

# RESTAURANT MENU

# NEW DELHI

INDIAN KITCHEN  
& RESTAURANT

**MODERN AND CLASSICAL INDIAN  
SOUL FOOD WITH A TWIST**

*Dishes not in the menu can  
be made on request!*

# ETTER NESTEN 40 ÅR I ØVRE SLOTTSGATE FLYTTET VI TIL TJUVHOLMEN



Familien Singh vil ta restauranten inn i fremtiden uten å miste det man har utviklet, én smak av gangen. New Delhi er et sted som serverer retter hentet fra de mest eksotiske hjørnene av India. Utviklet av et kokketeam som vet å sette smak i sentrum.

## **Singh-dynastiet, kaller de oss**

Smakene bergtok riksavisenes matjournalister, og kåret oss til Oslos beste indiske restaurant flere år på rad. Flere har blitt kjent med oss. Ett titalls tusen har siden spist hos oss.

Visjonen til Gurdial Singh, den som satte en ny standard for indisk mat den gang, er premisset for alt vi gjør også i fremtiden. Nesten alt er nytt. Men dere kommer til å kjenne den igjen. Den kalles smaken av New Delhi.

Dere møter Gurdial Singh og sønnen Baljit Singh på restauranten New Delhi på Tjuvholmen.

Gurdial startet som sjefskokk på Maharaja i Fredensborgveien. Siden har han drevet flere egne restauranter: Cashmere Restaurant i Calmeyers gate, Natraj i Ruseløkkveien, New Delhi i Fred Olsens gate og Bombay Brasserie på Egertorget, Bombay Darbar som også lå på Egertorget.

I 1992 ble Gurdial syk. Bare 16 år gammel måtte sønnen Baljit ta over driften av Bombay Brasserie, og han fikk raskt sansen for livet ved tandoorovnen. Baljit reiste til India for å gå på kokkekurs, og dro til England for å lære om indisk restaurantdrift. Far og sønn dro senere på feltturer sammen til India, hvor de rekrutterte nye kokker til restauranten i Norge. Baljit var kjøkkensjef fra 1994-2006. I 2010 kjøpte de tilbake merkenavnet New Delhi, og i 2018 flyttet restauranten til nye lokaler på Tjuvholmen.



## MATEN VÅR

Familien Singh, kommer fra den nord-indiske delstaten Punjab. Derfor står det nord-indiske kjøkkenet i sentrum, selvom smakene på New Delhi kommer fra hele India. Dette kjennetegnes av en forkjærlighet for friske grønnsaker og urter, ja i det hele tatt friske råvarer.

Mens det syd-indiske kjøkken ofte bruker tørket krydder, benytter det punjabiske friske krydder-urter i den grad det er mulig. Derfor vil du på New Delhi Restaurant, såtremt vi kan skaffe det, utelukkende få tilberedt mat av ferske og friske råvarer.

Ønsker du oppleve hele India anbefales Chefs Table og smaksmenyen. Både hovedrettene og forrettene (street food) kan deles.

Visit our Facebook:



Visit our Instagram:



@newdelhioslo



fb/newdelhioslo

## Spicy the Indian way!

Soft



Medium



Madras - Spicy and good



Vindaloo - Very spicy



Tindaloo - Extra hot!



## ALLERGENS

Below are allergenic ingredients for the corresponding item on the menu. The desired dish on the menu can be cooked without using allergic ingredients. If in doubt, contact service personnel.

We are happy to help you :)

V - Vegetarian, W - Wheat, S - Shellfish, E - Egg, F - Fish, P - Peanuts, SO - Soy, M - Milk N - Nuts, ( Nuts we use: Pistachio, almond and cashew nuts) CE - Celery, MUS - Mustard, SES - Sesame seeds, SU - Sulfate, L - Lupine, MOI - Molluscs

*The kind we use: Pistasj, mandel og cashewnøtter*

# CHEFS TABLE

## MENY

By international award winning Indian chef

999,-

*With wine menu.....1699,-*

*one glas of prosecco*

*one glas of white wine*

*two glas of red wine*

### Starters

Amuse Bouche (M, G)

Tellicherry pepper with garlic prawns (S, M)

Ajowain spicy tandoori with salmon,  
a signature right in New Delhi (F, M)

Tandoori with lamb chops, served with  
mint yoghurt (G, M)

### GREEN GARLIC CHICKEN

Signature of Guardial Singh

The signature right of Gurdial Singh. Chicken breast sprinkled with  
garlic seasoning and salt. (M, E)

### Main course

Classical Butter Chicken

Classical Lamb Rogan Josh

Punjabi Palak Paneer vegetarian

### Dessert

Fruit and custard with mango sorbet

*The menu can be customized as desired*

V - Vegetarian, W - Wheat, S - Shellfish, E - Egg, F - Fish, P - Peanuts, SO - Soy, M - Milk N - Nuts, ( Nuts we use: Pistachio, almond and cashew nuts) CE - Celery, MUS - Mustard, SES - Sesame seeds, SU - Sulfate, L - Lupine, MOI - Molluscs

# TASTING MENU

Today's selection of the chef's 4 best starters, 3 main courses, served with rice and optional nan and homemade mango sorbe for dessert.

