

APPETISERS

Portion of Poppadoms	3.95
4 Poppadoms & Chutney's	
Poppadam	0.75
Lime or Chilli Pickle	(each) 0.95
Chutney Tray	1.95
Mango, Onion, Massala Cooledlaw, Mint Yoghurt	
Raitha	1.95

STARTERS

Tandoori Chicken	4.75
Chicken Tikka	4.25
Lamb Tikka	4.75
Sheek Kebab	4.25
Shami Kebab	4.25
Mixed Kebab	4.75
Tandoori Drumsticks	4.75
Tandoori King Prawns	4.75
Tandoori Lamb Chops	4.75
Home Made Lamb or Veg Samosa	4.25
Onion Bhaji	4.25
Chicken Chat Puree	4.25
Mushroom Chat Puree	4.25
Chicken Pakora	4.25
Bombay Wedges	4.25
Aloo Pakora	4.25
Salad	4.25

SEAFOOD STARTERS

Fish Tikka	4.75
Spicy Salmon Fish Cakes	4.75
Prawn Chat Puree	4.25
King Prawn Chat Puree	4.75
Fish Pakora	4.75
Prawn Cocktail	4.75

SOUPS

Mulligatawny Soup	4.25
Dhal Soup	4.25

PLATTERS

Serves two with salad & sauce

MEAT PLATTER	8.95
Sheek Kebab, Chicken Tikka, Tandoori Drumsticks, Meat Samosa	

VEGETARIAN PLATTER	7.55
Vegetable Samosa, Onion Bhaji, Aloo Pakora, Bombay Wedges	

SEAFOOD PLATTER	9.95
Tuna Samosa, Fish Pakora, King Prawn Tikka, Fish Cakes	

3 COURSE SET MEALS

For Two Persons

4 Papadoms & Chutneys
Any Two Starters or Sharing Platter
Any Two Main Dish
Any Rice
Any Naan
Any Side Dish
Only £38.00

For Four Persons

8 Papadoms & Chutneys
Any Four Starters or Two Sharing Platters
Any four Main Dish
Any two Rice
Any two Naan
Any two Side Dish
Only £75.00

वेदीही इस्ट्रीट



Delhi Street by Hoole Indian is proud to be the official winner's of "Chester's Best Curry", for four consecutive years, as nominated by a mystery diner and finally a cook-off, at the annual Chester Food, Drink and Lifestyle Exhibition. Here are the four winning dishes for you to enjoy exclusively at Delhi Street

April 2014

Game Thali Platter £18.95

Succulent guinea fowl breast cooked in a medium korai sauce, served with pheasant shami kabab and gressingham duck shashlik. Delicately spiced and lightly dusted half-red quail pakora's also serve as a starter, with steamed basmati rice, fresh green salad and mint raita.

April 2013

Ocean Biryani £16.95

Juicy king prawns and freshwater baby prawns, one-pot cooked with mildly spiced, fragrant basmati rice, finely chopped onion, fresh dill, mint leaves and coriander. Garnished with spicy fish tikka and jeera poppadom. Served with accompanying vegetable curry.

April 2012

Lamb Chop Thali Platter £16.95

Tender lamb chops infused with a tandoori marinade, accompanied by saag aloo, garlic mushroom bazi and lemon chut. Served with steamed basmati rice. Starters, sides and rice, all served in one dish!

April 2011

Traditional Tomato Fish Curry £16.95

Chunks of white fish fillet and baby prawns cooked in a mildly spiced four tomato based sauce, with finely chopped onion and garnished with fresh coriander. Served with onion and coriander rice.

DELHI SPECIALITIES

Please ask if you require any special to be cooked as vegetarian or with prawns.

SHATKORA GOSHT (medium)	11.95
Lamb cooked evenly with a medium strength sauce with Bangladeshi citrus fruit.	

CHICKEN ACHARI (medium)	9.95
Cooked in a spicy tangy sauce with mixed pickles & garnished with coriander. Cooked with extra tamarind.	

METHI GOSHT (medium)	11.95
Lamb cooked with fenugreek leaves in a spicy but medium strength sauce.	

NAGA CHICKEN (very hot)	9.95
A most delightful dish cooked with special herbs, spices & Mr Naga (a well known chili pickle amongst all westerners).	

