



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 accomodate 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 accomodate all allergies. However we cannot guarantee we can trace all elements.

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LUNCH MENU

STARTERS

Pani Puri	\$7.5
<small>Fried puff pastry balls filled with spiced mashed potatoes, tamarind chutney and topped with special spiced mint juice.</small>	
Vada Pav	\$8.9
<small>"Mumbai Burger" – Bun stuffed with deep fried potato dumpling topped with hot and sour sauces.</small>	
Papdi Chaat	\$8.9
<small>Crispy dough wafers, topped with boiled chickpeas, potatoes, yoghurt, spices, tamarind chutney and sev.</small>	
Samosa Chaat	\$10.5
<small>Veg Samosa mashed and topped with yoghurt, spices and chutneys.</small>	
Momos	\$9.9
<small>Steamed North-Indian-Style dumplings. Available in Chicken or Vegetarian</small>	
Onion Bhaji	\$6.9
<small>Sliced onion blended with Indian spices, coated with chickpea batter then deep fried into crispy goodness.</small>	
Veg / Lamb Samosa	Veg \$8.5 Lamb \$9.5
<small>Street favourite – Savoury pyramid pastry stuffed with vegetables blended with special spices.</small>	

MAINS

Butter Chicken/Prawns Chicken \$13.9 Prawns \$18.9	
<small>Choice of (Chicken / Prawns) served in a rich creamy tomato based gravy.</small>	
Butter Tikka Masala Chicken \$13.9	
<small>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.</small>	
Jalfrezi Chicken \$13.9 Lamb \$14.9 Goat/Prawns \$18.9	
<small>Choice of meat marinated with spices cooked to perfection with extra onion, tomatoes, Capsicum and a touch of vinegar. Choices available: Chicken / Lamb / Goat or Prawns.</small>	
Saagh Chicken \$13.9 Lamb \$14.9 Goat/Prawns \$18.9	
<small>Your choice of meat blended with spinach and freshly ground spices to produce a classic Indian Curry. Choices available: Chicken / Lamb / Goat or Prawns.</small>	
Korma Veg/Chicken \$13.9 Lamb \$14.9 Goat \$18.9	
<small>Dish of royalty. Your choice of meat cooked in light and flavorful almond & cashew based creamy gravy. Choices available: Chicken / Veg / Lamb / Goat.</small>	
Mango Chicken Chicken \$13.9	
<small>One of Kiwi favourites! Marinated Chicken cooked with Mango based gravy which is then blended with Indian spices.</small>	
Tikka Masala Chicken \$13.9 Lamb \$14.9 Goat/Fish \$18.9	
<small>Our chef's special spices blended to give that special taste you'd crave for. Choices available: Chicken / Lamb / Goat or Fish.</small>	
Madras Chicken \$13.9 Lamb \$14.9 Goat/Fish \$18.9	
<small>A popular South Indian dish. Your choice of morsels cooked in a creamy coconut based gravy. Choices available: Chicken / Lamb / Goat or Fish.</small>	
Malabari Chicken \$13.9 Lamb \$14.9 Prawns/Fish \$18.9	
<small>Your choice of meat - cooked in coconut, vinegar, capsicum topped with tomatoes. Choices available: Chicken / Lamb / Prawns or Fish</small>	
Kadhai Chicken \$13.9 Lamb \$14.9 Goat/Fish/Prawns \$18.9	
<small>A popular Indian curry specially known for its simplicity. Your choice of meat roasted along with spices and a touch of garlic, ginger, onions & capsicum. Choices available: Chicken / Lamb / Fish / Prawns or Goat</small>	

Biryani

<small>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</small>	Goat Biryani	\$19.9
	Prawn Biryani	\$19.9
	Veg Biryani	\$15.9
	Lamb Biryani	\$17.9
Chicken Biryani	\$16.9	

Naan Breads

Plain Naan	\$3.5	Cottage Cheese Kulcha	\$7.5
Butter Naan	\$4.0	Spinach & Feta Kulcha	\$8.0
Garlic Naan	\$4.5	Chicken Naan	\$8.0
Onion Kulcha	\$6.0	Kheema Naan	\$8.5
Onion & Potato Kulcha	\$7.0	Roti	\$3.5
Peshwari Naan	\$7.0	Gluten Free Naan	\$5.0
Lachha Parantha	\$5.0	Naan Bread Platter	\$12.9

Aloo Tikki	\$9.9
<small>Pan fried mashed potato croquettes topped with yoghurt, spices and chutneys.</small>	
Dahi Bhalle	\$10.5
<small>Lentil dumplings deep fried and then soaked in special yoghurt sauce, served with chutneys.</small>	
Paneer Tikka	\$12.9
<small>Cubes of cottage-cheese marinated and slow cooked in the Tandoor along with fresh veggies</small>	
Chicken Lollipops	\$12.9
<small>An Indo-Chinese style dish. Chicken wings shaped like lollipops, mixed with spices, first fried then cooked in a thick gravy</small>	
Mushroom Tikka	\$12.9
<small>Fresh marinated mushrooms stuffed with special fillings grilled in the Tandoor</small>	
Chicken Tikka	\$12.9
<small>Marinated boneless Chicken, skewered and slow cooked in the Tandoor</small>	
Seekh Kebab	\$12.9
<small>Minced Lamb combined with green herbs and spices skewered and slow cooked in the Tandoor</small>	
Pav Bhaji	\$14.9
<small>One of Street favorites! Thick spicy Indian mixed vegetable curry served with (3) buns.</small>	

VEGETARIAN

Chole Bhature	\$13.9
<small>Our most popular vegetarian dish from the Streets! Combination of chickpeas curry served with fried soft wheat bread</small>	
DaI Makhani	\$13.9
<small>Lentils simmered in a slow fire overnight and tempered with onions, ginger, garlic and fresh tomatoes</small>	
Veg Kolhapuri	\$13.9
<small>One of the most popular dishes from Western India consisting mixed vegetables in a thick spiced gravy</small>	
Veg Makhani	\$13.9
<small>Mixed veggies prepared in a creamy, tomato based gravy</small>	
Veg Jalfrezi	\$13.9
<small>Mixed vegetables cooked in onion, ginger, garlic with capsicum and a touch of vinegar.</small>	
Paneer Butter Masala	\$13.9
<small>Paneer (cottage cheese) prepared in our house special creamy tomato based gravy.</small>	
Jeera Aloo	\$13.9
<small>Potatoes simply cooked in cumin seeds and Indian spices</small>	
Aloo Gobi	\$13.9
<small>Potatoes and Cauliflower cooked with spices. Goes best with Tandoori Roti</small>	
Chana Masala	\$13.9
<small>Chickpeas cooked alongside tomato, onion and various other spices.</small>	

INDO-CHINESE

Manuchurian	Veg \$18 Chicken \$20.9
<small>A popular Indo-Chinese dish which consists of crispy-coated boneless chicken pieces OR mixed vegges served in a spicy, tangy brown sauce.</small>	
Fried Rice	Veg \$18 Chicken \$20.9
<small>Rice cooked with soy sauce, vegetables & spring onions</small>	
Schezwan Noodles	Veg \$18 Chicken \$20.9
<small>Fried noodles prepared with our special schezwan sauce.</small>	

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	\$4.5
Traditional Indian Salad	\$7.0



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