

DELI LOUNGE

INDIAN CONTEMPORARY · BAR · RESTAURANT

SOME SPLENDORS ONCE BORN LIVE THROUGH THE AGES.
TIME CANNOT DIM THEIR GLORY NOR DISTANCE THEIR MEMORY.

FEW COUNTRIES CAN MATCH THE SHEER VARIETY OF INDIAN CUISINE IN PROPORTION AND REGIONAL VARIATIONS. ONE MOMENT YOU MAY EXPERIENCE A RARE 7TH CENTURY DELIGHT, THE NEXT MOMENT YOU MAY ENCOUNTER A 17TH CENTURY CONCOCAATION OF CONSIDERABLE CHARM.

DIGGING DEEP INTO INDIA'S CULINARY CULTURE, WE HAVE REVIVED SUCCULENT FARE WORTHY OF A NAWAB'S TASTE BUDS, A REPAST WORTHY ENOUGH TO APPEASE THE APPETITE OF A MOGHUL MONARCH.

“DELI LOUNGE”

IS HONOURED TO PRESENT THIS RICH AND EXOTIC MENU FOR YOUR PLEASURE. THIS IS MADE POSSIBLE WHEN THE OWNERS BUY THE PRODUCE, CREATE THE DISHES, CHOOSES THE WINES AND ENSURES THAT THE SERVICE IS PERFECT. DELI LOUNGE CAN BE ENJOYED ANY TIME FROM 5.30PM ONWARD, SUNDAY TO THURSDAY 5.30 PM - 11.30 PM, ON FRIDAY AND SATURDAY 5:30PM TILL 12:30AM FOR INTIMATE MEALS, LARGE PARTIES OR FOR THAT SPECIAL OCCASION.

YOU COULD NOT ENJOY A MORE DELICIOUS MEAL IN A MORE STUNNING SETTING THAN THE DELI LOUNGE. SO, NEXT TIME YOU ARE BUSY SEARCHING FOR SOMEWHERE TO TAKE THAT ALL IMPORTANT CLIENT, DON'T WASTE VALUABLE TIME, IMPRESS THEM WITH A LOCATION WHICH IS OFFERING SOMETHING WITH MORE PERSONALITY AND A WHOLE HOST OF SOPHISTICATION. SERVICE WITH A SMILE.

DELI LOUNGE, IN A LEAGUE OF ITS OWN.

THANK YOU AND WELCOME.

please logon to our website for latest offers and events.
www.deliloungerestaurant.com

*Our dishes may contain nuts allergy, if you are allergic to anything ask a member of staff for information for conformation from the chef

VEGETARIAN BANQUET

(Recommended for couples of 2 or more, also ideal for large parties)

SAVOURIES

POPADUMS

Served with onion salad, mango chutney, mix pickle, mint yoghurt sauce and Deli Special sauce.

STARTERS

served with accompanying mint yougurt and freshly seasoned crispy salad.

ONION BHAJI

Finely chopped onions, special herbs fried with lentils.

VEGETABLE SAMOSA

Triangular shaped pastry, stuffed with mildly spiced vegetables.

ZAAL ALOO MUSHROOM

Spicy potatoes in fresh ground herbs & spice, shallow fried with breadcrumbs, served with fried mushrooms.

POKORA'S (Vegetables)

Fried with chefs own unique secret spicy batter

MAIN COURSE

VEGETABLE KORMA

Mix vegetables cooked in mildly spiced flavour with dried nuts and almonds, cooked in a rich creamy sauce.

SHABZI BALTI

Cooked in a pan known as a Balti with freshly blended spices, fresh tomatoes, green pepper, onions and flavoured with green herbs.

ALOO GOBHI PALAK

Potatos, cauliflower and spinach cooked with fresh herbs and spices.

STEAM BOILED RICE

SHABZI NAN

£15.25 PER PERSON

(minimum two people)

DELI BANQUET

SAVOURIES

POPADUMS

Served with onion salad, mango chutney, mix pickle, mint yoghurt sauce and Deli Special sauce.

STARTERS

served with accompanying mint yougurt and freshly seasoned crispy salad.

TANDOORI MIX

Chicken, lamb tikka and chicken and lambe sheek kebab.

MEAT SAMOSA

Triangular shaped pastry, stuffed with mildly spiced minced meat.

MIRCHI ZAAL FRY (chicken)

Strips of tikka pieces stir fried with onions finely cut green chillies and mix peppers then combined with tomato ketch up, naga source served on puffy bread give a hot and sweet taste (a very enjoyable)

MAIN COURSE

CHICKEN TIKKA MASALA

Chicken Tikka cooked in a sauce made with a delicate blend of aromatic spices and herbs, simmered in fresh tomatoes, butter and cream.

LAMB BHUNA

Lamb pieces cooked in a thick spicy sauce with finely chopped onions, tomatoes and flavoured with green herbs.

KING PRAWN BALTI

Served in a pan known as a Balti with freshly blended spices, fresh tomatoes, green pepper, onions and flavoured with green herbs.

PILAU RICE

NAN BREAD

£17.25 PER PERSON

(minimum two people)

The banquet menu is not available for take away and applies only to a minimum of two or more people.

Parties of four or more will receive complimentary vegetable side dishes.

*dishes can be changed to enjoy the banquet for full satisfaction, a charge may apply.

SIGNATURE BANQUET

SEAFOOD BANQUET

(Recommended for couples of 2 or more, also ideal for large parties)

SAVOURIES

POPADUMS

Served with onion salad, mango chutney, mix pickle, mint yoghurt sauce & Deli Special sauce.

STARTERS

served with accompanying mint yougurt and fresh seasoned crispy salad.

MACHLI ROOP CHANDA

This angle fish is marinated with our very own unique secret herbs & spice cooked inside clay oven, accompanied with fresh crispy salad.

PANEER SHASLICK KEBAB

Large cubes Indian cottage cheese marinated with fresh herbs & spice grilled with fresh tomatoes, green chillies onion & peppers served on puri. (Puffy bread)

(okra) TENGA AAM BINDI

Okra cooked with our own unique secret raw mango source with fresh coriander.

