

## Entree - Vegetarian

<b>E1 Popadom Combo (Per Person)</b>	<b>\$5.00</b>
Poppadom Served with mango and mint chutney.	
<b>E2 Pakora</b>	<b>\$8.90</b>
An Assortment of veggies battered in chick-pea flour & fried until golden	
<b>E3 Veg Samosa</b>	<b>\$8.90</b>
Pastry shel stuffed with peas, potato & Spices.	
<b>E4 Onion Bhaji</b>	<b>\$8.90</b>
Fried Onion battered in chick-pea flour.	
<b>E5 Paneer Tikka</b>	<b>\$12.90</b>
Homemade cottage cheese spiced and roasted in tandoori oven.	
<b>E6 Veg Mix Platter (for two)</b>	<b>\$23.90</b>
Platter of assorted vegetarian entrees.	

## Entree - Non Veg

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

## Tandoor Dishes Main

<b>T1 Tandoori Chicken Half</b>	<b>Half : \$16.90</b>	<b>Whole: \$26.90</b>
Chicken marinated overnight and smoke roasted an tandoor.		
<b>T2 Chicken Tikka</b>	<b>\$20.90</b>	
Marinated pieces of chicken spiced and roasted in tandoor oven.		
<b>T3 Chilli Chicken Tikka Boneless</b>	<b>\$20.90</b>	
Boneless chicken marinated with green chillies, ginger, herbs & spices barbequed in the tandoor.		
<b>T4 Fish Tikka</b>	<b>\$22.90</b>	
Marinated Fish pieces smoked and roasted in tandoori oven.		
<b>T5 Tandoori Prawns</b>	<b>\$22.90</b>	
Marinated Prawns smoked and roasted in tandoori oven.		
<b>T6 Tandoori platter (for two)</b>	<b>\$30.90</b>	
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*

<b>DELHI-1 Bullet Chicken Rajdhani</b>	<b>\$25.90</b>
Our speciality. Chicken cooked in oven by a special process. Sewed with spilled liquor in curry and fire. (A sensational dish not easily forgotten.	
<b>DELHI-2 Chicken Chandni Chowk</b>	<b>\$23.90</b>
Chicken cooked with curd blended in savoury spices. (A dish of King's taste)	
<b>DELHI-3 Delhi Heart Balti</b>	<b>\$23.90</b>
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)	

<b>DELHI-4 Gosht e Delhi Gate</b>	<b>\$25.90</b>
A combination of lamb and lamb mince cooked in a Delhi 7 special sauce.(A delicacy not to be missed).	
<b>DELHI-5 Gosht e Lal Quila</b>	<b>\$24.90</b>
Boneless lamb made by special process and cooked with onion, curd and tasty flavoured spices (A classic dish unique in its own way).	
<b>DELHI-6 Delhi Rose Garden</b>	<b>\$21.90</b>
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).	
<b>DELHI-7 Delhi 7 Biryani</b>	<b>\$23.90</b>
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

<b>C1 Butter Chicken</b>	<b>\$20.90</b>
Smoked roasted Boneless tandoori chicken cooked in rich tomato and cream sauce. Loved By Many!	
<b>C2 Chicken Tikka Masala</b>	<b>\$20.90</b>
Boneless tandoori roasted chicken pieces cooked with ginger, tomato, capsicum and onion sauce (a classic dish).	
<b>C3 Chicken Dhansak</b>	<b>\$20.90</b>
Tender pieces of chicken cooked with mixed lentils with a touch of roasted spices in onion & tomato sauce.	
<b>C4 Chicken Korma</b>	<b>\$20.90</b>
Boneless chicken pieces simmered in cashew sauce.	
<b>C5 Chicken Vindaloo</b>	<b>\$20.90</b>
Highly spiced boneless chicken dish cooked in hot vindaloo sauce.	
<b>C6 Chicken Saagwala</b>	<b>\$20.90</b>
Boneless chicken pieces cooked with spinach, spices and herbs.	
<b>C7 Mango Chicken</b>	<b>\$20.90</b>
Boneless chicken pieces and a touch of cashew nut, cooked in mango sauce and ground spices.	
<b>C8 Chicken Madras</b>	<b>\$20.90</b>
Boneless chicken pieces cooked with exotic ground spices and coconut milk.	
<b>C9 Garlic Chicken</b>	<b>\$20.90</b>
Boneless chicken pieces spiced and simmered in garlic sauce.	
<b>C10 Chicken Tariwala</b>	<b>\$20.90</b>
Boneless chicken curry cooked in mild spices.	
<b>C11 Chicken Jhalfrezi</b>	<b>\$20.90</b>
Boneless chicken pieces cooked with mixed vegetables.	
<b>C12 Chicken Badam Pasanda</b>	<b>\$20.90</b>
Boneless chicken pieces cooked in almond sauce.	
<b>C13 Lemon Honey Chicken</b>	<b>\$20.90</b>
Tender chicken pieces cooked in lemon & honey. Sewed in chef's special sauce.	