**Price for 2 people.....1299,-**

Recommended for both small and large companies. (E, G, N, S, M, SO)

# TASTING MENU VEG

Today's selection of the chef's 4 best starters, 3 main courses, served with rice and optional nan and homemade mango sorbe for dessert.

**Price for 2 people .... 1299, -**

Recommended for both small and large companies (E, G, N, S, M, SO)

V - Vegetarian, W - Wheat, S - Shellfish, E - Egg, F - Fish, P - Peanuts, SO - Soy, M - Milk N - Nuts, ( Nuts we use: Pistachio, almond and cashew nuts) CE - Celery, MUS - Mustard, SES - Sesame seeds, SU - Sulfate, L - Lupine, MOI - Molluscs

# APPETIZER

## (STREET FOOD)

<b>1. AMRITSARI TIKKI</b>	119,-	<b>9. SAMOSA CHAAT</b>	159,-
Famous Amritsar-style aloo tikki. Encapsulating fried vegetables with chutney. You can find this dish all over Bombay and Amritsar. (optional without milk). (W, M, G)		Crisp flatbread with samosa, onion and tamarin sauce. A good dish with lots of flavor! (Lentil flour,M,W,G)	
<b>2. PANI PURI SHOT</b>	109,-	<b>10. TELICHERRY PEPPER PRAWNS BUTTER GARLIC</b>	149,-
Popular north Indian street food – loved by all age groups. Round, hollow, crisp puri filled with masala and a mixture of spicy pani fusions (G, H)		Lumpy coastlines tossed with premium Kerala crushed pepper and garlic butter (M, S)	
<b>3. PAKORA MIX</b>	109,-	<b>11. TANGRA STYLE VEGETABLE MANCHURIAN</b>	139,-
Crispy fresh and fried vegetables marinated in spices coated with flour and batter. Appetizer originating from Punjab. (Corn flour)		An indicative classic of vegetable buns in a soy chili sauce (G, SO, V, M)	
<b>4. CHICKEN LOLLIPOP</b>	129,-	<b>12. TANDOORI GOBI</b>	129,-
Moreish Keralan spiced chicken coriander mint chutney (W,M,E,G)		Slow roasted cauliflower with chilli and anion (M, V)	
<b>5. PUNJABI SAMOSA</b>	109,-	<b>13. DAHI PURI</b>	119,-
A creative snack made from samosas with various chutneys and spices from Punjab. (H,G)		Pastry filled with spicy chickpeas, potatoes, yogurt and tamarind chutney (G, M, V)	
<b>6. OKRA FRIES</b>	119,-	<b>14. PRAWNS KOLIWADA</b>	149,-
Indian street food snack, fried lady fingers.		Spicy fried shrimp topped with chili aioli (S, E, G, M)	
<b>7. PANEER 65</b> 🌶️🌶️	139,-	<b>15. LAMB CHOPS STARTS 2 PCS (20min waiting time):</b>	179,-
Strongly spicy Indian paneer which originates Andhra. The dish is cooked with green chilli in a spicy sauce. Recommended for those who tolerate strong food. (M)		Premium lamb chops marinated over overnight in ground vinegar and dried. (M)	
<b>8. ALL OVER INDIA – MIXED GRILL</b>	159,-	<b>15.B DESI DELHI CHICKEN</b> 🌶️🌶️	139,-
Four different dishes, encapsulating the variety of tastes around India! (M, S, F)		(Recommended only for those who can handle my mattress strong strength)	
		A South Indian dish with marinated chicken with yogurt, paprika, garam masala, red chili grilled in tandoori oven. (E, M)	
		<b>15.C CHEESE BOWL</b> VEG	139,-
		Potato, cheese, cornmeal	
		This dish is one of the house's special dishes, made by the mother. (G, M, E)	

V - Vegetarian, W - Wheat, S - Shellfish, E - Egg, F - Fish, P - Peanuts, SO - Soy, M - Milk N - Nuts, ( Nuts we use: Pistachio, almond and cashew nuts) CE - Celery, MUS - Mustard, SES - Sesame seeds, SU - Sulfate, L - Lupine, MOI - Molluscs

