



***Sunday Lunch Buffet***

(Eat as much as you like)

From 12.00 noon till 3.00pm

**Adult £12.00 per person Child Under 10 £7.00**



***Sunday Evening Buffet***

(Eat as much as you like)

From 6.30pm till 10.30pm


**Adult £16.00 per person Child Under 10 £9.00**



***Express Business Lunch***

2 course | £10.00 | Mon-Fri

1 course | £7.50 | Mon-Fri



***Special Events***

**St Valentine's Day 14th February**

**Mothering Sunday** (1 Mother in the party eats FREE)

**Tribute Night** All year round (Please enquire for dates)

**Christmas Lunch 25th December**


**New Year Party 31st December**



**BOOK ONLINE**

[dilrajabingdon.co.uk](http://dilrajabingdon.co.uk)

T: 01235 553 305 | 01235 524 722  
6 Ock Street Abington Oxon OX14 5AW



***Dil Raj***



**BOOK ONLINE**  
[dilrajabingdon.co.uk](http://dilrajabingdon.co.uk)



**Dil Raj**

**APPETISERS**

SOUP OF THE DAY (GF) . . . . .	£3.95	SHAMI KEBAB (GF) (N) . . . . .	£4.95
ONION BHAJEE (V) (GF) . . . . .	£3.75	KING PRAWN BUTTERFLY (S) (D) (N) (G) . . . . .	£5.95
VEGETABLE SAMOSA (V) (G) . . . . .	£3.95	KING PRAWN PUREE (S) (G) . . . . .	£6.95
MEAT SAMOSA ((G) . . . . .	£3.95	PRAWN PUREE (S) (G) . . . . .	£5.95
ALOO CHAT (V) (D) (N) (GF) . . . . .	£3.95	KING PRAWN SUKA (S) (GF) . . . . .	£6.95
CHICKEN CHAT (D) (N) (GF) . . . . .	£3.95	CHICKEN CHOKE (N) (GF) . . . . .	£4.75
MIXED KEBAB (D) (N) (GF) . . . . .	£5.95	MAAS BORA (G) (S) (FISH CUTLET) . . . . .	£5.95
BOTI KEBAB (D) (N) (GF) . . . . .	£5.50	SQUID (S) (G) . . . . .	£6.95
CHICKEN TIKKA (D) (N) (GF) . . . . .	£4.75	CHICKEN MALAI (D) (GF) . . . . .	£6.50
SHEEK KEBAB (GF) (N) . . . . .	£4.95	ROHU BHAJA MAACH (S) (GF) . . . . .	£7.95
BEGUN-ERR PANEER (D) (GF) . . . . .	£5.50	MIXED STARTER (N)(D) . . . . .	£6.95



**Leave it to the Chef**

Our chef will prepare on his preference, a selection of dishes depending on the number of people in your party (minimum 2 persons). Please indicate to our staff if there is any dish you particularly wish to be included.

- 2 COURSE FEAST (PER PERSON) £20.00
- 2 COURSE VEGETARIAN FEAST (PER PERSON) £19.00

**Thali Dishes**

- NIRAMISH THALI (VEGETARIAN) £15.00**  
Mixed Vegetable Rogon, Bhindi Bhajee, Vegetable Moghlai, Dall, Dohi, Pilau Rice & Naan
- NON-VEGETARIAN THALI £17.00**  
Murg Tikka Massala, Sag Gosht, Murgh Patia Dall, Dohi, Pilau Rice & Naan
- RAJ THALI £18.00**  
Prawn Bhoona, Murgh Tikka Korai, Aloo Palak, Mushroom Bhaji, Dohi, Pilau Rice & Naan



We hope to take you on a culinary journey of the Indian subcontinent. You are invited to explore the many regional styles of cooking that India has to offer. From Tamil Nadu in the South to Delhi and Punjab in the North from Goa and Kerala on the Western Coast to Hyderabad and Calcutta in Central and Eastern India, Dhaka – historical capital city of Bangladesh and other parts of this curry loving country, discover the hidden flavours and aromas of individually prepared dishes from these regions.

We really do hope to elevate your taste buds to a spiritual level.

(GF) Gluten Free | (N) Food Contains / May Contain Nuts | (G) Food Contains Gluten  
(V) Vegetarian | (S) Seafood | (D) Dairy





## TANDOORI SPECIALITIES

All meals are cooked in a charcoal oven. Charcoal fired tandoori dishes are fat free & Gluten Free, marinated for 24 hours and cooked after you order.

