

NON VEGETARIAN
to begin with

Malai Tikka \$19.90

Mouth melting juicy chicken morsels cooked in Malai Marination served with young dates and fig chutney. (GF)

Basil Pesto Chicken Tikka \$19.90

Basil, cilantro and scallion spiced rub, earthy hand crush spiced dust, cooked on charcoal, for smoky flavour and served with tomato chutney. (GF)

Galouti Kebab \$19.90

Soft mouth melting Galouti of lamb Haleem, fragrant spices, cooked on a griddle, served with mint chutney on a bed of lettuce.

Kakori Kebab \$19.90

Delicacy from Awadh, 7 times hand pounded chicken mince, fragrant spices, cooked on charcoal, masculine & garnished with liquid cheese (GF)

Gochujang Salmon \$24.90

Marinated with Chef Maheep's secret spice mix, served with tomato chutney, turmeric mash potato and Swiss chard. (GF)

Butter Chicken Stracciatella Bao Bun \$17.25

*Tandoor smoked morsels of chicken tikka, cooked in rich tomato gravy, served in bao bun, finish off with stracciatella cheese
Add extra bao bun \$5.90*

Indian Spiced Chicken Tikka Burger \$21

Lettuce, tomato, cheese, tandoori mayo serves with chips.

Salmon & Baby Squid Fritters \$23.90

Spiced fried salmon and squid, unique combo of spices and herbs, gram flour. Serve with tandoori mayo & seasonal salad greens. (Can be DF, NF)

Chicken Tikka Rice Paper Rolls \$18.90

Chicken tikka morsels, Mint chutney, pickled onions, cucumber, and coriander. (GF, NF)

Tandoori Lamb Forequarter \$24.90

Succulent and tender pieces of grass-fed spring lamb, cooked on charcoal for pure perfection, turmeric mash potato and Swiss chard, tomato chutney. (GF, NF)

VEGETARIAN
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Basil Pesto Paneer Tikka \$19.90

Pesto marinated cottage cheese steak cooked in clay oven, served with mint chutney. (GF, Veg)

Trio of Mushroom, Kidney Beans & Beetroot Galouti Kebab \$19.90

Mouth melting trio of Galouti with an aromatic spice, served with mint chutney. (Veg, Vegan)

Malai Soya Chaap \$17.90

chunks of succulent soya marinated with creamy yoghurt cooked in clay oven, served with mint chutney. (GF, Veg)

Paneer Tikka Rice Paper Rolls \$18.90

Smokey panner tikka, fresh coriander, mint chutney, pickled onions & Aioli. (GF, Veg, NF)

Veg Bao Buns

Paneer \$17.90 | Soya \$15.90

Your choice of toping served in bao bun, and fresh salad. (Veg, NF only paneer)

Sweet and Sour

Roasted Sweet Potato \$17.90

Tangy tandoori charred sweet potato morsels, cooked in clay oven, finished with feta, pumpkin seeds, pomegranate molasses & mescullin. (GF, Veg, can be vegan)

Crispy Masala Nachos \$16.90

Roomali roti & garlic naan nachos, served with creamy garlic dip and salsa. (Veg, NF)

DELHI'S SPECIAL CHAAT/ PAAPDI

Bhalla Papdi Chaat Spiced Fritter \$13.95

Hand beaten sweet curd, young mint and wild coriander chutney, confit chilli, dusted burnt cumin. (Veg, can be vegan, NF)

Taco Chat Crispy Corn Tortillas \$13.95

potatoes, spiced yoghurt, young mint chutney, sour tamarind chutney & pomegranate. (GF, Veg, can be Vegan)

Rangeela Thela Pani Puri \$15.95

little pani puri's stuff with tangy potato and served with 3 types of tangy water, sweet and sour, passion fruit and mango & wild mint. (Veg, can be vegan)

Activated Charcoal Samosas \$16.90

Served with sweet yoghurt, mint chutney & tamarind sauce. (Veg)

NON VEG CURRIES

Lamb Shank Nihari \$26.99

4 hours slow cooked lamb shank, brown gravy, curd, fragrant spices, fragrant essence, fresh coriander.

