

RESTAURANT MENU



CLASSICAL INDIAN FOOD WITH A MODERN TWIST

Dishes not in the menu can be made on request!

AFTER ALMOST 40 YEARS IN ØVRE SLOTTSGATE WE MOVED TO TJUVHOLMEN



The Singh family aims to take the restaurant into the future without losing what they have developed in the past, one taste at a time. New Delhi serves dishes from the most exotic corners of India. Developed by a team of chefs who know how to put culinary experience at the center.

From our humble start, New Delhi has been recognized by both media and customers as one of Oslo's best restaurants. Several have gotten to know us. Tens of thousands have since eaten with us.

The vision of Gurdial Singh, the one who set a new standard for Indian food at the time, is the premise of everything we do in the future. Almost everything is new. But you will recognize it. It is called the taste of New Delhi.

You meet Gurdial Singh and his son Baljit Singh at the restaurant New Delhi at Tjuvholmen.

Gurdial started as Head Chef at Maharaja in Fredensborgveien. Since then, he has run several restaurants of his own: Cashmere Restaurant in Calmeyers gate, Natraj in Ruseløkkveien, New Delhi in Fred Olsens gate and Bombay Brasserie at Egertorget, Bombay Darbar which also at Egertorget.

In 1992, Gurdial became ill. Only 16 years old, his son Baljit had to take over the operation of the Bombay Brasserie, and he quickly enjoyed the life at the tandoor oven. Baljit traveled to India to attend cooking classes and to England to learn more about Indian restaurant operations. Father and son later went on field trips together to India, where they recruited new chefs for the restaurant in Norway. Baljit was Head Chef from 1994-2006. In 2010 they bought back the name New Delhi, and in 2018 the restaurant moved to new premises at Tjuvholmen.



OUR FOOD

The Singh family comes from the North Indian state Punjab. That is why the North Indian cuisine is at the center, although the flavors of New Delhi come from all over India. The North Indian kitchen is characterized by a penchant for healthy vegetables and herbs.

While South Indian cuisine often uses dried spices, the Punjabi uses fresh herbs as much as possible. Therefore, at New Delhi Restaurant, if we can get it, you will only get food prepared of fresh ingredients.

If you want to experience the whole of India, Chefs Table and The Tasting Menu is recommended. Both the main courses and the starters (street food) can be shared.

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

"SECRET" MENU

Groupmeny

An all nighter and food experience for the entire evening!
For friends, family and larger groups.

From 1982, Norway's first indian chef!
Signaturdishes from 1982 until 2023
Comes with drinkmeny:
two cocktails + two wine

Minimum 4 persons 11 999,-

Allergens: E, G, N, S, SO, M

Book in advance 48 hours



CHEFS TABLE

MENY

By international award winning Indian chef
1099,-

*With wine menu.....1799,-
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

Sorbet ice cream

The menu can be customized as desired

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TASTING MENU

Group 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.....1399,-

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

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Group menu / VEG

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APPETIZER

(STREET FOOD)

1. AMRITSARI TIKKI 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)	119,-	9. SAMOSA CHAAT Crisp flatbread with samosa, onion and tamarin sauce. A good dish with lots of flavor! (Lentil flour,M,W,G)	159,-
2. PANI PURI SHOT 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)	109,-	10. TELICHERRY PEPPER PRAWNS BUTTER GARLIC Lumpy coastlines tossed with premium Kerala crushed pepper and garlic butter (M, S)	149,-
3. PANEER CHILLI BOMB Cottage cheese, crispy kataifi, chilli garlic sauce Serve with siracha aioli (G, M)	129,-	11. THECHA PARWAN Prawns tossed with garlic,green coriander, green chlliy, lemon, peanut (M, P, S, N)	149,-
4. CHICKEN LOLLIPOP Moreish Keralan spiced chicken coriander mint chutney (W,M,E,G)	129,-	12. TANDOORI GOBI Slow roasted cauliflower with chilli and anion (M, V)	129,-
5. PUNJABI SAMOSA A creative snack made from samosas with various chutneys and spices from Punjab. (H,G)	109,-	13. DAHI PURI Pastry filled with spicy chickpeas, potatoes, yogurt and tamarind chutney (G, M, V)	119,-
6. OKRA FRIES Indian street food snack, fried lady fingers.	119,-	14. PRAWNS KOLIWADA Spicy fried shrimp topped with chili aioli (S, E, G, M)	149,-
7.INDORI KHOPARA PATTIES Potato stuff with fresh Coconut, raisins and spices serve with mint and tamarind sauce (M, G, N)	139,-	15. LAMB CHOPS STARTS 2 PCS (20min waiting time): Premium lamb chops marinated over overnight in ground vinegar and dried. (M)	179,-
8. ALL OVER INDIA – MIXED GRILL Four different dishes, encapsulating the variety of tastes around India! (M, S, F)	159,-	15.B DESI DELHI CHICKEN 🌶️🌶️🌶️ (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)	139,-
		15.C BANG BANG CRISPY VEGETABLE 🌱 Crispy Water chestnuts, American corn, cashew nut, mushroom tossed with Kung Pao sauce (M, G, N, SO)	139,-

