



# DELHI HEIGHTS

INDIAN RESTAURANT

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Dine-In Menu

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# DELHI HEIGHTS

INDIAN RESTAURANT



# Welcome

Welcome to Delhi Heights—where every dish tells a story and every meal is a celebration!

Join us for a dining experience that's as unforgettable as it is flavorful, set in an elegant and welcoming ambiance.

Our chefs bring the soul of India to your plate, using only the finest ingredients and hand-blended spices—no artificial colors, just pure taste.

From street food favorites to royal delicacies, our wide menu offers something for every palate.

Discover the heart of India through its cuisine—where every bite brings joy, every recipe carries tradition, and every meal invites connection.

Let us take you on a culinary adventure you'll never forget!

**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

<b>Masala Papad</b>	<b>\$10.90</b>
<i>Roasted Poppadum topped with finely chopped onion, tomatoes and coriander.</i>	
<b>Chat Pati Moongfali</b>	<b>\$13.90</b>
<i>A spicy and tangy salad of roasted peanuts with chopped onions, tomatoes and green chillies.</i>	
<b>Pani Puri</b>	<b>\$13.90</b>
<i>Mini Poories with spiced potatoes and chickpeas, served with tamarind &amp; spicy mint water.</i>	
<b>Veg Samosa (2 pieces)</b>	<b>\$12.90</b>
<i>Spiced potatoes, onions and peas stuffed in a savoury pastry.</i>	
<b>Crispy Onion Bhaji</b>	<b>\$13.90</b>
<i>Crispy fritters made with onion, gram flour and secret spices.</i>	
<b>Papdi Chaat</b>	<b>\$15.90</b>
<i>Boiled chickpeas, potatoes served with yogurt, mint and tamarind chutney on crispy wheat wafers.</i>	
<b>Dahi Puri</b>	<b>\$15.90</b>
<i>Sweet, sour, tangy, spicy and crispy chaat filled with yogurt.</i>	
<b>Delhi Style Aaloo Chaat/Kumara Chaat</b>	<b>\$15.90</b>
<i>A dish of fried diced potato/kumara spiced with chilli, cumin, chaat masala and chutney.</i>	
<b>Hara Bhara Kabab</b>	<b>\$23.90</b>
<i>Kabab made with a mix of mashed green beans, spinach, green peas, chillies and select spices.</i>	
<b>Beetroot Kabab</b>	<b>\$24.90</b>
<i>Kabab made with Beet Root.</i>	
<b>Spinach &amp; Cheese ball</b>	<b>\$24.90</b>
<i>A combination of spinach, potatoes &amp; cheese, Crispy melt in mouth snack.</i>	
<b>Aachari Paneer Tikka</b>	<b>\$25.90</b>
<i>Indian Cottage Cheese marinated with pickle spices, finished in Tandoor.</i>	
<b>Pahadi Paneer Tikka</b>	<b>\$25.90</b>
<i>A Sumptuous treat from the Hills, A combination of fresh coriander &amp; green chillies.</i>	
<b>Rumali Paneer Tikka</b>	<b>\$25.90</b>
<i>Cottage Cheese rolls marinated in a cheesy, creamy yogurt marinade and mildly spiced.</i>	
<b>Tandoori Stuffed Mushroom</b>	<b>\$24.90</b>
<i>Fresh button mushroom stuffed with cottage cheese and select herbs.</i>	
<b>Veg Platter</b>	<b>\$29.90</b>
<i>Veg Samosa, Crispy Onion Bhaji, Hara Bhara Kabab.</i>	

