



LAHORE TO DELHI

— INDIAN PAKISTANI CUISINE —



M E N U

L A H O R E T O D E L H I

INDIAN PAKISTANI CUISINE



Shop 1/131 Glebe Point Rd,
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ENTREES

Non Vegetarian

Chicken Tikka (Serve 4pc)	\$19.90
Boneless chicken marinated in yogurt and spices, grilled to perfection.	
Seekh Kebab (Serve 4pc)	\$19.90
Minced lamb blended with spices, skewered and grilled.	
Tandoori Chicken	Half \$11.90 / Full \$20
Classic bone-in chicken marinated in spiced yogurt and roasted in tandoor.	
Chicken Malai Boti (Serve 4pc)	\$19.90
Tender chicken cubes in a creamy mild marinade, grilled.	
Vol Au Vent 3pcs (Serve 4pc)	\$15.99
Crispy vol au vent filled with chicken and creamy malai boti.	
Tandoori Fish Tikka (Serve 4pc)	\$22.00
Fish cubes marinated in spices and cooked in tandoor.	
Lahori Fish (Serve 4pc)	\$22.00
Spiced fish marinated and chargrilled.	
Tandoori Garlic Prawns (Serve 6pc)	\$25.00
Prawns marinated in spices and chargrilled.	
Lamb Cutlets (Serve 3pc)	\$25.90
Succulent lamb cutlets marinated in spices and grilled.	
Non VegPlatter	\$26.99
Chicken tikka, seekh kebab, lamb cutlet and veg samosa.	



ENTREES

Vegetarian

Veg Samosa (Serve 2pc)	\$10.00
Crispy pastry triangles stuffed with spiced potatoes and peas.	
Aloo Tikki Chaat	\$15.90
Crispy mashed potato patties topped with chickpeas, yogurt and chutneys.	
Tandoori Paneer Tikka (Serve 4pc)	\$16.90
Paneer cubes marinated in spices and grilled with capsicum and onions	
Papdi Chaat	\$13.90
Crispy wafers topped with yogurt, chutneys and spices.	
Aloo Tikki	\$13.90
Golden-crisp potato patties.	
Dahi Kebab (Serve 2pc)	\$13.90
Yogurt-based kebabs with herbs and spices.	
Onion Bhaji	\$13.90
Crispy onion fritters seasoned with spices and fried until golden.	
Veg Platter	\$25.99
Samosa, paneer tikka, onion bhaji and aloo tikki.	



CHEF'S SPECIAL

Goat Karahi	\$27.00
Goat cooked in traditional karahi masala with aromatic spices.	
Chicken Karahi	\$25.00
Chicken cooked in rich karahi masala with herbs and spices.	
Degi Beef Haleem	\$25.00
Slow-cooked meat and lentils blended with traditional spices.	
Lamb Shank Nihari	\$26.00
Slow-cooked lamb shank in a rich nihari gravy.	
Punjabi Sarso Da Saag	\$25.00
Traditional spinach curry cooked with aromatic spices.	
Lahori Chholay	\$18.00
A famous Lahore street dish. Chickpeas cooked in traditional spices and garnished with cilantro and garm masla.	

CHICKEN MAINS

Butter Chicken	\$25.00
Tender chicken in a rich buttery tomato gravy.	
Chicken Tikka Masala	\$25.00
Grilled chicken in a creamy spiced tomato sauce.	
Mango Chicken	\$25.00
Chicken cooked in a sweet and tangy mango sauce.	
Chicken SaagWala	\$25.00
Chicken simmered in fresh spinach gravy.	
Chicken Korma	\$25.00
Mild and creamy chicken curry with nuts and spices.	
Chicken Jalfrezi	\$25.00
Stir-fried chicken with peppers, onions and spices.	
Chicken Chettinad	\$25.00
South Indian style chicken with bold spices.	
Bhuna Chicken	\$25.00
Chicken cooked in a thick onion and tomato gravy.	
Chicken Vindaloo	\$25.00
A popular Indian curry dish originating from Goa, made with marinated Chicken cooked in a tangy, spicy Vindalo sauce	
Chicken Madras	\$25.00
South Indian style chicken curry cooked with coconut milk base and mustard seeds and curry leaves.	

LAMB & BEEF MAINS

Vindaloo	
Lamb \$25.00 Beef \$24.00	
Korma	
Lamb \$25.00 Beef \$24.00	
Madras	
Lamb \$25.00 Beef \$24.00	
Roghan Josh	
Lamb \$25.00 Beef \$24.00	
Lamb/Beef Saagwala	
Lamb \$25.00 Beef \$24.00	
Lamb Bhuna (Lamb Only)	\$25.00



VEGETARIAN MAINS

Daal Tadka (Punjabi Style)	\$18.00
Slow-cooked lentils tempered with onion, ginger, garlic and whole spices.	
Daal Makhni	\$19.00
Whole black lentils simmered overnight and finished with tomatoes and cream.	
Mix Vegetable (Lahori Style)	\$18.00
Chefs special mixed vegetable curry with aromatic spices.	
Malai Kofta	\$20.00
Soft vegetable and cheese dumplings in a rich creamy cashew sauce.	
Palak Paneer	\$20.00
Creamy spinach curry with tender paneer and traditional spices.	
Paneer Tikka Masala	\$21.00
Paneer cooked in a rich tomato-based masala sauce.	
Kadahi Paneer	\$20.00
Paneer cooked with capsicum, onion and aromatic spices.	
Vegetable Korma	\$21.00
Mild and creamy vegetable curry in a cashew-based gravy.	
Paneer Butter Masala	\$21.00
Paneer cubes simmered in a rich and creamy tomato gravy.	
Eggplant Curry	\$19.00
Traditional eggplant curry cooked with aromatic spices and herbs.	



