

# ROYAL DELHI RESTAURANT

## TAKE AWAY MENU

10 Burgess Street, Central (041 373 8216)

Est 1991

### CURRY & RICE

Mutton Curry and Rice	R78.00
Beef Curry and Rice	R62.00
Chicken Curry and Rice	R57.00
Vegetable Curry and Rice	R49.00

### CURRY ROOTIES

Mutton	R105.00
Beef	R82.00
Chicken	R72.00
Vegetable	R65.00
Prawn	R115.00

### PLAIN CURRIES ONLY

Mutton	R105.00
Beef	R79.00
Chicken	R70.00
Vegetable	R62.00
Prawn	R110.00
Tripe and Beans	R92.00
Oxtail	R112.00
Lamb on the Bone	R99.00
Chicken and Prawn	R99.00

### SIDE DISHES

Samosas (6 Mince or Vegetable with sauce)	R49.00
Chilibites (6 pieces with Sauce)	R49.00
Puree and Patha (3 pieces)	R49.00
Dhall	R47.00
Papadums	R6.00 (each)
Pickles (Mango)	R18.00
Plain Roti	R12.00 (each)

### BRIYANI

Lamb	R119.00
Chicken	R99.00
Vegetable	R90.00
Fish	R115.00

### SAMBALS

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

### OTHER

Chicken Schnitzel (With Chips and Vegetables)	R85.00
Calamari Frito (With Rice and Vegetables)	R89.00

# Take away North Indian and Tandoori

## CHICKEN

Butter Chicken	R82.00
Chicken Tikka Masala	R82.00
Chicken Korma	R82.00
Chicken Madras	R82.00
Chicken Vindaloo	R82.00
Chicken Jalfrazi	R82.00
Chicken Murgh Saagwala	R82.00
Chicken Roganjosh	R82.00
Chicken Tikka (Boneless chicken cubes in Yogurt and tandoori spices, Served with rice/veg/chips/salad)	R85.00

## CHICKEN & PRAWN

Chicken + Prawn Madras	R99.00
Chicken + Prawn Butter	R99.00
Chicken + Prawn Vindaloo	R99.00

## PRAWNS

Prawn Madras	R110.00
Prawn Butter	R110.00
Prawn Vindaloo	R110.00

## LAMB

Lamb Korma	R108.00
Lamb Madras	R108.00
Lamb Vindaloo	R108.00
Lamb Jalfrazi	R108.00
Lamb Roganjosh	R108.00
Lamb Dopyaza	R108.00
Lamb Saag	R108.00

## VEGETARIAN

Palak Paneer	R89.00
Dal Makhani	R80.00
Paneer Makhani	R89.00

## RICE & BREADS

Yellow Rice	R12.00
Basmati Rice	R17.00
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