



REGIONAL WINNER

THE
**RESTAURANT
AWARDS 2019**
WELSH EDITION

Winner - Best South Asian
Restaurant of the year



From the Tandoori & Grill

Meat Starters

- Garlic Chilli Tikka** 8.00
Breast chicken pieces lightly spiced, marinated with abundance of garlic & green chilli paste (As main course - 15.50)
- Chicken Satay** ^{NEW} 8.50
Grilled chicken skewers marinated with spices and served with a peanut butter sauce. A popular South East Asian snack
- Grilled Tikka** 7.50
Juicy pieces of skewered chicken, lamb or beef saturated in the Chef's Secret Spice (As main course - 14.50)
- Sheek kebab** 7.50
Ground lamb crusted with red onion, bell peppers and grilled in Tandoori (As main course - 14.50)
- Flamed Lamb Chops** 8.95
Succulent juicy lamb chops marinated in spices, herbs and flamed to perfection (As main course - 15.50)

Vegetarian Starters

- Channa Chaat** 6.75
A favourite street food, lightly spiced chick-peas sautéed with chaat masala, onion & red chilli
- Onion Pakora** 5.75
A typical street snack made from onion and gram flour, curry leaf and spices
- Paneer Zafrani** 6.75
Indian cottage cheese in a subtle saffron and yogurt marinated, grilled to perfection in tandoor
- Daagna Khumb** ^{NEW} 6.50
Mushrooms marinated in our own blend of spices
- Punjabi Aloo Tikki** 6.75
A very popular Indian street food made with fried potatoes, peas, (mashed potato cakes with herbs and spices) served with spicy green masala yoghurt sauce

Seafood Starters

- Duchess Calamari** 7.75
Tender Squid rings, grainy crumb crunch, lightly spiced, quick fried and tossed with Duchess drizzle served with home-made tamarind chutney
- Tandoori Prawn** 9.75
Tiger prawn marinated with special spices and grilled in Tandoori
- Scallop Lemon & Garlic** 8.75
Hand dived scallops simmered in lemon zest flavoured coconut sauce
- Crunchy Crab** 9.75
South Asian Blue Swimming crab marinated in Indian spice, crispy fried and served with avocado salad
- Baby Octopus** ^{NEW} 7.75
A real delicacy, baby octopus marinated with various spices and baked on a tava

Duchess Signature Samosas

- Duchess Signature Somosas** 8.50
Home-made pastry filled to your choice of, minced lamb, minced chicken, sag panir or cheese & onion all lightly spiced with plenty of coriander. try it! "You'll remember to talk about it"

Duchess Trios

- Meat Trio** 8.50
A combination of lamb tikka, chicken tikka and sheek kebab
- Veggie Trio** 7.50
A vegetarian combination of aloo tikki, onion pakora and Tandoori paneer
- Seafood Trio** 9.50
A sea food combination of tandoori king prawn, scallop and crunchy crab

Minimum order per person of 1 main course dish each. Please ask staff about any allergies.

Welcome to the Duchess of Delhi, relax, take your time and enjoy our menu which has been created to consider a wide variety of flavours, plus dishes originating from numerous regional South Asian countries as well as India. We are proud to serve many vegetarian, vegan, and gluten free dishes with suitable accompaniments. Recently a growth in the request for Seafood by our customers, which is also

a personal passion of our chef has encouraged new dishes so try and explore our offering! Each succulent dish is cooked individually once ordered so please give our chefs the time and opportunity to perfect your meal to a high standard.

The Duchess family would like to thank all past and present customers for all their support and hope you continue your visits, travelling through our menu!

