

APPETISERS

Mixed Hors D'oeuvres servers one Chicken tikka, sheek kebab, onion bhajee, samosa	£4.20
Mixed Hors D'oeuvres servers two Chicken tikka, sheek kebab, onion bhajee, samosa	£7.80
Tandoori Chicken with fresh herbs Quarter of spring chicken on the bone marinated in traditional spices overnight and cooked in tandoori clay oven, served with salad and mint sauce	£3.35
Lamb or Chicken Tikka with fresh herbs Tender pieces of chicken or Lamb marinated in traditional spice overnight and cooked in tandoori clay oven, served with salad and mint sauce	£3.25
Sheek Kebab medium Two pieces of spicy hot, made with minced lamb, coriander, ginger, garlic green chillies and spices, served with salad and mint sauce	£3.75
Reshmi Kebab with egg lace Spicy hot cutlet made with minced lamb, coriander, ginger, garlic, green chillies and spices, then fried and garnished with egg lace	£3.75
Bombay Hot Wings Pieces of chicken wings marinated in a spicy hot sauce then BBQ'd tandoori clay oven, served with salad & mint sauce	£3.35
Vegetable Pakora Spring vegetable balls mildly spiced, coated in butter then deep fried, served with salad	£3.35
Onion Bhajee 4 pieces Chopped onion deep fried crispy onion bhajee made with fresh onion, gram flour, lentils, eggs and spices	£3.25
Samosa meat or vegetable - 2 pieces Deep fired crispy pastry packets filled with seasonal vegetables or minced lamb slightly spice	£3.25
Prawn Cocktail Succulent prawns on a bed salad and topped with a delicious cocktail sauce	£3.25
Chot Potti chick peas with spice tangy sauce Chick peas cooked in a spicy hot sauce with tamarind, coriander, ginger, garlic and green chilli	£3.35
Chicken Tikka Chat with egg lace Chicken tikka pieces cooked in spicy sauce and garnished with egg lace	£3.75
King Prawn Butterfly A large king prawn (lanoustine) butter filled and coated in breadcrumbs then golden fried. Served with salad	£4.80
Mushroom Puri Fresh button mushroom cooked in a spicy sauce and served on a light, deep fried base	£3.35
Prawn Puri Succulent prawns cooked in a spicy sauce and served on a light, deep fried bread base	£3.50
King Prawn Puri Succulent king prawns cooked in a spicy sauce and served on a light, deep fried bread base	£4.95
Tandoori Lamb Chop on the bone Marinated in a deliciously spiced sauce, then BBQ'd over clay oven and served with salad	£5.50
Shahi Prawn Tiger prawns deep fried & served with salad	£3.95
Salmon Tikka-Fish Salon fish marinated in spiced yoghurt then grilled in clay oven	£4.80
Tikka Kebab Platter servers 2 Tandoori chicken sheek kebab, lamb tikka and chicken tikka served with salad	£7.80

BALT L DISHES

Your choice of the tenderest chicken, lamb or king prawns are marinated in ginger, garlic, coriander and yoghurt. The cooked with home dry roasted, spices in a spicy sauce with a touch of mint and green chillies, giving a unique taste and flavour, garnished with red peppers, green peppers and onions. Served in a traditional Balti dish

Special Mix Balti medium	£9.95
Chicken or Lamb Balti medium	£7.75
Chicken or Lamb Tikka Balti medium	£8.50
King Prawn Balti medium	£10.95
Vegetarian Balti medium	£5.95
Duck Tikka Balti medium	£9.95
Fish Balti medium	£7.95
Prawn Balti medium	£7.95