# CHICKEN STARTERS

Fresh Free Range Chicken Used

<b>Tandoori chicken</b>	<b>Full \$ 34.90 Half \$23.90</b>
<i>Whole chicken marinated in yogurt and delicious Indian spices - grilled to succulent perfection.</i>	
<b>Chicken Tikka</b>	<b>\$24.90</b>
<i>Marinated with yogurt, red chilli powder, ginger and garlic.</i>	
<b>Chicken Tikka Kali Mirch</b>	<b>\$24.90</b>
<i>Chicken pieces marinated in cream and black peppercorns and cooked in the tandoor.</i>	
<b>Chicken Malai Tikka</b>	<b>\$24.90</b>
<i>Chicken marinated in a juicy mixture of yogurt, Cream, Cashew nuts and spices.</i>	
<b>Pahadi Chicken Tikka</b>	<b>\$24.90</b>
<i>A Sumptuous treat from the Hills, A combination of fresh coriander &amp; Green Chillies.</i>	
<b>Garlic Chicken Tikka</b>	<b>\$24.90</b>
<i>Chicken pieces marinated with spices and garlic.</i>	
<b>Lahori Chicken Tikka</b>	<b>\$24.90</b>
<i>A unique flavour of Chicken from across the border.</i>	
<b>Aachari Chicken Tikka</b>	<b>\$24.90</b>
<i>A slightly tangier, spicier marinade in the form of homemade achari (pickle) masala.</i>	
<b>Butter Chicken Bomb</b>	<b>\$24.90</b>
<i>A deconstructed butter chicken, wrapped in drama and crunch.</i>	
<b>Chutneylicious Chicken Cheese Torpedoes</b>	<b>\$24.90</b>
<i>Chicken kebabs infused with chutney and cheese.</i>	
<b>Kabab Platter</b>	<b>\$34.90</b>
<i>Chicken Tikka, Lamb Seekh Kabab, Fish Amritsari.</i>	

# LAMB STARTERS

<b>Boti Kabab</b>	<b>\$24.90</b>
<i>Lamb chunks with Chefs special spices cooked in the Tandoor.</i>	
<b>Lamb Seekh Kabab</b>	<b>\$24.90</b>
<i>Lamb mince mixed with spices cooked on skewers.</i>	

# FOR KIDS

<b>Chicken Nuggets</b>	<b>\$9.90</b>
<b>Smileys</b>	<b>\$9.90</b>
<b>Fries</b>	<b>\$9.90</b>

## SEA FOOD STARTERS

<b>DH Special Fish Tikka</b>	<b>\$27.90</b>
<i>A house specialty; Roasted in the tandoor with Delhi Heights' bold spice blend.</i>	
<b>Amritsari Fish</b>	<b>\$27.90</b>
<i>Crisped to golden perfection—an elegant tribute to Amritsar's iconic flavours.</i>	
<b>Goan Fish Fry</b>	<b>\$27.90</b>
<i>A coastal delicacy—marinated in traditional Goan spices.</i>	
<b>Tandoori Prawn</b>	<b>\$27.90</b>
<i>Prawns roasted in the tandoor with aromatic spices.</i>	
<b>Black Pepper Prawn</b>	<b>\$27.90</b>
<i>Prawns cooked in a bold Black pepper marination in Tandoor.</i>	
<b>Aachari Prawn</b>	<b>\$27.90</b>
<i>Prawns marinated in pickle spices and finished in Tandoor.</i>	
<b>Butter Garlic Prawn</b>	<b>\$27.90</b>
<i>Prawns sauteed in butter and garlic.</i>	

## SOUP

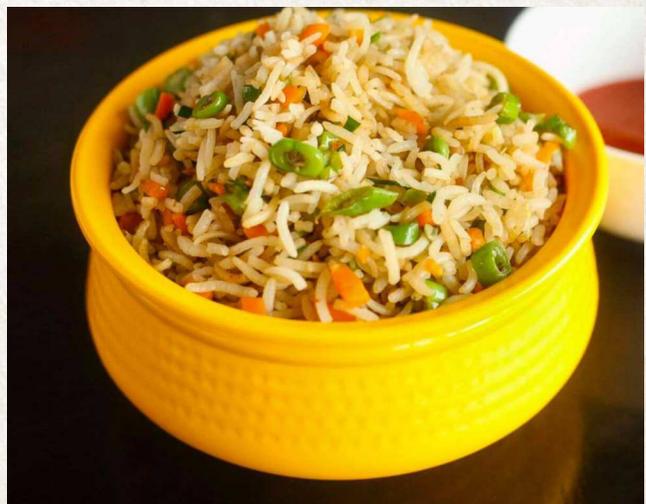
*(Additional \$5 for 1X2 soup)*

<b>Veg Sweet Corn Soup</b>	<b>\$12.90</b>
<b>Chicken Sweet Corn Soup</b>	<b>\$12.90</b>
<b>Veg Manchow Soup</b>	<b>\$12.90</b>
<b>Chicken Manchow Soup</b>	<b>\$12.90</b>
<b>Talumein Veg Soup</b>	<b>\$12.90</b>
<b>Talumein Chicken Soup</b>	<b>\$12.90</b>