ALL MAIN DISHES,  
SERVED WITH RICE

## MAIN MENU

### SMOKED FROM THE TANDOOR

- 16. ROYAL TANDOORI MIXED GRILL PLATTER** 309,-  
Four different dishes, encapsulating the variety of tastes around India! *Served with rice.* (M, S, F)
- 17. TANDOORI CHICKEN TIKKA** 279,-  
Tender chicken marinated in yogurt and spices - full of north Indian flavors. *Served with rice.* (M)
- 18. GREEN GARLIC CHICKEN** 🌶️ 279,-  
*RECOMMENDED*  
Signature dish from Gurdial Singh, Norway's first Indian chef! Chicken breast sprinkled with garlic seasoning and salt. Incredibly tasty! Serve with rice and sauce. (M,E)
- 19. HYDERABADI BEEF** 309,-  
Tikka Tender beef marinated in yogurt and spices. Originating from Hyderabad *Served with rice.* (M)
- 20. MASALA BEEF WITH OKRA FIRES** 🌶️ 309,-  
*RECOMMENDED*  
Beef tenderloin marinated in a home mix of masala, and served with ours classic okra fries. *Served with rice.* (M)
- 21. DAZZLING LAMB TIKKA** 285,-  
Tender lamb marinated in yogurt and spices, full of north Indian flavors! *Served with rice.* (M)
- 22. SMOKY TANDOORI PRAWNS** 289,-  
Spicy, smoky, crunchy outside, juicy inside and that masala has enough pizzazz to make you fight over the last piece! *Served with rice.*(M, S)
- 23 A. TANDORI LAMB CHOPS** 309,-  
Premium lamb chops. marinated overnight in ground vinegar and dried with our classic okra fries. *Served with rice.* (M)
- 23 B. TANDORI SALMON** 289,-  
Salmon steaks from Aalesund, flavored with ajowan seeds, prepared in tandoor. *Served with rice.* (F, M)
- 24. MURGH MALAI CHICKEN TIKKA** 275,-  
Marinated chicken with yogurt, cashews, garam masala, ginger, garlic. A mild tandoori right for those who cannot tolerate strong flavors. Serve with rice and sauce. (E, N M)
- 25. NEW DELHI HIGHWAY RED PEPPER** 🌶️🌶️🌶️ 289,-  
**CHICKEN TIKKA (STRONG!) RECOMMENDED**  
(Recommended only to those who can stand the strength of my mattress) A South Indian dish with marinated chicken with yogurt, bell peppers, garam masala, red chilli grilled in tandoori oven. *Served with rice and sauce.* (M, E)
- 26. NEW DELHI SPECIAL MIX CHICKEN TIKKA** 299,-  
Blend of strong and medium strength. Bell pepper chicken tikka, Malai chicken tikka, Garlic chicken tikka *Served with rice and sauce.* (M, N, E)
- 27. GARLIC TANDOORI PRAWNS** 299,-  
The signature right for Gurdial Singh, Norway's first Indian chef! Scampi sprinkled with garlic seasoning and salt. Incredibly tasty! Serve with rice and sauce. (M, E)
- 27.B DELHI PANEER TIKKA** 269,-  
Pieces of cottage cheese marinated in spices and cooked in a Tandoor - special Indian grill. (M)

Don't forget the kidz

### KIDS MENU:

**Murgh Malai Chicken Tikka  
with rice & salad**

*Marinated chicken with yogurt og nuts.*

*Allergens: (Egg, Nuts, Milk,).....149,-*

V - Vegetarian, W - Wheat, S - Shellfish, E - Egg, F - Fish, P - Peanuts, SO - Soy, M - Milk N - Nuts, ( Nuts we use: Pistachio, almond and cashew nuts) CE - Celery, MUS - Mustard, SES - Sesame seeds, SU - Sulfate, L - Lupine, MOI - Molluscs

## CURRY DISHES

### CHICKEN POTS

- 28. CLASSICAL BUTTER CHICKEN** 259,-  
*RECOMMENDED*  
One of Indian cuisines star creations. Marinated chicken, roasted and cooked in fresh tomatoes, cream and masalas for the finest meal. *Served with rice. (M, N) (optional without nuts)*
- 29. SCOTTISH CHICKEN TIKKA MASALA** 255,-  
Tenderized chicken with garlic, ginger and spices in the marinade infused with exotic flavors. This dish first saw the daylight in an Indian restaurant in Glasgow, Scotland. *Served with rice. (M)*
- 30. ANDHRA PEPPER CHICKEN CURRY** 🌶️🌶️🌶️ 249,-  
The chicken pieces are flavoured with spices like cardamom, black peppercorns, bay leaf cinnamon, cloves and peeled green apples, almonds also make way to impart unique taste to the recipe. *Served with rice. (N, M) (optional without nuts & milk)*
- 31. CLASSICAL PALAK CHICKEN** 255,-  
Chicken made with spinach, fresh ginger and cardamom. *Served with rice. (M)*
- 32. CHICKEN «KING» KORMA** 255,-  
Simple, yet delicious dish mildly spiced chicken, with cashews in a creamy sauce. This is an old Indian-Persian dish. *Served with rice. (M, N) (optional without nuts & milk)*
- 33. KONGE KYLLING** *RECOMMENDED* 259,-  
"Chicken cooked for the king" - with onions, ginger, garlic and spices. Originally from Agra. *Served with rice. (M)*
- 34. NEW DELHI MANGO CHICKEN CURRY** 255,-  
10 different types of spices. Onions, garlic, chilli, yogurt, cinnamon, mango leek mixed together in a refreshing curry. *Served with rice. (M)*