## Lamb Dishes

<b>L1 Butter Lamb</b>	<b>\$21.90</b>
Boneless tandoori lamb cooked in rich tomato and creamy sauce.	
<b>L2 Lamb Rogan Josh</b>	<b>\$21.90</b>
Succulent lamb pieces cooked in thick sauce with distinctive onion & tomato.	
<b>L3 Lamb Dhansak</b>	<b>\$21.90</b>
Boneless lean lamb cooked with mixed lentils with roasted Indian spices.	

<b>L4 Lamb Korma</b>	<b>\$21.90</b>
Boneless lean lamb simmered in cashew nut sauce and ground spice.	
<b>L5 Lamb Shabnam</b>	<b>\$21.90</b>
Tender, succulent lamb cooked with onion, fresh capsicum, mushrooms & tomatoes. A sensational dish not easily forgotten!	
<b>L6 Lamb Vindaloo</b>	<b>\$21.90</b>
Spicy boneless lamb dish cooked in hot vindaloo sauce.	
<b>L7 Lamb Madras</b>	<b>\$21.90</b>
Tender lamb pieces cooked with exotic ground spices and coconut milk.	
<b>L8 Lamb Jhalfrezi</b>	<b>\$21.90</b>
Tender lamb pieces cooked with mixed vegetables.	
<b>L9 Lamb Saag</b>	<b>\$21.90</b>
Tender Lamb pieces simmered in spinach, special herbs and spices.	
<b>10 Lamb Bhuna</b>	<b>\$21.90</b>
A medium to hot lamb dish cooked in onion, garlic, ginger, coriander & with a unique mint sauce.	
<b>L11 Lamb Masala</b>	<b>\$21.90</b>
Lean lamb cooked with ginger, onion sauce, capsicum and tomato.	
<b>L12 Lamb Badam Pasanda</b>	<b>\$21.90</b>
Boneless lamb pieces cooked in almond sauce.	

Pork Dishes

<b>PI Pork Roganjosh</b>	<b>\$20.90</b>
Lean pork cooked in spicy sauce.	
<b>P2 Goan Pork Curry</b>	<b>\$20.90</b>
Food of Goa. Pork made in this style is tangy and spiced according to your taste buds.	
<b>P3 Butter Pork</b>	<b>\$20.90</b>
Boneless tandoori pork cooked in rich tomato & creamy sauce.	
<b>P4 Pork Korma</b>	<b>\$20.90</b>
Boneless lean pork simmered in cashew nut sauce & ground spice.	
<b>P5 Pork Vindaloo</b>	<b>\$20.90</b>
Spicy boneless pork dish cooked in hot vindaloo sauce.	
<b>P6 Pork Saag</b>	<b>\$20.90</b>
Tender pork pieces simmered in spinach, special herbs & spices.	
<b>P7 Pork Jhalfrezi</b>	<b>\$20.90</b>
Tender pork pieces cooked with mixed vegetables.	
<b>P8 Pork Tikka Masala</b>	<b>\$20.90</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>\$22.90</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>\$22.90</b>
Fresh fish pieces cooked in thick onion sauce and ground spices.	
<b>S3 Fish Vindaloo</b>	<b>\$22.90</b>
Boneless & skinless fish fillets cooked with hot vindaloo sauce.	
<b>S4 Fish Momtaj</b>	<b>\$22.90</b>
Fish fillets cooked in rich tomato sauce.	
<b>S5 Prawn Masala</b>	<b>\$22.90</b>
Prawns cooked in an onion and capsicum sauce with tomatoes.	
<b>S6 Prawn Malabari</b>	<b>\$22.90</b>
A delightfully coconut milk based curry gentle and aromatic from the Kerala Region.	
<b>S7 Prawn Jhalfrezi</b>	<b>\$22.90</b>
Prawns cooked with mixed vegetables.	
<b>S8 Prawn Saag</b>	<b>\$22.90</b>
Prawns simmered in spinach, special herbs & spices.	
<b>S9 Prawn Vindaloo</b>	<b>\$22.90</b>
Prawns cooked in red chillies, herbs and vindaloo paste.	

