



# **DELHI PALACE**

INDIAN CUISINE

Monday to Wednesday  
4:30 to 10:30 pm

Thursday to Sunday  
9:30am to 3:00pm  
4:30 to 10:00 pm

**Catering for all occasions**

**Enquire about private function hall  
for parties or team events**

**Local home delivery available**

Free Delivery over \$50

**Fully Licensed**

**028 385 9700  
044 928 0982**

**217 Concord Road  
North Strathfield 2137**

**cuisine@delhipalace.com.au  
www.delhipalace.com.au**



## Breakfast ( 9:30 to 12:30)

**Hashbrown** \$2.90

*Finely julienned potatoes that have been fried until golden browned*

**Vegetarian Sandwich ( Salad / Patty )** \$10.90

*Bread sandwiched with a mix of vegetables, mayo & cheese*

**Egg sandwich ( Boiled / Fry )** \$11.90

*Bread sandwiched with hard-boiled / fry eggs and mayonnaise.*

**Chicken Tikka Sandwich** \$12.90

*Marinated Chicken pieces served between two pieces of toast.*

**Keema Cheese Sandwich** \$12.90

*Toasted bread with slices of tomatoes, onions and cucumber, a generous amount of spiced ground mutton.*

**Scramble eggs** \$12.90

*Eggs are stirred with salt, butter, oil, and heated to form into curds.*

## Rolls

**Veggie Roll** \$11.90

*Plain paratha stuffed with a spiced mix of veg stuffing*

**Egg Roll (Fried or Boiled)** \$12.90

*Plain paratha stuffed with a spiced mix of veg stuffing and boiled/fried egg.*

**Chicken Rolls** \$12.90

*Bread sandwiched with a mix of vegetables, mayo & cheese*

**Keema Rolls** \$12.90

*Plain paratha stuffed with a spiced mix of veg stuffing and minced meat.*

## Indian Breakfast

**Aloo Puri** \$19.90

*Spiced Potato and deep-fried bread made from wheat.*

**Paratha (Gobi / Mooll / Potato) served with Yogurt** \$19.90

*Wheat bread stuffed with a mixture of mashed potato and spices, topped with ghee and served with a small portion of curd salad.*

**Amritsari Kulcha with Chana** \$20.90

*A potato stuffed bread cooked in a tandoor served with a side of chickpea masala.*

**Paneer Kulcha with Chana** \$20.90

*A cottage cheese stuffed bread cooked in a tandoor served with a side of chickpea masala.*

**Chana Bhatura** \$20.90

*Chickpea masala and deep-fried bread made from maida*

**Indian Style Coffee** \$4.90

*Coffee, milk and sugar*

**Indian Style Tea** \$4.90

*Black tea, milk and sugar mixed with spices*



## Delhi Favourite Veg Entree

### Gol Gappe (6 pcs) \$7.90

Deep-fried breaded sphere filled with potato, onion, or chickpea spiced with tamarind chutney, chili powder, or chaat masala

### Samosa \$7.90

Mashed potatoes, peas and spices, filled into a crisp fried pastry, served with chutney

### Aloo Tikki \$7.90

A samosa is broken into pieces with green chutney, sweet chutney, and chaat masala

### Onion Bhajee \$10.90

Fritters of onion infused with ginger, gram flour, turmeric, spring onions and spices.

### Hara Bara Kebab (2 pcs) \$10.90

Fried potato patties made with freshly chopped mint & green coriander and Indian herbs

### Samosa Chaat \$12.90

Crispy samosa covered in chickpeas, finished with yoghurt, mint and tamarind sauce

### Papdi Chaat \$12.90

Crisp fried dough wafers topped with boiled chickpeas, boiled potatoes, yogurt and tamarind chutney and chaat masala.

