



DELHI HEIGHTS

INDIAN RESTAURANT

Dine-In Menu



DELHI HEIGHTS

INDIAN RESTAURANT



Welcome

Allow us to be your host, for an unforgettable dining experience. The Elegant and Inviting atmosphere of Delhi Heights adds to your Dining Voyage.

Delhi Heights offers authentic Indian cuisine of consistent high quality, cooked with the very best of ingredients.

We carefully Select, Roast and Blend our own spices and do not use any artificial colours.

Diners at Delhi Heights can expect to be served the freshest and most authentic selection of food from one of the most extensive Indian Restaurant menus.

Our Chef's bring their expertise to the table from all parts of India.

Discover why Indians treat each meal as a celebration of life!!

Let us take you on a journey of unmatched culinary excellence!!!

As per your taste.

Please inform us of your spice level

Mild - Just a touch of chilli (2 out of 10)

Medium - Slightly spicy (4 out of 10)

Hot- If you love your chilli (8 out of 10)

Extra Hot - You asked for it (10 out of 10) .

Corkage pp \$3.50

Add 1 Portion of Basmati Rice for \$3.90

Please inform our staff of any dietary needs or allergies. Fully Licensed BYOW

VEG STARTERS

Masala Papad	\$9.90
<i>Roasted Poppadum topped with finely chopped onion, tomatoes and coriander.</i>	
Chat Pati Moongfali	\$12.90
<i>A spicy and tangy salad of roasted peanuts with chopped onions, tomatoes and green chillies.</i>	
Pani Puri	\$12.90
<i>Mini Poories with spiced potatoes and chickpeas, served with tamarind & spicy mint water.</i>	
Veg Samosa (2 pieces)	\$11.90
<i>Spiced potatoes, onions and peas stuffed in a savoury pastry.</i>	
Crispy Onion Bhaji	\$12.90
<i>Crispy fritters made with onion, gram flour and secret spices.</i>	
Papdi Chaat	\$13.90
<i>Boiled chickpeas, served with yogurt, mint and tamarind chutney on crispy wheat wafers.</i>	
Dahi Puri	\$13.90
<i>Sweet, sour, tangy, spicy and crispy chaat filled with yogurt.</i>	
Delhi Style Aaloo Chaat	\$13.90
<i>A dish of fried diced potatoes spiced with chilli, cumin, chaat masala and chutney.</i>	
Hara Bhara Kabab	\$21.90
<i>Kabab made with a mix of mashed green beans, spinach, green peas, chillies and select spices.</i>	
Corn Methi Kabab	\$21.90
<i>Crunchy Corn Snack flavoured with Fenugreek.</i>	
Spinach & Cheese Ball	\$23.90
<i>A combination of spinach, potatoes & cheese, Crispy melt in mouth snack.</i>	
Aachari Paneer Tikka	\$23.90
<i>Indian Cottage Cheese marinated with pickle spices, finished in Tandoor.</i>	
Paneer Malai Tikka	\$23.90
<i>Cottage Cheese cubes with a flavour of cream & black peppercorns, cooked in the Tandoor.</i>	
Pahadi Paneer Tikka	\$23.90
<i>A Sumptuous treat from the Hills, A combination of fresh coriander & green chillies.</i>	
Rumali Paneer Tikka	\$23.90
<i>Cottage Cheese rolls marinated in a cheesy, creamy yogurt marinade and mildly spiced.</i>	
Makh Mali Seekh Kabab	\$22.90
<i>Cottage Cheese mixed with Vegetables, spices on a seekh finished in Tandoor.</i>	
Tandoori Stuffed Mushroom	\$22.90
<i>Fresh button mushroom stuffed with cheese and select herbs.</i>	
Veg Platter	\$27.90
<i>Veg Samosa, Crispy Onion Bhaji, Hara Bhara Kabab.</i>	