MAIN COURSE

JAIPURI CHINGRI PRAWNS

Tiger prawns pan fried cooked in a traditional way with diced onions red and green pepper finely chopped green chillies and tomato in a thick medium strength sauce made using fresh herbs and spice served on a sizzling platter.

(7-due (Beef (subject to availability) ADA GOSHT

Tender lean pieces marinated with herbs and spice cooked with onions tomato and a segment of shatkora Bangladeshi fruit known (7-due) in a thick medium strength sauce to give a mouth watering tangy taste.

(Beef subject to availability) DIL E AZOM BALTI

British beef marinated with herbs and royal spices, cooked in the clay oven than prepared in a special source with onions, green peppers balti paste & fresh ginger.

PILAU RICE

GARLIC & CORIANDER NAN

£23.95 PER PERSON
(minimum two people)

SAVOURIES

POPADUMS

Served with onion salad, mango chutney, mix pickle, mint yoghurt sauce & Deli Special sauce.

STARTERS

served with accompanying mint yougurt and fresh seasoned crispy salad.

TIKKA MACHLI

Fillet of monk fish marinated with fresh herbs and spices, mildly seasoned and roasted in the tandoor.

MY SORE CHILLI TIGER PRAWNS

Fried Tiger Prawns lightly buttered & tossed with spring onions tomatoes & green chillies.

NAHARI FISH CAKE

Flaked fish, combined with mashed potatoes, spring onions, various herbs and spices, coated in bread crumbs and shallow fried.

MAIN COURSE

KING PRAWN BHUNA

King sized prawns cooked in a thick spicy sauce with tomatoes, onions and flavoured with green herbs.

KAHATA MACHLI

Fillet of salmon cooked with fresh garlic, ginger, onion, tomatoes, raw mango and coriander to give a mouth watering tangy taste.

ALOO PALAK MACHLI

Fillet of monk fish cooked with spinach and potatoes garnished with herbs and spices ~ a tantalising dish.

PILAU RICE

GARLIC & CORIANDER NAN

£20.95 PER PERSON
(minimum two people)

The banquet menu is not available for take away and applies only to a minimum of two or more people.

Parties of four or more will receive complimentary vegetable side dishes of your choice.

*dishes can be changed to enjoy the banquet for full satisfaction, a charge may apply.

DELI SIGNATURE STARTERS

Starters served with accompanying chutney, and freshly seasoned crisp salad.

KING PRAWN PATI-HILA King size prawns cooked with fresh garlic, ginger, tomatoes, onions and segments of orange, finished with coriander.	£4.75
SHAHI MACHLI Salmon fillet lightly spiced and grilled, served on a bed of masala sauce.	£4.75
GARLIC KING PRAWN PALAK Succulent king prawns tossed with fresh chunky garlic lightly spiced with fresh garnished herbs and spice cooked with fresh spinach tantalising starter	£4.95
MISRITI MACHLI King size prawns and monk fish cooked with a generous helping of ginger, garlic, lightly spiced, served on a bed of creamy mushroom sauce.	£4.95
MACHLI PALAK Fillet of seabass lightly spiced and pan fried served on a bed of seasoned spinach.	£4.95
MACHLI MASALA HAKE FISH Masala hake fish marinated in masala spice pan fried with butter served on a bed of fried pepper onions fresh coriander and spring onions,	£4.25
SHAHI ZINOK BOTHA (Mussels) Cooked with fresh chunky mushrooms with herbs and spices, fresh black peppers simmered with fresh cream. its creamy, spicy in taste	£4.75
MACHLI FETE AVAADA (Scollaps & Squids) Scollaps and squids treated with turmeric, blend of sauce made with green peppers, green chillies, garlic and coriander slightly spiced simmered in fresh cream to give a creamy yet spicy in taste	£4.95
GARLIC KING PRAWN BOTHA Succulent king size prawns tossed with chunky fresh mushrooms, lightly spiced with fresh herbs and spices fried with a generous helping of garlic.	£4.75
ACHARI (Duck, King Prawns, Chicken or Lamb) Marinated pieces mildly seasoned roasted in the tandoori served on a bed of mouth watering tamarind sauce.	£4.10
MY SORE CHILLI TIGER PRAWNS Fried Tiger Prawns lightly buttered & tossed with spring onions tomatoes & green chillies.	£4.10
MACHLI ROOP CHANDA (it's like an angel fish) This angel fish is marinated with our very own unique secret herbs & spices cooked inside clay oven, accompanied with fresh crispy salad.	£5.50
MIRCHI ZAAL FRY (Chicken or lamb) Strips of tikka pieces stir fried with onions finely cut green chillies and mix peppers then combined with ketch up, naga source served on puffy bread to give a hot and sweet taste (Very enjoyable)	£4.10
PANEER SHASLICK KEBAB Large cubes of Indian cottage cheese marinated with fresh herbs & spice grilled with fresh tomatoes, green chillies, onion & peppers served on puri. (Puffy bread)	£4.25
TENGA AAM BINDI (Okra) okra cooked with our own unique secret raw mango sauce with fresh coriander.	£3.85
ZAAL PANEER Cubes of Indian cheese marinated in fresh herbs & spice, cooked in the clay oven, lightly buttered, tossed with onions, green chillies, tomatoes coriander & spring onions. With chat masala for a spicy taste.	£3.95
KHUMB PALAK Mushroom and spinach cooked semi dry, simmered with fresh melted cheese,	£3.95
ALOO BORA (chicken or lamb) Spicy mashed potato stuffed with savoury mince meat fried until golden brown	£3.85
PALAK BORA BHAJI Spinach gently spiced with herbs, green chillies, onion and deep fried	£2.95

