



Starters

Meat Starters

Kozhi Ada	£4.75
Golden half-moon minced chicken and chopped spinach in a pastry	
Grilled Tikka	£5.50
Juicy pieces of skewered chicken, lamb or beef saturated in the Chef's Secret Spice	
Sheek kebab	£5.50
Ground lamb crusted with red onion, bell peppers and grilled in Tandoori	
Flamed Lamb Chops	£6.50
Succulent juicy lamb chops marinated in spices, herbs and flamed to perfection	
Gosht Karak Sheek	£6.50
Sheek kebab dipped in a spicy batter with mixed peppers, served topped with sweet chilli sauce	

Vegetarian Starters

Kalan-bed	£5.00
A combination made from potatoes, pepper, cheese and mushroom	
Onion Pakora	£4.50
A typical street snack made from onion and gram flour, curry leaf and spices	
Tandoori Paneer Zafrani	£5.00
Indian cottage cheese in a subtle saffron and yogurt marinated, grilled to perfection in tandoor	
Daagna Khumb	£5.00
Mushrooms marinated in our own blend of spices and baked in tandoor, served coated with sweet chilli sauce	

Seafood Starters

Tandoori Prawn	£8.00	Crab Cake	£6.50
Tiger prawn marinated with special spices and grilled in Tandoori		Crab meat with mashed potatoes, fresh herbs and fragrant spices combined into cake	
Scallop Lemon & Garlic	£7.00	Fish Tikka - Blue Shark	£6.50
Hand dived scallops simmered in lemon zest flavoured coconut sauce		Blue shark fillet cubes marinated in our own blend of spices and baked in tandoor	
Crunchy Crab	£8.00	Baby Octopus	£6.50
Soft shell crab marinated in Indian spice, crispy fried and served with avocado salad		A real delicacy, baby octopus marinated with various spices and baked on a tava	

Duchess Trio's

Meat Trio	£7.00	Veggie Trio	£6.00	Seafood Trio	£8.00
A combination of murg tikka, chicken samosa and sheek kebab		A vegetarian combination of kalan bed, onion pakora and Tandoori paneer		A sea food combination of tandoori king prawn, scallop and crunchy crab	

From the Grill & Tandoori

Flamed Lamb Chops £12.50

Succulent juicy lamb chops marinated in spices, herbs and flamed to perfection

Grilled Tikka £12.50

Juicy pieces of skewered chicken or lamb saturated in the Chef's Secret Spice

Murgh Shikanja £15.50

Tandoori spiced chicken breast fillet coated with sweet Thai chilli sauce served with garlic lemon rice and Kerala style sauce

Kalmi Kalander £15.50

Chicken drum sticks marinated in our own blend of spices, baked in tandoor, coated with garlic chilli paste. Served with keema rice and spicy garam masala sauce

Tandoori Jhinga Samarkand £16.50

Grilled king prawns scented with ground pomegranate and spices coated with sweet Thai chilli sauce. Served with seafood rice and fish curry sauce

Whole Sea Bream £14.50

Fresh sea bream grilled in tandoori. Lightly spiced with garlic and mint, topped with pan fried green chilli, onion, mixed peppers and tomatoes served with saffron rice and Singaporean style curry sauce

Duchess Shaslick £14.50

Juicy pieces of skewered chicken, lamb marinated in a spice blend with mixed peppers & aubergines

Nawabs Grand Grill Platter £15.50

A feast of king prawn, chicken & lamb tikka, sheek kebab and lamb chops

South Asian Specialities

Singapore Fish Curry £11.50

Swordfish cooked with eggplant, okra tamarind and spices, finished with coconut milk

Bengal - Naga Jhaal Jhol £11.50

Hottest dish on the menu the Bengali naga known as one of the hottest chilli in the world, here is cooked with shallots and garlic paste with various spices. Choice of chicken, lamb, prawn or fish