TRADITIONAL CURRY DISHES

Available in chicken, Lamb, prawn or vegetable King prawn £3.50 extra

Classic Curry medium	£5.45
Cooked in the most traditional way with fresh herbs and spices eg: cinnamon, coriander, garlic, ginger, turmeric, chilli	
Madras hot	£5.45
A superb south Indian treasure enjoyed all over the world, cooked with home made hot red chilli puree, lime juice and minced garlic in a thick onion and tomato sauce	
Vindaloo very hot	£5.45
A superb South Indian treasure enjoyed all over the world, cooked with home made hot red chilli puree, lime juice, potato and minced garlic in a thick onion and tomato sauce	
Bhuna medium, extra spicy with a dry sauce	£5.45
Cooked with onion, tomato, ground spices, extra spicy with dry sauce	
Rogan Gosh medium	£5.45
A traditional dish from Mirpur, Pakistan, A blend of authentic freshly ground medium spices and garnished with tomato, capsicum, fenugreek and coriander	
Korma mild	£5.45
Very mild dish cooked in rich sauce of almonds, coconut and fresh cream	
Dupiaza medium	£5.45
From the Northern region of India this exciting mix of pepper, tomato, chopped onion, coriander and fresh fenugreek prepared with mustard oil in a medium sauce	
Dhansak hot	£5.45
An exotic dish cooked with lentils in a fairly hot and slightly sweet sour sauce	
Pathia hot, sweet and sour	£5.95
Cooked with onion, tomato, coriander, cumin, turmeric, a sweet and sour taste is created with lemon and suger	
Machli Bhuna fish	£6.50
Sweet water fish cooked with onion, tomato, ground spices extra spicy with dry sauce	

TANDOORI BBQ DISHES mild

Tandoori Chicken with fresh herbs Half of spring chicken on the bone marinated in traditional spices overnight and cooked in tandoori oven, served with salad and mint sauce	£6.25
Chicken or Lamb Tikka with fresh herbs Tender pieces of chicken or lamb marinated in traditional spice overnight and cooked in tandoori clay oven, served with salad and mint sauce	£6.25
Vegetable Shashlick Courgette, aubergines, mushrooms, tomato, onions and green peppers marinated with coriander and spices	£5.95
Chicken or Lamb Shashlick Chicken or Lamb pieces marinated with coriander and spices with onions, green pepper and tomato	£7.50
Tandoori King Prawn Large warm water king prawn flavoured with mix spices and tenderly cooked in clay oven	£11.95
Tandoori Mixed Grill A plate of mouth watering tandoori specialities include pieces of king prawn, chicken tikka, lamb tikka, sheek kebab, tandoori chicken	£10.95
Duck Tikka Duck meat marinated with yoghurt spices then cooked in clay oven. Served with salad and mint sauce	£8.95
Tandoori Lamb Chop On the bone lamb chops marinated in a deliciously spiced yoghurt sauce, then BBQ'd over clay oven and served with salad	£8.95
Ponir Shashlick Homemade cheese marinted with spices and yoghurt then cooked in clay oven with green peppers, onions and tomato	£7.95
Sizzling Chicken Nawabi Strip pieces of chicken fried with garlic, ginger, onions, capsicum and ground spices that comes in a delectated spicy sauce	£8.95
Salmon Tikka Salmon fish marinated in spiced yoghurt then grilled in clay oven	£7.95

BIRIANI DISHES mild

your choice as below is prepared with subtle spices and cooked with aromatic pulao rice, sultanas, coconut and almonds, served with a separate mixed vegetable curry. Great for beginners.

Dil's Special Biraini chicken, meat, prawn and king prawn	£9.95
Chicken, Lamb or Prawn	£7.95
Chicken Tikka Biriani	£8.50
King Prawns succulent warm water king prawn	£10.95
Shahee Chicken Biriani Tandoori chicken grilled off the bone, lightly spiced with nuts and raisins	£9.95
Vegetable Biriani	£6.95

