



*Taste From the Streets of India*

• Good Food • Good Vibes • Good Times •

### *- The Thermostat -*

*We prepare our mains to suit your heat preferences with the following options:*



MILD



MEDIUM



HOT



EXTRA HOT

### *- Know your food -*

*With a wide range of dishes, we ensure your dietary requirements are fulfilled and extra care is taken to accommodate allergies as much as humanly possible. Each item in the menu (if applicable) contains a list of following indicators:*



Gluten Free



Vegan



Dairy Free



Vegan Available



Dairy Free Available



Contains Gluten

*Note: We ensure extra care is taken to accommodate all allergies. However we cannot guarantee we can trace all elements.*

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# Starters - From the Streets -

**Pani Puri** (DF) (V) (W) \$7.5

Fried puff pastry balls filled with spiced mashed potatoes, tamarind chutney and topped with special spiced mint juice.

**Papdi Chaat** (W) \$8.9

Crispy dough wafers, topped with boiled chickpeas, potatoes, yoghurt, spices, tamarind chutney and sev.

**Bhalla Papdi Chaat** (W) \$9.9

Crispy dough wafers, topped with lentil, boiled chick peas, potatoes, yoghurt, spices, tamarind chutney and sev.

**Momos / Dumplings** (DF) (W) \$9.9

Steamed North-Indian-Style dumplings. Available in Chicken or Vegetarian

**Tandoori Momos** \$11.9

Tantalising steamed momos marinated with a punch of Indian spices and cooked in the oven to perfect crisp. Available in Chicken or vegetarian

**Chilli Garlic Momos** (DF) \$11.9

Fried momos sautéed in green chillies and garlic sauce, Available in Chicken or Vegetarian

**Dahi Balle** (W) \$10.5

Lentil dumplings deep fried and then soaked in special yoghurt sauce, served with chutneys.

**Aloo Tikki Chaat** (W) \$9.9

Pan fried mashed potato croquettes topped with yoghurt, spices and chutneys.

**Veg Samosa** (DF) (V) (W) \$8.5

Street favourite — Savoury pyramid pastry stuffed with vegetables blended with special spices.

**Samosa Chaat** (W) \$10.5

Veg Samosa mashed and topped with yoghurt, spices and chutneys.

**Onion Bhaji** (DF) (V) \$6.9

Sliced onion blended with Indian spices, coated with chickpea batter then deep fried into crispy goodness.

**Pav Bhaji** \$17.9

One of Street favorites! Thick spicy Indian mixed vegetable curry served with buns.

**Vada Pav** \$10.0

"Mumbai Burger" — Bun stuffed with deep fried potato dumpling topped with hot and sour sauces.

**Hara Bhara Kebab** (W) \$10.0

North Indian style vegetarian kebab patties made from spinach, boiled potatoes, herbs, green peas and spices.

## Chicken Lollipops \$12.9

An Indo-Chinese style dish. Chicken wings shaped like lollipops, mixed with spices, first fried then cooked in a thick gravy

## - From the Tandoor -

### Mushroom Tikka \$12.9

Fresh marinated mushrooms stuffed with special fillings grilled in the Tandoor

### Paneer Tikka \$13.9

Cubes of cottage-cheese marinated and slow cooked in the Tandoor along with fresh veggies

### Garlic Chicken Tikka \$14.0

Marinated Chicken flavoured with garlic, yoghurt and spices and then slow cooked in the Tandoor

### Fish Tikka \$19.9

Fish marinated with Indian spices then slow cooked in the Tandoor.

### Chicken Tikka \$12.9

Marinated boneless Chicken, skewered and slow cooked in the Tandoor

### Pahadi Chicken Kebab \$12.9

Boneless Chicken marinated overnight with yoghurt, mint, spices and then slow cooked in Tandoor

### Tandoori Soya Chaap \$13.0

Soya chunks marinated in a blend of aromatic spices, cream and butter.

