

## Rice & Breads

<b>Boiled Basmati Rice</b> (v)	£2.95
<b>Basmati Pilau Rice</b> (v & g) (available without gluten)	£2.50
<b>Mushroom and Spring Onion Rice</b> (v)	£3.50
<b>Lemon &amp; Chickpea Rice</b> (v)	£3.25
<b>Jeera Rice</b> (v)	£2.95
<b>Tandoori Roti</b> (v, m & g)*	£2.95
<b>Tawa Chapati</b> (v, m & g)*	£2.50
<b>Lacha Paratha</b> (v, m & g)*	£3.75
<b>Aloo Paratha</b> (v, m & g)*	£3.95
<b>Plain Butter Naan</b> (v, m, g & e)	£2.95
<b>Stuffed Potato and Onion Kulcha</b> (v, m, g & e)	£3.50
<b>Garlic and Coriander Naan</b> (v, m, g & e)	£3.25
<b>Chilli Naan</b> (v, m, g & e)	£3.50
<b>Peshwari Naan</b> (v, m, g, n & e) Coconut and cherry stuffing. Glazed with honey	£3.95
<b>Cheese and Chilli Naan</b> (v, m, g & e)	£3.95
<b>Keema Naan</b> (m, g & e)	£3.95

## Accompaniments

<b>Poppadom</b> (v) Plain or spicy grilled	£0.90
<b>Natural Yoghurt</b> (v & m)	£2.75
<b>Cucumber Raita</b> (v & m)	£2.95
<b>Mixed Salad</b> (v) Salad leaves, sliced tomatoes, cucumber, onions, carrots, chilli and lemon	£3.50
<b>Chips</b> (v & g)	£2.10
<b>Chilli Chips</b> (v & g)	£2.95
<b>Tamarind Dip</b> (v)	£1.25
<b>Spiced Onion Chutney</b> (v)	£1.95



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**Tel: 01455 850 099**

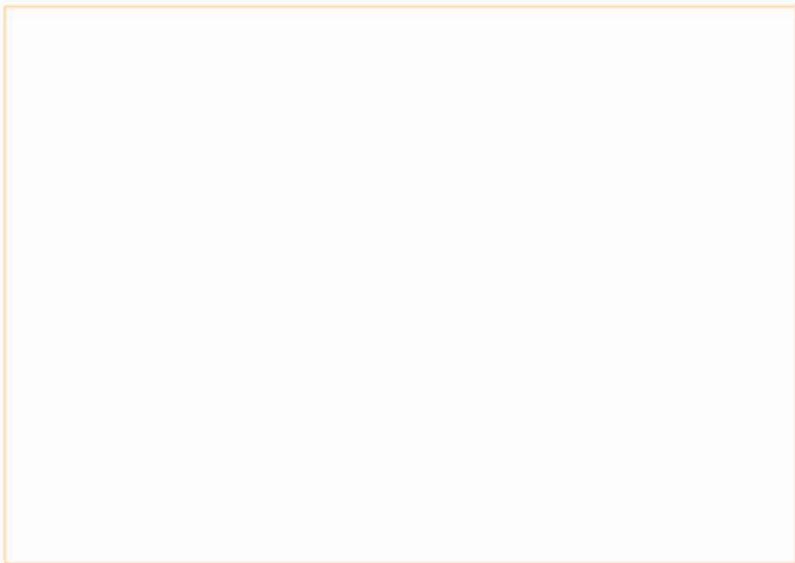
Opening Times: 7 Days a week : 5.00pm - 10.45pm

