

Whether you like spicy food or a more mellow dish our menu is packed with delicious Indian dishes for you to try.

Vegetarian Starters

1)

Onion Bhajia £4.50

Onions coated with gram flour batter deep fried to a crispy texture

2)

Crispy Bhajia £4.50

Potato slices coated with gram flour and spices

3)

Mixed Vegetable Pakoda £4.50

Crisp nuggets of onions, vegetables and species delicately coated in batter and deep fried

4)

Aloo Tikki £4.50

Shallow fried potato cakes filled with asafetida tempered peethi of peas and served with two contrasting chutneys. Sweet and spicy yogurt and tamarind

5)

Tandoori Mushrooms £4.50

Mushrooms marinated in a tandoori sauce, cooked in a clay oven with onion and peppers

6)

Masala Mogo £4.50

Cassava fried and tossed with Indian spices.

7)

Garlic & Chilli Mogo £5.50

Cassava fried and tossed with Indian spices.

8)

AlooPapadi Chat £4.50

Spiced potatoes, topped with green chillies, hot spices

9)

Samosa Chat £4.50(contains Gluten)

Desi mix vegetables stuffed pastries with yogurt and spices

10)

Vegetable Samosa £4.50(contains Gluten)

Deep fried vegetables stuffed pastries

11)

Hare Bhare Kebab £5.00

Potatoes patties, carrots and beans mashed together with spinach, coriander and spiced with ginger and chillies

12)

Chatpatta Paneer £5.50

Crispy paneer fried and tossed in a special Dilse chatpatta sauce

13)

Paneer Chilli £5.50

Crispy paneer and tossed with onions, peppers and soy sauce

14)

Paneer Shashlik £5.50

Chunks of indian cheese, coated with yogurt, fresh coriander flavoured with crushed peppercorns

15)

Vegetable Manchurian £5.50

Vegetables battered, fried and tossed in ginger, garlic, green chillies, onions, chilli sauce & soy sauce

16)

Chilli Garlic Mushrooms £5.50

Button mushrooms tossed in garlic, chillies & lemon

Recommended Starters(for two)

17)

Dilse Special Vegetable Platter £10.95

Paneer Shashlik, Hare Bhare Kebab, Aloo Tikki, Onion Bhajia, Tandoori Mushroom

Non-Vegetarian Starters

18)

Tandoori Chickens(Half/Full) £6.50/£12.00

Marinated bone chicken cooked in yogurt, ginger garlic red chillies and species

Cooked in clay oven

19)

Chicken Tikka £5.95

Marinated chicken in yogurt, ginger garlic, chillies and species cooked in tandoor

20)

Chicken Malai Tikka £5.95

Marinated bite-sized chicken tikka with cream, cheese, royal cumin and cardamom

21)

Lasooni Chicken £5.95

Marinated overnight in yogurt flavoured with garlic, ginger and spices and

cooked in clay oven

22)

Chicken-65 £6.50

Fried chicken tosses with curry leaves, mustard seeds, green chillies & spices

23)

Chicken Shashlik £5.95

Succulent morsels of chicken coated with a nicely spiced yogurt marinade and

barbecued with onions and pappers

24)

Chicken Pakora £5.95

Breast fillets of chicken coated in cumin and coriander, tomatoes, mint and spring

onions, creating an extraordinary play of tastes

25)

Chicken Haryali Tikka £5.95

Bite sized chicken tikka cooked in specially imported charcoal ovens marinated in coriander. Mint and raw mangoes

26)

Tandoori Wings £5.95

Marinated chicken wings with fenugreek & spices then grilled in a tandoor

27)

Masala Wings £5.95

Marinated chicken wings in green chillies, ginger & garlic with spicy sauce

28)

Seekh Kebab £5.95

Lamb minced mix with onions, chillies, garlic, ginger & spices roasted in a clay oven`

29)

Lamb Fillet Kebab £6.95

Lamb picatta culled from the fillet, flavoured with shahi jeera, then cooked on a griddle plate, resulting in a very succulent kebab

30)

Adraki Chops £6.95

Lamb chops marinated with traditional Indian spices and char grilled to perfection, served with cumin crushed potatoes and sauteed greens

31)

Fish Amritsari £6.50

Garlic and ajwain laced tilapia filled deep fried in gram flour batter

32)

Salmon Tikka £7.50

Chunks of pink Scottish salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, and roasted in the tandoor

33)

King Prawn Salad £7.95

A luscious combination of King prawn, salad and fragrant herbs. Served cold

34)

Jhinga Til Tinka £7.95

King prawns dipped in a ginger, garlic lime and chilli marinade, wrapped in crispy fried sesame seed batter, Deep fried