Butter Chicken \$25.90

Succulent morsels of charcoaled chicken, creamy smoked tomato sauce, dehydrated fenugreek (GF) Add on - Burrata cheese. (GF) \$5.25

Awadhi Style Chicken Malai Korma \$26.90

Marinated with, yoghurt, fenugreek and cardamom, oven roasted cashew's and a lot more. (our chefs special) (GF)

Beef Cheek Curry \$34.99

Our chefs take on 4 hours braised local South Australian beef, trio of fresh gravy's, young coriander. (GF)

Bachelor's Style Chicken Curry \$24.90

Tender pieces of chicken cooked in onion and tomato gravy, finished with fresh coriander and Chef Maheep's secret spices. (GF can NF)

Ghost Beliram \$26.90

Grass fed goat, ghee, ginger, garlic, onion, yoghurt and mélange of whole and ground spices. (GF, NF)

Prawn Moilee \$28.90

Fresh onion, tomato, turmeric and ginger spiced coconut curry. (GF)

VEGETARIAN CURRIES

Paneer Moilee \$23.90

Fresh onion, tomato, turmeric and ginger spiced coconut curry. (GF, Veg, can be Vegan)

Soya Tikka Masala

*with choice of your sauce, (Gf, Veg, can be Vegan)
pick from:- 1. Onion and tomato \$21.20
2. Smoky tomato \$22.20 | 3. Rich creamy gravy \$23.20*

Seasonal Mix Veg Curry \$19.90

Trio of fresh gravies, finished off with cream, fenugreek & cardamom. (GF, Veg, can be Vegan, can be NF)

Tawa Paneer Khatta Pyaz \$23.90

Cottage cheese marinated with aromatic spices, cooked over griddle finished with pearl onions. (Chef's Special) (GF, Veg)

Our Chefs Take on Ricotta Scrambled \$19.90

cooked with fresh onion, tomatoes and aromatic spices, best paired with soft Indian bread. (GF, Veg)

Smoked Morsels of Mushroom \$22.90

Cooked in cashew gravy, cardamom, fenugreek, onion, capsicum & finish with chilli oil and ginger. (GF, Veg)

Dal Dumpukht \$18.90

Fitoor's special. Cooked overnight under low heat for extra harmony. (Chef's special). (GF, Veg)

UNUSUAL SIDES

Bowl of Fries \$7.90

(Add butter chicken sauce poutine \$4)

Steam Rice \$5

(GF, Vegan, NF, Veg)

Selection of Chutney/Dips & Papadums \$8.90

Young dates and fig chutney | Mint chutney | Tomato chutney

Masala Lachha Onion, Cucumber and mix lettuce salad \$4.90

Beetroot & Cucumber Raita \$4.90

Bowl of Swiss Chard \$7.90

(Heirloom Spinach)

BREADS

Confit Garlic Naan \$5.90(Veg)

Plain Roti \$4.90 (Veg)

Dehydrated Mint Lachha Paratha \$7.90 (Veg)

Truffle & Cheese Naan \$8.90 (Veg)

Butter Naan \$5.90 (Veg)

Rumali Roti \$9.90 (Veg)

Ualta Tawa Paratha \$7.90 (Veg)

Gluten Free Roti \$4.90 (GF & Veg)

Sourdough Naan \$5.90 (Veg)

Missi Roti \$7.90 (Veg)

KIDS MEALS

All savoury Kids meals are served with tomato sauce

Kids Fried Chicken/Veg Burger \$12.90

(GF option available)

Bowl of Chips \$7.90

Kids Size Butter Chicken & Rice \$13.90

Cottage Cheese Bao Bun \$6.90

(Each Veg)

Chicken Malai Tikka Kids' Size \$12.90

(GF)

Kids Chocolate Pan Cake \$12.90

Cacao powder, ube white chocolate ganache, seasonal fresh fruits, candy floss. (Veg, can be Vegan, GF)

Kids Chicken Nuggets & Chips \$10.90

WHERE SWEET DREAMS ARE MADE OFF

Gulkand Rice Pudding \$18.90

Cannoli, cooked with small grain rice and reduced milk, serve chilled, garnish with freeze dried mandarin. (Veg, can be NF)

Deconstructed Gulab Jamun Cheesecake \$18.90

Creamy filling of cheese, drenched with rose water, cardamom, jamun and garnished with nuts & dried rose petals. (Veg, can be NF)

Mango Rasmalai Bao Bun \$18.90

Milk cuddles soaked in sugar syrup, served in crispy bao bun, mango, pumpkins seeds & rose petals.

Chocolate Samosa \$18.90

Cacao whipped cream, ube white chocolate ganache, toasted coconut. (Veg)

*If you have any allergies & dietaries, please let our friendly staff know.
Most of our breakfast items can be GF & Vegan*

**DF- dairy free | GF- gluten free | V- Vegan
Veg- Vegetarian | NF- Nut Free | Can be Vegan option.**