**DELIVERY AVAILBLE**

email: delhispace55@yahoo.com



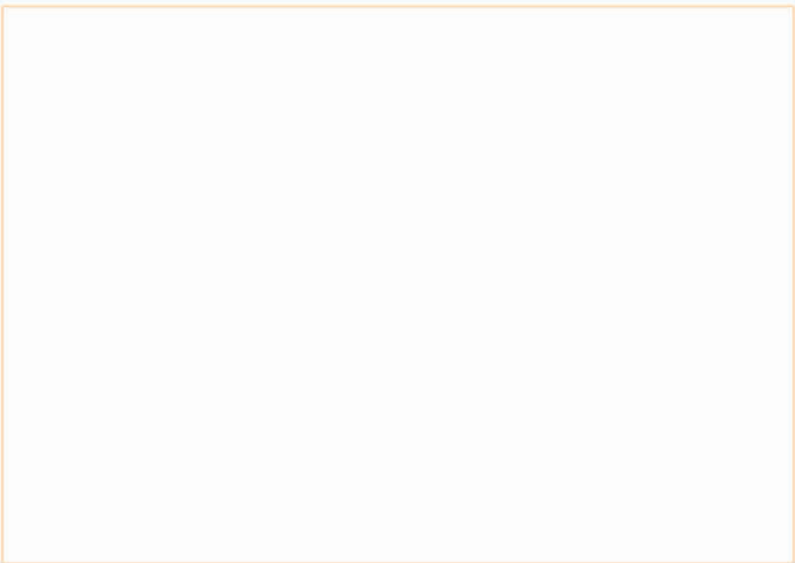
# Chefs Special Starters



## Starters

<b>Aloo Tikki &amp; Garlic Mushrooms</b> (v & g) Homemade cumin infused spiced potato cakes. Served on a bed of garlic mushrooms and dressed with tamarind	<b>£4.95</b>	<b>Onion Bhaji</b> (v & g) (available without gluten) Brunnoise of onions in a light chickpea batter. Served with lime wedges and coriander chutney	<b>£3.95</b>
<b>Aloo Tikki &amp; Samosa Chat</b> (v & g) Pan fried samosa tikki topped with chana masala, sweet & spicy chutney, yogurt, crunchy onions, tomatoes, sev, cilantro.	<b>£4.95</b>	<b>Tandoori Jingha</b> (m) Charcoal grilled jumbo prawns flavoured with roasted caraway seeds, kashmiri chilli, garlic, ginger and fresh coriander. Served with mint yoghurt and lemon	<b>£6.50</b>
<b>King Prawn Puri</b> (g) <b>Chana Puri</b> (v & g) Spiced king prawns or chickpeas served on puri bread. Garnished with coriander and red onions	<b>£5.95</b> <b>£4.25</b>	<b>Chilli Lasooni Chicken</b> (g) Spicy and tangy appetiser made with chicken, garlic, bell peppers, onions and chilli. Served in a spicy poppadom basket	<b>£4.95</b>
<b>Lamb Seekh Kebabs</b> (m)* Ground lamb fillet seasoned with aromatic herbs and spices. Cooked to perfection in the tandoor. Served with salad and mint yoghurt	<b>£4.95</b>	<b>Tandoori Lamb Chops</b> (m) Medium barbequed cutlets marinated in fresh ground spices, ginger and garlic. Served with salad and a mint yoghurt chutney	<b>£5.95</b>
<b>Amritsari Fish</b> (g) Marinated cod fillet in a light crisp batter, flavoured with ginger, garlic and kashmiri chilli. Served with coriander chutney and red onions	<b>£5.95</b>	<b>Samosa</b> (v & g) Homemade triangular pastries filled with spiced potatoes, onions and peas accompanied with masala chickpeas. Garnished with coriander, red onion and tamarind chutney	<b>£3.95</b>
<b>Haryali Chicken Tikka</b> (m) Chicken fillet marinated with fresh spinach, coriander, mint and chilli. Barbequed in the tandoor	<b>£5.95</b>	<b>Sharing Veg Platter</b> (v, m & g) (for 2 people) A sumptuous platter of achari paneer shashlik, onion bhajis and samosas	<b>£9.95</b>
<b>Sharing Non-Veg Platter</b> (m & g) (for 2 people) A combination of (the previous 3) lamb seekh kebab, haryali chicken and amritsari fish	<b>£10.95</b>	<b>Achari Paneer Shashlik</b> (v & m) Indian tandoori grilled cheese, bell peppers and onions marinated in pickling spices	<b>£4.95</b>
<b>Malai Tikka</b> (m) Chicken fillets marinated in a cream cheese, green cardamom and white pepper roasted in the tandoor. Served with a beetroot chutney	<b>£5.95</b>	<b>Salmon Tandoori</b> (m) Salmon fillet lightly spiced, skewered and delicately grilled until golden	<b>£6.50</b>
		<b>Chilli King Prawns</b> (m)* <b>Chilli Paneer</b> (v & m) Spiced king prawns or paneer tossed with peppers and onions in a thick, hot and spicy sauce.	<b>£6.25</b> <b>£4.95</b>

