



— *taste from the streets of India* —

• Good Food • Good Vibes • Good Times •

SIDES

SIDE DISH PLATTER*	\$11.90
*PAPADAM	\$3.50
MASALA PAPADAM	\$6.50
*TOMATO ONION CORRIANDER	\$3.50
TRADITIONAL INDIAN SALAD	\$6.50
*RAITA	\$3.50
*MANGO CHUTNEY	\$3.50
*MIXED PICKLE	\$3.50

DESSERT

GULAB JAMUN	\$6.50
<small>Deep fried balls made of milk powder, flour butter and cream and then soaked in sugar syrup</small>	
PISTACHIO KULFI	\$6.50
<small>Flavoured milk with cardomom, saffron and cinnamon amd pistachio</small>	
RASS MALAI	\$6.50
<small>Cottage cheese dumplings soaked in sweet thickened milk delicately flavoured with cardomom</small>	
FALOODA ICE-CREAM	\$6.50
<small>Condensed milk flavoured with Rose syrup, mixed with Basil seeds, vermicelli and pieces of jelly and topped with Ice-Cream</small>	
CHOCOLAE DEVIL'S CAKE	\$10.50

HOURS

Lunch
Tuesday ~ Sunday 11:30 am ~ 2:30 pm

Dinner
Tuesday ~ Sunday 5:00 pm ~ 10:00 pm



Brief

In the 5000-year-old tradition of Indian cooking, the cultural and geographic boundaries of India have changed significantly. The cuisine also evolved over time, influenced by many invaders, travelers and rulers. India's diverse regional cuisines have become richer with the assimilation of these various cultures.

India is known to have it's own special dish from every city of every part of the country. After being the head chef at Delhi Belly for 2 Years and owning it since 2017, Our (still) head-chef Mr. Singh aims to continue bringing you the taste from back home which he has perfected working for over 20 years around the world.

If you want to try original Indian food with a twist, make sure you order one of Chef's Special from the Menu or anything, really!



Mr. Singh
Head Chef, Delhi Belly

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Visit our website:
www.delhibelly.co.nz

For bookings:
CALL 03 3777 513

STARTERS

From the streets

- PANI PURI** 🌿 \$7.50
Fried puff pastry balls filled with spiced mashed potatoes, tamarind chutney and topped with special mint water.
- PAPDI CHAAT** 🌿 \$7.50
Crispy dough wafers, topped with boiled chick peas, potatoes, yoghurt, spices, tamarind chutney and sev.
- MOMOS** 🌿 \$8.50
Steamed North-Indian-Style dumplings. Available in Chicken or Vegetarian
- DAHI BHALLE** 🌿 \$10.50
Lentil dumplings deep fried and then soaked in special yoghurt sauce, served with chutneys
- ALOO TIKKI** \$8.50
Pan fried mashed potato croquettes topped with yoghurt, spices and chutneys.
- VEG SAMOSA** 🌿 \$8.50
Street favourite. Savoury triangle pastry stuffed with vegetables blended with special spices.
- SAMOSA CHAAT** 🌿 \$10.50
Veg Samosa mashed and topped with yoghurt spices and chutneys
- ONION BHAJI** 🌿 \$6.50
Sliced onion blended with Indian spices, coated with chickpea batter then deep fried into crispy goodness.
- PAV BHAJI** 🌿 \$17.90
Thick spicy Indian mixed vegetable curry served with buns
- CHICKEN LOLLIPOPS** \$12.90
An Indo-Chinese style, chicken wings shaped like lollipops, mixed with spices, first fried then cooked in a

Chicken

- CHILLI CHICKEN** \$18.90
Fried pieces of Chicken cooked in an Indo-Chinese style gravy
- BUTTER CHICKEN** \$18.90
Boneless chicken marinated overnight with spices then cooked in the tandoor finished off in a rich creamy gravy.
- BUTTER TIKKA MASALA** \$18.90
A special blend to combine 2 of New Zealand's most loved Indian Curries. Butter Chicken and Chicken Tikka
- CHICKEN JALFREZI** \$18.90
Boneless chicken marinated overnight with spices cooked to perfection with extra onion, tomatoes. Capsicum and a touch of vinegar.
- CHICKEN SAAGH** \$18.90
Chicken blended with fresh green leafy spinach with freshly ground spices to produce a classic Indian Curry. Also available in Lamb or Goat.
- CHICKEN KORMA** \$18.90
Dish of royalty. Chicken cooked in four different spices. Finished off in a creamy almond and cashew based gravy
- MANGO CHICKEN** \$18.90
One of Kiwi favourites! Marinated Chicken cooked with mango based gravy which is then blended into Indian spices.
- CHICKEN TIKKA MASALA** \$18.90
Our chef's special spices blended to give that special taste you'd crave for.
- CHICKEN MANCHURIAN** \$18.90
An Indo-Chinese dish consisting fried chicken nugget-type pieces blended into spices and rich chinese sauces
- KADHAI CHICKEN** \$18.90
A popular Indian chicken curry specially known for its simplicity. Also available in Lamb or Goat