CHICKEN STARTERS

Fresh Free Range Chicken Used

Tandoori Chicken	Full \$32.90	Half \$21.90
<i>Whole chicken marinated in yogurt and delicious Indian spices - grilled to succulent perfection.</i>		
Chicken Tikka		\$22.90
<i>Marinated with yogurt, red chilli powder, ginger and garlic.</i>		
Chicken Tikka Kali Mirch		\$22.90
<i>Chicken pieces marinated in cream and black peppercorns and cooked in the tandoor.</i>		
Chicken Malai Tikka		\$22.90
<i>Chicken marinated in juicy mixture of yogurt, Cream, Cashew nuts and spices.</i>		
Pahadi Chicken Tikka		\$22.90
<i>A Sumptuous treat from the Hills, A combination of fresh coriander & Green Chillies.</i>		
Lahori Chicken Tikka		\$22.90
<i>A unique flavour of Chicken from across the border.</i>		
Garlic Chicken Tikka		\$22.90
<i>Chicken pieces marinated with spices and garlic.</i>		
Aachari Chicken Tikka		\$22.90
<i>A slightly tangier, spicier marinade in the form of homemade achari (pickle) masala.</i>		
Murg Angaar		\$22.90
<i>A spicier version of Chicken tikka.</i>		
Kabab Platter		\$32.90
<i>Chicken Tikka, Lamb Seekh Kabab, Fish Amritsari.</i>		

LAMB STARTERS

Boti Kabab		\$23.90
<i>Lamb chunks with Chefs special spices cooked in the Tandoor.</i>		
Lamb Seekh Kabab		\$23.90
<i>Lamb mince mixed with spices cooked on skewers.</i>		

FOR KIDS

Chicken Nuggets		\$9.90
Fries		\$9.90

SEA FOOD STARTERS

Fish Tikka <i>Fish marinated in spices and cooked in Tandoor.</i>	\$25.90
Amritsari Fish <i>Fish marinated with gram flour and yogurt and deep fried.</i>	\$25.90
Goan Fish Fry <i>Fish marinated in Mustard & Curry Leaves and deep fried.</i>	\$25.90
Tandoori Prawn <i>Juicy Prawns marinated and cooked in tandoor.</i>	\$25.90
Aachari Prawn <i>Prawns marinated in pickle spices and finished in Tandoor.</i>	\$25.90
Prawn Inteha <i>A striking prawn preparation with a predominant flavour of garlic served hot sprinkled with grated cheese.</i>	\$25.90
Butter Garlic Prawn <i>Prawns sauteed in butter and garlic.</i>	\$25.90

SOUP

(Additional \$5 for 1X2 soup)

Veg Sweet Corn Soup	\$11.90
Chicken Sweet Corn Soup	\$11.90
Veg Manchow Soup	\$11.90
Chicken Manchow Soup	\$11.90
Veg Hot n Sour	\$11.90
Chicken Hot n Sour	\$11.90



INDO CHINESE

Honey Chilli Cauliflower <i>Deep fried cauliflower cooked in honey and a variety of sauces.</i>	\$24.90
Cheese Chilli <i>Cottage cheese cubes in chilli, ginger and garlic sauce with onion and capsicums.</i>	\$24.90
Veg Manchurian <i>Deep fried vegetable balls in a soya sauce based gravy.</i>	\$24.90
Chilli Mushroom <i>Spicy and tasty dish of mushrooms with onions and capsicums.</i>	\$24.90
Paneer 65 <i>A popular South Indian appetizer</i>	\$24.90
Honey Chilli Chicken <i>Fried Chicken cooked in Honey and a variety of sauces.</i>	\$24.90
Chilli Chicken <i>Indo-Chinese style hot and spicy Chicken cooked in semi dry gravy.</i>	\$24.90
Chicken Manchurian <i>Lightly battered Chicken fritters smothered in a special Manchurian sauce.</i>	\$24.90
Chicken 65 <i>A popular South Indian appetizer</i>	\$24.90
Chicken Lollipop <i>Hot and spicy chicken wings marinated in Chinese sauces.</i>	\$24.90
Fish Chilli <i>Batter fried fish sautéed with onions in a spicy-tangy sauce.</i>	\$25.90
Veg Fried Rice <i>Seasonal chopped vegetables tossed together with steamed rice, spring onion and soy sauce.</i>	\$22.90
Chicken Fried Rice <i>Chopped Chicken tossed together with steamed rice, spring onion and soy sauce.</i>	\$24.90