### Tandoori Pineapple \$15.90

Marinated in chef special herbs cooked in tandoor

### Soya Chaap (Malal/ Tandoori) \$15.90

Tandoori  
Marinated in ginger garlic and Indian spices cooked in tandoor  
Malal  
Marinated in creamy and mild spices

### Paneer Tikka \$16.90

Cottage cheese cubes marinated in herbs and yoghurt cooked in a tandoor

### Achari Paneer Tikka \$16.90

Soft pieces of paneer are served in a creamy, masala gravy accentuated with pickle spices and tangy curd.

### Chana Bhatura \$20.90

Fluffy, deep-fried bread served with a spiced chickpea curry.

### Vegetable Platter (for 2) \$22.90

Samosa, Onion Bhajee and Hara bara Kebab (2 pcs each)



## Delhi Favourite Non Veg Entree

### Tangdi Kebab (Half/Full) \$13.90/\$23.90

Chicken drumsticks marinated with yoghurt cream and spices cooked in tandoor

### Tandoori Chicken (Half/Full) \$15.90/24.90

Chicken on bone smoke roasted in yoghurt, lemon juice and spices

### Chicken Tikka \$15.90

Boneless cubes of chicken marinated overnight and roasted in a tandoor

### Malal Tikka \$15.90

Chicken marinated with cream & green cardamom mild Indian spices

### Chinghari Tikka \$15.90

Marinate with traditional spices and yogurt and green chilly and cooked in tandoor

### Seekh Kebab \$16.90

Lamb mince marinated with herbs and spices and cooked in a tandoor

### Masala Fried Chicken \$16.90

Deep fried marinated chicken tossed in a pan with Indian herbs

### Fish Amritsar \$17.90

Basa filets marinated with ginger garlic, chickpea flour & herbs then deep-fried

### Garlic Jinga (6 pcs) \$18.90

succulent, tender shrimp cooked in a savory garlic-infused sauce

### Tandoori Jinga \$18.90

Marinated shrimp grilled in a traditional clay oven (tandoor)

### Lamb Cutlet (3 pcs) \$21.90

Fresh lamb cutlets marinated with curd mustard oil herbs ginger garlic slow cooked in tandoor

### Mix Meat Platter (for 2) \$24.90

Chicken Tikka, Seekh Kebab and Tangdi kebab served with mint sauce (2 pcs each)

## Indo-Chinese

### Chilli (Paneer/Chicken/Prawn/Cauliflower) \$16.90

Deep fried then stir fried in chillies and soya sauce

### 65 (Paneer/Chicken) \$16.90

Tossed in Garlic, chillies, mustard seeds and curry leaves

### Fried Rice (Veg/Chicken) \$16.90

A dish of boiled or steamed rice that is stir-fried with soya sauce, beaten egg chopped meat, and vegetables.

### Schezwan Fried Rice (Veg/Chicken) \$16.90

Hot & spicy with bursting flavors of ginger, garlic, soya sauce & red chili paste.



**Schezwan Noodles (Veg/Chicken) \$17.90**

Hot & spicy with bursting flavors of ginger, garlic, soya sauce & red chilli paste.

**Hakka Noodles (Veg/Chicken) \$17.90**

Indo-Chinese style noodles made with wheat flour boiled and then stir-fried in a Chinese wok with oil, vegetables & soya sauce.

**Manchurian (Veg/Chicken) \$17.90**

Deep-fried meatballs, drrenched in a tangy, flavorful soy-flavoured sauce

**Chilli Soya Chaap \$17.90**

A spicy and tangy dish made with marinated soyachunks cooked in a flavorful chilli sauce, combined with crunchy vegetables.