DIL'S CHEF RECOMMENDATIONS

Naga chicken or lamb - hot Prepared in a thik sauce with special kind of chilli only available in Bangladesh	£7.50
Madhu Murgh mild Tender fillets of chicken breast marinated in delicate spices and yoghurt. Gently cooked with cashew nuts, sultanas, ground nuts, honey and fresh cream in sauce	£7.50
Captain's Pathila hot Tender strips of chicken, lamb or prawns prepared with very special herbs and spices including coriander, mint, garlic and yoghurt in a rich, tangy sauce. This really is an exotic and flavoursome dish	£7.75
Tikka Moricha Fairly hot chicken or lamb barbecued and cooked with green chilli and tomatoes with authentic herbs & spices	£7.50
Karai Lamb or Chicken medium Tender fillet of lamb or chicken marinated in garlic, ginger and coriander then cooked in a richly spiced sauce with peppers, tomatoes and onions	£7.50
Badami Saag Gosth or Chicken medium Tender filled of lamb or chicken marinated in garlic, ginger and coriander then cooked with spinach, onion, tomatoes and cashew nuts delicately spiced	£7.50
Murghi Palok medium Chicken or lamb marinated in ginger, garlic then cooked with lentil, spinach and onion	£7.50
Village Style Begoon medium A delicious alternative to meat or fish dishes. Fresh slices of okra cooked with ginger, garlic, onions, tomatoes, peppers and cashew nuts. Topped with tried discs fresh aubergine, garnished with fresh coriander, saffron and onions	£6.95
Haryaly Chicken Mossala medium Chicken baked in a marinate of spinach, mint and coriander	£7.95
Lamb Xacuti medium Very popular Goan dish, lamb cooked with roasted fennels seeds cloves of garlic and other spices	£7.95
Tandoori Shashlick with spicy sauce A mixed grill of tandoori chicken, chicken tikka, lamb tikka and tandoori king prawns, topped with a delicious spicy sauce and garnished with fried tomatoes, green pepper and onion	£11.50
Khadi Gosht medium hot This medium hot lamb stew is made to a central Indian, it features special sauce made with whole con coriander bulb chilli for a highly distinctive flavour	£7.50
King Prawn Nawabi medium Medium strength juicy dish laced with almond powder, fresh tomato with a touch of cream	£10.95
Chicken or Lamb Rezala hot Pieces of chicken or lamb cooked in hot and slightly tangy sauce made with fresh chillies	£7.50
Tawa Ghost Lamb Chicken or lamb marinated with chefs special thick sauce then cooked with ginger, garlic, mustard seed, green chillies and soya sauce, served in a hot iron tawa	£7.95
Bengal Roast Chicken medium Whole breast of chicken fried over slow fire then cooked with yoghurt, spice, lots of fried onions and fresh herbs of dil's restaurant	£7.95
Akbori Massla medium Boneless spring chicken grilled on charcoal then cooked with almond flaked nuts with lightly spiced creamy sauce in a specially made thick spicy but mild dish	£7.95
King Prawn Chilli Massla fairly hot BBQ king prawn cooked with garlic, ginger and tomato in rich spicy hot and sweet chilli sauce	£13.95
Shatkora (Chicken or Lamb) medium Shatkora is a special lime which is only available in Bangladesh in the sylhet region, its unique aromatic test makes it different from any other lime cooked in Bangladeshi spice medium in thick sauce	£7.95
Chef's Special (Chicken or Lamb) Chef's own prepared special recipe; a choice of chicken or lamb cooked in medium thick sauce	£9.95