### LAMB POTS

- 35. NAWABI NALLI GOSHT** 269,-  
Casserole lamb shank with saffron and spices, our signature recipe. *Served with rice. (M)*
- 36. CLASSICAL LAMB ROGAN JOSH** 265,-  
Lamb dipped in a fresh, flavorful curry consisting of around 20 different spices! *Served with rice. (M) (optional without milk)*
- 37. CLASSICAL LAMB BUTTER MASALA** 259,-  
One of India's star creations. Marinated lamb in a delicious creamy sauce made from fresh tomatoes. (Available without nuts) *Served with rice. (M, N)*
- 38. LAMB «KING» KORMA** 259,-  
Lamb soaked in a delicious curry sauce. *Served with rice. (M, N) (optional without nuts)*
- 39. LAMB 65** *RECOMMENDED* 🌶️🌶️🌶️ 265,-  
Spicy lamb dish originating from Tamilnadu. The dish is attributed with red chillies within a spicy sauce. *Served with rice. (M)*
- 40. CLASSICAL LAMB PALAK** 259,-  
Delicately spiced lamb with cinnamon, ilaychi and adrak. *Served with rice. (M)*
- 41. BALTI GHOST** 259,-  
Lamb meat, spread with garlic, butter and Indian spice to create an intense flavor. *Served with rice. (M) (optional without milk)*

## CURRY DISHES

- |   |       |  |       |
|---|-------|--|-------|
| <p><b>42. HAKKA CHILI FISH</b><br/>Juicy fish in a sweet, spicy, garlicky sauce. This Chilli Garlic Fish is nothing to underestimate, it can really pack a serious flavour punch!<br/><i>Served with rice. (G,F,H,M, E, SO) (optional without milk)</i></p> | 259,- | <p><b>46. PUNJABI ALOO GOBI MASALA VEG</b><br/>Cauliflower, potato fried with onions, tomatoes, ginger, garam masala. <b>(M)</b> (Possible for vegan)</p>      | 239,- |
| <p><b>43 A. MALABAR PRAWN CURRY</b><br/>Shrimp cooked with green tangy mango in a creamy coconut curry, and must from South India. <i>Served with rice. (S, M)</i></p>  | 279,- | <p><b>47. MAA KI DAL VEG</b><br/>A buttery black lens spread in a cream format. Belongs to the Punjab region.<br/><i>Served with rice. (M)</i></p>             | 209,- |
| <p><b>43 B. PRAWN BIRYANI</b><br/>Fresh shrimp prepared with Basmati rice, saffron and kewda water. Serve with yogurt raita. <i>Served with rice. (N, M, S)</i></p>   | 255,- | <p><b>48. AMRITSARI CHANNA MASALA VEG</b><br/>Chickpeas propagated in a special curry.<br/><i>Served with rice. (M) (optional without milk)</i></p>            | 209,- |
| <p><b>44. HAKKA CHILI PRAWNS</b><br/>Juicy shrimp in a sweet, spicy garlic sauce! Juicy and flavorful stuff! <i>Served with rice. (G, S, H, M, E, SO) (optional without milk)</i></p>   | 259,- | <p><b>49. PUNJABI PALAK PANEER VEG</b><br/>Indian Cottage Cheese served with spinach puree. <i>Served with rice. (M)</i></p>                                   | 239,- |
| <p><b>44 B. KADAI JHINGA</b><br/>Prawn Capsicum Curry is easy prawn with capsicum and spices <b>(N, V, M, S)</b></p>  | 219,- | <p><b>50. PANEER BUTTER MASALA RECOMMENDED VEG</b><br/>Cottage cheese in a creamy butter and tomato sauce. <i>Served with rice. (M)</i></p>                    | 259,- |
| <p><b>45. BHINDI DO PYAZA VEG</b><br/>A North Indian dish made of okra and doubled the amount of onions. The dish is coated with garlic and fried on an open flame, then fried with aromatics for the most delicious smoky. <i>Served with rice.</i></p>    | 239,- | <p><b>51. HIGHWAY MIX VEG KOFTA CURRY</b><br/>A mix of fried vegetables with a creamy tomato bowl, comes from Lucknow.<br/><i>Served with rice. (M, G)</i></p> | 249,- |
|   |       | <p><b>52. VEGETAR TIKKA MASALA VEG</b><br/>A tribute to vegetarians with our own twist on the classic dish. <i>Served with rice. (V, M)</i></p>                | 239,- |