VEGETARIAN MAINS

Dal Makhani <i>All time favourite Creamy and buttery lentils delicacy from Punjab.</i>	\$22.90
Dal Bukhara <i>Black lentils & Red beans brought together in a creamy delight.</i>	\$22.90
Dal Tadka <i>Yellow Lentils tempered with whole spices.</i>	\$22.90
Dal Panchmel <i>Tampered combination of five lentils.</i>	\$22.90
Dal Palak <i>Lentils cooked with Spinach and tempered with spices.</i>	\$22.90
Punjabi Chole <i>A famous Punjabi recipe of spiced chick peas.</i>	\$22.90
Bombay Aaloo <i>Boiled potatoes cooked with cumin and coriander.</i>	\$22.90
Aaloo Gobhi <i>Spiced potatoes & cauliflower.</i>	\$23.90
Mix Vegetables <i>Mixed Vegetables with freshly ground spices.</i>	\$23.90
Chettinad Vegetables <i>Medley of Vegetables cooked in Chettinad spices.</i>	\$23.90
Mushroom Matar <i>Green peas and mushrooms cooked in a flavourful onion tomato masala.</i>	\$24.90
Mushroom Do Pyaza <i>Mushrooms in semi-dry Gravy with lots of Onions.</i>	\$24.90
Baingan Bharta (Seasonal) <i>Roasted eggplant mashed and cooked with onion and tomatoes.</i>	\$24.90
Kadhai Paneer <i>Cottage cheese in a thick tomato and fenugreek gravy with chopped onion and capsicum.</i>	\$26.90



Martbaan ka Paneer	\$26.90
<i>Cottage cheese cooked with pickle spices.</i>	
Paneer Kolhapuri / Veg Kolhapuri	\$26.90
<i>Semi dry cottage cheese dish in spicy Kolhapuri masala.</i>	
Palak Paneer / Potato	\$26.90
<i>Delightful combination of Spinach and cottage cheese.</i>	
Paneer Tikka Masala	\$26.90
<i>Cottage cheese chunks cooked in a rich and creamy masala.</i>	
Paneer Bhurji	\$26.90
<i>Crumbled Cottage Cheese cooked with onions & Capsicum.</i>	
Methi Malai Matar/ Methi Malai Paneer	\$26.90
<i>Mild creamy curry flavoured with Fenugreek leaves.</i>	
Black Pepper Paneer	\$26.90
<i>Cottage cheese cooked with Black Pepper in a Creamy sauce.</i>	
Kashmiri Kofta	\$26.90
<i>Cottage cheese balls stuffed with dry fruits cooked in creamy gravy.</i>	
Shaam Savera	\$26.90
<i>Spinach and Cottage Cheese Koftas cooked in creamy tomato gravy.</i>	



CHICKEN MAINS

Fresh Free Range Chicken Used

Butter Chicken <i>Marinated chicken in a mild butter gravy.</i>	\$27.90
Indian Style Butter Chicken <i>Spicier version of Butter Chicken.</i>	\$27.90
Kadhai Chicken <i>Chicken in a thick gravy cooked with julienne capsicum, onions & tomatoes.</i>	\$27.90
Chicken Tikka Masala <i>Chicken cubes in thick and rich tomato gravy.</i>	\$27.90
Rarah Murg <i>Flavourful Punjabi chicken dish in a dry curry, spiced with cardamom, yogurt and whole red chillies.</i>	\$27.90
Rajasthani Laal Murg <i>A very popular Rajasthani delicacy, cooked in a variety of spices with a burst of red chillies and plenty of ghee.</i>	\$27.90
Kolhapuri Sukha Chicken <i>Semi dry Chicken dish in spicy Kolhapuri masala.</i>	\$27.90
Koyla Chicken <i>Spicy chicken infused with smoky flavour.</i>	\$27.90
Karachi Chicken <i>A tasty spicy chicken recipe from Karachi.</i>	\$27.90
Home Style Chicken Curry <i>Classic Chicken curry in light gravy.</i>	\$27.90
Chicken Korma <i>Chicken cooked in rich gravy of cream, cashew nuts and spices.</i>	\$27.90
Chicken Chettinad <i>A hot & spicy South Indian delicacy from Chettinad region.</i>	\$27.90
Chicken Xacuti <i>One of the most popular Goan dishes – chicken cooked with a medley of spices.</i>	\$27.90
Black Pepper Chicken <i>Chicken cooked with Black pepper in a creamy sauce.</i>	\$27.90
Murg Methi Malai <i>Chicken in a cream based gravy with fenugreek leaves.</i>	\$27.90