Our menu provides regional dishes of South Asia and India, each dish's taste has been kept true to its origin

South Asian Specialities

Malaysia - Beef Rendang **NEW** 14.50

Rendang is spicy rich creamy and tender, cooked with over twenty ingredients, coconut, red chillies, lemongrass, lime leaves, star anise, cloves, cardamoms are just to name a few. A beef stew which is explosively flavourful and is arguably the most famous beef recipe in Malaysia, Indonesia, and Singapore
Served with steamed rice & chapatti

Bengal - Naga Jhaal Jhol 14.50

Hottest dish on the menu! The Bengali naga, known as one of the hottest chillies in the world, is cooked with shallots and garlic paste with various spices.
Choice of chicken, lamb +£3.00, prawn or fish

Indonesia - Nasi Goreng **NEW** 17.50

Indonesian fried rice which is traditionally served with a fried egg. The meaning of Nasi Goreng is "fried rice" in Indonesian and Malaysian, made with kecap manis, a sweet soy sauce that stains the rice dark brown and caramelises the rice and dried shrimps.
Choice of chicken, lamb, beef or mixed seafood

Sri Lanka - Colombo Crab Curry 16.50

This is a delicious Sri Lankan dish using crab meat with mixed with onion, ginger, garlic and spices and coconut milk. Normally eaten either with plain rice or naan bread

Sri Lanka - Jaffna Stuffed Squid 16.50

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

Thailand - Green or Red Curry 13.50

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. Chicken, prawns or vegetables

Nepal - Gorkha Lamb 15.50

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

Grill Dishes

Duchess Shaslick 16.50

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

Nawabs Grand Grill Platter 17.50

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

Tandoori Jhinga Samarkand 19.50

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

Paneer Shaslick 15.50

Lightly marinated paneer with our spice mix, including aubergine, onions, tomatoes, mushroom and peppers, a great combination!

Minimum order per person of 1 main course dish each.

Indian Main Courses

Punjabi Butter Chicken 14.50

Originated in Punjabi, a truly known popular dish throughout India. Spiced with garlic & ginger, a hint of red chilli and other spices to flavour. Cooked with butter, fenugreek in a tomato base and finished in coriander and fresh cream

Lamb Teekha 15.50

South Indian, sautéed lamb slowly braised to a delicious tenderness with aromatic spices, cooked with black pepper, curry leaves finished with coconut milk

Chicken Ruby Murray 18.50

Classic cockney slang for curry made famous in the East End named after a popular singer in the 1940's & 50's. Chicken cooked to a medium strength, flavoured in a tomato base with various spices.

Served with steamed rice & chapatti

Banjari Gosht 18.50

Explore the authentic flavours of Rajasthani desert nomadic lamb dish, spices infused in juicy lamb pieces, prepared in a sauce of curd roasted and crushed cumin, coriander & red chillies rich in garlic hot and spicy.

Served with steamed rice and chapatti.

Hyderabadi Chicken Biryani 16.50

A famous of India, coupled with spices delicately layered with rice and chicken makes an aromatic combination that is hard to resist. A flavourful delight enjoyed by locals and tourists alike in Hyderabad

Hyderabadi Chicken Curry 14.50

A sumptuous chicken dish from Hyderabad, cooked to a medium strength in yogurt, red chilli, garlic & ginger paste, fresh tomatoes, mixed spices and black pepper. A truly flavoursome dish

Goan Fish Curry 14.50

A classic fish dish from Goa in a tamarind, coconut & red chilli base, mustard seeds and curry leaves added to the flavour and enhance the taste, also available with prawns

Lamb Shank 18.50

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

Kashmiri Rogan Josh 14.50

A classic dish of Kashmir slow cooked lamb in a rich onion and tomato gravy

Kerala Chicken Curry 12.50

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

Goan - Green Chicken Curry **NEW** 16.50

An amazing infusion of Indian flavours with chicken in Goan style. The recipe, native to Goa, is a popular dish. Many food joints and regular dhabas in Goa serve this delicacy and it is a must have dish when in Goa. Chicken cooked in a green gravy made with coriander, coconut, mint and green chillies impart a wholesome flavour to the whole dish. The unique combination of different flavours is very pleasing to the palate.

Served with steamed rice & chapatti

Chicken Chettinadu 12.50

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

Lamb Vin D'algo 14.50

Our homage to Portugal's influence on Goan cuisine, 'Vin D'algo' meaning 'wine and garlic' in Portuguese. Lamb cooked with ground red chillies and spices, intensely flavoured with garlic and wine vinegar.