## INDIAN BREAD

<b>FLUFFY NAAN</b> Fluffy, fragrant and immensely satisfying naan. (M, E, H, G)	52,-
<b>GARLIC NAAN</b> Garlic flavored naan (M, E, H, G)	62,-
<b>PESHWARI NAAN</b> Sweet naan with nuts, raisins and coconut. (N, M, E, H, G)	79,-
<b>ROTI WITH OR WITHOUT BUTTER</b> Homemade single layered "wrap" with or without butter. (M, G, H)	46,-
<b>LACHA PARANTHA</b> Multi layered flat bread with butter. (M, G, H)	59,-
<b>AMRITSARI KULCHA</b> Tandoori baked onion & potato stuffed along with spiced crust. (M, G, H, E)	65,-
<b>KEEMA NAAN</b> Famous variation of Restaurant-Style Indian Naan bread, stuffed with ground lamb meat. (M, G, E)	89,-
<b>CHILI OLIVE NAAN</b> Green olives embellished on fluffy naan. (G, M, H, E)	79,-
<b>GLUTEN FRI NAAN</b> (With or without butter))	59,-
<b>CHEESE NAAN</b> (M, G, E)	89,-
<b>RAITA AND SALAD</b>	
<b>BOONDI RAITA</b> Yogurt with small deep-fried balls made of cherry flour. (M, G)	59,-
<b>KHEERA RAITA</b> Yogurt with cucumber, chili and chives. (M)	59,-
<b>CHUTNEY OG PICKLE TALLERKEN</b>	49,-
<b>GREEN SALAD MIX</b>	79,-

## SIDE DISHES

<b>JEERA ALOO</b> Spicy potatoes. (V, M)	139,-
<b>SARSOON KA SAAG</b> Creamy mustard and spinach leaves (M, V)	139,-
<b>DAL TADKA</b> Tempered yellow lenses. (V, M)	119,-
<b>PULAO (V, M)</b>	139,-
<b>DAL MAKHANI (M)</b>	139,-

## DESSERTS

<b>53. SHAHI KHEER.....89,-</b> Pudding-like dessert. Makhana is puffed lotus flower seed and looks like popcorn. Shahi means rich and royal. The textures of the nuts, and the creaminess of the milk makes this a super dessert. (M, N) (optional without nuts)
<b>54. GULAB JAMUN WITH ICE CREAM.....105,-</b> Milky and sweet solids shaped into a round soft super delicious ball dipped into a sugar syrup (M, G, N) (optional without nuts)
<b>56. CHOCOLATE BROWNIE WITH VANILLA ICE CREAM.....119,-</b> Crispy, vibrant and web-shaped saffron syrup soaked and fried cakes (M, G, N, E)
<b>57. MANGO-IS (SORBE).....105,-</b>
<b>58. MIX ICE CREAM.....105,-</b> Mango sorbet and vanilla ice cream. (M, N, H)
<b>59. LEMON SORBE.....109,-</b>
<b>60. KOKKOS IS HJEMMELAGET ISKREM.....119,-</b>
<b>61. GUL MISU ..... 129, -</b> Gulab jamun, coffee and mascarpone cheese.

WINE

ओसलो  
NEW  
DEHI  
नई दिल्ली  
INDIAN KITCHEN & RESTAURANT

MODERN AND CLASSICAL INDIAN  
SOUL FOOD WITH A TWIST

## RED WINE

---

**HOUSE RED WINE - BOTTLE** 569,-  
**THE HOUSE'S RED WINE - GLASS** 139,-

**MURVIEDRO CASTILLO LAS ALMENAS  
TEMPRANILLO** 719,-

The color is deep red. Aroma of ripe red fruits with hints of anise and spices. Taste of red fruits. The wine is round and balanced with good structure, soft tannins and a long finish.  
Country: Spain / Valencia

**LUNCH CLUB CARMÉNÈRE MERLOT 2019** 719,-

Red fruits and spice notes with hints of pepper. Balanced, fresh and fruity with spice notes. Integrated tannins and good length.  
Country: Italy / Veneto

**AMALAYA MALBEC** 719,-

Deep red color. Aroma characterized by rose and violet followed by cherries, strawberries and white pepper. Soft in touch with elements of plum and red berries. Well-balanced and structured wine with good length.  
Country: Argentina / Salta

**BORGOGNO BARBERA D'ALBA** 919,-

Intense ruby red color. Fresh aroma with a prominent touch of flowers, dark berries, cherries as well as leather and spices. Juicy and sour wine with good fruit, good tannins, great balance and long aftertaste.  
Country: Italy / Piedmont