Bengal - Boatmen's Machli Jhol (Blue Shark) £11.50

A favourite dish of Bengali's, freshly pounded mustard with shallots and various spices are used to create a paste for the base of this refreshingly tasteful dish with fresh green chillies and coriander

Myanmar - Chet Tha Curry £11.50

Traditional Burmese chicken curry, cooked in garlic, onion and chilli paste with coconut milk with other spices. Choice of chicken, lamb, prawn or fish

Indonesia - Mee-goreng £10.95

"Fried noodles" a common dish in Indonesia, made with thin noodles wok fried with garlic, onion specially prepared spice paste. Choice of chicken, prawn or beef

Indonesia - Massaman £12.50

This traditional red meat and potatoes dish is cooked in a specially prepared paste made of various spices such as red chilli, lemon grass, shallots and nutmeg are just a few to name, used in this flavoursome dish

Thailand - Green or Red Curry £11.50

Homemade Thai green or red curry sauce along with healthy vegetables. This curry is made the same as in Thailand, a gourmet-style Thai curry that is very aromatic and beautiful to serve

Nepal - Gorkha Lamb £12.50

The use of rich and tender lamb is one of the most widely used meats in Nepalese cuisine. The curry involves slow cooking the lamb adding chunky potatoes and roughly chopped onions, green chilli paste for more flavour and fiery heat

Sri-Lanka - Pol Sambola £11.50

Pol Sambola is prepared here with chicken, onion & red chilli paste with a hint of lemon. It is usually eaten with rice or roti and has a fiery heat taste

Sri-Lanka - Colombo Crab Curry £14.50

This is a delicious Sri Lankan dish using crab meat with spices and coconut milk; it is normally eaten either with plain rice or naan bread. The flavour of crabs mixed with onion, ginger, and garlic



Indian Main Courses

Chicken Awadh £12.50

Chicken breast marinated with yogurt and spices, cooked in the tandoor. Served with almond saffron sauce and butternut squash mash

Lamb Shank £14.50

Very tender slow cooked lamb marinated with spices and finished in tandoor. Served with keema biryani in intensely flavoured sauce reduction

Pan Sea Bass £14.50

Sea bass, pan seared and served with a curry leaf infused sea food rice with homemade fish curry

Kerala Chicken Curry £9.75

Delicious Kerala style chicken curry with roasted coconut, tomatoes and spices

Tava Gusht £14.50

Also known as korai gusht, baked chunks of lamb and chunky vegetables simmered with chilli paste and curry leaf flavoured sauce served with saffron rice

Chicken Chettinadu £10.50

The flavour of curry leaves ground black pepper & chillies and spices give a splendid fiery taste of southern India in this dish

Lamb Pepper Roast £11.50

A slow braised lamb cooked with aromatic spices to delicious tenderness, from the southern part of India

Lamb Vin D'algo £11.50

Lamb cooked with ground red chillies and spices, intensely flavoured with garlic and wine vinegar. The Portuguese 'Vin D' algo' meaning 'wine and garlic' our homage to Portugal's influence on Indian cuisine, from Goa

Rajastani Laal Maas £12.50

Laal maas is a dish from Rajasthan in India. Red meat prepared in a sauce of curd and hot spices such as red chillies. This dish typically is rich in garlic and spicy hot

Kuttanadan Duck £11.50

Duck cooked in kerala style. ... Cuisine

Mango Curry £11.50

Tiger prawn simmered in fennel, ginger and raw mango coconut sauce. Choice of chicken, prawn or fish

Hash Malai £14.50

Duck breasts marinated and cooked in mild spices, served with creamy sauce of ground almonds, coconut and saffron with saffron pilau rice

Beef Jhall £14.50

Fillet of beef roasted in hot fresh green spices, served with a topping of pan fried hot and spicy green chilli, onion, mixed peppers and tomatoes, with saffron rice

Jaffna Stuffed Squid £15.50

This is a traditional dish of Jaffna. The squid is stuffed with prawn, potato spices and other ingredients. This dish comes with fried onion rings, sea food rice