CHICKEN OR LAMB REZALA (hot)	9.95
Cooked in the tandoor & further cooked in a pan with a generous use of mint & coriander along with fenugreek leaves, strips of onions & peppers.	

CHICKEN CHILLI MASALLA (hot)	9.95
Diced pieces of chicken tikka cooked in a sauce of delicate herbs & spices, use of fresh green chilies which lend this dish a hot, fiery taste & aroma.	

MURGHI MASALLA (mild)	11.95
Chicken cooked together with mince meat in a creamy sauce, garnished with coriander & egg.	

BUTTER CHICKEN (mild)	9.95
A mild buttery dish cooked with fresh ground spices.	

JEERA CHICKEN (medium)	9.95
Chicken cooked in a medium curry sauce with extra amount of cumin seeds.	

SHAHI CHICKEN OR LAMB (medium/hot)	11.95
A medium dish cooked with minced meat in a spicy bhuna sauce.	

GARLIC CHILLI CHICKEN (hot)	9.95
Chicken cooked with a great amount of garlic, green chilies in a medium to hot spicy sauce.	

KOFTA BHUNA (medium)	9.95
Meat balls cooked in a spicy rich bhuna style sauce.	

CHILLI FRIED (hot)	9.95
Hot dish consisting of green and red peppers, green chilies & English mustard.	

MUSHROOM PANEER KORMA (mild)	9.95
Fresh mushrooms and paneer cooked in a creamy korma sauce.	

EGG & ALOO BHUNA (medium)	9.95
Spiced egg browned in a wok with bombay potatoes served in a rich bhuna sauce (the heat of this dish can be altered to suit your taste).	

*DUCK BHUNA (medium)	13.95
Tender duck pieces cooked in a bhuna style sauce.	

*SALMON BHUNA (medium)	13.25
Pan fried salmon in a medium bhuna sauce.	

FISH JALFREZI	12.95
White Phangash fillet cooked with chunky onions, peppers and fresh green chilies in a jalfrezi sauce.	



Some dishes may contain nuts, if you have any allergies please mention, so that a suitable dish may be recommended. If there is a dish that you require which is not on our menu, please bring it to our attention and we will endeavour to cook it for you! Maximum table time allowance is 2 hours.

PLEASE NOTE: Some dishes may have the following allergens. If concerned please mention, as for a website visit may be recommended. We cannot guarantee our dishes to be 100% nut free.



वेदीही इस्ट्रीट

TANDOORI DISHES

Served with a sauce of your choice.

Tandoori Chicken	9.55
Chicken Tikka	8.95
Lamb Tikka	9.95
Chicken Tikka Shashlik	10.95
Lamb Tikka Shashlik	10.95
King Prawn Shashlik	12.95
Mixed Shashlik	12.95
Tandoori King Prawns	13.95
Tandoori Mixed Grill	12.95

BIRYANI DISHES

Served with pappadoms and a sauce of your choice.

Garnished with an omlette.

Chicken Tikka or Lamb Tikka	9.55
Lamb	9.55
King Prawn Tikka	12.95
Prawn	9.55
Vegetable	9.55
Quorn	9.55

MILD & CREAMY DISHES

KORMA

A very mild curry with coconut & cream.

Chicken Tikka	8.95
Lamb Tikka	10.95
Lamb	10.95
Prawn	8.95
King Prawn	12.95
Vegetable	7.95
Quorn	8.95

PASANDA

Clay oven cooked and dried chicken, lamb etc. Cured in home made yoghurt and herbs, a nutty creamy curry.

MAKHANI

Mildly spiced roasted in a clay oven, cooked in a special sauce made with fragrant spices, ground almonds, butter & cream. Can be served with cheese on request.

MASALLA

An Indian wedding feast dish comprising of half a chicken, lamb or king prawns, seasoned in a blend of herbs & spices.

Chicken Tikka	8.95
Lamb Tikka	10.95
Prawn	8.95
Tandoori Chicken	9.95
King Prawn	12.95
Vegetable	7.95
Quorn	8.95

MILD - MEDIUM DISHES

CURRY

Cooked in a traditional curry sauce.

ROGAN JOSH

A moderate strength curry cooked with extra tomato & onions.

SAG DISHES

A dish cooked with spinach, moderate spices & herbs.

CHANA

Cooked with chick peas with a delicate amount of medium herbs & spices.