**BANFI BRUNELLO DI MONTALCINO 2016,  
CASTELLO BANFI** 1119,-

Dark ruby red color with lovely aromas of violets, raspberries, vanilla and licorice. Welcoming, fruity and complex bouquet. Full-bodied and spicy taste with silky soft tannins and a long aftertaste.  
Country: Italy / Tuscany

**GEVREY-CHAMBERTIN 2017, DOMAINE  
BOUCHARD PÈRE & FILS** 1219,-

Intense, perfumed bouquet of fruit with animal undertone. Rich with fine structure.  
Country: France / Burgundy

## WHITE WINE

---

**HOUSE WHITE WINE - BOTTLE** 569,-  
**THE HOUSE'S WHITE WINE - GLASS** 139,-

**MURVIEDRO CASTILLO LAS ALMENAS  
SAUVIGNON BLANC** 719,-

The color is light yellow with hints of green tint. Aroma of tropical fruit. Fresh, elegant taste of tropical fruit. Good balance.  
Country: Spain / Valencia

**BARONE MONTALTO BIANCO** 719,-

Straw yellow color. Fruity aroma with prominent elements of tropical fruit. Fresh, fruity and well-balanced wine with good length.  
Country: Italy / Sicily

**DOMAINE LOUIS MOREAU CHABLIS** 819,-

Light green-yellow color. Young and juicy aroma of citrus, white peach and yellow fruit. Precise and mineral wine with a round mouthfeel and good length.  
Country: France / Burgundy

**SAUTEREAU SANCERRE** 819,-

Light yellow color. Fresh aromas with hints of citrus, lime and gooseberries. Fresh with a large, full-bodied taste of tropical fruits and citrus. Good balance and long aftertaste.  
Country: France / Loire

**WEINGUT MESSMER RIESLING  
TROCKEN 2020** 619,-

Light yellow with green tinge. Fresh and pure scent of citrus, green apples and some minerality against lime. Fresh touch, healthy ripe fruit with a clean finish.  
Country: Germany / Palatinate

**TRIMBACH RIESLING CUVÉE FRÉDÉRIC  
EMILE 2012** 1219,-

Deep straw yellow color and with a wonderful aroma of ripe fruit with hints of petroleum. This is a wine with great concentration, balance and intensity that shows a classic style of Alsace Riesling.  
Country: France / Alsace

**MEURSAULT VILLAGE 2019, DOMAINE  
BOUCHARD PÈRE & FILS** 1219,-

Pure and complex scent. Taste of citrus and flowers as well as a hint of oak. Full-bodied and rich with a long, elegant aftertaste.  
Country: France / Burgundy

## SPARKLING

---

**THE HOUSE'S SPARKLING BOTTLE** 569,-  
**CASTELLBLANC ORGANIC BRUT NATURE**

Straw yellow color with hints of green. Beautiful, long bubbles. Pure nose with aromas of white berries and citrus.

Country: Spain

**THE HOUSE'S SPARKLING GLASS** 135,-

**BOGETTA PROSECCO DOC BRUT** 619,-

Light straw yellow with golden stripes. Fruity nose with floral notes. Fresh and elegant with pleasant acidity.

Country: Italy / Veneto

**J. LAURENS LES GRAIMENOUS CREMANT OF LIMOUX BRUT** 679,-

A cremant with a "champagne signature" where the champagne grapes Chardonnay and Pinot Noir are included. Lots of small creamy bubbles. Aroma of ripe apples and lime with hints of brioche. Good length of aftertaste and pleasant freshness.

Country: France / Languedoc-Roussillon

**NICOLAS FEUILLATTE RESERVE EXCLUSIVE BRUT** 1219,-

Light golden color. Many and persistent bubbles. Scent of yellow apples and orange blossom with a hint of citrus and almonds. Fresh, balanced and elegant taste.

Country: France / Champagne

**LANSON LE ROSÉ** 1219,-

Pure salmon pink color. Aromatic scent of flowers and red fruit. A fresh, harmonious and very well-balanced champagne.

Country: France / Champagne

**PALMES D'OR 2006 VINTAGE, CAMPAIGN NICOLAS FEUILLATTE** 2019,-

Golden and clear color with persistent small, elegant bubbles. Complex aromas of white flowers (acacia), honey, black pepper, ginger and red fruit. The taste is rich and fruity with hints of mocha. Elegantly balanced.

Country: France / Champagne

## ROSÉ WINE

---

**THE HOUSE BOTTLE** 569,-

**THE GLASS OF THE HOUSE** 135,-

**GEORG BREUER ROSÉ 2020** 619,-

Light pink color. Pure and fresh aroma of young, red berries (wild strawberries), raspberries and turnips. Fresh and fruity taste with balanced acidity and a long, mineral aftertaste.

Country: Germany / Rheingau

**BERNE INSPIRATION ROSÉ 2020, BERNE CASTLE** 669,-

Light pink color. Delicate aroma of peach, apricot, currant and herbs. The taste is dry, fresh and with a rich palette of well-balanced acidity. Strong with a long aftertaste.