ALL OUR SIGNATURE STARTERS REQUIRES A LITTLE WAIT FOR OUR QUALITY

DELI SIGNATURE DISHES

LOBSTER NIRIMAL (Subject to availability)	£15.95
Lobster tail cooked in medium spicy sauce with a touch of aromatic naga chilli sauce garnished with red onion, garlic and coriander.	
PATIALA SHAHI GOSHT (Subject to availability)	£8.75
Lamb dish originally prepared for members of the Royal House of Patiala in the Punjab.	
AHGGNI KARAH (lamb or chicken)	£9.95
Tender Juciy peices of chicken or lamb, cooked with onions and tomatoes fresh herbs and spices with a touch of Sambuca, served with flaming.	
JAIPURI CHINGRI PRAWN	£11.95
Tiger prawns pan fried cooked in a traditional way with diced onions red and green pepper finely chopped green chillies and tomato in a thick medium strength sauce made using fresh herbs and spice served on a sizzling platter.	
MISRITI MACHLI AVAADA	£11.95
Fillet of monk fish and king prawns cooked in a creamy sauce with chillies, peppers	
ADA GOSHT (7-due (lamb or (Beef subject to availability)	£8.95
Tender lean pieces of lamb marinated with herbs and spice cooked with onions tomato and a segment of shatkora Bangladeshi fruit known (7-due) in a thick medium strength sauce to give a mouth watering tangy taste.	
MURGH LABABDAAR	£7.95
A fillet of whole piece of chicken breast marinated with fresh spices and herb, cooked in tandoor simmered with chunky mushroom and potatoes, black pepper, coriander in a silky creamy sauce.	
ZALL NAGA (Duck or (Beef Subject to availability)	£10.95
A traditional Bengali fare, hot and spicy cooked with the traditional Bengali chilli in a thick sauce. ~ A mouth watering dish.	
DELI LOUNGE SPECIAL KORMA (Chicken or (Duck £2 extra)	£6.95
Diced breast marinated in a fruit sauce with delicate blend of aromatic spices and herbs, simmered in fresh tomatoes and cream.	
MIRICHI (Chicken or Duck (Beef subject to availability)	£8.75
Chicken or duck fillet cooked in a thick spicy sauce with fresh green chillies and served on a sizzling platter ~ fairly hot dish.	
NAHARI LAMB SHANK (Subject to availability)	£10.95
Slowly roasted tender shank cooked in a medium sauce with black pepper, ground spices, fresh tomatoes and onions, garnished with fresh coriander ~ a dish that captures the true flavours of lamb.	
ALOO PALAK MACHLI	£9.95
Fillet of monk fish cooked with spinach and potatoes garnished with herbs and spices ~ a tantalising dish.	
SHAHI BOTHA (Chicken or lamb)	£7.75
Tender pieces cooked with chunky succulent fresh mushrooms with fresh herbs and spices, simmered with cream ~ creamy yet spicy in taste.	
MACHLI PALAK (Sea bass)	£10.95
A whole fillet of sea bass marinated in delicate herbs and spice and it's slowly braised and pan fried in butter served on a bed of seasoned spinach cooked with a touch of fresh ground spice herbs.	
HASH KOREEL (Bamboo shoots)	£11.95
A seasonal and traditional Bengali dish, hot and spicy a touch of naga cooked with fresh bamboo shoots in a royal thick bhuna sauce. ~ A mouth watering dish	
MACHLI ZAMI (Halibet)	£9.95
Halibut gently cooked with fresh herbs & spice, with a bangladeshi green fruit hatkora in a spicy runny sauce with fresh coriander, spring onions. A mouth watering tangy taste.	
ROYAL PATIALA BHUNA (Beef subject to availability)	£11.95
British beef braised slowly with fresh herbs & royal spice, in a spicy sauce with fresh coriander, spring onions. True flavour prepared for special guests	
RIASHA RAZZELA (Duck or (Beef subject to availability)	£11.95
Slow braised strips of boneless pieces marinated in fresh herbs & spice, cooked with peppers, tomatoes, onions, fresh green chillies, boiled egg & yoghurt in a medium hot thick sauce.	
TENGA AAM JHUL (Sea bass)	£10.95
Whole fillet cooked in a sauce made up with raw mango, fresh lemon juice, garlic, turmeric, sun dried tomatoes lightly spiced to enhance the true flavour of the fish.	
MACHER KHOMLA	£9.95
Halibet gently cooked with fresh herbs & spice. Very light spice runny sauce with fresh segments of clemantine, coriander, spring onions. Mouth watering tangy taste.	
DIL E AZOM BALTI (Beef subject to availability)	£10.95
British beef marinated with herbs and royal spices, cooked in the clay oven then prepared in a special sauce with onions, green peppers balti paste & fresh ginger.	
BEEF CHOPS JAL JUL (Beef subject to availability (Dine in only)	£12.95
Very soft lean piece of beef chops marinated, prepared in a special bhuna spicy sauce with onions, green peppers & fresh ginger.	

ALL OUR SIGNATURE DISHES REQUIRES A LITTLE WAIT FOR OUR QUALITY

STARTERS

Starters served with accompanying mint yoghurt, and freshly seasoned crisp salad.

