

# ROYAL DELHI RESTAURANT

## TAKE AWAY MENU

10 Burgess Street, Central (041 373 8216)

Est 1991

### CURRY & RICE

Mutton Curry and Rice	R75.00
Beef Curry and Rice	R60.00
Chicken Curry and Rice	R55.00
Vegetable Curry and Rice	R48.00

### PLAIN CURRIES

Mutton	R99.00
Beef	R75.00
Chicken	R68.00
Vegetable	R60.00
Prawn	R105.00
Tripe and Beans	R90.00
Oxtail	R110.00
Lamb on the Bone	R94.00
Chicken and Prawn	R95.00

### BRIYANI

Lamb	R115.00
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	R95.00
Beef	R79.00
Chicken	R69.00
Vegetable	R62.00
Prawn	R105.00

### SIDE DISHES

Samosas (6 Mince or Vegetable with sauce)	R45.00
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	R12.00 (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 (Boneless chicken cubes in Yogurt and tandoori spices, Served with rice/veg/chips/salad)	R84.00

## CHICKEN & PRAWN

Chicken + Prawn Madras	R95.00
Chicken + Prawn Butter	R95.00
Chicken + Prawn Vindaloo	R95.00

## PRAWNS

Prawn Madras	R105.00
Prawn Butter	R105.00
Prawn Vindaloo	R105.00

## LAMB

Lamb Korma	R99.00
Lamb Madras	R99.00
Lamb Vindaloo	R99.00
Lamb Jalfrazi	R99.00
Lamb Roganjosh	R99.00
Lamb Dopyaza	R99.00
Lamb Saag	R99.00

## 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