Country: France / Provence

## PORT WINE

---

### GLASS

**GRAHAM'S 10 YEARS OLD TAWNY, SYMINGTON FAMILY ESTATES** 105,-

Golden brown color. Fruity aroma of walnut and ripe fruit with elements of honey and figs. Rich and well-balanced with an elegant aftertaste.

Country: Portugal / Douro and Porto

**ROYAL TOKAJI LATE HARVEST 2017** 95,-

Deep lemon yellow color. Pure scent of honey and tropical fruits and spices. Sweet with nice, fresh acidity and taste of peach and lime. Full-bodied and refreshing, with an elegant balance between fruit and sweetness. Long, clean aftertaste.

Country: Hungary / Tokaj

# DRINK MENU

ओसलो  
NEW  
DEHI  
नई दिल्ली  
INDIAN KITCHEN & RESTAURANT

MODERN AND CLASSICAL INDIAN  
SOUL FOOD WITH A TWIST

# BEER

## INDIAN BEER

---

### **KINGFISHER 0.65L** 139,-

Characteristics of light malt and herbs, moderate bitterness.

Water, malt, hops, yeast.

### **KING COBRA 0.75L** 109,-

Malt tones with aftertaste of citrus and floral elements.

Subdued bitterness

### **BOMBAY BICYCLE IPA 0.33L.** 109,-

IPA. Sweet biscuit malt made with pine and grapefruit, hops with a dry bitter finish

### **BIRA BLOND & WHITE 0.33L.** 109,-

## NON-ALCHOLIC

---

### **PERONI LIBERA 0.33. 0.0%:** 75,-

Peroni Libera is passionately brewed in the same way as Peroni Nastro Azzuro. It results in a refreshing, sharp and satisfying taste.

## GLUTENFREE

---

### **PERONI GLUTENFRI 0.33L.** 119,-

Light Lager. Peroni Gluten Free tastes like the Italian original Peroni lager beer, but it is gluten free.

## DRAFT BEER

---

### **PILSNER URQUELL. 0.4L.** 105,-

Pilsner Urquell is the only beer that has received more than 90 points from the American Beverage Institute. 94 out of 100 possible. Pilsner with a golden color, good and harmonious taste, distinct and fine bitterness, easily digestible, fine aroma of hops, fluffy taste and drinkability and refreshing effect

## BOTTLE

---

### **PERONI NASTRO AZZURO 0.33L.** 109,-

Light Stock. Peroni Nastro Azzuro is a lager beer characterized by a light golden color with a nice aroma of grain, malt, light bread and citrus.

### **GINGER JOE ORIGINAL 0.33L.** 109,-

Ginger Joe is a fresh and bubbly ginger beer with a taste of ginger root.

### **MAGNER ORIGINAL LONG NECK CIDER 0.33L** 109,-

Original is made from 17 varieties of sweet, sour bitter and apples that are pressed patiently to extract a tasty must.

### **CORONA EXTRA** 105,-

The taste is medium-bodied, pure and with low bitterness. Water, malted barley, maize, rice, humle, yeast, antioxidant (ascorbic acid), stabilizer (E405). Matlet barle

### **CRABBIES ALCOHOLIC GINGER BEER (SCOTLAND)** 119,-



## SIGNATURE COCKTAILS

<b>DELHI SPICED SOUR</b>	159,-
INDIAN MALT WHISKY, CARDAMOM & CINNAMON SYRUP, LEMON, EGG WHITE	
<b>THE TAJ AND RAJ</b>	159,-
GIN, STRAWBERRY CORDIAL, ROSE SYRUP, LIME, BLOOD ORANGE LEMONADE	
<b>KOKO'S MANGO MOJITO</b>	149,-
RUM, MANGO PUREE, COCONUT, MINT, LIME	
<b>NEW DELHI OSLO</b>	169,-
VODKA, VANILLA, APPLE JUICE, LYCHEE, RASPBERRY, SPARKLING WINE	
<b>ROYAL FASHIONED</b>	165,-
INDIAN MALT, HOMEMADE AROMATIZED & FORTIFIED WINE, CHERRY, ANGOSTURA BITTER	
<b>INDIAN SWIZZLE</b>	159,-
TEQUILA, CLOVE SYRUP, LIME, MINT, PINEAPPLE	

## MINERAL WATER

COCA COLA	64,-
COLA ZERO	64,-
SPRITE	64,-
FANTA	64,-
EPELMOST	64,-
ISTE	64,-
PUREZZA SPARKLING VATER (LARGE BOTTLE)	64,-

## CLASSIC COCKTAILS

<b>ESPRESSO MARTINI</b>	149,-
VODKA, COFFEE LIQUEUR, ESPRESSO	
<b>HUGO</b>	155,-
ELDERFLOWER, MINT, SPARKLING WINE	
<b>PORNSTAR MARTINI</b>	149,-
VODKA, PASSION FRUIT, VANILLA	
<b>MAI TAI</b>	149,-
RUM, LIME, ORGEAT, ORANGE LIQUEUR	
<b>BOULEVARDIER TJUVHOLMEN</b>	165,-
RYE WHISKY, CAMPARI, SWEET VERMOUTH	