CHICKEN or LAMB Diced boneless tikka pieces marinated and mildly seasoned roasted in the tandoor.	£2.95
ONION BHAJI Finely chopped onions, special herbs fried with lentils.	£2.95
ZAAL ALOO MUSHROOM Spicy potatoes marinated in fresh ground herbs & spice, shallow fried with breadcrumbs, served on a bed of fried mushrooms.	£3.50
CHICKEN FINGER Minced chicken marinated in spicy batter, shallow fried with bread crumbs until it's golden brown.	£2.95
POKORAS. (Chicken or Mix Vegetables) Fried with our chef's own unique secret spicy batter	£3.15
NARGIS KEBAB Boiled egg, wrapped in spicy minced meat, a thin omelette on top.	£3.25
KING PRAWN ON PUREE King size prawns gently spiced, cooked in a sweet and sour sauce, served on a puffy bread.	£4.10
LAMB CHOPS Tender pieces marinated in yoghurt and fresh ground spices, roasted in the tandoor.	£3.75
KING PRAWN BUTTERFLY Whole king size prawn shaped in butterfly, marinated in spicy batter, shallow fried with bread crumbs, until its Golden brown.	£3.95
TIKKA ON PUREE (Chicken or Lamb) Diced pieces gently spiced, cooked in a sweet and sour sauce, served on a puffy bread.	£3.95
NAHARI FISH CAKE Flaked fish, combined with mashed potatoes, spring onions, various herbs and spices, coated in bread crumbs and shallow fried.	£3.95
TANDOORI CHICKEN (Breast or Leg) Succulent piece of chicken marinated in fresh ground spices, roasted in the tandoor on skewers.	£3.10
TANDOORI MIX Chicken tikka, lamb tikka and lamb sheek kebab.	£4.50
CHAAT (Chicken, Lamb, Aloo or Chana) With special chat masala, chopped cucumber and fresh ground spices, served on a puri (puffy bread).	£3.15
KATHI or MURH SHASHLICK KEBAB Marinated pieces grilled with fresh tomatoes, onion and peppers served on a puree (puffy bread).	£4.25
SHEEK KEBAB (Lamb or Chicken) Tender minced lamb / chicken seasoned with chopped onions, spring onions and fresh corianders and a touch of herbs ground spice roasted in the tandoori on skewers	£2.95
STUFFED PEPPER (Chicken, Vegetable or Lamb) Pepper roasted in the tandoor, filled with a choice of lightly spiced chicken, vegetable or lamb.	£4.25
GARLIC MUSHROOM BOTHA Chunks of succulent fresh mushrooms lightly spiced with fresh herbs and spices, fried with generous helping of garlic.	£3.75
SAMOSAS (Vegetable, Meat or Cheese) Triangular shaped pastry, stuffed with mildly spiced vegetables / meat or goat cheese	£2.95
TIKKA MACHLI Fillet of monk fish marinated with fresh herbs and spices, mildly seasoned and roasted in the tandoori.	£4.25
MACHLI PLATTER (variety of Seafood) (2 person) Marinated monk fish, salmon, king prawn and a fillet of seabass all marinated in different special spices served with fresh spring onions, and coriander	£8.75

ENGLISH DISHES AVAILABLE ON REQUEST.

LAMB DISHES

KATHI NAWABI Stripes of boneless pieces of lamb mildly spiced with fresh peppers, herbs & spice simmered with yoghurt in fresh cream and mix ground nuts spicy in taste.	£7.25
LAMB KORMA Lamb cooked with very mild spices, coconut and almonds in a creamy sauce.	£6.75
LAMB BHUNA Lamb pieces cooked in a thick spicy sauce with finely chopped onions, tomatoes and flavoured with green herbs.	£6.95
LAMB DHANSAK Lamb pieces cooked with lentils and fresh lemon juice, slightly hot.	£6.95
LAMB ZALFIAZI Tender strips of lamb, cooked with fresh onions peppers and green chillies to give a slightly hot and mouth watering taste.	£7.25
LAMB ROGAN JOSH Pieces of lamb cooked with medium hot spices garnished with a thick sauce consisting of tomatoes, onions and fresh peppers.	£6.95
LAMB BALTI Cooked in a pan known as a Balti. Prepared with freshly blended spices, fresh tomatoes, green peppers, onions and flavoured with green herbs.	£6.95
LAMB MADRAS Diced lamb cooked in fairly hot sauce with fresh lemon juice and a touch of garlic. A carefully thought out dish for the discerning palate.	£6.95
LAMB TIKKA BIRIANY Basmati rice treated with lamb tikka, delicate spices and herbs ~ a risotto like dish. Served with fresh vegetable curry.	£7.95
LAMB SAGWALLA Lamb pieces cooked in mild spices and herbs with spinach.	£6.95
LAMB PASSANDA Tender sliced lamb cooked in fresh cream, cultured yoghurt and mixed with ground nuts. A mild and creamy house speciality.	£6.95
LAMB TIKKA MASALA or CHILLI MASALA cooked in a sauce made with a delicate blend of aromatic spices & herbs, simmered in fresh tomatoes, butter & cream.	£7.45
LAMB DUPIAZA Tender pieces of lamb cooked with diced onions, red and green peppers in a medium strength sauce made using fresh herbs and spices.	£6.95
LAMB GOSHTABBA Lamb chops with thick spicy sauce garnished with garlic tomatoes and coriander. served on a sizzling platter.	£7.95
BHUNA KATHI GOSHT A delicious medium spicy dish of tender lamb roasted in the tandoor, cooked with onions, fresh tomatoes, a touch of fenugreek and coriander.	£7.95

If there are any dishes, which you would like but are not featured in our menu, please do not hesitate to ask.

POULTRY DISHES

GARLIC CHICKEN **or** CHILLI CHICKEN £6.95
Chicken tikka cooked in a bhuna sauce with a generous helping of garlic, onion, tomatoes & fresh coriander.

CHICKEN KORMA £6.20
Chicken with mildly spiced flavour with dried nuts, almonds, cooked in a rich creamy sauce.

CHICKEN TIKKA PATHIA £7.25
A delicious sweet and sour spicy dish of diced boneless spring chicken marinated & mildly seasoned roasted in the tandoori cooked with onions tomatoes, fresh herbs & spice.

CHICKEN DHANSAK £6.95
Chicken cooked with lentils & lemon juice slightly hot.

CHICKEN TIKKA BALTI £6.95
Cooked in a pan known as a Balti. Prepared with freshly blended spices, fresh tomatoes, green pepper, onions and flavoured with green herbs.

CHICKEN TIKKA BIRIANY £7.95
Basmati rice treated with chicken tikka, delicate spices & herbs
~ a risotto like dish. Served with fresh vegetable curry.

CHICKEN TIKKA BHUNA £6.95
A delicious medium spicy dish of boneless spring chicken roasted in the tandoor cooked with onions, fresh tomatoes, a touch of fenugreek & coriander, spices & herbs.

CHICKEN ZALFIAZI £7.25
Tender strips of chicken, cooked with fresh onions, peppers and green chillies to give a slightly hot & mouth watering taste.

CHICKEN TIKKA MASALA **or** CHILLI MASALA £7.45
Chicken Tikka cooked in a sauce made with a delicate blend of aromatic spices and herbs, simmered in fresh tomatoes, butter & cream.

