

Starters

- Onion Bhajee** 🌱 £4.90
Onion mixed with spices and herbs and deep fried
- Aloo Chop** 🌱 £5.50
Mashed crispy potato made into patties topped with yoghurt and tamarind sauce
- Paneer Pakora** 🌱 £5.50
Deep fried indian cottage cheese coated with gram flour
- Vegetable Samosa** 🌱 £5.50
Filo pastry stuffed with mixed vegetables
- Lamb Samosa** £5.50
Filo pastry filled with spicy minced meat
- Seekh Kebab** £5.50
Minced lamb blended with coriander, fresh herbs and onions made like sausage on a skewer, then barbecued.
- Chicken Tareko Pakheta** £5.50
Spring chicken wings mixed with special medium spice & cooked in a clay oven
- Papdi Chaat** £5.50
Crunchy based of fried flour crispies topped with chickpeas, yoghurt and a drizzle of tamarind sauce
- Chicken Chaat** £5.50
Chicken pieces with fresh tomatoes and coriander in medium hot spices
- Crab Achari** £5.50
Fresh crab meat mixed with spices, chick peas, pickle, tangy and medium spiced
- Fish Terna** £5.50
Diced fillet of tilapia fish marinated in a special sauce, fresh herbs and grilled
- Prawn & Purie** £5.50
Spicy prawns with fried bread
- Tandoori Quail** £4.90
Whole quail bird marinated with special medium spice and cooked in a clay oven
- Tandoori Salmon** £7.90
Pieces of salmon fillet marinated in oranges and light spices grilled on the clay oven
- Mixed Starter (Min 2 persons)** per person £8.90
Selection of pakora, quail, chicken tareko and vegetable samosa

Tandoori Main Dishes (Clay oven)

- Chicken Tikka** £12.90
Flame grilled marinated chicken with subtle spices in yoghurt
- Tandoori Chicken** £12.90
Tender half chicken marinated in yoghurt & spices & cooked in a clay oven
- Tandoori Lamb Chops** £14.90
Lamb chop marinated with cooked beetroot, crushed black pepper, green chillies and black cumin
- Chicken Shashlick** £13.90
Succulent pieces of chicken marinated over night in thick yoghurt and specially selected spices skewered with chunks of onion, tomatoes, peppers and cooked in the clay oven
- Lamb Shashlick** £13.90
Succulent pieces of lamb marinated over night in thick yoghurt and specially selected spices skewered with chunks of onion, tomatoes, peppers and cooked in the clay oven
- Paneer Tikka** £13.90
Homemade paneer cheese marinated with subtle spices & herbs
- Tandoori Salmon** £14.50
Pieces of salmon fillet marinated in oranges and light spices grilled on the clay oven
- Tandoori Mixed Grill** £15.50
A selection of tandoori specialities
- Tandoori King Prawn Shashlick** £16.90
Succulent pieces of king prawn marinated over night in thick yoghurt and specially selected spices skewered with chunks of onion, tomatoes, peppers and cooked in the clay oven

Lamb Curry Dishes

- Lamb Peri Peri** 🌶️🌶️🌶️ (Similar to Madras or Vindaloo) ... £12.90
Tender lamb cooked with fairly hot spices and served in hot chilli sauce
- Lamb Dansak** £12.90
Tender lamb cooked with lentils and served in a sweet, sour & hot sauce
- Lamb Bhuteko** £12.90
Tender lamb cooked with green pepper, spring onions, tomatoes and chef's own spices, served medium hot
- Lamb Pasanda** £12.90
Tender pieces of lamb cooked in fresh cream, ground cashew nuts, poppy seeds and herbs
- Lamb Saag** £12.90
Tender lamb cooked with spinach, fresh herbs and medium spices
- Lamb Kata Masala** £12.90
Diced and deboned pieces of spring lamb leg braised golden brown, and cooked with sliced onion, ginger and ground masala then prepared in thick sauce
- Lamb Korma** £12.90
Tender lamb cooked with coconut cream, nuts, mild spices and almonds served with a mild sauce
- Lamb Korai** £12.90
Diced lamb cooked with spring onion, fresh methi leaves, tomatoes, green pepper, Delhi Brasserie's own spices, served in an iron souk
- Lamb Khasi Josh** 🌶️ (Similar to Ragan Josh) £12.90
Lamb cooked with medium hot spices, fresh green herbs, tomatoes and served in a sauce
- Lamb Tikka Masala** £13.50
Mildly spiced lamb roasted in a clay oven and served in a special sauce