HOUSE & TIKKA SPECIALITIES

Duck Tikka Massala mild Barbecued duck meat grilled over charcoal hen gentycooked in a rich sauce with sultanas, nuts, coconut and fresh cream-scrummy!	£8.95
Tandoori King Prawn Massala mild	£13.95
Chicken or Lamb Tikka Jalfrezie hot Tender pieces of chicken or lamb grilled in a pungent sauce prepared with onions, tomatoes, peppers and fresh green chillies. Like it hot!	£6.95
Duck Tikka Jalfrezie hot, tender pieces of duck Tender pieces of duck grilled then cooked in a pungent sauce prepared with onions, tomatoes, peppers and fresh green chillies. Like it hot!	£8.95
King Prawn Jalfrezie hot Tender pieces of king prawn grilled then cooked in a pungent sauce prepared with onions, tomatoes, peppers and fresh green chillies. Like it hot!	£10.95
Chicken or Lamb Passanda mild Tender pieces of chicken or lamb, marinated in delicate spices and yoghurt, then cooked with ground nuts, almonds and fresh cream in a deliciously rice sauce. An extravagant dish indeed	£7.95
Batak Sagrana (duck) medium An exceptional duck dish Dil's chef own special recipe	£9.50
Korai King Prawn medium Cooked in a richly spiced sauce with peppers, tomato and onion	£10.95
Chicken or Lamb Tikka Chilli Massala fairly hot Barbequed chicken meat with hint of chilli sauce, onion, herbs and spice	£7.95
Butter Chicken or Lamb mild	£7.95
Chicken Tikka Dhansak	£6.95
Lamb or Chicken Tikka	£6.95
Madras I Rogan I Bhuna I Korma or Dupiaza	
Chicken or Lamb Tikka Massala mild Tender pieces of chicken or lamb grilled over charcoal then genty cooked in a rich sauce with sultanas, nuts, coconut and fresh cream-scrummy!	£7.50



SUPREME SEA FOOD

Mashli Ghashi Fresh Ayr fish cooked with tomato, coriander seeds, fresh lemon juice, medium to mild	£7.95
Roop Chanda Golden brown whole fish cooked under slow heat with chopped onion, coriander and a touch of garlic spice	£11.95
Machli Dall hot, sweet and sour Cooked with red lentils in a thick sauce	£7.95
Fish Dupiaza Watering boneless chunks of sweet water fish (known as ghash) flavoured with fried brown onion and coriandar	£7.80

We do not use any artificial flavouring, colouring, thickening agents or other additives in our food. All dishes are prepared freshly to your order. Should you require a dish not on the current menu or any variation, please let us know. Please Note: The prices and contents of this menu may change without prior notices. The management reserve the right to refuse service without explanation.

Dishes may contain wheat and nuts, Please ask waiter if you have allergy concerns

VEGETABLE SIDE DISHES

These dishes can also be served as a main meal. Fresh from the garden. All dishes are prepared with subtle herbs and spices selected to bring out the vegetables own distinctive taste. A must to accompany any main dish

Saag Ponir <small>spinach & cheese</small>	£3.75
Mushrooms <small>with fresh herbs</small>	£3.50
Saag Aloo <small>spinach with potato</small>	£3.50
French Beans <small>with coriander</small>	£3.50
Aloo Begoon <small>potato with aubergine</small>	£3.50
Mottor Ponir <small>cheese with peas</small>	£3.75
Mixed Vegetables <small>seasonal vegetables</small>	£3.50
Courgette Bhajee	£3.60
Aloo Gobi <small>potato with cauliflower</small>	£3.50
Cauliflower Bhajee	£3.50
Tarka Dall <small>lentils & garlic</small>	£3.50
Bhindi Bhajee <small>okra</small>	£3.50
Bombay Aloo <small>potato</small>	£3.50
Channa Massala <small>chick peas</small>	£3.50
Saag Bhajee <small>with fresh herbs</small>	£3.50
Bhindi Aloo <small>potato & okra</small>	£3.75
Niramish	£3.95