LAMB MAINS

Rogan Josh <i>A Kashmiri delicacy robust with flavours of varied spices.</i>	\$28.90
Lamb korma <i>Boneless lamb pieces cooked in rich gravy of cream, cashew paste, yogurt and spices.</i>	\$28.90
Keema Mattar Masala <i>Minced Lamb with peas flavoured with coriander.</i>	\$28.90
Lamb Saag Wala <i>Lamb cooked with spinach and mild spices.</i>	\$28.90
Lamb Madras <i>Fiery lamb curry with the flavours of South India.</i>	\$28.90
Rarah Gosht <i>Lamb steeped in gravy of spicy mince with rare spices.</i>	\$28.90
Bhuna Gosht <i>Lamb pieces cooked in spicy onion tomato gravy with the flavour of freshly ground spices.</i>	\$28.90
Rajasthani Laal Meat <i>A very popular Rajasthani lamb dish, cooked in a variety of spices with a burst of red chillies and plenty of ghee and infused with smoky flavour.</i>	\$28.90
Tawa Tadka Lamb <i>Semi dry Lamb dish cooked on a Griddle to infuse unique flavours.</i>	\$28.90
Kolhapuri Sukhaa Lamb <i>Lamb pieces cooked in spicy Kolhapuri Masala.</i>	\$28.90
Railway Special Meat Curry <i>Spicy Lamb Curry in thin gravy.</i>	\$28.90
Lamb Lajawab <i>Lamb cooked with fresh cream, cashews and cottage cheese.</i>	\$28.90
Goat Curry <i>Goat pieces cooked to perfection with flavourful spices.</i>	\$28.90
Kadhai Goat <i>Slow cooked Goat with Tomatoes, capsicum and Spices.</i>	\$28.90
Goat Rogan Josh <i>All time favourite Kashmiri dish with flavours of varied spices.</i>	\$28.90



SEA FOOD MAINS

Malabari Prawn	\$29.90
<i>Prawns in tamarind, coconut and jaggery based red curry sauce.</i>	
Prawn Butter Masala	\$29.90
<i>Prawns in a tomato and cream based gravy.</i>	
Home Style Fish Curry	\$29.90
<i>Chick pea battered fish simmered in mustard, yogurt, onion and tomato gravy, finished with fresh spices and herbs.</i>	
Goan Fish Curry	\$29.90
<i>An aromatic fish curry cooked with coconut milk and lots of spices.</i>	

BIRYANI / RICE

Plain Rice	\$3.90
<i>Boiled Basmati Rice.</i>	
Jeera Rice	\$8.90
<i>Basmati Rice infused with cumin seeds.</i>	
Peas Pulao	\$8.90
<i>Delightful combination of green peas with rice.</i>	
Subz Biryani	\$25.90
<i>Saffron flavoured Basmati Rice with vegetables & mild spices.</i>	
Murg Biryani	\$25.90
<i>Basmati Rice & Chicken pieces cooked on Dum in a sealed pot.</i>	
Gosht Biryani	\$25.90
<i>Basmati Rice & Lamb Pieces slow cooked on Dum in a sealed pot.</i>	
Prawn Biryani	\$27.90
<i>Basmati Rice & Prawns cooked on Dum in a sealed pot.</i>	



BREADS

Tandori Roti	\$4.90
Missi Roti	\$6.50
Lachha Parantha	\$6.50
Plain Naan	\$5.50
Butter Naan	\$5.90
Garlic Naan	\$6.50
Mixed Herb Naan	\$6.50
Churchur Naan	\$6.90
Chilli Naan	\$7.50
Chilli Garlic Naan	\$7.50
Cheese & Garlic Naan	\$9.90
Spinach & Cheese Naan	\$9.90
Peshawari Naan	\$9.90
Amritsari Kulcha	\$9.90
Paneer Kulcha	\$9.90
Keema Naan	\$9.90
Onion Kulcha	\$8.90

ACCOMPANIMENTS

Plain Dahi	\$6.90
Raita Boondi/Mix /Cucumber	\$7.90
Lachha Pyaaz	\$7.90
Mix Green Salad	\$9.90
Kachumber Salad	\$9.90
Poppadum (5 Pieces)	\$5.00
Green Chillies (chopped)	\$3.00
Mix Pickle	\$3.00
Tamarind Chutney	\$3.00
Mint Chutney	\$3.00

DESSERT

Jalebi	\$10.90
Jalebi with Rabdi	\$14.90
Gajar Halwa	\$10.90
Moong Dal Halwa	\$10.90
Kheer (Any1)	\$10.90
<i>Kesar / Rose /Paan</i>	
Kulfi (Any1)	\$10.90
<i>Kesar Pista/Paan/ Mango</i>	
Ras Malai	\$12.90
Gulab Jamun	\$9.90
Gulab Jamun with Ice Cream	\$12.90
Sizzling Brownie with Ice Cream	\$12.90
Vanilla Ice Cream	\$7.90





DELHI HEIGHTS

INDIAN RESTAURANT

High on Taste





DELHI HEIGHTS

INDIAN RESTAURANT

High on Taste

Ph.: 09-265 1176

Email : contact@delhiheights.co.nz

Web Site: www.delhiheights.co.nz