DINE-IN MENU

From the tandoor

- MUSHROOM TIKKA** \$8.50
Fresh marinated mushrooms slow cooked in the Tandoor
- PANEER TIKKA** \$12.50
Cubes of Cottage-cheese marinated and slow cooked in the tandoor along with fresh veges
- CHICKEN TIKKA** \$11.50
Marinated boneless chicken, skewered and slow cooked in the tandoor
- PAHADI CHICKEN KEBAB** \$11.50
Boneless Chicken marinated with yoghurt, mint, spices and then slow cooked in Tandoor
- SEEKH KEBAB** \$8.50
Minced Lamb combined with green herbs and spices skewered and slow cooked in the Tandoor
- TANDOORI CHOPS** \$19.90
Lamb chops marinated with our Chef's special blend of spices and cooked in Tandoor
- TANDOORI PRAWNS** \$16.90
King Prawns marinated with Chef's special blend of spices and cooked in Tandoor
- DELHI BELLY SPECIAL PLATTER** \$24.90
2 pieces of Chicken Tikka, 2 Seekh Kebabs, 4 Onion Bhajis 2 Samosas, 2 Lamb Chops and 2 Pahadi Chicken Kebabs

MAINS

Lamb / Goat

- SAGH GHOSHT (LAMB / GOAT)** \$19.90
Your choice of meat blended to perfection with fresh green leafy spinach, freshly ground spices to produce a classic curry. Also available in Chicken
- KADHAI GHOSHT (LAMB / GOAT)** \$19.90
Lamb/Goat morsels roasted in natural juices along with pepper spices with a touch of garlic, ginger and brown onions. Also available in Chicken.
- GHOSHT BHUNA (LAMB / GOAT)** \$19.90
Tender Lamb or Goat morsels cooked with capsicum, ginger, garlic and complemented with fried onions.
- GHOSHT VINDALOO (LAMB / GOAT)** \$19.90
A typical Goanese style curry. Lamb or Goat morsels cooked in our Chef's special dynamite sauce.
- GHOSHT ROGAN JOSH (LAMB / GOAT)** \$19.90
A popular preparation of Lamb or Goat Morsels originating from Northern India
- GHOSHT MADRAS (LAMB / GOAT)** \$19.90
A popular South Indian dish. Lamb or Goat morsels cooked in a creamy coconut based gravy.

Seafood

- PRAWN JALFREZI** \$21.90
Fresh Prawns marinated overnight with spices cooked to perfection with extra onion, tomatoes. Capsicum and a touch of vinegar.
- PRAWN MALABARI** \$21.90
Fresh Prawns cooked in coconut, vinegar, capsicum topped with tomatoes
- BUTTER PRAWNS** \$21.90
Prawns cooked in a creamy rich gravy.
- DELHI BELLY FISH CURRY** \$21.90
Fish fillets cooked in your choice (Creamy or Tomato based) of Gravy

NAAN

- PLAIN NAAN** \$3.00
- BUTTER NAAN** \$3.50
- GARLIC NAAN** \$4.50
- ONION KULCHA** \$6.50
- ONION AND POTATO KULCHA** \$7.00
- COTTAGE CHEESE KULCHA** \$7.00
- SPINACH AND FETA KULCHA** \$7.50
- CHICKEN NAAN** \$7.50
- KHEEMA NAAN** \$7.50
- KASHMIRI NAAN** \$7.50
- PESHAWARI NAAN** \$7.50
- PARANTHA** \$5.00
- ROTI** 🌿 \$3.00
- NAAN BREAD PLATTER** \$12.50

Biryani

- CHICKEN/LAMB/GOAT BIRIYANI** \$19.90
Rice cooked with morsels of your choice of meat and spices
- VEG BIRIYANI** \$19.90
Rice cooked with fresh vegetables and spices.

Vegetarian

- CHOLE BHATURE** 🌿 \$17.90
Our most popular vegetarian mains dish from the Streets! Combination of chick peas based gravy served with fried
- VEG MANCHURIAN** 🌿 \$17.90
Fried vegetarian Manchurian balls cooked in a thick Indo-Chinese style gravy
- ALOO GOBI** 🌿 \$17.90
Potatoes and Cauliflower cooked with spices. Goes best with Tandoori Roti
- MATTAR PANEER** \$17.90
Delicacy of the house. Homemade cottage cheese cooked in a rich mild creamy sauce with green peas
- DAL MAKHANI** \$17.90
Lentils simmered in a slow fire overnight and tempered with onions, ginger, garlic and fresh tomatoes
- PALAK PANEER** \$17.90
Fresh green leafy spinach cooked along with cottage cheese and a rich creamy sauce
- CHOLE DILLI WALE** 🌿 \$17.90
A popular Delhi chickpea curry done with Chef's special blend of spices
- KADHAI PANEER** \$17.90
Cottage cheese cooked with colourful bell peppers sauteed in a spicy tomato gravy and traditional Indian spices
- CHILLI PANEER** \$17.90
An interesting take on Chilli-Chicken, a popular Indo-Chinese dish. Similar to that, but made with Cottage-cheese. Served in choice of thickness. (Dry or Gravy)
- SHAHI PANEER** \$17.90
Cottage cheese cooked along with onion-tomato based gravy
- PANEER MAKHANI** \$17.90
Cottage cheese cooked with onions, ginger, garlic and fresh tomatoes
- HARI BHARI SABZI** 🌿 \$17.90
Mixed green veggies cooked with Chef's special blend of spices
- VEG KOLHAPURI** 🌿 \$17.90
One of the most popular dishes from Western India consisting of mixed vegetables in a thick spiced gravy
- VEG KORMA** \$17.90
Mixed veges blended into a rich creamy cashew based sauce

All Mains are served with Rice with the choice of hotness : 🌶️ MILD | 🌶️🌶️ MEDIUM | 🌶️🌶️🌶️ HOT | 🌶️🌶️🌶️🌶️ EXTRA HOT
We ensure extra care is taken to accommodate allergies as humanly as possible. However we cannot guarantee we can trace all elements