A popular dish in with vegetable using the minimum flavour with fried and green

SUNDRY DISHES

Steamed Rice <small>long grain</small>	£2.20
Aromatic Pulao Rice <small>basmati</small>	£2.50
Mushroom Rice <small>basmati</small>	£2.95
Vegetable Rice <small>basmati</small>	£2.95
Special Rice <small>nuts, sultanas, egg, peas & carrots</small>	£2.95
Oriental Rice <small>slightly spiced, prawns and peas</small>	£3.25
Keema Pulao Rice <small>mince meat with rice</small>	£3.50
Egg Pulao Rice	£2.95
Bombay Noodles	£3.50
Poratha <small>unleavened fried bread</small>	£2.25
Chapati	£1.35
Naan Bread <small>leavened bread</small>	£1.95
Keema Naan <small>spicy lamb filling</small>	£2.50
Garlic or Vegetable Naan	£2.50
Pashwari Naan <small>fruit, nuts and honey filling</small>	£2.50
Cheese Naan	£2.50
Kashmiri Naan <small>with honey</small>	£2.50
Balti Naan	£2.95
Papadums	£0.60
Indian Salad <small>with chilli dressing</small>	£1.95
Cucumber or Onion Raitha <small>yoghurt based dip</small>	£1.95
Pickles and Chutneys	£0.60

ENGLISH DISHES

Golden Fried Cod & Chips	£7.95
<small>Mushrooms, tomatoes and peas</small>	
Golden Fried Scampi & Chips	£7.95
<small>Mushrooms, tomatoes and peas</small>	
Three Egg Omelette & Chips	£6.95
<small>Choice of plain cheese, chicken, prawn or mushrooms served with mushrooms, tomatoes and peas</small>	
Chicken Nuggets & Chips	£7.95
<small>Golden fried and served with mushrooms, tomatoes and peas</small>	
Chips	£2.95

SET MEALS FOR TWO OR MORE PEOPLE

10% Discount not applies on Set Meals

Dil's Dinner £27.95

Starter: Papadums
Chicken & Lamb Tikka
Main Dish: Chicken Rogen,
Karai Lamb
Side Dish: Mashroom Bhajee,
Vegetable Bhajee
2 Aromatic Pulao Rice & Naan

Gourmet Dinner £36.95

Starter: 2 mixed Hors oeuvre
Main Dish: Tandoori King Prawn,
Chicken Tikka Massala
Side Dish: Mashroom Bhajee,
Aubergine Bhajee,
2 Special Pulao Rice & Keema Naan

Hot & Spicy Dinner £27.95

Starter: Papadums
Sheek Kebab
Hot Wings
Main Dish: Captains Pathila,
Lamb Dhansak
Side Dish: Bombay Aloo,
Onion Bhajee,
2 Aromatic Pulao Rice & Naan

Vegetarian Dinner £24.95

Starter: Papadums
Vegetable Samosa, Onion Bhajee
Main Dish: Mixed Veg Rogan
Side Dish: Bhindi Bhajee,
Chana Bhajee,
2 Aromatic Pulao Rice & Naan



DIL'S

Authentic Indian Restaurant

Special Sunday buffet Over 12 items

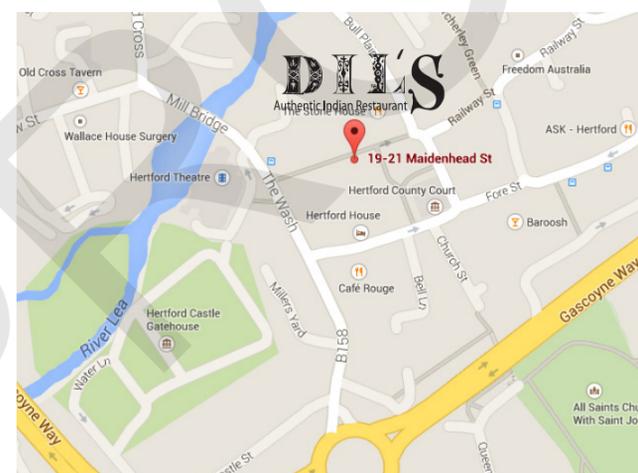
Eat as much as you like

From 12.30pm to 10.30pm
only £8.95 per head

Opening Hours

Including Bank Holidays
Mon-Sat 6:00pm-12:00 midnight
Sun 12:30 noon - 11:30pm

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10% Discount

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