Mango Curry 14.50

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

Batakh Malai 18.50

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

Nawabi Lamb Passanda 18.50

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**



Minimum order per person of 1 main course dish each.

Rasoi ke Vegetarian

Dhall Makhni 10.75	Bringal aur Aloo tamatar 9.75
Straight from a Punjabi kitchen ("buttery lentils") is a popular dish from the Punjab region of India. The primary ingredients are whole black lentil (urad), red kidney beans (rajma), butter and cream, Gram Masala & red chillies	South Indian dish of aubergine and potatoes in a spicy tomato base with mustard and curry leaves
Khatta Meetha Bringal 9.75	Dhal Thadka 9.75
In Hindi, khatta means sour and meetha means sweet. Sweet, sour and hot flavours combine beautifully in this delicious vegetable dish, small baby eggplants dish is of North Indian origin. Flavoured with curry leaves and mustard seeds	Home-made Indian style lentils tempered with red chillies and garlic
Chana Masala 9.75	Saag Bhaji /Paneer/Khumb/Aloo 9.75
Chickpeas cooked medium strength in a gravy with fenugreek, onions, red chilli, coriander & mix spices	Indian cottage cheese and leaf spinach tossed with garlic, cumin and roasted fenugreek leaves
Mushroom Chettinad 9.75	Bhindi Masala 9.75
A fiery recipe from down South. Full of spice and tang, mushrooms tossed with tamarind extract, coconut, tomatoes, garlic and chillies	Okra with onion, tomato, ginger and Indian spices
Shahi Aloo aur Sem 9.75	Baby Aloo Jeera 9.75
Potatoes and kidney beans doused in a rich gravy of tomatoes, cream, cashew paste and a freshly ground shahi garam masala	Baby potatoes in cumin, onion, tomato and fresh cilantro
Paneer Butter Masala 10.50	Punjabi Butternut Squash NEW 9.75
Cottage cheese steeped in rich tomato puree flavoured gravy with fenugreek leaves and Indian spices and finished o with cream	Healthy, Delicious, Gluten free and Vegan. Tempered with roasted fenugreek seeds, cumin seeds, onion seeds & red chilli. This Butternut Squash Sabji is sure to impress even the pickiest eaters. Give it a try and let your taste buds enjoy Punjabi flavours.
	South Indian Sweet Potatoes NEW 9.75
	A Healthy and delicious South Indian recipe, sweet potatoes roasted with whole spices cumin, fennel, coriander and crushed red chilli, cooked in a sauce of garlic, tomatoes, coconut milk a hind of lemon juice and curry leaves. It tastes mildly spicy, sweet and sour

For added choice these dishes are available as a side portion for 6.75

All Time Favourites

Tikka Masala 10.75	Madras 9.75
An all-time favourite prepared in our unique recipe, rich & spicy yet flavoursome	Very popular dish, hot and spicy with a hint of lemon
Jal-Fraizi 10.75	Balti 10.25
Chicken cooked in fresh ground spices and hot green herbs with diced capsicum and tomatoes. Fairly hot dish	An exclusively cooked dish with fresh ground spices, tomatoes, green chillies, capsicum. Fairly hot and spicy
Korma 9.75	Biryani 13.50
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 plain curry sauce
Sagwala 14.50	<i>(Choose from chicken, (lamb +3.00), 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	

Rice and Breads

Basket of papadoms with homemade chutneys (per person) - 2.50

Steamed Basmati Rice 3.25	Cheese Naan 3.75
Saffron Pilau Rice 4.25	Keema Naan 3.75
Coconut Rice 3.75	Chilli Coriander Naan 3.75
Garlic Rice 3.75	Garlic Naan 3.75
Brown Rice 3.75	Peshawari Naan 3.75
Keema Rice 4.75	Plain Naan 3.75
Green Salad 4.95	Laccha Paratha 3.75
Mushroom Rice 4.75	Tandoori Roti 3.75
Onion or cucumber raitha 3.25	Fries 3.75