Chicken Curry Dishes

- Chicken Bhuteko** £12.50
Tender young chicken cooked with green pepper, spring onions, tomatoes and chef's own spices, served medium hot
- Chicken Peri Peri** 🌶️🌶️🌶️ (Similar to Madras or Vindaloo) ... £12.50
Tender chicken cooked with fairly hot spices served in a hot chilli sauce
- Chicken Saag** £12.50
Diced chicken cooked with spinach, fresh herbs & medium spices
- Butter Chicken** £13.50
Spring chicken marinated in tandoori spices and cooked in a clay oven then served in an mild buttery flavour sauce
- Tandoori Quail Masala** £11.50
Mildly spiced quail roasted in a clay oven and served in a special sauce
- Chicken Korma** £12.50
Tender chicken cooked with coconut cream, nuts, mild spiced and almonds served with a mild sauce
- Chicken Dansak** £12.50
Tender chicken cooked with lentils and served in a hot, sweet and sour sauce
- Garlic Chicken** £12.50
Sumptuous chicken curry medium spiced with intense garlic flavour
- Chicken Xakuti** £12.50
South Indian style curry highly spiced and prepared with freshly ground coconuts
- Chicken Jhalfrezi** £12.50
Chicken marinated with fenugreek, garlic and ginger, cooked in a fairly hot sauce with onions, green chillies and mixed pepper.
- Chicken Korai** £12.50
Diced chicken cooked with spring onions, fresh methi leaves, tomatoes, green peppers with Delhi Brasserie's own spices and served in an iron souk
- Chicken Tikka Masala** £13.50
Mildly spiced chicken roasted in a clay oven and served in a special sauce



All prices are inclusive of VAT. A service charge of 10% will be added. The management has the right to refuse service at any time

Seafood Curry Dishes

- Prawn Balcho** £11.90
Small prawns cooked in a delicious medium hot spiced sauce
- Prawn Peri Peri** 🌶️🌶️🌶️ (Similar to Madras or Vindaloo) £11.90
A fairly spicy and chilli hot small prawns prepared with vinegar and special chilli from Delhi
- Kerala Fish Curry** £12.90
Fish of the day marinated in turmeric and gently cooked in a spicy sauce with mustard seeds and curry leaf
- Fish Dupiaza** £12.90
Boneless fish of the day cooked according to Delhi Brasserie's own recipes, a North Indian delicacy
- Goan Fish Curry** £13.90
Salmon fish cooked with coconut and black peppers, served in a medium spiced sauce
- King Prawn Balcho** £13.90
King sized prawns cooked in a delicious medium hot spiced sauce
- King Prawn Peri Peri** £13.90
(Similar to Madras or Vindaloo)
King sized prawns fairly spicy and chilli hot prepared with vinegar and special chilli from Delhi
- Tandoori King Prawn Masala** £16.90
King sized prawns marinated, grilled and served in a special mild sauce

Vegetable Main Dishes

- (not too big and not too small)
- Paneer Makhani** 🌱 £10.50
Indian cottage cheese cooked in tomato, fenugreek & light butter sauce
- Paneer Korai** 🌱 £10.50
Indian cottage cheese cooked with spring onions, fresh methi leaves, tomatoes, green peppers with Delhi Brasserie's own spices and served in an iron souk
- Vegetable Korma** 🌱 £10.50
Mixed vegetable cooked with cashewnut, almond & coconut paste with yoghurt
- Vegetable Rani-Kofta** 🌱 £10.50
Mixed vegetables, cheese, onions, garlic cooked with Delhi Brasserie's own recipe, served with a mild sauce
- Vegetable Dansak** 🌱 £10.50
Assorted vegetables cooked with lentils & served in a sweet, sour & hot sauce
- Mixed Vegetables Curry** 🌱 £10.50
Mixed vegetables cooked with medium spices & served in a sauce

Special dietary requirements

Allergens information will be available on request to the staff

No artificial flavouring/sumptuous, fresh and unique natural flavours/free from G.M.

- 🌱 Subtle spices
- 🌶️🌶️🌶️ Very Hot
- 🌶️🌶️ Spicy
- 🌶️🌶️🌶️ Hot
- 🌱 Vegetarian

All our food is cooked fresh to order in our historic and small kitchen, so please be prepared for a possible delay during busy periods.

Extra dishes may also take up to 15 minutes.

We monitor the presence of nuts in all of our products, however we cannot guarantee that any items are free from traces.

Minimum Charge £15 per person.

All our food suppliers have informed us that they will not supply us with genetically modified products.