35)

Ajwaini King Prawns £7.95

King prawns in an ajwain and garlic flavoured spiced marinade, charcoal grilled in tandoor

Recommended Starters (for two)

36)

Dilse Special Tandoori Mix Sizzler £14.95

Chicken Hariyali Tikka, Seekh Kebab, Lasooni Chicken, Adraki Chops & Salmon Tikka

Non-Vegetarian Mains

37)

Chicken Tikka Masala £8.95 (N)

Tandoori chicken cooked in cashew nut, tomato gravy with spices in tikka smooth masala

38)

Chicken Korma £8.95 (N)

Boneless chicken pieces cooked in a cream and cashew nut gravy

39)

Chicken Karahi £9.95

Breast pieces of chicken cooked in a thick onion & tomato gravy, garnished with coriander & ginger

40)

Dhaba Chicken Curry £9.95

Chicken sauteed in onion, tomato masala and flavoured with aromatic spices, rich in taste & tradition

41)

Chicken Malabar £9.95

Chicken curry with typical flavour dish with coconut milk, chillies, tamarind, curry leaf & mustard

42)

Chilli Garlic Chicken Curry £9.95

Boneless Tandoori chicken cooked in fresh garlic and chilli sauce with caramelised onions

43)

Chicken Jalfrezi £9.95(N)

Boneless chicken pieces prepared in spicy sauce of diced onions, capsicums garnished with ginger & coriander

44)

Chicken Vindaloo £9.95

Boneless cooked in very hot spicy gravy with potatoes

45)

Chilli Chicken Gravy £8.00(Chinese)

Chicken cooked with cubed peppers, onions, & chillies

46)

Chicken Manchurian Gravy £8.00(Chinese)

Fried Chicken pieces in semi sauce cooked with peppers, onions, ginger, garlic & soy sauce

47)

Egg Curry £7.95

Boiled eggs cooked in chef's special curry

48)

Goan Fish Curry £10.95

Spicy fish cooked in coconut based smooth gravy — goan style

49)

Garlic Chilli King Prawns £12.95

Pieces of King Prawn cooked in a hot curry sauce flavoured with chunks of garlic and green chillies in kerala style

50)

Lamb Mughlai £9.95 (N)

Cubed lamb in a velvety ginger garlic laced onion gravy, cardamom, saffron and cream
51)

Lamb Rogan Josh £9.95

Lamb curry of kashmir cooked in rich gravy of spices that provide a host of subtle flavours
52)

Lamb Saag Wala £9.95

Cubes of lamb cooked in green masala of spinach, mint, green chillies and spiced with cardamoms, pepper, coriander and cloves

53)

Lamb Chettinand £9.95

Tender lamb cubes, cooked in South Indian spices, speciality of chettinand region

54)

Keema Mutter £8.95

Minced lamb cooked with peas, a touch of ginger, garlic and cumin seeds

Dilse Special Signature Dishes

55)

Butter Chicken £10.50 (N)

Marinated tandoori grilled chicken tikka simmered in a smooth tomato gravy made with juices of the roasted meat and fenuqreek

56)

Kaalimirch Methiwala Chicken £10.50

Chicken tikka breast pieces grilled in tandoor and cooked in peppery fenugreek masala

57)

Lamb Achaari £10.50

Tender lamb pieces cooked in an onion and tomato gravy, spiced with Indian pickles

58)

Lamb Dhansak £10.95

Lamb cooked in lentils and flavoured with spices, cumin & ginger

59)

Fish Makhanwala £11.95

Cod fish made in a coconut milk and tomato gravy. Flavoured with coriander

Tawa Special

60)

Chicken Tawa £10.50

Chicken pieces cooked with chopped onions, tomatoes, fresh coriander & spiced with herbs

61)

Lamb Tawa £10.95

Boneless lamb pieces cooked with chopped onions, tomatoes, fresh coriander & spiced with herbs, stir fried

62)

King Prawn Tawa £12.95

King Prawns cooked with chopped onions, tomatoes, ginger, fresh coriander & spiced with herbs

Tandoori Sizzlers main dishes

63)

Chicken Tikka £12.95

Chicken Tikka served on hot plate with rice, salad and curry sauce

64)

Tandoori Chicken £12.95

Chicken with bone served on hot plate with rice, salad and curry sauce

65)

Salmon Tikka £14.95

Tandoor Salmon fish served on hot plate with rice, salad and curry sauce

66)

King Prawns £15.95

King Prawns served on hot plate with rice, salad and curry sauce

Vegetarian Mains

67)