### Seekh Kebab \$12.9

Minced Lamb combined with green herbs and spices skewered and slow cooked in the Tandoor

### Tandoori Chops \$20.0

Lamb chops marinated with our Chef's special blend of spices and slow cooked in Tandoor

### Tandoori Prawns \$17.9

King Prawns marinated with Chef's special blend of spices and cooked in Tandoor

### Prawn Pakora \$18.9

Fresh prawns marinated with a blend of spices and batter. Deep fried until crispy

### Non-Veg Platter \$25.0

2 pieces of Chicken Tikka, 2 Seekh Kebabs, 2 Pahadi Chicken Kebabs, 2 Chicken Lollipops, 2 Garlic Chicken Tikka

### Veg Platter \$23.0

2 pieces of Onion Bhaji, 1 Veg Samosa, 2 Paneer Tikka, 2 Mushroom Tikka, 2 Tandoori Soya Chaap

### Delhi Belly Mixed Platter \$28.0

2 pieces of Chicken Tikka, 2 Seekh Kebabs, 4 Onion Bhajis 2 Samosas, 2 Lamb Chops and 2 Pahadi Chicken Kebabs



## Mains Chicken \$20.9/-

### Butter Chicken

Boneless Chicken marinated overnight with spices then cooked in the Tandoor finished off in a rich creamy gravy.

### Butter Tikka Masala

A special blend to combine 2 of New Zealand's most loved Indian Curries. Butter Chicken and Chicken Tikka Masala! A must try if you love either of them.

### Chicken Jalfrezi

Boneless Chicken marinated overnight with spices cooked to perfection with extra onion, tomatoes. Capsicum and a touch of vinegar.

### Chicken Saagh

Chicken blended with fresh green leafy spinach with freshly ground spices to produce a classic Indian Curry.

### Chicken Korma

Dish of royalty. Also known as Murgh Badami. Boiled Chicken pieces cooked in light and flavorful almond & cashew nut curry

### Mango Chicken

One of Kiwi favourites! Marinated Chicken cooked with Mango based gravy which is then blended with Indian spices.

### Chicken Tikka Masala

Chicken Tikka pieces prepared in chef's special blend of onion and tomato based gravy.

### Chicken Madras

Boneless Chicken cooked in South Indian style Chicken curry with onions, ginger, garlic, Indian spices with coconut cream

### Chicken Bhuna

Chicken Pieces are cooked in a spicy gravy and homemade Garam Masala powder. This dish goes well with hot Indian Rotis and/or Butter Naan.

### Chicken Vindaloo

A popular Hot & Spicy dish for the fans of adventure. Marinated chicken cooked in chef's special blend of dynamite sauce.

### Chicken Rogan Josh

A popular preparation originating from Northern India. Diced Chicken cooked in onion, ginger & garlic based gravy.

### Chicken Kolhapuri

Originally from Western India, chicken is cooked in Chef's special onion and tomato based gravy with a secret combination of spices.

• ALL MAINS ARE SERVED WITH RICE •

### Chicken Do Pyaaza

Diced Chicken cooked with chunky onion in our special vegetable gravy with spices along with fresh cream

### Chicken Dalchah

Chicken pieces cooked with blank lentils, vegetables, herbs, spices and coconut cream.

### Kadhai Chicken

Dish known for its simplicity. Chicken pieces cooked with capsicum and Indian herbs, spices.

## Mains Lamb: \$21.9/- Goat : \$24.9/-

### Saagh Gosht

Your choice of meat blended to perfection with fresh spinach, freshly ground spices to produce a classic curry.

### Gosht Tikka Masala

Your choice of meat cooked in a classic Indian, tomato and onion based gravy, blended with a flavorful mix of secret spices.

### Gosht-Do-Pyaza

Your choice of meat - Diced and cooked with tomato, coriander, ginger & garlic gravy with chunks of onions.

### Gosht Korma

Chunks of meat cooked in a cashew based, creamy gravy

### Gosht Kadhai

Dish known for its simplicity. Your choice of meat roasted along with spices and a touch of garlic, ginger, onions & capsicum.

### Gosht Jalfrezi

Pieces of your favorite meat - cooked alongside capsicum, onion and a hint of vinegar.

### Gosht Kolhapuri

Dish originating from Western India, your choice of meat is cooked in Chef's special onion and tomato based gravy with a secret combination of spices.

### Gosht Butter Masala

Your choice of meat made with creamy tomato gravy blended with aromatic spices.

### Gosht Bhuna

Tender meat cooked with, ginger, garlic and complemented with fried onions.

• ALL MAINS ARE SERVED WITH RICE •



### Gosht Dalchah

Chunks of your favorite meat blended with black lentils, tomato, coconut cream, ginger & garlic paste.

### Gosht Vindaloo

A typical Goanese style curry. Lamb / Goat morsels cooked in our Chef's special dynamite sauce.

### Gosht Rogan Josh

Your favorite meat cooked with onion based gravy along with aromatic Indian spices and herbs

### Gosht Madras

A popular South Indian dish. Lamb / Goat morsels cooked in a creamy coconut based gravy.