House Platters

- Fish Bahar** 🌶️ (For one person) £15.90
Fish of the day cooked with Delhi Brasserie's own special spices served with rice and garnish
- Tandoori Chicken Masala** £15.90
(For one person)
On the bone baby chicken marinated in Indian special spices cooked in rich Onion and Tomato Sauce served with rice and garnish
- Batera Khas** £15.50
(For one person)
On the bone quail marinated in Indian special spices cooked in rich Onion and Tomato Sauce served with rice and garnish
- Lamb Shank** 🌶️ (For one person) £19.90
Slowly braised until tender in a ginger and garlic paste with a subtle hint of spices served with rice and garnish
- Non Vegetarian Thali** 🌶️ £19.90
(For one person)
Selection of Seekh Kebab, Chicken Tikka, Chicken Tikka Masala, Lamb Bhuteko, Saag Paneer, Pilau Rice & Nan
- Vegetarian Thali** 🌶️ £15.90
(For one person)
Selection of Aloo Gobi, Dal Tarka, Bhandi, Mixed Raitha with Roti & Basmati Rice

Biryani Dishes (All served with rice)

- Prepared with rice, medium spiced served with a separate vegetable curry sauce
- Chicken Biryani** £14.90
- Lamb Biryani** £14.90
- Prawn Biryani** £14.90
- King Prawn Biryani** £16.90



Chef Recommendation Three Course Set Menu

(Min. 2 persons)

Menu 1 per person £26.90

Fish of the day, Nan Bread, Lamb Pasanda, Chicken, Korai, Vegetables, Pilau Rice & Sweets

Menu 2 per person £26.90

Tandoori Quail, Nan Bread, Lamb Kata Masala, Chicken Korma, Vegetables, Pilau Rice & Sweets

Menu 3 per person £26.90

Aloo Chops, Nan Bread, Kerala Fish Curry, Lamb Korma, Vegetables, Pilau Rice & Sweets

Menu 4 per person £26.90

Fish Terna, Nan Bread, Lamb Korai, Tandoori Quail Masala, Vegetable, Pilau Rice and Sweets

Rice & Bread

Plain Rice	£3.30
<i>Boiled basmati rice</i>	
Pliau Rice	£3.50
<i>Basmati rice cooked in butter and saffron</i>	
Vegetable Rice	£4.50
<i>Basmati rice cooked with vegetables, fresh herbs and spices</i>	
Egg Fried Rice	£4.50
<i>Basmati rice cooked with eggs, fresh herbs & spices</i>	
Roti	£2.50
<i>Brown flour bread baked in clay oven</i>	
Chapati	£2.50
<i>Brown flour thin bread</i>	
Plain Nan or Butter Nan	£2.90
<i>Bread baked in clay oven</i>	
Keema Nan	£3.80
<i>Bread stuffed with mince meat and baked in clay oven</i>	
Garlic Nan	£3.80
<i>Bread garnished with garlic paste and baked in clay oven</i>	
Cheese Nan	£4.50
<i>Bread stuffed with cheese and baked in clay oven</i>	
Peshwari Nan	£3.80
<i>Bread stuffed with fine almonds and sultanas and baked in clay oven</i>	
Parata	£3.20
<i>Buttered bread baked in clay oven</i>	
Papadum	75p
<i>Plain or spicy wafer thin bread</i>	
Chutney (per person)	75p
<i>Onions salad or mango chutney or mixed pickle or mint sauce</i>	
Lassi (Mango, sweet or salted) Cool yoghurt drink	£4.50

Small Vegetable Side Dishes

Mixed Raitha 🌱	£3.50
<i>Mildly spiced yoghurt with chopped cucumber and onions</i>	
Mixed Green Salad 🌱	£4.50
Daal Tarka 🌱	£6.90
<i>Mixed lentils cooked with garlic, ginger and cumin seeds</i>	
Aloo Gobi 🌱	£6.90
<i>Lightly spiced potatoes and cauliflower</i>	
Chana Masala 🌱	£6.90
<i>Chickpeas cooked in butter with a kiss of spice</i>	
Bhindi Bhaji 🌱	£6.90
<i>Fresh bhindi cooked with selected spices</i>	
Mushrooms Bhaji 🌱	£6.90
<i>Mushrooms cooked with special spices</i>	
Bombay Aloo 🌱	£6.90
<i>Potatoes cooked with selected hot spices</i>	
Shukhi Sabji 🌱	£6.90
<i>Fresh aubergine and potatoes cooked according to Delhi Brasserie's own recipe</i>	
Saag Aloo 🌱	£6.90
<i>Spinach and potatoes cooked with fresh herbs</i>	
Saag Bhaji 🌱	£6.90
<i>Spinach cooked with exotic spices</i>	
Saag Paneer 🌱	£6.90
<i>Cottage cheese and spinach cooked with mild spices</i>	
Any Vegetables 🌱	£10.50
<i>Any side dish can be made as a main dish</i>	

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AWARD WINNING FOOD

The
Delhi
brasserie

INDIAN CUISINE

Table Menu

RENOWNED FOR INDIAN CULINARY ART



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Open 7 days a week
12 noon to 12 midnight
(including bank holidays)

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