# Chefs Special Mains



## Chefs Collection

<b>Tandoori Jhinga</b> (m) Jumbo king prawns marinated in sun dried chilli, garlic and ginger. Served with salad, rice and a South Indian curry sauce	<b>£13.95</b>	<b>Monkfish or King Prawn Moilee</b> (ms) Authentic Keralan dish in a spicy coconut stock, tempered with mustard seeds, curry leaves and cayenne chilli	<b>£12.95</b>
<b>Chicken Saag</b> (m) (Lamb £1.50 surcharge) (King Prawn £3.50 surcharge) Tender chicken and spinach tempered with cumin, coriander and garam masala	<b>£8.50</b>	<b>Chicken Chettinad</b> (Lamb £1.50 surcharge) This dish is known for its complexity of flavours through a variety of freshly pounded spices, chilli, curry leaves and coconut	<b>£9.95</b>
<b>Bullet Lamb &amp; Potato</b> Slow cooked lamb, pot roasted potatoes and freshly pounded spices with a generous helping of green chillies. A very spicy dish	<b>£9.95</b>	<b>Fish Bhuna Masala</b> (King Prawn £1.45 surcharge) Fresh cod steamed in a thick bhuna style sauce flavoured with ginger, tomato, caramelised onions and a generous helping of fresh coriander	<b>£9.95</b>
<b>Garlic Chilli Chicken</b> (King Prawn £3.50 surcharge) Diced fillet of chicken in a roasted garlic, ginger and chilli flavoured base. Finished with spring onions and chilli. Hot and Spicy	<b>£8.50</b>	<b>Goan Fish Curry</b> (g) Spiced tilapia fish in an aromatic base with tamarind, tomatoes, curry leaves and a hint of coconut	<b>£9.95</b>
<b>South Indian Seafood Biryani</b> (ms) Monkfish, cod and king prawns steamed with basmati rice, flavoured with curry leaves, mustard seeds, cayenne chilli and seafood spices. Garnished with a roasted spicy poppadom and served with moilee sauce	<b>£14.50</b>	<b>Rogan Josh</b> Diced tender lamb braised with tomatoes, garlic, chilli and variety of ground spices	<b>£9.50</b>
<b>Chicken Tikka Shashlik</b> (m) Grilled fillets of chicken with bell peppers and onions, marinated in an electric mix of pounded spices. Served with salad, rice and a traditional curry sauce	<b>£13.50</b>	<b>Tandoori Lamb Chops Curry</b> Lamb chops on the bone	<b>£12.95</b>
<b>Tandoori Chicken</b> (m) Chicken on the bone marinated in an electric mix of pounded spices. Served with salad, rice and a traditional curry sauce	<b>£9.95</b>	<b>Butter Chicken Masala</b> (m) <b>Butter Paneer Masala</b> (v & m) Tender chicken fillets or paneer in a smooth textured butter masala sauce. Creamy yet moderately spicy	<b>£8.50</b> <b>£7.50</b>
<b>Lamb Nihari</b> (g & n) Slow cooked lamb fillet in a homemade lamb shank stock. Full of intense and strong flavours, finished with a blend of Nihari spices	<b>£13.50</b>	<b>Tandoori Mix Grill</b> (m) A mix of tandoori chicken tikka, seekh kebab, lamb cutlet and ajwaini king prawn. Served with rice, salad and accompanying curry sauce	<b>£15.90</b>
		<b>Sea Bass</b> Sea Bass fillet lightly spiced, skewered and delicately grilled until golden, comes with curry sauce & rice	<b>£14.95</b>
		<b>Salmon</b> Salmon fillet lightly spiced, skewered and delicately grilled until golden, comes with curry sauce & rice	<b>£14.95</b>

