

# Vegetarian and Vegan

**Dhall Makhni** (D) **11.75**  
Straight from the Punjabi kitchen "buttery lentils" is incredibly popular. The primary ingredients are whole black lentil (urad), red kidney beans (rajma), garam masala, red chillies and of course butter and cream

**Khatta Meetha Brinjal** (D) **10.75**  
In Hindi, 'khatta' means sour and 'meetha' means sweet. Sweet, sour and hot flavours combine beautifully in this North Indian dish, with small baby eggplants, curry leaves and mustard seeds

**Chana Masala** (VE) **10.75**  
Chickpeas cooked to a medium spice in a gravy made up of fenugreek, onions, red chilli, coriander and mixed spices

**Mushroom Chettinad** (VE) **10.75**  
A fiery recipe from down south, full of spice and tang. Mushrooms tossed with tamarind extract, coconut, tomatoes, garlic and chillies

**Shahi Aloo aur Sem** (VE) **10.75**  
Potatoes and kidney beans doused in a rich gravy of tomatoes, cream, cashew paste and freshly ground shahi garam masala

**Paneer Butter Masala** (D) **11.50**  
Indian cottage cheese steeped in a rich tomato puree gravy, flavoured with fenugreek, Indian spices and finished off with cream

**Bringal aur Aloo tamatar** (VE) **10.75**  
A South Indian dish of aubergine and potatoes in a spicy tomato base with mustard and curry leaves

**Dhal Thadka** (VE) **10.75**  
A delicious staple in an Indian home. A blend of channa, mung and masoor lentils tempered with red chillies and garlic

**Saag Bhaji /Paneer/Khumb/Aloo** **10.75**  
Leafy spinach tossed with garlic, cumin and roasted fenugreek leaves. Served on its own or mixed with Indian cottage cheese (paneer), mushroom (khumb), or potatoes (aloo)

**Bhindi Masala** (VE) **10.75**  
Orka cooked to a medium spice with onion, tomato, ginger and a variety of spices

**Baby Aloo Jeera** (VE) **10.75**  
Baby potatoes cooked in cumin, tomatoes, onion and fresh cilantro

**Punjabi Butternut Squash** (VE) **10.75**  
This butternut squash sabji is sure to impress. Cooked with roasted fenugreek seeds, cumin seeds, onion seeds and red chilli

**South Indian Sweet Potatoes** (VE) **10.75**  
A mildly sweet, spicy and sour dish. Sweet potatoes roasted with whole spices, cumin, fennel, coriander and crushed garlic. Then cooked in a sauce of garlic, tomatoes, coconut milk, curry leaves and a hint of lemon.

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

## All Time Favourites

**Tikka Masala** (D) **13.95**  
An all time favourite prepared in our unique recipe. Rich, a little bit spicy and very flavoursome

**Jal-Fraizi** (D) **13.95**  
A fairly hot dish. Tikka cooked in freshly ground spices and hot green herbs with diced capsicum and tomatoes

**Korma** (D) **12.25**  
A creamy sauce of coconut, mild Indian spices and flavoured with fresh coriander

**Sagwala** **16.50**  
A relatively spicy dish of leafy spinach tossed with garlic, cumin and roasted fenugreek leaves

**Madras** **12.75**  
A very popular dish that is full of flavour, spicy with a hint of lemon

**Balti** **12.75**  
An exclusively cooked dish with fresh ground spices, tomatoes, green chillies, capsicum. Fairly hot and spicy

**Biryani** **18.50**  
A mixed rice dish originating from the Indian subcontinent, full of fragrant spices and served with a plain curry sauce

*There is a choice of chicken, lamb (+£3.00), prawns, king prawns (+£6.00) or vegetables as the main ingredient for the above dishes*

## Rice and Breads

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

Steamed Basmati Rice	3.75	Cheese Naan	(E)(G)(D) 4.75
Saffron Pilau Rice	4.75	Keema Naan	(E)(G)(D) 4.75
Coconut Rice	4.25	Chilli Coriander Naan	(E)(G)(D) 4.75
Garlic Rice	4.25	Garlic Naan	(E)(G)(D) 4.75
Brown Rice	4.25	Peshawari Naan	(E)(G)(D) 4.75
Keema Rice	4.95	Plain Naan	(E)(G)(D) 4.75
Green Salad	5.35	Laccha Paratha	(G) 4.75
Mushroom Rice	4.95	Tandoori Roti	(G) 4.75
Onion or cucumber raitha	(D) 3.75	Fries	4.25

A 10% services charge may be added to your bill.