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ALL MAIN DISHES,
SERVED WITH RICE

MAIN MENU

SMOKED FROM THE TANDOOR

- 16. ROYAL TANDOORI MIXED GRILL PLATTER** 319,-
Four different dishes, encapsulating the variety of tastes around India! *Served with rice.* (M, S, F)
- 17. TANDOORI CHICKEN TIKKA** 285,-
Tender chicken marinated in yogurt and spices - full of north Indian flavors. *Served with rice.* (M)
- 18. GREEN GARLIC CHICKEN**  285,-
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** 319,-
Tikka Tender beef marinated in yogurt and spices. Originating from Hyderabad *Served with rice.* (M)
- 20. MASALA BEEF WITH OKRA FIRES**  319,-
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** 299,-
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** 319,-
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, S)
- 24. MURGH MALAI CHICKEN TIKKA** 289,-
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, S)
- 27.B DELHI PANEER TIKKA** 279,-
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,-*

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CURRY DISHES

CHICKEN POTS

- 28. CLASSICAL BUTTER CHICKEN** 265,-
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** 265,-
 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. MALVANI CHICKEN CURRY** 265,-
 Chickem morsels, fresh coconut , tamarind & traditional Malvan spice
(S, M)
- 31. CLASSICAL PALAK CHICKEN** 265,-
 Chicken made with spinach, fresh ginger and cardamom. *Served with rice. (M)*
- 32. CHICKEN «KING» KORMA** 265,-
 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. KING CHICKEN RECOMMENDED** 265,-
 "Chicken cooked for the king" - with onions, ginger, garlic and spices. Originally from Agra. *Served with rice. (M)*
- 34. NEW DELHI MANGO CHICKEN CURRY** 265,-
 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** 279,-
 Casserole lamb shank with saffron and spices, our signature recipe. *Served with rice. (M)*
- 36. CLASSICAL LAMB ROGAN JOSH** 269,-
 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** 269,-
 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** 269,-
 Lamb soaked in a delicious curry sauce.
Served with rice. (M, N) (optional without nuts)
- 39. LAMB 65 RECOMMENDED**  269,-
 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** 269,-
 Delicately spiced lamb with cinnamon, ilaychi and adrak. *Served with rice. (M)*
- 41. BALTI GHOST** 269,-
 Lamb meat, spread with garlic, butter and Indian spice to create an intense flavor. *Served with rice. (M) (optional without milk)*
- 41 B SALLI BOTI** 269,-
 Lamb Chunk's slow cooked with onion and tomato, spice serve with parsi special Fry potato juline **(G, M)**
- 41 C. DUCK VINDALOO** 279,-
 Gaon regional dish duck cooked with onion, vinegar, chilli , indian spice