## INDO CHINESE

<b>Honey Chilli Cauliflower</b>	<b>\$26.90</b>
<i>Deep fried cauliflower cooked in honey and a variety of sauces.</i>	
<b>Cheese Chilli</b>	<b>\$26.90</b>
<i>Cottage cheese cubes in chilli, ginger and garlic sauce with onion and capsicums.</i>	
<b>Veg Manchurian</b>	<b>\$26.90</b>
<i>Deep fried vegetable balls in a soya sauce based gravy.</i>	
<b>Chilli Mushroom</b>	<b>\$26.90</b>
<i>Spicy and tasty dish of mushrooms with onions and capsicums.</i>	
<b>Paneer 65</b>	<b>\$26.90</b>
<i>A popular South Indian appetiser.</i>	
<b>Chilli Chicken</b>	<b>\$26.90</b>
<i>Indo-Chinese style hot and spicy Chicken cooked in semi dry gravy.</i>	
<b>Chicken Manchurian</b>	<b>\$26.90</b>
<i>Lightly battered Chicken smothered in a special Manchurian sauce.</i>	
<b>Chicken 65</b>	<b>\$26.90</b>
<i>A popular South Indian appetiser.</i>	
<b>Dragon Chicken</b>	<b>\$26.90</b>
<i>Chicken cooked with a variety of sauces.</i>	
<b>Chicken Lollipop</b>	<b>\$26.90</b>
<i>Hot and spicy chicken wings marinated in Chinese sauces.</i>	
<b>Veg Fried Rice</b>	<b>\$26.90</b>
<i>Seasonal chopped vegetables tossed together with steamed rice, spring onion and soy sauce.</i>	
<b>Chicken Fried Rice</b>	<b>\$26.90</b>
<i>Chopped Chicken tossed together with steamed rice, spring onion and soy sauce.</i>	



## VEGETARIAN MAINS

<b>Dal Makhani</b>	<b>\$24.90</b>
<i>All time favourite Creamy and buttery lentils delicacy from Punjab.</i>	
<b>Dal Bukhara</b>	<b>\$24.90</b>
<i>Black lentils &amp; Red beans brought together in a creamy delight.</i>	
<b>Yellow Dal Tadka/Dal Palak</b>	<b>\$24.90</b>
<i>Yellow Lentils tempered with whole spices.</i>	
<b>Dal Shagun</b>	<b>\$24.90</b>
<i>Tampered combination of Black lentils with Desi Ghee and Garlic.</i>	
<b>Channa Masala</b>	<b>\$24.90</b>
<i>A famous Punjabi recipe of spiced chickpeas.</i>	
<b>Aaloo Gobhi</b>	<b>\$25.90</b>
<i>Spiced potatoes &amp; cauliflower.</i>	
<b>Veg Miloni</b>	<b>\$25.90</b>
<i>Medley of Vegetables cooked with Spinach.</i>	
<b>Mushroom Matar</b>	<b>\$26.90</b>
<i>Green peas and mushrooms cooked in a flavourful onion tomato masala.</i>	
<b>Mushroom Do Pyaza</b>	<b>\$26.90</b>
<i>Mushrooms in semi-dry Gravy with lots of Onions.</i>	
<b>Corn Capsicum Mushroom Delight</b>	<b>\$26.90</b>
<i>Spice-Kissed Veg Trio.</i>	
<b>Baingan Bharta</b>	<b>\$26.90</b>
<i>Roasted eggplant mashed and cooked with onion and tomatoes.</i>	
<b>Kadhai Paneer</b>	<b>\$28.90</b>
<i>Cottage cheese in a thick tomato and fenugreek gravy with chopped onion and capsicum.</i>	