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



Welcome to the Duchess of Delhi. Relax, take your time and enjoy our menu which has been carefully created to consider a wide variety of flavours. Our dishes originate from numerous South Asian countries including India, and are all cooked authentically - with integrity and the understanding of the history and methods behind creating the dish. Each dish is cooked individually to order, so please give our chefs the time

and opportunity to perfect your meal to a high standard. We are incredibly proud to cater to all tastes and diets. We serve many vegetarian, vegan and gluten free dishes with suitable accompaniments, please ask for assistance and recommendations.

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

## From the Tandoori & Grill

### Meat Starters

**Garlic Chilli Tikka** (D) 10.00  
Chicken breast pieces lightly spiced and marinated with an undance of garlic and green chilli paste  
(As main course - 18.75)

**Chicken Satay** (N) 10.50  
A popular Southeast Asian snack. Grilled chicken skewers marinated with spices and served with a peanut butter sauce

**Grilled Tikka** (D) 9.50  
Juicy pieces of skewered chicken, lamb or beef saturated in the Chef's secret spice  
(As main course - 17.50)

**Sheek kebab** 9.50  
Ground lamb mixed with red onion, bell peppers and grilled in the tandoor  
(As main course - 15.50)

**Flamed Lamb Chops** (D) 10.95  
Succulent lamb chops marinated in spices and cooked to perfection in the tandoor  
(As main course - 18.75)

**Duchess Signature Somosas** (G)(D) 10.50  
Home-made pastry filled to your choice of, minced lamb, minced chicken, or saag paneer, all lightly spiced with plenty of coriander. Try it! "You'll remember to talk about it"

### Seafood Starters

**Duchess Calamari** (G) 9.75  
Tender squid rings lightly spiced in a crumb crunch, quick fried and tossed in an intense spice blend. Served with homemade tamarind chutney

**Tandoori Prawn** (C)(D) 11.75  
King prawns marinated with special spices and grilled to perfection in the tandoor

**Crunchy Crab** (C)(D) 11.75  
South Asian Blue Swimming Crab marinated in Indian spices, crispy fried and served with an avocado salad

**Baby Octopus** (D) 9.75  
A real delicacy, baby octopus marinated with various spices and baked on a tava

### Vegetarian Starters

**Channa Chaat** 8.75  
A favourite street food, lightly spiced chickpeas sautéed with chaat masala, onion and red chilli

**Onion Pakora** (E) 7.25  
A typical street snack made from onion, gram flour, curry leaves and spices

**Paneer Zafrani** (D) 8.75  
Indian cottage cheese marinated in a subtle saffron and yoghurt sauce, grilled to perfection in the tandoor

**Daagna Khumb** (D) 8.50  
Mushrooms marinated in our own blend of spices and drizzled with a sweet chilli sauce

**Punjabi Aloo Tikki** (G) 8.75  
A crispy Indian street food made with spiced mash potato and peas, served with a spicy green masala yoghurt sauce

### Duchess Trios

**Meat Trio** (D) 10.50  
A combination of chicken tikka, lamb tikka and sheek kebab

**Veggie Trio** (D) 9.50  
A combination of onion pakora, paneer zafrani and aloo tikki

### Sharing Starter or Main Meal

**Nawabs Grand Grill Platter** (D) 24.50  
A feast of chicken tikka, lamb tikka, sheek kebab, lamb chops

**ALLERGEN - All our dishes contain mustard.**  
D = Dairy VE = Vegan G = Gluten N = Nuts C = Crustations E=Egg  
PLEASE let our staff know if you have any allergies

Our Kitchen takes every care to avoid mixing of allergens in the cooking process, however there maybe traces of the allergens in the dishes.

Minimum order of one main course dish per person.