CURRY DISHES

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| <p>42. HAKKA CHILI FISH
Juicy fish in a sweet, spicy, garlicky sauce. This Chilli Garlic Fish is nothing to underestimate, it can really pack a serious flavour punch!
<i>Served with rice. (G,F,H,M, E, SO) (optional without milk)</i></p> <p>43 A. KOVALAM PRAWN'S CURRY
Sea prawns cooked in coconut and raw mango, curry leaves, tomato, Kerala spice
<i>Served with rice. (S, M)</i></p> <p>43 B. PRAWN BIRYANI
Fresh shrimp prepared with Basmati rice, saffron and kewda water. Serve with yogurt raita. <i>Served with rice. (N, M, S)</i></p> <p>44. HAKKA CHILI PRAWNS
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> <p>44 B. KADAI JHINGA
Prawn Capsicum Curry is easy prawn with capsicum and spices (N, V, M, S)</p> <p>45. BHINDI DO PYAZA VEG
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> | <p>259,-</p> <p>259,-</p> <p>279,-</p> <p>255,-</p> <p>259,-</p> <p>229,-</p> | <p>46. PUNJABI ALOO GOBI MASALA VEG
Cauliflower, potato fried with onions, tomatoes, ginger, garam masala. (M) (Possible for vegan)</p> <p>47. MAA KI DAL VEG
A buttery black lens spread in a cream format. Belongs to the Punjab region. <i>Served with rice. (M)</i></p> <p>48. AMRITSARI CHANNA MASALA VEG
Chickpeas propagated in a special curry. <i>Served with rice. (M) (optional without milk)</i></p> <p>49. PUNJABI PALAK PANEER VEG
Indian Cottage Cheese served with spinach puree. <i>Served with rice. (M)</i></p> <p>50. PANEER BUTTER MASALA
RECOMMENDED VEG
Cottage cheese in a creamy butter and tomato sauce. <i>Served with rice. (M)</i></p> <p>51. HIGHWAY MIX VEG KOFTA CURRY
A mix of fried vegetables with a creamy tomato bowl, comes from Lucknow. <i>Served with rice. (M, G)</i></p> <p>52. VEGETAR TIKKA MASALA VEG
A tribute to vegetarians with our own twist on the classic dish. <i>Served with rice. (V, M)</i></p> | <p>239,-</p> <p>229,-</p> <p>229,-</p> <p>245,-</p> <p>259,-</p> <p>249,-</p> <p>239,-</p> |
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INDIAN BREAD

FLUFFY NAAN Fluffy, fragrant and immensely satisfying naan. (M, E, H, G)	54,-
GARLIC NAAN Garlic flavored naan (M, E, H, G)	64,-
PESHWARI NAAN Sweet naan with nuts, raisins and coconut. (N, M, E, H, G)	79,-
ROTI WITH OR WITHOUT BUTTER Homemade single layered "wrap" with or without butter. (M, G, H)	46,-
LACHA PARANTHA Multi layered flat bread with butter. (M, G, H)	59,-
AMRITSARI KULCHA Tandoori baked onion & potato stuffed along with spiced crust. (M, G, H, E)	69,-
KEEMA NAAN Famous variation of Restaurant-Style Indian Naan bread, stuffed with ground lamb meat. (M, G, E)	89,-
CHILI OLIVE NAAN Green olives embellished on fluffy naan. (G, M, H, E)	79,-
GLUTEN FRI NAAN (With or without butter))	59,-
CHEESE NAAN (M, G, E)	89,-

RAITA AND SALAD

KHEERA RAITA Yogurt with cucumber, chili and chives. (M)	59,-
CHUTNEY OG PICKLE TALLERKEN	49,-
GREEN SALAD MIX	79,-

DESSERTS

53. SHAHI KHEER.....89,- 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) <i>(optional without nuts)</i>
54. GULAB JAMUN WITH ICE CREAM.....105,- Milky and sweet solids shaped into a round soft super delicious ball dipped into a sugar syrup (M, G, N) <i>(optional without nuts)</i>
56. CHOCOLATE BROWNIE WITH VANILLA ICE CREAM.....139,- Crispy, vibrant and web-shaped saffron syrup soaked and fried cakes (M, G, N, E)
57. MANGO-IS (SORBE).....105,-
58. MIX ICE CREAM.....105,- Mango sorbet and vanilla ice cream. (M, N, H)
59. LEMON SORBE.....109,-
60. KOKKOS IS HJEMMELAGET ISKREM.....119,-
61. GUL MISU 129, - Gulab jamun, coffee and mascarpone cheese.

WINE

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NEW
DELHI
नई दिल्ली

INDIAN KITCHEN & RESTAURANT

CLASSICAL INDIAN FOOD
WITH A MODERN TWIST

RED WINE

HOUSE RED WINE - BOTTLE THE HOUSE'S RED WINE - GLASS

599,-
139,-

MURVIEDRO COLECCIÓN 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

GOICHOT GEVREY-CHAMBERTIN

1219,-

Intense, perfumed bouquet of fruit with animal undertone. Rich with fine structure.