TANDOORI MURGH MASALA £7.10
This is truly a Moghul's dish. Off the bone 1/4 Tandoori Chicken cooked in a medium sauce made up with minced lamb, boiled egg, onion, tomatoes & fresh herbs.

MURGH AVAADA £6.95
Chicken tikka cooked in a blend of sauce made with peppers, fresh green chillies, coriander, garlic slightly spiced simmered with fresh cream to give a creamy yet spicy taste.

CHICKEN TIKKA NAGA £7.25
A traditional Bengali fare, hot and spicy cooked with the traditional Bengali chilli in a thick sauce.
~ A mouth watering dish.

GOLDEN CHICKEN CURRY £7.10
Strips of Chicken cooked with spring onions with our chef's own special flavouring, dressed with a very thin omelette on top

CHICKEN RAZZELA £7.25
Strips of bonless spring chicken marinated in fresh herbs and spice, cooked with a boiled egg, peppers, tomaotes, onions & yoghurt in a medium hot thick sauce.

If there are any dishes, which you would like but are not featured in our menu, please do not hesitate to ask.

TANDOORI GRILLS

served with accompanying mint yoghurt, fresh seasoned crispy salad.

CHICKEN or LAMB TIKKA	£6.95
Diced boneless tikka pieces marinated and mildly seasoned roasted in the tandoor.	
KATHI SHASHLICK KEBAB	£7.95
Marinated lamb grilled with fresh tomatoes, onion and peppers served on a puree (puffy bread).	
CHICKEN SHASHLICK	£7.95
Very tender diced chicken, marinated with mild spices cooked over charcoals served with grilled tomatoes, onions and green peppers.	
DELI LOUNGE SIZZLER SPECIAL	£9.95
Consists of Chicken Tikka, Lamb Tikka, Tandoori King Prawn, Sheek Kebab, and 1/4 of Tandoori Chicken.	
KING PRAWN SHASHLICK	£12.95
King size prawns marinated with mild spices cooked over charcoals served with grilled tomatoes, onions and green peppers.	
TANDOORI KING PRAWN	£11.95
Large king prawns marinated in herbs and spices, grilled in the tandoor oven.	
TIKKA MACHLI	£9.75
Monk fish marinated and mildly seasoned, roasted in the tandoor.	
HALF TANDOORI CHICKEN	£6.95
Half a chicken marinated in herbs and spice, cooked in a tandoor oven.	
MACHLI MASALA HAKE FISH	£8.95
Masala hake fish marinated in masala spice pan fried with butter served on a bed of fried pepper onions fresh coriander and spring onions,	
DELI LOUNGE MACHLI SIZZLER SPECIAL	£15.95
Consists of Monk Fish, Salmon, King Prawn, Seabass and Masala Hake.	

VEGETARIAN DISHES

	Main course	Side dishes
CURRY SAUCE (plain)	-	£2.95
MASALA or KORMA (sauce)	-	£3.50
SHABZI MASALA or SHABZI KORMA	£5.50	-
Mix vegetables cooked in mildly spiced flavour with dried nuts and almonds, cooked in a rich creamy sauce with butter cream.		
SHABZI BALTI	£5.95	-
Cooked in a pan known as a Balti with freshly blended spices, fresh tomatoes, green pepper, onions and flavoured with green herbs.		
SHABZI ZALFIAZI	£5.95	-
Slightly hot cooked with fresh onions, peppers & green chillies.		
ALOO GOBHI PALAK	£5.50	£3.10
Potatos, cauliflower and spinach cooked with fresh herbs and spices.		
SHABZI BHUNA	£5.25	-
Thick spicy sauce fairly dry, medium hot.		
SHABZI BHAJI or SHABZI CURRY (hot or mild)	£5.25	£3.10
Mixture of fresh vegetables cooked together in spices and herbs.		
SHABZI BIRIANY	£6.95	-
Basmati rice treated with vegetables, delicate spices and herbs ~ a risotto like dish. Served with fresh vegetable curry.		
MUSHROOM BIRIANY	£6.95	-
Basmati rice treated with mushrooms, delicate spices and herbs ~ a risotto like dish. Served with fresh vegetable curry.		
SAG ALOO	£5.25	£3.10
Potatos in a thick spicy sauce fairly dry, medium hot.		
BEGUN or BHINDI BHAJI	£5.25	£3.10
Fresh aubergines or Ladies finger (okra) cooked with onions and a touch of spice.		
SAG BHAJI or SAG PANEER BHAJI	£5.25	£3.10
Spinach cooked with onions and fresh herbs or cheese.		
BOMBAY ALOO or ALOO GOBHI BHAJI	£5.25	£3.10
Cooked in fairly hot and sour sauce.		
CHANNA MASSALA or CHANNA BHUNA	£5.25	£3.10
Chick peas cooked with fresh tomatoes, onions, a touch of herbs and spices.		
TARKA DALL	£5.25	£3.10
Assorted lentils cooked with fried garlic and onions.		
MUSHROOM BHAJI	£5.25	£3.10
Fresh mushrooms cooked with onions and fresh herbs.		
CAULIFLOWER	£5.25	£3.10
Fresh cauliflower cooked with onions, spices and herbs.		

We can also prepare other vegetable dishes. ENGLISH DISHES AVAILABLE ON REQUEST.