**Vegetarian Mains**

**Dal Tadka \$17.90**

Yellow lentils tempered with tomato, onion and cumin seeds

**Dal Makhani \$17.90**

Black lentils slow cooked with ginger, garlic and cream

**Okra Masala \$17.90**

Deep fried okra tossed with diced onion and tomato with Indian herbs

**Channa Masala \$18.90**

Chickpea curry sauted with onion, tomatoes and garam masala

**Shahi Baingan Masala \$19.90**

Deep fried eggplant tossed with diced onions capsicum and Indian herbs cooked in onion tomato sauce

**Aloo Gobi Masala \$19.90**

Potato and cauliflower cooked with roasted cumin & onions

**Mixed Vegetable \$19.90**

Seasonal vegetables simmered in onion and tomato gravy

**Navratan Korma \$19.90**

Mix veg cooked with nuts, onions, tomatoes and creamy sauce

**Matar Mushroom \$20.90**

A curry dish made with mushrooms, green peas, onions, tomatoes, spices and herbs.

**Malai Kofta (has gluten) \$20.90**

Cottage cheese dumplings cooked in nuts and rich creamy sauce

**Kadhali Soya Chaap \$20.90**

Soy protein marinated, skewered, and grilled to perfection.

**Aloo Baigan Curry \$20.90**

Potatoes and eggplant cooked with tomato and household spices.

**Khubh Do Plyaza \$20.90**

Button mushrooms are cooked in a rich sauce of onions and spiced

**Mushroom Curry \$20.90**

Button mushrooms cooked with onions, tomatoes, spices & herbs

**Palak Kofta \$20.90**

Shallow fried spinach balls in onion and tomato based spicy gravy.

**Kadal Paneer \$20.90**

Cottage cheese cubes sauted with caramelised onions, capsicum and aromatic gravy

**Paneer Butter Masala \$20.90**

Cottage cheese cubes and capsicum finished in a creamy spice-infused sauce

**Palak Paneer \$20.90**

Fresh cottage cheese cubes with spinach and onion gravy



**Chicken Mains**

**Egg Curry \$18.90**

Aromatic curry with boiled eggs in onion and tomato gravy

**Butter Chicken \$21.90**

Chicken fillet cooked in tandoor and finished with butter sauce

**Chicken Tikka Masala \$21.90**

Tandoor chicken pieces and capsicum saared in creamy onion & tomato gravy

**Chicken Korma \$21.90**

Creamy onion and cashew nut sauce with tender chicken fillets

**Chicken Chettinadu \$21.90**

Fillets of chicken with mustard seeds, curry leaves and coconut cream

**Chicken Saag \$21.90**

Chicken fillets with onion gravy, garam masala and fresh spinach

**Mango Chicken \$21.90**

Chicken tossed in mango sauce and a touch of coconut cream

**Kadal Chicken \$21.90**

Portion of chicken cooked in diced onions, capsicum and blended spices

**Chicken Vindaloo \$21.90**

Spicy dish made with chicken and vindaloo paste

**Chicken Mughlai \$21.90**

Chicken tossed in yoghurt cream, cashew and onion sauce

**Chicken Madras \$21.90**

Cooked in coconut cream, onion sauce, curry leaves, mustard seeds and south indian spices

**Chicken Harl Mirchi \$22.90**

Chicken cooked in secret spices, onion and fresh green chillies

**Chicken Rezala \$22.90**

Tender pieces of chicken are cooked with onion, tomato, spices and finished with a tint of yogurt

**Chicken Jalfrezi \$22.90**

Tender pieces of chicken cooked with secret spices and characterised by the inclusion of vegetable