SEAFOOD MAINS

Karahi Masala	Fish \$26.00 / Prawns \$27.00
Aromatic prawns stir-fried with green chillies, ginger, and tomato masala, offering a bold coastal flavor.	
Goan Curry	Fish \$26.00 / Prawns \$27.00
A bold and creamy coconut milk curry with spices, herbs, and tangy tamarind, showcasing Goan coastal flavors.	
Vindaloo	Fish \$26.00 / Prawns \$27.00



BIRYANI

CHICKEN BIRYANI	\$25
Basmati rice layered with tender, slow-cooked Chicken, featuring the rich flavor of desi ghee and spices. Each serving is garnished with boiled eggs, making for a hearty and traditional main course.	
GOAT/LAMB BIRYANI	Goat \$25/ Lamb \$26
Basmati rice layered with tender, slow-cooked Goat/ Lamb, featuring the rich flavor of desi ghee and spices. Each serving is garnished with boiled eggs, making for a hearty and traditional main course.	
PRAWNS BIRYANI	\$28
Basmati rice layered with tender, slow-cooked Prawns, featuring the rich flavor of desi ghee and spices. Each serving is garnished with boiled eggs, making for a hearty and traditional main course.	
VEGETABLE BIRYANI	\$20
Basmati rice layered with tender, slow-cooked Vegetable curry, featuring the rich flavor of desi ghee and spices. Each serving is garnished with boiled eggs, making for a hearty and traditional main course.	

RICE

Plain Rice	\$4
Zeera Rice	\$6
Saffron Rice	\$5
Peas Pulao	\$8
Kashmiri Rice	\$8

KIDS MENU

Butter Chicken + Rice + Naan + Drink	\$15.00
Daal of the Day + Rice + Naan + Drink	\$15.00

BREAD & NAAN

Plain Naan	\$4
Tandoori Roti	\$4
Garlic Naan	\$5
Cheese & Garlic	\$7
Butter Naan	\$5
Lachhedar Paratha	\$5
Keema Naan	\$7
Minced stuffed.	
Peshawari Naan	\$7
Sweet stuffed.	
Aloo Naan	\$7
Potatoes stuffed.	
Cheese Naan	\$7

SIDE DISHES

Mix Raita Yogurt with cumin seeds and pepper.	\$4
Mango Chutney Made from mangoes, spices and vinegar.	\$3
Mix Pickle Mango, lime & mixed pickle.	\$3
Mint Chutney Fresh mint leaves, green chillies, ginger, salt and yoghurt.	\$3
Pappadums (4pc) Oven stuffed Papadum with fresh garlic, coriander & butter.	\$4
Condiments platter Chutneys & Salad: Tomato Chutney, Onion tomato salad	\$14.90

DRINKS

Salted Lassi	\$8
Sweet Lassi	\$8
Lemon Lime Bitter	\$6
Soft Drink Can Regular / Zero / Fanta / Sprite.	\$5
Mango Lassi	\$9
Ginger Beer	\$7
Pakistani Tea	\$5
Sparkling Water	\$9
Water	\$4
Kids Juice	\$5

DESSERTS

Gulab Jamun (2pc)	\$8
Lahori Pistachio Kulfi	\$10
Rasmalai	\$10
Lahori Mango Kulfi	\$10



BANQUET MENU

(Minimum 2 PPL)

VEGETARIAN Per Person \$48.00

Entrees: Veg Samosa, Onion Bhaji, Dahi Ke Kebabs | Mains: Dhal Tadka, Mix Vegetables, Choose any 1 Vegetarian Main | Sides: Rice, Naan, Pappadums & Mint Sauce | Dessert: Mango Kulfi or Pistachio Kulfi or Gulab Jamun

NON VEGETARIAN Per Person \$58.00

Entrees: Onion Bhaji, Chicken Tikka, Seekh Kebab | Mains: Butter Chicken, Lamb Roghan Josh, Choose any 2 Veg or Non Veg Mains | Sides: Rice, Naan, Garlic Naan, Pappadums & Mint Sauce | Dessert: Mango Kulfi or Pistachio Kulfi or Gulab Jamun

SEAFOOD MENU Per Person \$68.00

Entrees: Lahori Fish, Achari Prawns | Mains: Choose any 1 Curry from Mains | Sides: Rice, Naan, Pappadums & Mint Sauce | Dessert: Any Sweet from Menu, Mango Kulfi or Pistachio Kulfi or Gulab Jamun

Minimum 2 people. Please advise staff of any allergies before ordering.

