$19.90
V3 Paneer Tikka Masala	Homemade cotage cheese with ginger, gralic, capsicum, tomatoes and mild spice.	\$19.90
V4 Mattar Paneer	Homemade cotage cheese and peas cooked in onion, tomato sauce.	\$19.90
V5 Shahi Paneer	Homemade cotage cheese cooked with creamy tomato and cashew nut sauce.	\$19.90
V6 Aloo Ghobi	Fresh Cauliflower and potato, cooked in onion, tomato sauce, herbs and spices.	\$19.90
V7 Saag Aloo	Sauted potatoes and freshly blended spinach cooked with thick onion sauce and spices.	\$19.90

V8 Dal Makhani	\$19.90
Mixed lentils cooked in spices with onion & tomato.	
V9 Malai Kofa	\$19.90
Deep fried homemade cotage cheese, potatoes and spice balls cooked in cashew nut & creamy sauce.	
V10 Sabzi Bahar	\$19.90
Mixed vegetables cooked with herbs and spices.	
V11 Dal Tadka	\$19.90
Tarka or "tadka" is a way of cooking lentil in which spiced used to season a dish. one of the best traditional dish.	
V12 Shabnam Curry	\$19.90
Mushrooms, peas cooked in a subtly spiced tomato & vegetable sauce.	
V13 Channa Masala	\$19.90
Channa cooked in thick onion sauce and ground spices.	

Rice Dishes

B1 Chicken Biryani	\$20.90
Boneless chicken pieces cooked with herbs, spices and basmati rice in a traditional style.	
B2 Lamb Biryani	\$21.90
Tender lamb cooked with herbs, spices and basmati rice in a traditional style	
B3 Prawn Biryani	\$22.90
Prawns cooked with herbs, spices and basmati rice in a traditional style.	
B4 Vegetable Biryani	\$19.90
Mixed veggie cooked in herbs, spices and basmati rice in a traditional style.	

Delhi 7 Banquet Menu

Entrees & Mains for Two or more

Q1 Non Veg - Per person	\$40.00
❖ Entrees - Onion Bhaji, Chicken Tikka and Seekh Kebab	
❖ Mains - Buter Chicken, Roganjosh, Pork vindaloo Sabzi bahar, Naan & Rice	
Q2 Vegetarian - Per person	\$35.00
❖ Entrees - Samosa, Paneer Tikka And Mix Pakora	
❖ Mains - Dal makhani, Shahi paneer, Sabzi bahar Shabnam curry, Naan & Rice	

Tandoori Breads

N1 Plain Naan -A yeast raised grilled chewy textured flat bread.	\$4.50
N2 Buter Naan -Buter brushed on Naan bread.	\$5.00
N3 Garlic Naan -Naan stuffed with garlic.	\$5.00
N4 Cheese Naan -Naan stuffed with shredded cheese.	\$6.00
N5 Cheese and Garlic Naan	\$6.00
Naan stuffed with cheese & garlic.	

N6 Peshawari Naan	\$6.00
Naan stuffed with dried fruit and nuts.	
N7 Keema Naan	\$6.00
Naan stuffed with mildly spiced lamb mince.	
N8 Onion kulcha	\$6.00
Naan stuffed with mildly spiced coriander and onion.	
N9 Chicken tikka Naan	\$6.00
Naan stuffed with tandoori chicken tikka.	
N10 Roti -Grilled wholemeal flat bread	\$4.50
N11 Paratha -Flaky flatbread	\$6.00
N12 Bread plater - a selection of beads	\$22.90
Plain Roti Plain Naan, Garlic Naan, peshawari Naan and Cheese Naan	

Accompaniments

A1 Poppadoms	\$1.50	A5 Tamarind Sauce	\$2.50
A2 Mixed pickle	\$3.50	A6 Mint Sauce	\$2.50
A3 Mango chutney	\$2.50	A7 Garden Salad	\$4.50
A4 Raita	\$3.50	A8 Extra Rice	\$3.50

Kids Menu

K1 Chips	\$6.00	K5 Buter Chicken	\$13.00
K2 Spring Roll	\$6.00	K6 Chicken Korma	\$13.00
K3 Chicken Nugget	\$6.00	K7 Mango Chicken	\$13.00
K4 Hotdog	\$6.00		

Dessert

D1 Mango Kulfi	\$5.90
Reduced milk Ice Cream with Mangoes and Nuts.	
D2 Gulab Jamun with Vanilla Ice Cream	\$6.90
Milk dumplings fried in ghee untill olden, soaked in sugar syrup.	
D3 Mango Lassi	\$5.90
A refreshing and cooling drink based on yogurt and mango.	
D4 Ice Cream	\$5.90
(please ask waiting staff for flavours of the day)	
D4 Rasgulla	\$5.90
Rasagulla is a cheese-based, syrupy dessert	

Tea available please ask.



Delhi7 INDIAN RESTAURANT & BAR

66, Northland Road Northland, Wellington
 Tel.: 04- 4753929
 Email.: delhi7indian@gmail.com
 Web. : www.delhi7nz.com