# Timeless Classics

	Chicken	Lamb	King Prawns	Paneer (v & m)	Vegetables (v)
<b>Traditional Korma</b> (m & n) Mild coconut and exotic mango flavours without the fire and spice	<b>£8.50</b>	<b>£9.50</b>	<b>£11.95</b>	<b>£7.95</b>	<b>£7.95</b>
<b>Tikka Masala</b> (m & n) A British classic that requires no introduction	<b>£8.50</b>	<b>£9.50</b>	<b>£11.95</b>	<b>£7.95</b>	<b>£7.95</b>
<b>Karahi</b> Onions and capsicum pan roasted with cumin seeds, ginger, garlic and tomatoes. Finished with cayenne chilli and coriander	<b>£8.50</b>	<b>£9.50</b>	<b>£11.95</b>	<b>£7.95</b>	<b>£7.95</b>
<b>Methi Kalimirch</b> (m) Fresh fenugreek and crushed black peppercorns feature in this spicy Indian dish	<b>£8.50</b>	<b>£9.50</b>	<b>£11.95</b>	<b>£7.95</b>	<b>£7.95</b>
<b>Chicken Madras</b> A rich flavoured dish with a generous handful of chillies. Hot & Spicy	<b>£8.50</b>	<b>£9.50</b>	<b>£11.95</b>	<b>£7.95</b>	<b>£7.95</b>
<b>Biryani</b> (e) (available without egg) Slow cooked in a sealed pot in its own juices and steam, allowing the spices and herbs to fully infuse the chosen filling and rice. Garnished with fresh mint, boiled egg and served with a traditional curry sauce	<b>£8.50</b>	<b>£9.50</b>	<b>£11.95</b>	<b>£7.95</b>	<b>£7.95</b>
<b>Frooti Chicken</b> Mild coconut and fruit flavours without the fire and spice	<b>£8.50</b>	<b>£9.50</b>	<b>£11.95</b>	<b>£7.95</b>	<b>£7.95</b>
<b>Tawa Chicken</b> Roasted with cumin seeds, ginger, garlic and tomatoes. Finished with cayenne chilli and coriander	<b>£8.50</b>	<b>£9.50</b>	<b>£11.95</b>	<b>£7.95</b>	<b>£7.95</b>

## Vegetarian

	Main	Side	Main	Side
<b>Aloo Gobi Masala</b> (v) A flavourful vegetarian dish with pan roasted baby potatoes, cauliflower and a blend of freshly ground spices	<b>£7.95</b>	<b>£4.95</b>	<b>Tarkha Daal</b> (v) Yellow lentils tempered with onions, tomatoes, roasted garlic and green chilli	<b>£6.95</b> <b>£4.95</b>
<b>Paneer Makhani</b> (v, m & n) Indian cottage cheese in a velvety textured sauce finished with fresh fenugreek	<b>£7.95</b>	<b>£4.95</b>	<b>Saag Paneer</b> (v & m) Indian cottage cheese cooked with fresh spinach, roasted garlic and ginger.	<b>£7.95</b> <b>£4.95</b>
<b>Bombay Aloo</b> (v) Baby potatoes tossed with ginger, garlic and freshly pounded garam masala	<b>£7.95</b>	<b>£4.95</b>	<b>Chole Masala</b> (v) Curried chickpeas flavoured with ginger, garlic and chana masala	<b>£7.95</b> <b>£4.95</b>
<b>Bhindi Masala</b> (v & g) Fresh okra sauteed with pounded spices and a generous helping of onions	<b>£7.95</b>	<b>£4.95</b>	<b>Aloo Bhengun</b> (v & g) Aubergines and baby potatoes in a caramelised tomato and onion base simmered with fresh ground spices	<b>£7.95</b> <b>£4.95</b>
<b>Malai Kofta</b> (v, m & g) Indian cheese and potato dumplings in a delicious creamy malai sauce	<b>£7.95</b>	<b>£4.95</b>	<b>Jeera Aloo</b>	<b>£6.95</b> <b>£4.95</b>
<b>Daal Makhani</b> (v & m) Mixed lentils and red kidney beans simmered for 12 hours and finished with garam masala, cream and makhani	<b>£7.95</b>	<b>£4.95</b>	<b>Mutter Paneer</b> (Green Peas & Indian Cottage Cheese)	<b>£7.95</b> <b>£4.95</b>