STARTER / MAIN

**SALMON TIKKA (S) (D) (N) (GF) . . . . £8.00 / £15.00**

Cubed salmon fillet, marinated and cooked in a charcoal tandoori

**TANDOORI DUCK (D) (N) (GF) . . . . £8.00 / £16.00**

Boneless breast of duck, marinated with ginger and garlic, cooked with light ground spices, barbecued over flaming charcoal

**TANDOORI JHINGA (S) (D) (N) (GF) . £9.00 / £16.00**

King prawns marinated with special sauce and grilled

**TANDOORI LAMB CHOPS (D) (N) (GF) £9.00 / £16.00**

Very tender lamb marinated overnight and grilled in charcoal oven

**MURGH TANDOORI (D) (N) (GF) . . . . £4.95 / £9.00**

Half spring chicken on the bone, marinated with delicate herbs and spices, barbecued over flaming charcoal

**TIKKA SIZZLE (D) (N) (GF)**

**CHICKEN TIKKA . . . . . £9.00**

**LAMB TIKKA . . . . . £11.00**

Chicken, lamb pieces de-boned and marinated in special spices and barbecued over flaming charcoal

**MURGH OR LAMB SHASHLIK (D) (N) (GF)**

**CHICKEN . . . . . £11.00**

**LAMB . . . . . £12.00**

**JHINGA (KING PRAWN) . . . . . £17.00**

Marinated spring chicken or lamb or king prawn barbecued on charcoal with green pepper, tomatoes and onions, served with salad

**TANDOORI MIXED GRILL (D) (N) (GF) . . . . £16.00**

¼ of spring chicken, murgh tikka, lamb tikka and sheek kebab, barbecued in charcoal tandoori oven

**TANDOORI TROUT (S) (D) (N) (GF) . . . . . £16.00**

Whole trout marinated with garlic and ginger and cooked over flaming charcoal

**TANDOORI MONKFISH (S) (D) (N) (GF) . . . . £16.00**

Spiced monk fish marinated and cooked in herbs and spices. Roasted in the charcoal tandoori

**TANDOORI MIXED PLATTER (D) (N) (GF) . . £25.00**

¼ of spring chicken, chicken tikka, lamb tikka, sheek kebab, tandoori lamb chops, chicken kebab, salmon tikka and tandoori king prawns



## HOUSE SPECIALS

**MURGH MAKANI (GF) (D) (N) . . . . . £11.00**

De-boned and diced chicken, cooked with fresh cream and cashew nuts in almond

**JHINGA MASALA RAMPURI (S) (GF) (N) . . . £16.00**

A speciality of Northern India. King prawns cooked in fresh herbs and delicate spices

**JHINGA MAKHNE (S) (GF) (N) . . . . . £16.00**

King prawns cooked with cream and nuts in our own sauce

**NARGISY KUFFTA (GF) (N) . . . . . £11.50**

Spicy minced lamb with egg in a creamy spicy sauce

**DIL RAJ SPECIAL MURGH OR LAMB (GF)**

**CHICKEN . . . . . £13.00**

**LAMB . . . . . £14.00**

De-boned and diced chicken or minced lamb, onion, green peppers and tomatoes

**MURGH OR LAMB KOHLAPURI**

(VERY, VERY HOT!!!) (GF)

**CHICKEN . . . . . £13.00**

**LAMB . . . . . £14.00**

**BEEF . . . . . £16.00**

This delicious chicken dish comes from Kohlapur

**ADA MURGH OR LAMB (GF)**

**CHICKEN . . . . . £11.00**

**LAMB . . . . . £12.00**

De-boned chicken or lamb with fresh ginger, onions, green peppers and tomatoes

**CHILLI MASSALA MURGH OR LAMB (GF) (N)**

**CHICKEN . . . . . £11.00**

**LAMB . . . . . £12.00**

Exquisitely flavoured, very hot with green chillies

**BATTAK ACHARI . . . . . £17.00**

Tandoori grilled duck breast, marinated with ginger, chilli, yoghurt and cloves served on bed of seasonal vegetables with tamarind sauce



## HOUSE SPECIALS

**NALLI KORMA (N) . . . . . £17.00**

Slow cooked shanks of lamb braised hyderabadi korma sauce

**MIRCHWALA GOSHTO . . . . . £16.00**

Local beef with Kashmiri red chillies, yellow chilli powder, red peppers, green peppers and special sauce