## Mains    Seafood    :    \$24.9/-

### Prawn Jalfrezi

Fresh Prawns marinated overnight with spices cooked to perfection with extra onion, tomatoes. Capsicum and a touch of vinegar.

### Kadhai Prawns

Prawns cooked with onion, tomatoes & capsicum blended in onion, ginger & garlic based gravy

### Prawn Vindaloo

A typical Goanese style curry. King prawns cooked in our Chef's special dynamite sauce.

### Prawn Saagh

Fresh prawns blended to perfection with fresh spinach, freshly ground spices to produce a classic curry.

### Prawn Masala

King Prawns cooked in authentic Indian tomato, ginger & garlic gravy

### Prawn Do Pyaaza

King Prawns cooked with tomato, coriander, ginger & garlic gravy with chunks of onions

### Prawn Malabari

Fresh Prawns cooked in coconut, vinegar, capsicum topped with tomatoes

### Butter Prawns

Prawns cooked in a creamy tomato based gravy.

### Amritsari Fish Curry

Fish cutlets cooked in Indian spices & herbs with ginger & garlic paste

### Fish Kadhai Masala

Pieces of fish cooked with pices and a touch of garlic, ginger, onions & capsicum.

### Fish Vindaloo

Fish cutlets blended with spicy Vindaloo paste made up of red chillies, aromatic whole spices and vinegar

### Fish Masala

Fish cutlets prepared in tomato gravy and our chef's special blend of spices

### Fish Malabari

South Indian style dish cooked in coconut cream blended with authentic spices

### Fish Butter Masala

Fish cutlets prepared in our house special creamy tomato gravy.

## Mains - Vegetarian -

### Chole Bhature \$19.9

Our most popular vegetarian dish from the Streets! Combination of chickpeas curry served with fried soft wheat bread

### Aloo Gobi \$20.9

Potatoes and Cauliflower cooked with spices. Goes best with Tandoori Roti

### Mattar Paneer \$19.9

Delicacy of the house. Homemade cottage cheese and peas cooked in a rich, mild and creamy sauce.

### Dal Makhani \$19.9

Lentils simmered in a slow fire overnight and tempered with onions, ginger, garlic and fresh tomatoes

### Dal Tadka \$18.9

Cooked lentil curry tempered with spices and herbs roasted in Ghee (clarified butter)

### Veg Jalfrezi \$19.9

Mixed vegetables cooked in onion, ginger, garlic with capsicum gravy

### Palak Paneer \$19.9

Cottage cheese cubes cooked in a rich gravy consisting a blend of fresh spinach and spices.

### Aloo Mattar \$18.9

Potatoes and peas prepared in a spicy, creamy tomato based sauce.

### Veg Kolhapuri \$19.9

One of the most popular dishes from Western India consisting mixed vegetables in a thick spiced gravy

• ALL MAINS ARE SERVED WITH RICE •



- Chole Dilliwale**   \$19.9  
A popular chickpea curry from Delhi done with Chef's special blend of spices
- Baingan Bharta**   \$21.9  
Grilled eggplant mashed and cooked with tomatoes, spices, ginger, garlic & herbs
- Dum Aloo Kashmir**   \$19.9  
Baby potatoes simmered in ginger garlic gravy
- Soya Chaap Masala**   \$21.9  
Soya chunks prepared in a creamy tomato and onion based gravy
- Paneer Tikka Masala**  \$22.9  
Marinated paneer first grilled in tandoor then prepared in creamy tomato based gravy
- Malai Kofta**  \$22.9  
Fried cottage cheese balls cooked in creamy gravy
- Jeera Aloo**   \$17.9  
Potatoes simply cooked in cumin seeds and Indian spices
- Paneer Pasanda**  \$22.9  
Stuffed cottage cheese cooked in cashew based creamy gravy
- Paneer Do Pyaaza**  \$21.9  
Cottage Cheese cooked with tomato, coriander, ginger, garlic and chunks of onions
- Paneer Makhani**  \$19.9  
Cubes of Cottage Cheese prepared in a creamy, tomato based gravy.
- Veg Makhani**  \$19.9  
Mixed veggies prepared in a creamy, tomato based gravy
- Paneer Butter Masala**  \$19.9  
Paneer (cottage cheese) prepared in our house special creamy tomato based gravy.
- Mattar Mashroom Masala**   \$20.9  
Peas and mushroom prepared in our special creamy sauce.
- Kadhai Paneer**  \$19.9  
Cottage cheese cooked with colourful bell peppers sautéed in a spicy tomato gravy and traditional Indian spices
- Shahi Paneer**  \$19.9  
Cottage cheese prepared in our special onion & tomato based gravy and blended into a rich creamy sauce