<b>Martbaan ka Paneer</b>	<b>\$28.90</b>
<i>Cottage cheese cooked with pickle spices.</i>	
<b>Paneer Kolhapuri</b>	<b>\$28.90</b>
<i>Semi dry cottage cheese dish in spicy Kolhapuri masala.</i>	
<b>Palak Paneer / Palak Corn</b>	<b>\$28.90</b>
<i>Delightful combination of Spinach and cottage cheese.</i>	
<b>Paneer Tikka Masala</b>	<b>\$28.90</b>
<i>Cottage cheese chunks cooked in a rich and creamy masala.</i>	
<b>Paneer Bhurji</b>	<b>\$28.90</b>
<i>Crumbled Cottage Cheese cooked with onions &amp; Capsicum.</i>	
<b>Methi Malai Matar Paneer</b>	<b>\$ 28.90</b>
<i>Mild creamy curry flavoured with Fenugreek leaves.</i>	
<b>Black Pepper Paneer</b>	<b>\$28.90</b>
<i>Cottage cheese cooked with Black Pepper in a Creamy sauce.</i>	
<b>Paneer Lababdar</b>	<b>\$28.90</b>
<i>Paneer in a velvety tomato-cashew gravy with bold North Indian flavors.</i>	
<b>Kashmiri Kofta</b>	<b>\$28.90</b>
<i>Cottage cheese balls stuffed with dry fruits cooked in creamy gravy.</i>	
<b>Shaam Savera</b>	<b>\$28.90</b>
<i>Spinach and Cottage Cheese Koftas cooked in creamy tomato gravy.</i>	



## CHICKEN MAINS

Fresh Free Range Chicken Used

**Indian Style Butter Chicken** **\$29.90**

*Spicier version of Butter Chicken.*

**Kadhai Chicken** **\$29.90**

*Chicken in a thick gravy cooked with julienne capsicum, onions & tomatoes.*

**Chicken Tikka Masala** **\$29.90**

*Chicken cubes in thick and rich tomato gravy.*

**Rarah Murg** **\$29.90**

*Flavourful Punjabi chicken dish in a dry curry, spiced with cardamom, yogurt and whole red chillies.*

**Chicken Bharta** **\$29.90**

*Smoky shredded Chicken slow-cooked with onion & tomato.*

**Rajasthani Laal Murg** **\$29.90**

*Fiery Mathania chili infused Chicken in Rajasthani spices and a deep, smoky finish.*

**Kolhapuri Sukha Chicken** **\$29.90**

*Semi dry Chicken dish in spicy Kolhapuri masala.*

**Chicken Lababdar** **\$29.90**

*Chicken in a tomato-cashew gravy with bold North Indian flavors*

**Karachi Chicken** **\$29.90**

*A tasty spicy chicken recipe from Karachi.*

**Koyla Chicken** **\$29.90**

*Spicy Chicken infused with smoky flavour.*

**Home Style Chicken Curry (with bone)** **\$29.90**

*Classic Chicken curry in light gravy.*

**Chicken Korma** **\$29.90**

*Chicken cooked in a rich gravy of cream, cashew nuts and spices.*

**Black Pepper Chicken** **\$29.90**

*Chicken cooked with Black pepper in a creamy sauce.*

**Murg Methi Malai** **\$29.90**

*Chicken in a cream based gravy with fenugreek leaves.*

## LAMB MAINS

<b>Rogan Josh</b>	<b>\$30.90</b>
<i>A Kashmiri delicacy robust with flavours of varied spices.</i>	
<b>Lamb korma</b>	<b>\$30.90</b>
<i>Boneless lamb pieces cooked in rich gravy of cream, cashew paste, yogurt and spices.</i>	
<b>Keema Kaleji</b>	<b>\$30.90</b>
<i>Tender Lamb Mince &amp; Liver cooked with traditional spices</i>	
<b>Lamb Saag Wala</b>	<b>\$30.90</b>
<i>Lamb cooked with spinach and mild spices.</i>	
<b>Lamb Madras</b>	<b>\$30.90</b>
<i>Fiery lamb curry with the flavours of South India.</i>	
<b>Rarah Gosht</b>	<b>\$30.90</b>
<i>Lamb steeped in gravy of spicy mince with rare spices.</i>	
<b>Rajasthani Laal Meat</b>	<b>\$30.90</b>
<i>Rajasthani lamb specialty, slow-cooked in ghee with Mathania red chillies &amp; a smoky finish.</i>	
<b>Tawa Tadka Lamb</b>	<b>\$30.90</b>
<i>Semi dry Lamb dish cooked on a Griddle to infuse unique flavours.</i>	
<b>Kolhapuri Sukhaa Lamb</b>	<b>\$30.90</b>
<i>Lamb pieces cooked in spicy Kolhapuri Masala.</i>	
<b>Lamb Ghee Roast</b>	<b>\$30.90</b>
<i>Lamb cooked in ghee with aromatic South Indian spices.</i>	
<b>Goat Curry</b>	<b>\$30.90</b>
<i>Goat pieces cooked to perfection with flavourful spices.</i>	
<b>Kadhai Goat</b>	<b>\$30.90</b>
<i>Slow cooked Goat with Tomatoes, capsicum and Spices.</i>	