BHUNA

Cooked in a thick sauce with finely chopped onions & tomatoes flavoured with green herbs.

DUPIAZA

Cooked with moderate spices and herbs with extra onions and capsicums.

DANSAK

A moderate strength curry based on the use of lentils with pineapples.

Tandoori Chicken	9.95
Chicken Tikka	8.95
Lamb Tikka	10.95
Lamb	10.95
Prawn	8.50
King Prawn	12.95
Vegetable	7.95
Quorn	8.95

BALTI DISHES

Balti dishes are prepared with a special balti sauce, consisting of over 20 different herbs & spices. The strength of these dishes can be prepared to suit your taste.

Tandoori Chicken	9.95
Chicken Tikka	8.95
Lamb	10.95
Lamb Tikka	10.95
Prawn	8.95
King Prawn	12.95
Vegetable	7.95
Quorn	8.95

MEDIUM - HOT DISHES

KORAI

Cooked in medium spice with extra garlic.

JALFREZI

A hot dish cooked with green peppers, onions & tomatoes with fresh green chilies.

Chicken Tikka	8.95
Lamb Tikka	10.95
Prawn	8.95
King Prawn	12.95
Vegetable	7.95
Quorn	8.95

SAMBER

A hot dish based upon the use of lentils.

MADRAS

Cooked in a hot spicy sauce with fresh lemon juice, ginger and a touch of garlic.

PATHIA

Sweet, sour and hot with fresh herbs.

VINDALOO

Cooked with very hot spices and herbs.

Chicken Tikka	8.95
Tandoori Chicken	9.95
Lamb Tikka	10.95
Lamb	10.95
Prawn	8.95
King Prawn	12.95
Vegetable	7.95
Quorn	8.95

VEGETABLE SIDE DISHES

All cooked using fresh vegetables.

Sag Aloo	4.25
Bombay Aloo	4.25
Aloo Gobi	4.25
Chana Bazi	4.25
Sag Bazi	4.25
Mushroom Bazi	4.25
Garlic Mushroom Bazi	4.25
Cauliflower Bazi	4.25
Bindi Bazi	4.25
Mix Vegetable Bazi	4.25
Sag Paneer	4.25
Tarka Dhal	4.25

INDIAN BREADS

Naan	2.95
Garlic Naan	3.25
Peswari Naan	3.55
Cheese Naan	3.55
Garlic & Coriander Naan	3.55
Cheese & Onion Naan	3.55
Chilli & Coriander Naan	3.55
Paratha	2.55
Chapatti	1.55
Tandoori Roti	2.55
Puree	1.55

RICE/PORTIONS

Boiled Rice	2.75
Pilau Rice	2.95
Large Pilau Rice	3.95
Mushroom Rice	3.55
Keema Rice	3.55
Vegetable Rice	3.55
Coconut Rice	3.55
Chilli & Pepper Rice	3.55
Onion Fried Rice	3.55
Egg Fried Rice	3.55
Chips	2.55

ENGLISH DISHES

Including Chips, Peas & Salad.

Southern Fried Chicken	7.55
Omelettes	7.55
(Plain, cheese, mushroom or prawn)	
Golden Scampi	7.55
Chicken Nuggets	7.55
Sirloin Steak	10.55

delhi

street



BYO
SUNDAYS

Bring your favourite bottle with you and be topped every Sunday evening at Delhi Street and BYO - "Bring your own".

We will chill it, open it, serve it and we will charge you NO Corkage.

What's the catch? None!

Just order a starter and a main per person!

Sometimes it's just nice to bring your own favourite bottle to your favourite venue, so we have made it easier for you!

Monday Special

2 Course Meal

£12.95 per person

Any Starter

Any Main

served with pilau rice

Terms & Conditions:

Pappadoms not accepted as a starter, Any main does not include award winning dishes. Maximum table time allowance is 2 hours.

PLEASE NOTE

Some dishes may have the following allergens: 1. Cereals (gluten), 2. Eggs, 3. Fish, 4. Nuts, 5. Peas, 6. Shellfish, 7. Soy, 8. Vegetables, 9. Wine. We cannot guarantee our dishes to be 100% nut free.



TO MAKE YOUR RESERVATION CALL:

01244 34 34 24

www.hoobindiananddelhistreet.com



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