## Lamb/Beef/Goat Mains

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|---|----------------|
| <b>Rogan Josh (Lamb/Beef/Goat)</b>  | <b>\$22.90</b> |
| <i>Slow cooked lamb/beef/goat cubes cooked in Kashmiri spices</i>   |                |
| <b>Korma (Lamb/Beef/Goat)</b>   | <b>\$22.90</b> |
| <i>Lamb/Beef/goat cooked in a creamy onions and cashew nuts sauce</i>   |                |
| <b>Saag (Lamb/Beef/Goat)</b>  | <b>\$22.90</b> |
| <i>Diced pieces of lamb/beef/goat cooked in spices and spinach gravy</i>  |                |
| <b>Madras (Lamb/Beef/Goat)</b>  | <b>\$22.90</b> |
| <i>Cooked in coconut cream, onion sauce, curry leaves, mustard seeds and south Indian spices</i>                    |                |
| <b>Mumbal (Lamb/Beef/Goat)</b>  | <b>\$22.90</b> |
| <i>Slow cooked meat with diced potatoes onions and tomatoes sauce</i>   |                |
| <b>Vindaloo (Lamb/Beef/Goat)</b>  | <b>\$22.90</b> |
| <i>Spicy dish made with (Lamb/Beef/Goat) and vindaloo paste</i>   |                |
| <b>Mughlai (Lamb/Beef/Goat)</b>   | <b>\$22.90</b> |
| <i>Chef special choice of meat slow cooked in Yoghurt, cream, cashew and onion sauce</i>                            |                |
| <b>Rezala (Lamb/Beef/Goat)</b>  | <b>\$22.90</b> |
| <i>Meat pieces are cooked with onion, tomato, spices and finished with a tint of yogurt</i>                         |                |
| <b>Tawa Goat (Chef Special)</b>   | <b>\$23.90</b> |
| <i>Chef special baby goat slow cooked with onion, capsicum and tomatoes</i>   |                |
| <b>Devil Goat (spicy) Curry</b>   | <b>\$23.90</b> |
| <i>Mutton cooked in a rich sauce with diced capsicum onion and coconut cream and hot spices</i>                     |                |
| <b>Pepper Masala (Chef's Special)</b>   | <b>\$23.90</b> |
| <i>Tender slices of choice of meat (Lamb/Beef/Goat) cooked in a hot peppery onion and tomato sauce with peppers</i> |                |



## Seafood Mains

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|---|----------------|
| <b>Kadal Fish/Prawn</b>   | <b>\$23.90</b> |
| <i>Seared with caramelized onions, capsicum and spices</i>                            |                |
| <b>Goan Fish/Prawn Curry</b>  | <b>\$23.90</b> |
| <i>Prepared in a sweet gravy along with coriander seeds, cumin seeds and tamarind</i> |                |
| <b>Palak Fish/Prawn</b>   | <b>\$23.90</b> |
| <i>Cooked with Spinach and special spices</i>   |                |
| <b>Prawn Methi Malai</b>  | <b>\$23.90</b> |
| <i>Prawn simmered with fenugreek leaves and creamy sauce</i>                          |                |
| <b>Tikka Masala (Fish/Prawn)</b>  | <b>\$23.90</b> |
| <i>Cooked in butter sauce, onion sauce and spices</i>                                 |                |

## Vegan Mains

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|--|----------------|
| <b>Saag Tofu</b>   | <b>\$19.90</b> |
| <i>Spinach &amp; vegan Paneer (tofu) cooked together in tadka sauce</i>    |                |
| <b>Mango Tofu</b>  | <b>\$19.90</b> |
| <i>vegan paneer(tofu) cooked in mango pulp &amp; coconut cream</i>         |                |
| <b>Daal Saag</b>   | <b>\$19.90</b> |
| <i>Yellow lentils tempered with spinach, tomato, onion and cumin seeds</i> |                |
| <b>Tofu Butter Masala</b>  | <b>\$19.90</b> |
| <i>Tofu cooked with capsicum, onion, cashew and butter sauce</i>           |                |