Malai Kofta £7.50(N)

Deep fried kofta stuffed with cream cheese simmered in a smooth gravy of tomatoes flavoured with gram masala & kasoori methi

68)

Bombay Aloo £6.95

Potatoes tossed with mint leaves & cumin

69)

Jeera Aloo £6.50

No Onion, no garlic, boiled potatoes made in a tomato sauce together with cumin garnished with coriander

70)

Baingan Bharta £7.95

Smoky flavoured aubergine cooked with onions and tomatoes

71)

Vegetable Jalfrezi £7.50

Fresh assorted vegetables cooked with peppers, green chillies, onions, ginger & coriander

72)

Bhindi Do Pyaza £7.50

Stir-fried okra and onion, with mango powder and fresh species

73)

Channa Masala £7.50

Chick peas cooked in a tomato, onion and cumin gravy. Garnished with ginger and coriander

74)

Methi Corn/Aloo Methi £6.95

Freshly Selected corn/Aloo with fresh fenugreek masala

75)

Vegetable Machurian Gravy £6.95

Mix vegetable fried dumpling cooked with ginger, garlic, onion, soy sauce, chillies with gravy

76)

Palak Paneer £7.95

Cottage cheese cooked with spinach cumin seeds and garlic

77)

Paneer Tikka Masala £7.95(N)

Paneer cooked in a rich creamy tomato gravy

Tawa Special

78)

Paneer Tawa £9.50

Indian Cheese on tawa with coarsely chopped onions, tomatoes, fresh coriander and ginger

79)

Mutter Paneer £7.95

A North Indian favourite consisting of cottage cheese tossed with peas

80)

Chilli Paneer Masala £7.95

Paneer with juliennes of capsicum cooked in a traditional karahi gravy

81)

Daal Tarka £6.50

Yellow lentil preparation made into an exotic dish with the tempering of garlic, ginger and tarka with whole chillies

82)

Daal Makhni £6.95

Favourite of Punjab, black lentils cooked in creamy butter sauce over time for a rich flavour

Vegetarian Sides

83)

Sada Chawal £2.95

Fluffy steamed rice

84)

Pulao Rice £3.25

Basmati rice cooked with saffron

85)

Mushroom Rice £3.50

Basmati pulao rice cooked with fresh mushroom

86)

Jeera Rice £3.50

Basmati pulao rice fried with cumin sprinkle

87)

Lemon Rice £3.50

Basmati pulao rice cooked with lemon juice

88)

Vegetable Fried Rice £5.50

89)

Egg Fried Rice £5.50

90)

Chicken fried Rice £6.00

91)

Mixed fried Rice £7.50

Dum Biryami

92)

Vegetable Biryani £10.95

Served with kachumber raita, salad and curry sauce

93)

Chicken Biryani £11.95

Served with kachumber raita, salad and curry sauce

94)

Lamb Biryani £12.95

Served with kachumber raita, salad and curry sauce

95)

King Prawn Biryani £13.95

Roti

96)

Tandoori £1.95

Whole wheat bread, cooked in tandoor

97)

Traditional Naan £2.25

A simple but delicious unleavened flour bread

98)

Peshwari Naan £3.45(N)

All time favourite flour bread stuffed with glaze cherries and nuts

99)

Lacheddar Parantha £3.45

A multi-layer whole wheat bread cooked in a clay oven

100)

Garlic and Coriander Naan £3.45

Flour bread flavoured with fresh garlic and coriander

101)

Keema Naan £3.45

Flour bread stuffed with minced lamb and cooked in tandoor

102)

Kulcha Naan £3.45

Flour bread stuffed with chopped onion and peppercorns

101)

Bullet Naan £3.45

Flour bread with a filling of cheddar cheese and green chillies

Titbits

101)

Chips £1.95

102)

Masala Potato Wedges £2.95

103)

Kachumber Raita £2.95

Churned yoghurt, chopped tomatoes and cucumber

104)

Curry Sauce £2.95

Available in mild, medium, hot and extra hot

108)

Poppadoms £1.00

With a selection of chutneys

109)

Mixed Green Salad £2.95

110)

Onion Salad £1.95

111)

Roasted Papad £1.25

112)

Masala Papad £1.50

Desserts

113)

Rasmalai £3.50

114)

Gajar Ka Halwa £3.50

115)

Gulab Jamun £3.50

116)

Matka Kulfi £3.50

117)

Kulfi £3.00

Available in a choice of malai, mango and pista

118)

Ice Cream £2.50

Available in choice of vanilla, strawberry, chocolate & coconut

119)

Masala Tea £2.50

Selection of Coffee £2.50