## MOCKTAILS

<b>WAIT TO SEE BALJIT</b>	139,-
POMMOGRANTE, STRAWBERRY, ORGEAT, MINT, LEMONADE	
<b>DILL-JEET</b>	139,-
PASSION FRUIT PURÉE, DILL, APPLE JUICE, VANILLA, LEMONADE	
<b>NEW DELHI SPECIAL MOCKTAIL</b>	149,-

## DESI DRINKS

MANGO LASSI M	69,-
SWEET LASSI M	69,-
SALT LASSI M	69,-
MANGO FRUIT DRINK	64,-
LITCHI FRUIT DRINK	64,-
LEMONADE	64,-

## VODKA

---

KETEL ONE, NETHERLANDS	149,-
CIROC, FRANCE	159,-
ABSOLUT ELYX, SWEDEN	129,-
GREY GOOSE, FRANCE	159,-

## GIN

---

GIN MARE, SPAIN	149,-
BOMBAY, UK	139,-
HENDRICK'S, SCOTLAND	159,-
JAISALMER, INDIA,	159,-
INDIAN SUMMER, INDIA	159,-

## RUM

---

RON ZACAPA 23 YEARS OLD, GUATEMALA	149,-
CAPTAIN MORGAN DARK, JAMAICA	139,-
CAPTAIN MORGAN GOLD, JAMAICA	139,-
BACARDI WHITE, PUERTO RICO	129,-

## TEQUILA

---

CORRALEJO REPOSADO	209,-
JOSE CUERVO TRADICIONAL	139,-
DON JULIO BLANCO	159,-
PATRÓN XO	200,-

## COGNAC / CALVADOS

---

REMY MARTIN X.O.	149,-
REMY MARTIN V.S.O.P.	149,-

## AMARO / BITTERS LIQUERS

---

CAMPARI, ITALY	129,-
GAMMEL DANSK, NORWAY	129,-
FERNET BRANCA, ITALY	129,-
JAGERMAISTER, GERMANY	129,-
LIMONCELLO, ITALY	129,-
BAILEYS, IRELAND	119,-
DISARONNO AMARETTO, ITALY	129,-
MALIBU, BARBADOS	139,-
GALLIANO, ITALY	129,-
DRAMBUIE, SCOTLAND	129,-

## SINGLE MALT WHISKY

---

GLENFIDDICH 12 YEARS	129,-
THE MACALLAN 12 YEARS	149,-
RAMPUR	179,-
AMRUT	189,-

## BLENDED WHISKY

---

JOHNNIE WALKER BLUE LABEL	209,-
JOHNNIE WALKER BLACK LABEL	149,-
MONKEY SHOULDER	149,-
CHIVAS REGAL 12 YEARS OLD	149,-

## AMERICAN / CANADIAN IRISH / JAPANESE

---

MAKER'S MARK, USA	149,-
JIM BEAM, USA	119,-
JACK DANIELS, USA	129,-
CANADIAN CLUB, CANADA	129,-
JAMESON, IRELAND	129,-
TAKETSURU, JAPAN	149,-

## AQUAVIT

---

LOITEN LINIE	129,-
GILDE	149,-

## VERMOUTH

---

MANCINO SECCO, ITALY	129,-
MARTINI DRY, ITALY	129,-
MARTINI ROSSO, ITALY	129,-
MARTINI ROSSI, ITALY	129,-

## SHOTS

---

FIREBALL	129,-
B-52	129,-
BRAIN HAMORRHAGE	129,-
JAGERBOMB	149,-

# MODERN AND CLASSICAL INDIAN SOUL FOOD

*Inspired by Street Hawkers \* Traditional Recipes with Contemporary Twists*

Our dishes are Tapas-Style Small plates (Street & Sabzi) and Regular plates (Buns and Road & Rail).  
Try one or two Small plates & one Regular plate, per person. Less for a light bite, more if you're in the mood.

*New Delhi donates a meal to children in many countries over the world. So every time one has a meal, we donate a meal to children that goes hungry. Once a year during Christmas, Diwali and Edi, we collect to support their way through education and schooling. For more information please contact us by phone or email.*

TLF: 22 33 63 73/ 22 33 63 72

EMAIL: [POST@NEWDELHI.NO](mailto:POST@NEWDELHI.NO)

[WWW.NEWDELHI.NO](http://WWW.NEWDELHI.NO)

TJUVHOLMEN ALLÉ 2, 0252 OSLO