SEAFOOD

MACHLI SHABZI ROOP CHANDA ~ A BANGLADESHI FISH (its like an angel fish) A lightly spiced Fish, fairly hot in a thick sauce, cooked with Coriander and Mix of Spice on a bed of mixed fresh vegetables with a touch of naga. A mouth watering dish	£10.95
KING PRAWN SAGWALLA King size prawns cooked in spices with spinach.	£9.95
KING PRAWN PATHIA King size prawns cooked in a sweet & sour sauce with tomatoes, onions and fresh herbs.	£9.95
KING PRAWN BHUNA King size prawns cooked in a thick spicy sauce with tomatoes, onions & flavoured with green herbs.	£9.25
KING PRAWN DHANSAK King size prawns cooked with lentils & lemon juice - slightly hot.	£9.95
KING PRAWN ZALFIAZI King size prawns cooked with fresh onions, peppers & green chillies to give a slightly hot & mouth watering taste.	£9.95
KING PRAWN BALTI Cooked in a pan known as a Balti with freshly blended spices, fresh tomatoes, green pepper, onions & flavoured with green herbs.	£9.95
KING PRAWN (Masala or Korma) This dish captures the exquisite flavour with a delicate blend of aromatic spices, roasted in the tandoor, cooked in mild spices with cream & butter.	£9.95
KING PRAWN BIRIANY Basmati rice treated with king prawns, delicate spices and herbs ~ a risotto like dish. Served with fresh vegetable curry.	£10.95
DOORA MACHLI Salmon fillet and king size prawns cooked in a thick spicy sauce garnished with garlic and coriander served on a sizzling platter.	£10.95
SHAHI COXI MACHLI (Scallops, Squids, Tiger prawns, Mussels, Halibut) Mixture of sea fish pan fried in a traditional way with strips of onions, red green peppers finely chopped green chillies and tomatoes in a thick medium strength sauce made using herbs & spices served on a sizzling platter a plain nan.	£14.95
JAAL MACHLI Fillet of halibut cooked in a thick spicy sauce with fresh green chillies and served on a sizzling platter ~ fairly hot dish.	£9.50
KING PRAWN NAGA A traditional Bengali fare, hot & spicy cooked with the traditional Bengali chilli in a thick sauce. ~ A mouth watering dish.	£10.95
SHAHI KING PRAWN BOTHA Tender pieces of king prawns cooked with chunky succulent fresh mushrooms with fresh herbs & spices, simmered with cream ~ creamy yet spicy in taste.	£10.95
KAHATA MACHLI Fillet of salmon cooked with fresh garlic, ginger, onion, tomatoes, raw mango & coriander to give a mouth watering tangy taste.	£10.95

If there are any dishes, which you would like but are not featured in our menu, please do not hesitate to ask.

RICE

SPECIAL DELI RICE Our Chef's own unique secret recipe	£2.95
PESHWARI PILAU Special Basmati rice cooked with fresh carrots, onions, sultanas and almonds.	£2.85
BELL PEPPER RICE Basmati rice fried with red and green bell pepper.	£2.85
MUSHROOM PILAU Basmati rice fried with mushrooms.	£2.50
LEMON RICE Rice fried with fresh lemon.	£2.50
RICE Steamed rice.	£2.10
FRIED RICE Rice fried in butter with onions.	£2.25
COCONUT RICE Basmati rice fried with sliced ground coconut.	£2.50
PILAU RICE Basmati rice specially cooked in butter.	£2.45
KEEMA PILAU RICE Minced meat flavoured with herbs and spices.	£2.85
EGG FRIED RICE Basmati rice fried with egg.	£2.50
GARLIC RICE Rice fried in fresh generous helping of Garlic	£2.50
VEGETABLE PILAU RICE Cooked with Vegetables with a flavours of herbs and spices.	£2.85
CHICKEN PILAU RICE Chicken flavoured with herbs and spices.	£2.85
ZEERA RICE Steamed rice fried with butter onions fresh green chillies & also zeera	£2.50
A NA ROOSH Special basmati rice cooked with fresh pineapple.	£2.85
SYLHET SPECIAL RICE Rice fried with mix fruit cocktail	£2.95

BREADS

NAN Leavened bread, freshly baked in the tandoor.	£1.95
GARLIC NAN Leavened bread freshly baked with garlic.	£2.25
BHATURA Fresh leavened bread deep fried in vegetable oil until its golden brown.	£1.95
GARLIC & CORIANDER NAN Leavened bread freshly baked with garlic and coriander.	£2.50
KEEMA NAN Leavened bread freshly baked with stuffed minced lamb.	£2.50
SHABZI NAN Leavened bread freshly baked with stuffed vegetables.	£2.50
CHICKEN NAN A leavened bread freshly baked with stuffed minced chicken	£2.50
CHEESE NAN Leavened bread freshly baked with cheese and finely chopped red onions.	£2.50
MUSHROOM NAN Leavened bread freshly baked with mushrooms.	£2.50
MANGO PESHWARI NAN Leavened bread freshly baked with stuffed peshwari & mango.	£2.75
TIKKA NAN A leavened bread freshly baked with chicken tikka	£2.75
PESHWARI NAN Leavened bread stuffed with nuts and almonds.	£2.50
PARATHA Buttered bread lightly fried.	£1.95
TANDOORI ROTI Thin bread baked in the tandoor.	£1.60
CHAPATTI Thin baked bread.	£1.10
CHIPS (plain or Chilli)	£1.75
POPADOM (Spicy or Plain)	£0.60
CONDIMENT TRAY per person.	£0.85

Wines

WINES ARE AVAILABLE IN NUMEROUS DIFFERENT STYLES, FROM MANY COUNTRIES AND FROM MANY TYPES OF GRAPES. WINES AVAILABLE IN THREE DIFFERENT COLORS ROSE, RED & WHITE AND CAN BE DRY, MEDIUM OR SWEET. IT CAN BE SPARKLING OR STILL, IT CAN COMPLEMENT FOOD OR BE DRUNK ON ITS OWN. FROM THIS COMPLEXITY DELI LOUNGE HAVE CHOSEN A SELECTION OF WINES WHICH WE FEEL WILL NOT ONLY COMPLEMENT YOUR MEAL BUT GIVE YOU GREAT ENJOYMENT TOO

PLEASE ENJOY BOTH.