• ALL MAINS ARE SERVED WITH RICE •



**Hari Bhari Sabzi**   \$19.9

Mixed green veggies cooked with Chef's special blend of spices

## Biryani

Spiced mix of meat and rice, traditionally cooked over an open fire in a an air-tight pot. Biryani is combined in different ways with a variety of spices to create a number of highly tasty and unique flavor combinations

**Chicken Biryani**  \$20.9

**Lamb Biryani**  \$21.9

**Goat Biryani**  \$23.9

**Prawn Biryani**  \$22.9

**Veg Biryani**  \$19.9

## Rice

Rice cooked with various spices along with following ingredients

**Lemon Rice** \$7.0

**Plain Steamed Rice** \$4.0


**Kashmiri Pulao** \$7.9

Nuts, dried saffron & spices

**Jeera Rice** \$5.0

• ALL MAINS ARE SERVED WITH RICE •

## Naan Breads

Plain Naan	\$3.5
Butter Naan	\$4.0
Garlic Naan	\$4.5
Naan Bread Platter	\$13.9
Cheese Naan	\$5.0
Cheese & Garlic Naan	\$6.0
Jalapeno Cheese Naan	\$7.0
Onion Kulcha	\$6.0
Onion & Potato Kulcha	\$7.0
Cottage Cheese Kulcha	\$7.9
Spinach And Feta Kulcha	\$7.9
Veg Kulcha	\$6.5
Chicken Naan	\$7.9
Kheema Naan	\$7.9
Peshwari Naan	\$7.5
Chocolate Naan	\$6.0
Lachha Parantha	\$5.0
Tandoori Roti	\$3.5
Gluten Free Roti 	\$5.5



# Indo-Chinese

## Chilli Chicken \$20.9

Deep Fried Chicken cooked with capsicum in a thick sweet, spicy and sour sauce

## Chicken Manuchurian \$20.9

A popular Indo-Chinese dish which consists of crispy-coated boneless chicken pieces served in a spicy, tangy brown sauce.

## Schezwan Chicken \$20.9

Stir fried Chicken cooked in red hot schezwan sauce along with lots of flavorful spices. A must try with our House Beer!

## Schezwan Prawn \$24.9

Marinated Prawns prepared in schezwan sauce, garlic, spring onions, sesame seeds

## Schezwan Chicken Fried Rice \$20.9

Chicken fried rice cooked with our special Schezwan sauce

## Prawn Fried Rice \$24.9

Prawns cooked with long grain Basmati rice and vegetables with a dressing of spring onions on top.

## Veg Manuchurian \$19.9

Deep manchurian balls cooked in a thick Indo-Chinese gravy.

## Veg Fried Rice \$18.9

Rice cooked with soy sauce, vegetables & spring onions

## Cauliflower Manuchurian \$20.9

A popular Indo Chinese dish which consists of deep fried battered cauliflower prepared in a thick, tangy gravy.

## Chicken Fried Rice \$19.9

Chicken cooked with long grain Basmati rice and vegetables with a dressing of spring onions on top.

## Schezwan Chicken Noodles \$20.9

Chicken fried noodles prepared with our special schezwan sauce.

## Schezwan Veg Noodles \$19.9

Veg fried noodles prepared with our special schezwan sauce.

## Chilli Paneer \$19.9

Deep fried battered Cottage Cheese cooked with capsicum in a thick sweet, spicy and sour sauce.

## Kids Menu

Butter Sauce on Chips	\$11.9
Chicken on Chips	\$13.9
Drizzled with Butter Chicken Sauce	
Snack Combo	\$13.9
Onion Bhajees (4pcs) + Chicken Tikkas (2pcs)	
Kids Meal	\$16.9
Choice of - Butter Chicken / Mango Chicken served with Cheese Naan	
Kids Vegetarian Meal	\$15.9
Paneer Makhani served with Cheese Naan	

## - Sides & Salads -

Side Dish Platter	\$12.9
Masala Papadam	\$6.5
Papadam	\$3.5
Tomato, Onion, Corriander	\$4.0
Raita	\$3.5
Mango Chutney	\$3.5
Mixed Pickle	\$3.0
Onion Salad	\$5.0
Traditional Indian Salad	\$7.0



## - Desserts -

Gulab Jamun	\$6.5
Pistachio Kulfi	\$6.5
Mango Kulfi	\$6.5
Falooda Kulfi	\$7.5
Rass Malai	\$9.0
Chocolate Devil's Cake	\$10.5
Falooda Ice-cream	\$7.9