## South Asian and Indian Specialities

**Punjabi Butter Chicken** (D) 17.75  
Originally from Punjab, a truly popular dish throughout India. Spiced with garlic, ginger, a hint of red chilli, fenugreek and other spices to flavour. Cooked with butter in a tomato base and finished with coriander and fresh cream

**Lamb Teekha** 18.75  
A south indian dish. Sautéed lamb slowly braised to a delicious tenderness with aromatic spices, cooked with black pepper, curry leaves and finished with coconut milk

**Chicken Ruby Murray** (G) 22.75  
Classic cockney slang for a curry made famous in the East End named after the popular 1940's and 50's singer. Chicken cooked to a medium spice, flavoured in a tomato base with various spices  
Served with steamed rice and chapati

**Banjari Gosht** (G) 22.75  
Explore the authentic flavours of the Rajasthani desert with this hot and spicy dish. Tender lamb pieces infused with spices and prepared in a sauce of curd roasted and crushed cumin, coriander, garlic and red chillies  
Served with steamed rice and chapati

**Hyderabadi Chicken Biryani** (D) 19.75  
Delicate layers of rice and chicken, infused with spices that create an aromatic combination that is hard to resist. A flavourful delight enjoyed by locals and tourists alike in Hyderabad

**Hyderabadi Chicken Curry** (D) 17.75  
A truly flavoursome chicken dish from Hyderabad. Cooked to a medium spice in yoghurt, red chilli, garlic, ginger, fresh tomatoes, mixed spices and black pepper

**Goan Fish Curry** (F) 17.75  
A classic fish dish from Goa, a tamarind, coconut and red chilli base with mustard seeds and curry leaves added to enhance the flavour  
Choice of fish or prawns

**Lamb Shank** (D) 23.75  
Very slow cooked lamb marinated with a gorgeous spice mix and finished in the tandoor  
Served with keema biryani and an intensely flavoured sauce reduction

**Bengal - Naga Jhaal Jhol** 17.75  
The hottest dish on the menu! The Bengali Naga, known as one of the hottest chillies in the world is cooked with shallots, garlic paste and various other spices  
Choice of chicken, lamb (+£3.00), prawn or fish

**Sri Lanka - Colombo Crab Curry** (C)(G) 19.75  
A truly delicious, aromatic and lightly spiced Sri Lankan dish that uses crab meat mixed with onion, ginger, garlic, spices and coconut milk

**Nepal - Gorkha Lamb** 18.75  
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

**Kashmiri Rogan Josh** 17.75  
A signature recipe of Kashmiri cuisine. Slow cooked lamb with aromatic spices in rich onion and tomato gravy

**Kerala Chicken Curry** 15.75  
A delicious Kerala style chicken curry. The roasted coconut, tomatoes and spices create a mild and flavorful dish

**Goan - Green Chicken Curry** (D) 22.75  
Chicken cooked in a green gravy made with coriander, coconut, mint and green chillies that impart a wholesome flavour to the whole dish. This unique combination of different flavours is incredibly pleasing to the palate  
Served with steamed rice and chapati

**Chicken Chettinadu** 15.75  
The flavour of curry leaves, ground black pepper, chillies and spices in this dish creates the splendid fiery taste of Southern India

**Lamb Vin D'alho** 17.75  
Our homage to Portugal's influence on Goan cuisine, 'Vin D'alho' meaning 'wine and garlic' in Portuguese. Lamb cooked with ground red chillies and spices, intensely flavoured with garlic and wine vinegar

**Mango Curry** 17.75  
A beautifully refreshing curry created by simmering together fennel, ginger, coconut and raw mango.  
Choice of chicken, prawn or fish

**Batakh Malai** (D) 22.75  
Duck breasts marinated and cooked in mild spices, served with a creamy sauce of ground almonds, coconut and saffron  
Served with saffron pilau rice

**Nawabi Lamb Passanda** (D) 22.75  
The original passanda, a Mogul dish of thin lamb fillet braised in a marinade of yoghurt, ground cardamom, black pepper, green chillies, almonds and cream  
Served with saffron pilau rice

**Malaysia - Beef Rendang** (G) 22.75  
An explosively flavoursome beef stew which is arguably the most famous beef recipe in Malaysia, Indonesia and Singapore. Spicy, rich, creamy and tender beef cooked with over 20 ingredients: coconut, red chillies, lemongrass, lime leaves, star anise, cloves, cardamoms are just to name a few.  
Served with steamed rice & chapatti

**Thailand - Green Curry** (C) 16.75  
An authentic, gourmet style Thai curry that is very aromatic and delicious. This homemade Thai green curry sauce is served with healthy vegetables.  
Choice of chicken, prawns or vegetables

**Lamb Shank Vin D'alho** 19.50  
Portugal's influence on Goan cuisine, 'Vin D'alho' meaning 'wine and garlic' in Portuguese. Lamb cooked with ground red chillies and spices, intensely flavoured with garlic and wine vinegar

Minimum order of one main course dish per person.