**JALFREZI (GF)**

**CHICKEN . . . . . £11.00**

**LAMB . . . . . £12.00**

**JHINGA (KING PRAWN) . . . . . £16.00**

Boneless diced chicken, lamb or king prawn in slice ginger, green chillies, tomatoes and special spices to our own recipe

**MURGH DILKUSH (GF) (N) . . . . . £11.00**

Garlic, ginger, fresh green chillies and coriander leaves

**LAMB DIL PASSAND (D) (N) . . . . . £12.00**

Yoghurt, freshly ground spices, coconut and fresh coriander

**MURGH ACHAR (GF) . . . . . £11.00**

De-boned and diced chicken, braised golden brown in sliced onions, ginger, garlic and unground massala, prepared in a thick sauce medium and spicy

**MURGH OR LAMB TIKKA MASSALA**

(MILD AND SPICY)

**CHICKEN . . . . . £11.00**

**LAMB (GF) . . . . . £12.00**

**LAMB SHANK MARATHANI**

(MEDIUM AND SPICY) . . . . . £16.00

From the Mumbai, this dish is bursting with lots of flavour medium and spicy.

**LAU GOSTH (GF) . . . . . £12.00**

**BEEF . . . . . £16.00**

Lamb, medium hot with butternut squash, chilli ginger, coriander, herbs and spice

**JHINGA GARLIC CHILLI (S) . . . . . £16.00**

King prawns cooked with garlic and fresh chillies to create an amazing spicy taste



## BALTI DISHES

MEDIUM HOT

**MURGH (GF) . . . . . £11.00**

**LAMB (GF) . . . . . £12.00**

**MURGH SAAG BALTI (SPINACH) (GF) . . . . . £14.00**

**LAMB SAAG BALTI (SPINACH) (GF) . . . . . £15.00**

**JHINGA (S) (GF) . . . . . £16.00**

**BATAK BALTI (DUCK) (GF) . . . . . £16.00**

## KORAI DISHES

MEDIUM HOT

With diced peppers, onion and tomato

**MURGH (GF) . . . . . £11.00**

**LAMB (GF) . . . . . £12.00**

**JHINGA (S) (GF) . . . . . £16.00**

**BATAK (DUCK) (GF) . . . . . £16.00**

## SEAFOOD DISHES

TIGER PRAWN / KING PRAWN

**BHOONA (MEDIUM, SPICY) (GF) (S) . £14.00 / £16.00**

**MADRAS (FAIRLY HOT) (GF) (S) . . . . £14.00 / £15.00**

**SAAG (MEDIUM) (GF) (S) . . . . . £14.00 / £16.00**

**MUSHROOM (GF) (S) . . . . . £14.00 / £16.00**

**BUAL MASALA (S) . . . . . £15.00**

Off the bone fish in tomatoes and spices

**MASS BIRAN (S) . . . . . £15.00**

Fish off the bone pan fried with onion chilli turmeric and coriander

**SHORSEY BATA MAACH (ROHU) (S) . . . . £16.00**

Classic Bengali dish in nose tingling mustard

**MAACHER KALIA (MEDIUM, SPICY) (S) . . . . £16.00**





## CURRY

CHICKEN / LAMB

KASHMIR (MILD/BANANA) (D) (N) (GF)	£8.75 / £9.75
KORMA (SWEET/MILD) (D) (N) (GF)	£8.75 / £9.75
MALAYAN (D) (GF) (N)	£8.75 / £9.75
BHUNA (MEDIUM, SPICY) (GF)	£8.75 / £9.75
DOPIAZA (MEDIUM, SPICY) (GF)	£8.75 / £9.75
Dryish dish with onions and green peppers	
ROGAN JOSH	
NORTHERN INDIAN (GF)	£8.75 / £9.75
Dish with garlic, ginger, tomatoes and green peppers	
METHI	
(WITH HERBS & FENUGREEK) (GF)	£8.75 / £9.75
MADRAS (FAIRLY HOT) (GF)	£8.75 / £9.75
VINDALOO (VERY HOT) (GF)	£8.75 / £9.75
SAG (MEDIUM, SPICY) (GF)	£11.00/ £12.00