Vegetarian Dishes

<b>V1 Navaratan Korma</b>	<b>\$19.90</b>
A selection of mixed vegetables cooked with creamy cashew nut sauce.	
<b>V2 Palak Paneer</b>	<b>\$19.90</b>
Homemade cottage cheese freshly blended spinach cooked in aromatic spices.	
<b>V3 Paneer Tikka Masala</b>	<b>\$19.90</b>
Homemade cottage cheese with ginger, garlic, capsicum, tomatoes and mild spice.	
<b>V4 Mutter Paneer</b>	<b>\$19.90</b>
Homemade cottage cheese and peas cooked in onion, tomato sauce.	
<b>V5 Shahi Paneer</b>	<b>\$19.90</b>
Homemade cottage cheese cooked with creamy tomato and cashew nut sauce.	
<b>V6 Aloo Ghobi</b>	<b>\$19.90</b>
Fresh coliflower and potato, cooked in onion, tomato sauce, herbs and spices.	
<b>V7 Saag Aloo</b>	<b>\$19.90</b>
Saulted potatoes freshly blended spinach cooked in thick onion sauce & spices.	
<b>V8 Dal Makhani</b>	<b>\$19.90</b>
Mixed lentils cooked in spices with onion tomato.	

<b>V9 Malai Kofta</b>	<b>\$19.90</b>
Deep fried homemade cottage cheese, potatoes and spice balls cooked in cashew nut & creamy sauce.	
<b>V10 Sabzi Bahar</b>	<b>\$19.90</b>
Mixed vegetables cooked with herbs and spices.	
<b>V11 Dal Tadka</b>	<b>\$19.90</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>\$19.90</b>
Mushrooms and peas cooked together in subtly spiced tomato and vegetable sauce.	
<b>V13 Channa Masala</b>	<b>\$19.90</b>
Channa cooked in thick onion sauce and ground spices.	

Rice Dishes

<b>B1 Chicken Biriyani</b>	<b>\$20.90</b>
Boneless chicken pieces cooked with herbs, spices and basmati rice in a traditional style.	
<b>B2 Lamb Biriyani</b>	<b>\$21.90</b>
Tender lamb cooked with herbs, spices and basmati rice in a traditional style.	
<b>B3 Prawn Biriyani</b>	<b>\$ 22.90</b>
Prawns cooked with herbs, spices and basmati rice in a traditional style	
<b>84 Vegetable Biriyani</b>	<b>\$19.90</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>\$40.00</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>\$35.00</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>\$4.50</b>
<b>N2 Butter Naan</b>	<b>\$5.00</b>
<b>N3 Garlic Naan -</b>	<b>\$5.00</b>
Naan stuffed with garlic.	
<b>N4 Cheese Naan -</b>	<b>\$6.00</b>
Naan stuffed with shredded cheese.	
<b>N5 Cheese and Garlic Naan</b>	<b>\$6.00</b>
<b>N6 Peshawari Naan -</b>	<b>\$6.00</b>
Naan stuffed with dried fruit and nuts.	
<b>N7 Keema naan -</b>	<b>\$6.00</b>
Naan stuffed with mildly spiced lamb mince.	
<b>N8 Onion kulcha -</b>	<b>\$6.00</b>
Naan stuffed with mildly spiced coriander & onion.	
<b>N9 Chicken tikka naan -</b>	<b>\$6.00</b>
Naan stuffed with tandoori chicken tikka.	
<b>N10 Roti -</b>	<b>\$4.50</b>
Grilled wholemeal flat bread.	
<b>N11 Paratha -</b>	<b>\$6.00</b>
Flaky flat bread.	
<b>N12 Bread platter - A selection of breads:</b>	<b>\$22.90</b>
Plain Roti, Plain Naan, Garlic Naan, Peshawari Naan and Cheese Naan.	

Accompaniments

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

Kids Menu

<b>K1</b>	<b>Chips</b>	<b>\$6.00</b>
<b>K2</b>	<b>Spring roll</b>	<b>\$6.00</b>
<b>K3</b>	<b>Chicken Nugget</b>	<b>\$6.00</b>
<b>K4</b>	<b>Hotdog</b>	<b>\$6.00</b>
<b>K5</b>	<b>Butter Chicken</b>	<b>\$13.00</b>
<b>K6</b>	<b>Chicken Korma</b>	<b>\$13.00</b>
<b>K7</b>	<b>Mango Chicken</b>	<b>\$13.00</b>

Dessert

<b>DI Mango Kulfi</b>	<b>\$5.90</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>\$5.90</b>
A refreshing and cooling drink based on yogurt and mango.	
<b>D4 Rasagulla</b>	<b>\$5.90</b>
Rasagulla is a cheese-based syrup desserts.	