

*Delhi 'O' Delhi*  
India's Dining Room

HWDD/APr17/66



*Rajasthani  
Special*

## STARTERS

▣ <b>Haldi Mirchi Ka Jhinga</b>	745
Prawns, Turmeric and Chilli	
▣ <b>Sarson Machhi Tikka</b>	490
Fish Tikka, Home Made Mustard Marinade	
▣ <b>Maas Ka Soola</b>	510
Lamb, Chilli and Hung Curd Marinade	
▣ <b>Junglee Murgh Tikka</b>	485
Chicken, Green Chili and Hung Curd Marinade	
▣ <b>Surkh Murgh Tikka</b>	475
Chicken, Spicy Chilli Marinade	
▣ <b>Chandni Paneer Tikka</b>	325
Cottage Cheese, Cream and Cheese Marinade	
▣ <b>Paneer Ka Soola</b>	315
Cottage Cheese, Spicy Chilli Marinade	
▣ <b>Sangri Ki Shammi</b>	245
Coarsely Ground Sangri Patties, Aam Papad stuffing	
▣ <b>Mirchi Vada</b>	255
Green Chilli Fritters, Spicy Potato Mixture	
▣ <b>Kalmi Vada</b>	225
Bengal Gram Fritters, Asafoetida	

## MAIN COURSE

▣ <b>Laal Maas</b>	510
Lamb Curry, Chilli Paste Gravy	
▣ <b>Mohan Maas</b>	495
Lamb Curry, Milk and Vetiver seed Gravy	
▣ <b>Banjara Murgh</b>	455
Chicken, Curd and Whole Spices Gravy	
▣ <b>Mewa Paneer</b>	310
Cottage Cheese, Cashew nut Gravy	
▣ <b>Gulab Jamun Ki Subzi</b>	285
Unsweetened Milk Solid Fritters, Onion Tomato Curry	
▣ <b>Subz Panchmel</b>	245
Mélange of Vegetables, Royal Cumin tempering	
▣ <b>Rajasthani Kadi</b>	235
Thin Yogurt Curry, Asafoetida and Crushed Coriander tempering	
▣ <b>Dal Panchmel</b>	210
Mélange of Pulses, Clarified Butter and Cumin tempering	

## STAPLES & BREADS

▣ <b>Gatte Ka Pulao</b>	245
▣ <b>Methi Bajre Ki Poori</b>	115

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details.  
Government taxes are extra. 6% staff service charge is levied.