## DANSAK DISHES

Sweet, sour and hot with lentils

MURGH (GF)	£8.75
LAMB (GF)	£9.75
TIGER PRAWN (S) (GF)	£14.00
JHINGA (S) (GF)	£16.00

## PATHIA DISHES

Sweet, sour and hot

MURGH (N) (GF)	£8.75
LAMB (N) (GF)	£9.75
TIGER PRAWN (N) (S) (GF)	£14.00
JHINGA (N) (S) (GF)	£16.00



## BIRYANI DISHES

Cooked with basmati rice and served with a medium veg curry

SABZI (GF)	£8.95
MURGH (GF)	£12.00
LAMB (GF)	£13.00
MURGH TIKKA (GF)	£13.00
LAMB TIKKA (GF)	£15.00
JHINGA (S) (GF)	£16.00
HOUSE SPECIAL BIRYANI (GF)	£17.00

## VEG DISHES (V)

SIDE / MAIN

BOMBAY POTATO (GF)	£4.75
BINDI BHAJEE (GF)	£4.75
BRINJAL BHAJEE (GF)	£4.75
COURGETTE BHAJEE (GF)	£4.75
LAU BHAJEE (GF)	£4.75
Slow cooked sweet pumpkin with cumin and fenne seeds	
MUSHROOM BHAJEE (GF)	£4.75
PALAK BHAJEE (GF)	£4.75
NIRAMISH (GF)	£4.75
Dry Southern Indian vegetable dish	
GOBI AND PUMPKIN (GF)	£4.75
CHANNA MASSALA (GF)	£4.75
TARKA DALL (GF)	£4.75
ALOO PALAK (GF)	£4.75
PALAK PANEER (N) (D) (GF)	£4.75
Cheese/Spinach	
MUTTAR PANEER (N) (D) (GF)	£4.75
Cheese/Peas	



## VEG DISHES (V)

SIDE / MAIN

BEGUN-ERR PANEER (D) (GF)	£9.50
Roasted aubergines, smothered with soft cheese, honey and a hint of cumin seeds	
PALAK PANEER (N) (D) (GF)	£9.50
Cheese/Spinach	
PANEER MASSALA (GF)	£9.50
CHILLI PANEER (GF)	£9.50
Cheese/Chilli	
ALOO CHANNA MASSALA (D) (GF)	£8.00
Potato and chick peas	
SABZI DHANSAK (HOT) (GF)	£8.00
Mixed vegetables with lentils	
SABZI JALFREZI (GF)	£8.00
Mixed vegetables with fresh chillies	
SABZI KASHMIR (D) (N) (GF)	£8.00
Mixed vegetables with banana	
SABZI KORMA (MILD) (D) (N) (GF)	£8.00
Mixed vegetables	
SABZI MOGLAI (MEDIUM SPICY) (GF) (D) (N)	£8.00
Mixed vegetables	
SABZI ROGAN JOSH (MEDIUM SPICY) (GF)	£8.00
Mixed vegetables	
SAG ALOO MASSALA	
(MEDIUM HOT) (D) (N) (GF)	£8.00
spinach and potato	
SAG DALL (GF)	£8.00
Spinach with lentils	

## SUNDRIES

POPADOMS (PLAIN OR SPICY) (GF)	£0.90
MASALA POPADOMS	£1.00
CHUTNEYS AND PICKLES (PER PERSON)	£1.00
RAITA (PLAIN OR CUCUMBER OR MINT) (D)	£2.95
MIXED RAITA (D)	£2.95
SEASONAL MIXED SALAD (V)	£3.50



## RICE

BOILED RICE (GF)	£3.00
PILAU RICE (D) (GF)	£3.50
EGG FRIED (D) (GF)	£4.10
GARLIC RICE (D) (GF)	£4.10
KEEMA RICE (D) (GF)	£4.10
MUSHROOM RICE (D) (GF)	£4.10
SAG RICE (D) (GF)	£4.10
SPECIAL FRIED RICE (D) (GF)	£4.10
LEMON RICE (D) (GF)	£4.10
COCONUT RICE (D) (GF)	£4.10
PEA'S RICE (D) (GF)	£4.10
VEGETABLE RICE (D) (GF)	£4.10

## BREADS

SAG NAAN (G)	£3.50
NAAN (G)	£2.25
GARLIC NAAN (G)	£3.00
PESHWARI NAAN (G)	£3.00
KEEMA NAAN (G)	£3.50
CHEESE NAAN (G)	£3.75
GARLIC AND CHEESE NAAN (G)	£3.75
CHAPATI (G)	£2.00
PLAIN PARATHA (G)	£2.50
STUFFED PARATHA (G)	£3.50

