

ROYAL DELHI RESTAURANT

TAKE AWAY MENU

10 Burgess Street, Central (041 373 8216)

Est 1991

CURRY & RICE

Mutton Curry and Rice	R89.00
Beef Curry and Rice	R72.00
Chicken Curry and Rice	R68.00

PLAIN CURRIES

Mutton	R120.00
Beef	R92.00
Chicken	R82.00
Prawn	R140.00
Tripe and Beans	R120.00
Oxtail	R139.00
Lamb on the Bone	R119.00
Chicken and Prawn	R130.00

BRIYANI

Lamb	R135.00
Chicken	R125.00
Vegetable	R115.00

SAMBALS

Tomato and Onion, Banana , Chevro.	R10.00
Chutney	R15.00
Chillies	R12.00

CURRY ROOTIES

Mutton	R120.00
Beef	R100.00
Chicken	R90.00
Prawn	R145.00

SIDE DISHES

Samosas (6 Mince or Vegetable with sauce)	R60.00
Chilibites (6 pieces with Sauce)	R60.00
Puree and Patha (3 pieces)	R60.00
Dhall	R60.00
Papadums	R8.00 (each)
Pickles (Mango OR Lime)	R18.00

OTHER

Chicken Schnitzel (With Chips and Vegetables)	R115.00
Calamari Frito (With Rice and Vegetables)	R125.00

CHICKEN

Butter Chicken	R100.00
Chicken Tikka Masala	R100.00
Chicken Korma	R100.00
Chicken Madras	R100.00
Chicken Vindaloo	R100.00
Chicken Jhalfrazi	R100.00
Chicken Murgh Saagwala	R100.00
Chicken Roganjosh	R100.00
Chicken Tikka (Boneless chicken cubes in Yogurt and tandoori spices, Served with rice/veg/chips/salad)	R120.00

LAMB

Lamb Korma	R130.00
Lamb Madras	R130.00
Lamb Vindaloo	R130.00
Lamb Jalfrazi	R130.00
Lamb Roganjosh	R130.00
Lamb Dopyaza	R130.00
Lamb Saag	R130.00

VEGETARIAN

Palak Paneer	R105.00
Dal Makhani	R89.00
Paneer Makhani	R105.00

CHICKEN & PRAWN PRAWN

Chicken + Prawn Madras	R130.00
Chicken + Prawn Butter	R130.00
Chicken + Prawn Vindaloo	R130.00

RICE & BREADS

Yellow Rice	R14.00
Basmati Rice	R18.00
Butter Naan	R24.00
Garlic Naan	R28.00
Chillie Naan	R30.00

Take away North Indian

PRAWNS

Prawn Madras	R140.00
Prawn Butter	R140.00
Prawn Vindaloo	R140.00

and Tandoori

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