## SEA FOOD MAINS

<b>Malabari Prawn</b>	<b>\$30.90</b>
<i>Prawns in tamarind, coconut and jaggery based red curry sauce.</i>	
<b>Prawn Butter Masala</b>	<b>\$30.90</b>
<i>Prawns in a tomato and cream based gravy.</i>	
<b>Home Style Fish Curry</b>	<b>\$30.90</b>
<i>Fish cooked in mustard, yogurt, onion and tomato gravy.</i>	

## BIRYANI / RICE

<b>Plain Rice</b>	<b>\$4.90</b>
<i>Boiled Basmati Rice.</i>	
<b>Jeera Rice</b>	<b>\$9.90</b>
<i>Basmati Rice infused with cumin seeds.</i>	
<b>Peas Pulao</b>	<b>\$9.90</b>
<i>Delightful combination of green peas with rice.</i>	
<b>Veg Biryani</b>	<b>\$26.90</b>
<i>Saffron flavoured Basmati Rice with vegetables &amp; mild spices.</i>	
<b>Chicken Biryani</b>	<b>\$27.90</b>
<i>Basmati Rice &amp; Chicken pieces cooked on Dum in a sealed pot.</i>	
<b>Lamb Biryani</b>	<b>\$27.90</b>
<i>Basmati Rice &amp; Lamb Pieces slow cooked on Dum in a sealed pot.</i>	



## BREADS

<b>Tandoori Roti</b>	<b>\$5.50</b>
<b>Missi Roti</b>	<b>\$6.90</b>
<b>Rumali Roti</b>	<b>\$7.90</b>
<b>Lachha Parantha</b>	<b>\$6.90</b>
<b>Plain Naan</b>	<b>\$5.90</b>
<b>Butter Naan</b>	<b>\$6.50</b>
<b>Garlic Naan</b>	<b>\$6.50</b>
<b>Mixed Herb Naan</b>	<b>\$6.90</b>
<b>Chilli Naan</b>	<b>\$7.90</b>
<b>Chilli Garlic Naan</b>	<b>\$7.90</b>
<b>Cheese &amp; Garlic Naan</b>	<b>\$10.90</b>
<b>Spinach &amp; Cheese Naan</b>	<b>\$10.90</b>
<b>Peshawari Naan</b>	<b>\$10.90</b>
<b>Amritsari Kulcha</b>	<b>\$10.90</b>
<b>Onion Kulcha</b>	<b>\$10.90</b>
<b>Paneer Kulcha</b>	<b>\$10.90</b>
<b>Chicken Naan</b>	<b>\$10.90</b>
<b>Keema Naan</b>	<b>\$10.90</b>

## ACCOMPANIMENTS

<b>Plain Dahi</b>	<b>\$7.90</b>
<b>Raita Boondi/Mix /Cucumber</b>	<b>\$8.90</b>
<b>Lachha Pyaaz</b>	<b>\$7.90</b>
<b>Mix Green Salad</b>	<b>\$9.90</b>
<b>Poppadum (5 Pieces)</b>	<b>\$5.00</b>
<b>Green Chillies (Chopped)</b>	<b>\$3.00</b>
<b>Mix Pickle</b>	<b>\$3.00</b>
<b>Tamarind Chutney</b>	<b>\$3.00</b>
<b>Mint Chutney</b>	<b>\$3.00</b>

## DESSERT

<b>Jalebi</b>	<b>\$10.90</b>
<b>Jalebi with Rabdi</b>	<b>\$14.90</b>
<b>Gajar Halwa</b>	<b>\$10.90</b>
<b>Moong Dal Halwa</b>	<b>\$10.90</b>
<b>Kesar Kheer</b>	<b>\$10.90</b>
<b>Kulfi (Any 1)</b>	<b>\$10.90</b>
<i>Kesar Pista/Paan/Mango</i>	
<b>Ras Malai</b>	<b>\$12.90</b>
<b>Gulab Jamun</b>	<b>\$9.90</b>
<b>Gulab Jamun with Ice Cream/ Rabdi</b>	<b>\$12.90</b>
<b>Sizzling Brownie with Ice Cream</b>	<b>\$12.90</b>
<b>Vanilla Ice Cream</b>	<b>\$7.90</b>





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