

ROYAL DELHI RESTAURANT

TAKE AWAY MENU

10 Burgess Street, Central (041 373 8216)

Est 1991

CURRY & RICE

Mutton Curry and Rice	R60.00
Beef Curry and Rice	R58.00
Chicken Curry and Rice	R52.00
Vegetable Curry and Rice	R47.00

PLAIN CURRIES

Mutton	R79.00
Beef	R72.00
Chicken	R62.00
Vegetable	R58.00
Prawn	R85.00
Tripe and Beans	R88.00
Oxtail	R96.00
Lamb on the Bone	R79.00
Chicken and Prawn	R79.00

BRIYANI

Lamb	R105.00
Chicken	R95.00
Vegetable	R90.00
Fish	R100.00

SAMBALS

Tomato and Onion, Banana , Chevro.	R8.00
Chutney	R10.00
Chillies	R9.00

CURRY ROOTIES

Mutton	R79.00
Beef	R72.00
Chicken	R65.00
Vegetable	R59.00
Prawn	R85.00

SIDE DISHES

Samosas (6 Mince or Vegetable with sauce)	R42.00
Chilibites (6 pieces with Sauce)	R42.00
Puree and Patha (3 pieces)	R42.00
Dhall	R42.00
Papadums	R5.00 (each)
Pickles (Mango)	R15.00
Plain Roti	R10.00 (each)

OTHER

Chicken Schnitzel (With Chips and Vegetables)	R79.00
Calamari Frito (With Rice and Vegetables)	R85.00

Take away North Indian and Tandoori

CHICKEN

Butter Chicken	R78.00
Chicken Tikka Masala	R78.00
Chicken Korma	R78.00
Chicken Madras	R78.00
Chicken Vindaloo	R78.00
Chicken Jhalfrazi	R78.00
Chicken Murgh Saagwala	R78.00
Chicken Roganjosh	R78.00
Chicken Tikka	R84.00
(Boneless chicken cubes in Yogurt and tandoori spices, Served with rice/veg/chips/salad)	

CHICKEN & PRAWN

Chicken + Prawn Madras	R85.00
Chicken + Prawn Butter	R85.00
Chicken + Prawn Vindaloo	R85.00

PRAWNS

Prawn Madras	R89.00
Prawn Butter	R89.00
Prawn Vindaloo	R89.00

LAMB

Lamb Korma	R84.00
Lamb Madras	R84.00
Lamb Vindaloo	R84.00
Lamb Jalfrazi	R84.00
Lamb Roganjosh	R84.00
Lamb Dopyaza	R84.00
Lamb Saag	R84.00

VEGETARIAN

Palak Paneer	R85.00
Dal Makhani	R78.00
Paneer Makhani	R85.00

RICE & BREADS

Yellow Rice	R10.00
Basmati Rice	R15.00
Butter Naan	R20.00
Garlic Naan	R25.00
Chillie Naan	R30.00

FLAVOURS

Butter	Cooked in red makhani sauce
Korma	Prepared in Indian White Sauce
Madras	Prepared in South Indian style with curry leaves and tamarind with mustard
Vindaloo	Prepared with potatoes in spicy tomato gravy
Jalfrazi	Cooked with mild spices, tomato gravy and coriander
Saag	Cooked with sautéed spinach, garlic and cumin