BIN

HOUSE WINES

175ML

BOTTLE

- | | | | |
|----|---|-------|--------|
| 1. | DELI LOUNGE DRY WHITE (2) FRANCE OR SPAIN
A delicious zesty white wine with a fresh pleasantly grapey style, with hints of apricot. | £2.95 | £10.95 |
| 2. | DELI LOUNGE MEDIUM DRY WHITE (4) FRANCE OR SPAIN
A cracking medium style wine, with heaps of ripe soft fruit flavours with a honeyed finish. | £2.95 | £10.95 |
| 3. | DELI LOUNGE RED (A) FRANCE OR SPAIN
A soft Mediterranean red with a healthy dollop of Merlot. Well rounded and moorish. | £2.95 | £10.95 |
| - | LARGE GLASS OF WINE 350ML | EXTRA | £1.90 |

A - LIGHT BODIED (EG BEAUJOLAIS)
B
C - MEDIUM BODIED (EG CLARET)
D
E - FULL BODIED (EG ITALIAN BAROLO)

STYLES &
TASTING GUIDE
RED WINE

STYLES &
TASTING GUIDE
WHITE WINE

VERY DRY
(EG BRUT
CHAMPAGNE)

VERY SWEET
(EG SAUTERNES)

1 2 3 4 5 6 7 8 9

BIN

CHAMPAGNE

BOTTLE

- | | | |
|----|---|--------|
| 4. | DELI LOUNGE CHAMPAGNE N.V.
The blend it made from 40% Chardonnay and 60% Pinot Noir, with fresh fruit flavour. | £26.95 |
| 5. | BOLLINGER SPECIAL BRUT N.V.
Made in classic Champagne style, it displays a wonderful biscuity nose, crisp & fresh. | £53.95 |
| 6. | LAURENT PERRIER ROSÉ BRUT
One of the best selling Rosé Champagnes in the world, fruit aroma, soft biscuity mousse. | £64.95 |
| 7. | DELI LOUNGE N.V. ROSÉ
A combination of Chardonnay and Pinot Noir, salmon pink, easy drinking. | £31.95 |
| 8. | MOET CHANDON IMPERIAL
The world's most loved with a perfect balance of pinot noir, chardonnay & pinot meunier | £31.95 |

CONNOISSEUR LIST

- | | | |
|----|--|---------|
| 9. | DOM PERIGNON MOET ET CHANDON
This wine shows incredible smooth and creamy fruit. One of the finest champagnes produced. | £139.95 |
|----|--|---------|

WHITE WINES

- | | | |
|-----|--|--------|
| 10. | CLOUDY BAY SAUVIGNON BLANC (3)
A renowned New Zeland wine! dry rich and buttery. | £29.95 |
| 11. | CHABLIS (1) BULGARIA
A mouth watering cavalcade of sweetened lemons, Thai limes and a dash of pineapple. | £26.95 |
| 12. | OYSTER BAY SAUVIGNON BLANC (5)
Captures the special character of New Zealand's cool climate viticulture...elegant, assertive with glorious fruit flavours | £23.95 |

RED WINES

- | | | |
|-----|---|--------|
| 13. | ST EMILION (C) BORDEAUX
Soft, full of fruit with a pleasing oaky finish. | £29.95 |
| 14. | CHATEAUNEUF DU PAPE (E) FRANCE
Full bodied, spicy, robust wine with a deep color. | £33.50 |
| 15. | CHIANTI ITALY (D)
Is a traditional Chianti made from Sangiovese grapes harvested from vinyards located in the hills surrounding Siena in Tuscany | £26.95 |

A - LIGHT BODIED (EG BEAUJOLAIS)

B

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STYLES &
TASTING GUIDE
RED WINE

STYLES &
TASTING GUIDE
WHITE WINE

1 2 3 4 5 6 7 8 9
VERY DRY
(EG BRUT
CHAMPAGNE)

VERY SWEET
(EG SAUTERNES)

BIN

WHITE WINES

175ML

BOTTLE

- | | | | |
|-----|--|-------|--------|
| 16. | GUTES DOMTAL (5) GERMANY
Light bodied, fruity and medium sweet wine, easy to drink on its own. | - | £12.95 |
| 17. | SANCERRE (1), FRANCE
A crisp, aromatic dry white wine produced on the slopes of the Loire. This wine has a distinctive floral aroma and is a great a companion to seafood, fish and goat's cheese | | £28.95 |
| 18. | CHARDONNAY (2), AUSTRALIA
A great Aussie Chardonnay that shows all the deliciously ripe tropical and citrus fruit character that we love and expect | - | £16.95 |
| 19. | CHARDONNAY (2) CHILE
Completely unoaked, this fresh white wine has an attractive aroma of ripe pear. | - | £12.50 |
| 20. | MACON BLANC VILLAGES (1), FRANCE
Produced in the Maconnais in southern Burgeundy, this wine is well balanced and fleshy on the palate. An aromatic wine sporting fruity flavours | - | £17.50 |
| 21. | SAUVIGNON BLANC (1) CHILE
Clean and crisp with good structure throughout. | - | £13.50 |
| 22. | COLOMBARD CHARDONNAY (2) AUSTRALIA
This Australian white wine is refreshing with lively citrus fruit characters and crisp acidity. | £3.85 | £14.95 |
| 23. | PINOT GRIGIO (2) ITALY
Light and refreshing, hints of ripe fruit and flowers. | £3.95 | £14.95 |

ROSE WINE

- | | | | |
|-----|---|-------|--------|
| 24. | ROSÉ D'ANJOU (3) FRANCE
This rosé wine is medium dry with fruity flavours, great with white meats and salads. | £3.60 | £13.95 |
| 25. | SUTTER HOME WHITE ZINFANDEL (4) CALIFORNIA
Pretty pink style, strawberry and watermelon aromas, refreshing and crisp finish. | £3.95 | £15.50 |
| 26. | ZINFANDEL WHITE ROSE (5) CALIFORNIA
Gorgeous aromas of fresh ripe strawberry and juicy watermelon and utterly delicious. | - | £14.95 |