## Rice / Biryani

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|---|----------------|
| <b>Steamed Basmati Rice</b>   | <b>\$5.90</b>  |
| <b>Jeera Rice</b>   | <b>\$6.90</b>  |
| <i>Rice tossed with roasted cumin seeds</i>                                   |                |
| <b>Peas Pulao</b>   | <b>\$6.90</b>  |
| <i>Rice cooked with ghee and peas</i>   |                |
| <b>Kashmiri Pulao</b>   | <b>\$8.90</b>  |
| <i>Sweet rice cooked with ghee, dry mixed nuts and coconut</i>                |                |
| <b>Veg Biryani</b>  | <b>\$18.90</b> |
| <i>Rice cooked with fresh vegetables, cumin and spices, served with raita</i> |                |
| <b>Egg Biryani</b>  | <b>\$18.90</b> |
| <i>Rice cooked with special spices served with boiled egg and raita.</i>      |                |
| <b>Biryani (Chicken/Goat/Lamb)</b>  | <b>\$20.90</b> |
| <i>Rice cooked with choice of meat and special spices, served with raita</i>  |                |
| <b>Biryani (Prawn)</b>  | <b>\$21.90</b> |
| <i>Rice cooked with prawns and special spices, served with raita</i>          |                |



## Breads

<b>Rotl</b> <i>Whole-meal flatbread from clay oven</i>	\$3.90
<b>Plain Naan</b> <i>Soft tandoori bread</i>	\$3.90
<b>Paratha (Lacha/Methi/Pudina)</b> <i>Paratha stuffed with choice of flavour</i>	\$4.90
<b>Naan (Garlic/Butter)</b> <i>Naan stuffed with garlic/Butter</i>	\$4.90
<b>Onion Spicy Naan</b> <i>Naan stuffed with spices and onion</i>	\$5.90
<b>Cheese Naan</b> <i>Naan stuffed with cheese</i>	\$5.90
<b>Aloo Naan</b> <i>Naan stuffed with potato and indian herbs</i>	\$6.90
<b>Paneer Naan</b> <i>Naan stuffed with cottage cheese</i>	\$6.90
<b>Kashmiri Naan</b> <i>Semi stuffed naan stuffed with dry fruits</i>	\$6.90
<b>Keema Naan</b> <i>Naan stuffed with lamb mince</i>	\$6.90
<b>Chicken Naan</b> <i>Naan stuffed with chicken tikka</i>	\$6.90
<b>Herb Naan</b> <i>Naan stuffed with different herbs</i>	\$7.90
<b>Keema and Cheese Naan</b> <i>Naan with cheese &amp; lamb mince</i>	\$7.90
<b>Chicken &amp; Cheese Naan</b> <i>Naan stuffed with chicken &amp; cheese</i>	\$7.90



## Kids Menu (Dine in Only)

<b>Nuggets and Chips (Fish/Chicken)</b>	\$8.90
<b>Butter Chicken with Cheese Naan + Rice</b>	\$14.90
<b>Butter Chicken with Naan of choice + Rice + Vanilla Ice cream(1 scoop)</b>	\$16.90

## Sides

<b>Raita</b>	\$3.90
<b>Pappadam</b>	\$3.90
<b>Mixed Pickle</b>	\$3.90
<b>Mango Chutney</b>	\$3.90
<b>Green Chutney</b>	\$3.90
<b>Mint Sauce</b>	\$3.90
<b>Kachumber salad</b>	\$5.90
<b>Lachha Onion Salad</b>	\$5.90
<b>Green Salad</b>	\$5.90

## Drinks

<b>Water</b>	\$3.90
<b>Can of Soft Drink</b>	\$3.90
<b>Lassi (Mango/Salted/Rose/Sweet)</b>	\$4.90
<b>Lemon Lime Bitter</b>	\$4.90
<b>Orange Juice/Apple Juice</b>	\$4.90
<b>Sparkling Water</b>	\$4.90
<b>Red bull</b>	\$5.90
<b>Soft Drink - 1.25 litre</b>	\$6.90

## Desserts

<b>Rose Kulfi</b>	\$6.90
<b>Pista Kulfi</b>	\$6.90
<b>Mango Kulfi</b>	\$6.90
<b>Gulab Jamun (served hot)</b>	\$6.90
<b>Rasmalai</b>	\$7.90
<b>Special Falooda Kulfi</b>	\$11.90