Nawabi Gusht Malai £15.50

The original passanda a Mogul dish of thin lamb fillet braised in a marinade of yogurt, freshly grounded cardamom, black pepper, green chillies, almonds and cream served with saffron rice

Garlic Chilli Chicken Meat Balls £11.50

A dish for lovers of garlic, sautéed garlic with fresh mixed peppers cooked in a homemade red chilli paste and fresh green chillies



Duchess of Delhi Classics

Murgh Tikka Masala	£9.75	Madras	£8.50
An all-time favourite prepared in our unique recipe, rich & spicy yet flavoursome		Very popular dish, hot and spicy with a hint of lemon	
Murgh Makhani	£9.75	Balti	£8.75
Tandoori cooked chicken simmered in rich tomato gravy, fenugreek leaves finished off with cream		An exclusively cooked dish with fresh ground spices, tomatoes, green chillies, capsicum. Fairly hot and spicy	
Murgh Jal-Fraizi	£9.75	Kashmiri Rogan Josh	£9.25
Chicken cooked in fresh ground spices and hot green herbs with diced capsicum and tomatoes. Fairly hot dish		A classic dish of Kashmir slow cooked lamb in a rich onion and tomato gravy	
Korma	£8.50	Biryani	£11.25
A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander		In countries of the Indian sub-continent, the recipe of biryani has evolved, with fragrant spices served with raitha	
Sagwala	£11.50	<i>(Choose from chicken, lamb(+£1.50), prawn or vegetables as the main ingredient for any of the above dishes)</i>	
Slow braised lamb and spinach tossed with garlic, cumin and roasted fenugreek leaves			

Rasoi ke Vegetarian

Mushroom Chettinad	£8.50	Nepalese Aloo Tama	£10.50
A fiery recipe from down South. Full of spice and tang, mushrooms tossed with tamarind extract, coconut, tomatoes, garlic and chillies		Aloo Tama is classic Nepali gravy prepared with black eyed beans, potatoes, bamboo shoots and spices. Tama is a non-fermented bamboo shoot product.	
Shahi Aloo aur Sem	£8.50	Vegetarian Khow Suey	£10.50
Potatoes and kidney beans doused in a rich gravy of tomatoes, cream, cashew paste and a freshly ground shahi garam masala		Explore this Burmese delicacy bursting with authentic flavours. Khow suey is a one-pot meal with noodles and veggies cooked in coconut milk and garnished with fried garlic and crushed red chillies	
Paneer Butter Masala	£9.50		
Cottage cheese steeped in rich tomato puree flavoured with fenugreek leaves and Indian spices and finished off with cream			

Accompaniments

Bringal aur Aloo tamatar	£4.00	Baby Aloo Jeera	£4.00
South Indian dish of aubergine and potatoes in a spicy tomato base with mustard and curry leaves		Baby potatoes in cumin, onion, tomato and fresh cilantro	
Dhal Thadka	£4.00	Saag Khumb	£4.00
Home-made Indian style lentils tempered with red chillies and garlic		Mushrooms and spinach sautéed in butter with chillies and garlic	
Saag Paneer	£4.00	Mirch Masala	£4.50
Indian cottage cheese and leaf spinach tossed with garlic, cumin and roasted fenugreek leaves		Extremely hot side curry of many different types of chilli	
Bhindi Masala	£4.00	<i>For added choice these dishes are available as a main course portion for £7.50</i>	
Okra with onion, tomato, ginger and Indian spices			

Rice and Breads

Papadoms Served with homemade chutneys (per person)	£2.50	Keema Naan	£2.75
Steamed Basmati Rice	£2.50	Chilli Coriander Naan	£2.75
Saffron Pilau Rice	£3.75	Garlic Naan	£2.75
Coconut Rice	£3.25	Peshawari Naan	£2.75
Brown Rice	£2.50	Plain Naan	£2.50
Green Salad	£3.00	Laccha Paratha	£3.50
Fries	£3.00	Tandoori Roti	£2.50
		Onion or cucumber raitha	£2.25