RED WINES

- | | | | |
|-----|---|-------|--------|
| 27. | MERLOT (B) FRANCE
Black fruit aroma with a hint of plums, silky flavours that are well rounded. | £3.75 | £14.95 |
| 28. | SHIRAZ CABERNET (C), AUSTRALIA
Medium bodied red, combining fresh briar and blackcurrant fruit flavours. | £3.95 | £14.95 |
| 29. | CAPE BAY (C) SOUTH AFRICA
Deep plumy tones, good with roasts, grilled meals, pasta, or on its own. | - | £16.95 |
| 30. | FLEURIE (B) FRANCE
Ripe, slightly smokey, with plentiful red fruit flavours. | - | £19.95 |
| 31. | NIEL JOUBERT PINOTAGE, (D) SOUTH AFRICA
Medium-bodied and silky-textured wine with oodles of soft dark fruits and finely balanced tannins, juicy plum and mulberry flavours. A classic example of this South Africa's very own varietal. | - | £16.95 |
| 32. | BAREFOOT SHIRAZ (E) CALIFORNIA
Full bodied, deep purple wine with lavender aromas, robust flavours of blackberry jam, hints of mocha, toasty vanilla complete with velvety smooth finish. | - | £17.95 |
| 33. | MALBEC ARGENTINA (B)
Vibrant yellow in colour, fresh tropical fruit aromas, delicate and fresh. | - | £15.50 |
| 34. | RIOJA (C) SPAIN
Rioja made from Tempranillo grape, Cherry red in colour it stands out for its fresh, fruity aromas | - | £18.95 |
| 35. | OYSTER BAY NEW ZEALAND
Captures the special character of New Zealand's glorious fruit flavours | - | £15.95 |

A - LIGHT BODIED (EG BEAUJOLAIS)

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STYLES &
TASTING GUIDE
RED WINESTYLES &
TASTING GUIDE
WHITE WINEVERY DRY
(EG BRUT
CHAMPAGNE)VERY SWEET
(EG SAUTERNES)

1 2 3 4 5 6 7 8 9

BRANDY

MARTELL V.S	£2.30
HINE V.S.O.P	£4.95
REMY MARTINI V.S.O.P	£3.95
HINE ANTIQUE X.O	£5.95
HENESSY X.O	£6.95
REMY X.O	£7.95
COURVOISIER	£2.30

PORTS

DOWS RUBY	£2.95
TAYLORS 10 YR OLD TAWNY	£3.75
COCKBURNS RUBY	£2.95
FONSECA VINTAGE	£4.95

MALT WHISKY

ISLE OF JURA	10YR 40%	£2.95
HIGHLAND PARK ORKNEY	12YR 40%	£2.95
GLENMORANGIE HIGHLAND	10YR 40%	£2.95
LAGAVULIN SPEYSIDE	16YR 43%	£2.95
MACALLAN HIGHLAND	10YR 40%	£2.95

GIN

HENDRICKS GIN	£2.95
GORDENS GIN	£1.95
BOMBAY SAPHIRE	£2.20

APERITIFS

CINZANO BIANCO	50ML	£1.75
DRY MARTINI	50ML	£1.75
SWEET MARTINI	50ML	£1.75
SHERRY CREAM	50ML	£1.75

LIQUEURS

GRAND MARNIER	£2.60
BENEDICTINE	£2.60
BAILEYS	£2.60
TIA MARIA	£2.60
AMARETTO DI SARONNO	£2.60
COINTREAU	£2.60
DRAMBUIE	£2.60

DRINKS

SOFT DRINKS

J20 - ORG & PAS / AP & MNG. / WHITE GRAPE & KIWI /	275ML	£1.80
APPLETISER	275ML	£1.80
PEARTISER	275ML	£1.80
FROBISHERS (APPLE JUICE)	250ML	£1.80
ORANGE JUICE	GLASS	£1.65
ORANGINA (SPARKLING)	330ML	£2.60
COKE	GLASS	£1.65
DIET COKE	GLASS	£1.65
LEMONADE	GLASS	£1.65
RED BULL (ENERGY DRINK)	CAN	£1.80
TOMATO JUICE	160ML	£1.30
GRAPEFRUIT JUICE	160ML	£1.30
BITTER LEMON	160ML	£1.30
GINGER ALE	160ML	£1.30
TONIC WATER	160ML	£1.30
DIET TONIC WATER	160ML	£1.30
SODA WATER	GLASS	£1.30
SPARKING WATER	BOTTLE	£3.75
STILL WATER	BOTTLE	£3.20
CODIAL LIME OR B/CURRENT -		£0.25
ORANGE SQUASH (SPARKLING OR STILL) GLASS		£1.15

SPIRITS

PIMMS	25ML	£1.95
BACARDI	25ML	£1.95
BELLS WHISKY	25ML	£1.95
JAMSON'S WHISKEY	25ML	£1.95
CAPT MORGAN DARK RUM	25ML	£1.95
SMIRNOFF VODKA	25ML	£1.95
ABSOLUT VODKA	25ML	£1.95
ARCHERS	25ML	£1.95
JACK DANIELS	25ML	£1.95
JOHNNIE WALKER BLACK	25ML	£1.95
SOUTHERN COMFORT	25ML	£1.95
MALIBU	25ML	£1.95
PERNOD	25ML	£1.95
CAMPARI	25ML	£1.95
TEQUILA	25ML	£1.95
SAMBUCA	25ML	£1.95
MIXER	-	£1.20
DOUBLE SHOTS	50ML	£3.35

LAGER/BEER

Bottled

LAL TOOFAN	330ML	£2.95
KINGFISHER	330ML	£2.95
TIGER BEER	330ML	£2.95
OLD SPECKLED HEN	500ML	£2.95
PERONI	275ML	£2.95
BUDWEISER	330ML	£2.95
SMIRNOFF ICE	275ML	£2.50
WKD BLUE	275ML	£2.50
COBRA (LOW ALCOHOL)	330ML	£2.60

CIDERS

HEREFORDSHIRE

	HALF	PINT
STRONGBOW (DRAUGHT)	£1.50	£2.95
		BOTTLE
BULMERS (ORIGINAL 568ML) -		£3.15
BULMERS (PEAR 568ML) -		£3.15
HENRY WESTONS (VINTAGE 568ML) -		£3.15
HPA -		£3.15
BATTY BACH -		£3.15

DRAUGHT LAGER

	HALF	PINT
COBRA	£1.95	£3.60
BANGLA BEER	£1.65	£3.15
SMOOTH BITTER	£1.50	£2.70
STRONGBOW	£1.50	£2.95
GUINNESS SURGE	-	£3.15

GIN

HENDRICKS GIN	25ML	£2.95
GORDENS GIN		£1.95
BOMBAY SAPPHIRE		£2.20
DOUBLE SHOTS	50ML	£3.35