Country: France / Burgundy

WHITE WINE

HOUSE WHITE WINE - BOTTLE THE HOUSE'S WHITE WINE - GLASS

599,-
139,-

MURVIEDRO COLECCIÓN VERDEJO

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

GOICHOT MEURSAULT VILLAGE

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 599,- 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

GRATIEN & MEYER CRÉMANT DE LOIRE BRUT 619,-

Young, clean and fruity, notes of apple, pear and citrus, hint of nut, drops and minerals. Soft drink. Aperitif, shellfish and fish.

Country: Frankrike / Loire

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 599,-

THE GLASS OF THE HOUSE 139,-

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

ओस्लो
**NEW
DELHI**
नई दिल्ली
INDIAN KITCHEN & RESTAURANT

CLASSICAL INDIAN FOOD
WITH A MODERN TWIST

BEER

INDIAN BEER

KINGFISHER 0.65L 139,-

Characteristics of light malt and herbs, moderate bitterness.
Water, malt, hops, yeast.

COBRA 0.65L 139,-

Fine malt sweetness with low bitterness and dry finish. Water, painted (barley), hops, yeast, rice.

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

HEINEKEN 0.33. 0.0%: 75,-

GLUTENFREE

BREWDOG IPA GLUTENFREE 0,33 GLASS BOTTLE. 119,-

BrewDog is a Scottish brewery from Ellon i Aberdeenshire in Scotland.

DRAFT BEER

HEINEKEN 0.4L. 109,-

Brewery from Amsterdam from 1864. Heineken is a bright, fresh and easy-drinking beer, with a mild, slightly bitter taste and a fruity character.

BOTTLE

BIRRA MORETTI 0.33L. 109,-

Italian brewery founded in Udine in 1859. Birra Moretti is a malty lager beer, rich in flavor with a light and dry finish.

HANSA MANGO IPA 119,-

From Hansa Bryggeri in Bergen. Aromas of light malt, lemon, green herbs and mango. Fruity and malty taste with hints of mango in the aftertaste.

GINGER JOE 0.33L. 109,-

Ginger beer from Great Britain, flavored with ginger, and a spicy finish

MAGNER ORIGINAL LONG NECK CIDER 0.33L 109,-

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

SOL – MEXICO 119,-

Cervecería Cuauhtémoc Moctezuma is a Mexican brewery founded in Monterrey in 1890. A fresh one. light and easy-drinking lager with a light fruity citrus taste.

BULMERS 0,5 129,-

Bulmers Original is a high-quality cider that is fruity balanced. It has a fresh and exotic taste.



SIGNATURE COCKTAILS

DELHI SPICED SOUR INDIAN MALT WHISKY, CARDAMOM & CINNAMON SYRUP, LEMON, EGG WHITE	159,-
TAJ & RAJ GIN, STRAWBERRY CORDIAL, ROSE SYRUP, LIME, BLOOD ORANGE LEMONADE	159,-
KOKO'S MANGO MOJITO RUM, MANGO PUREE, COCONUT, MINT, LIME	149,-
LYCHEE MARTINI VODKA, LYCHEE PUREE, LIME, SUGAR	169,-
ROYAL FASHIONED INDIAN MALT, HOMEMADE AROMATIZED & FORTIFIED WINE, CHERRY, ANGOSTURA BITTER	165,-
INDIAN SWIZZLE TEQUILA, CLOVE SYRUP, LIME, MINT, PINEAPPLE	159,-
NEW DELHI SPRITZ GIN, APEROL, STRAWBERRY, ELDER- FLOWER, PROSECCO	159,-

MINERAL WATER

COCA COLA	66,-
COLA ZERO	66,-
SPRITE	66,-
FANTA	66,-
EPEMOST	66,-
ISTE	66,-
PUREZZA SPARKLING WATER (LARGE BOTTLE)	66,-

CLASSIC COCKTAILS

ESPRESSO MARTINI VODKA, COFFEE LIQUEUR, ESPRESSO	149,-
HUGO ELDERFLOWER, MINT, SPARKLING WINE	155,-
PORNSTAR MARTINI VODKA, PASSION FRUIT, VANILLA	149,-
MOSCOW MULE VODKA, LIME, GINGER BEER	165,-
BEE'S KNEES GIN, HONEY SYRUP, LEMON	165,-
TOM COLLINS GIN, LEMON, SUGAR, SODA	165,-
CORPSE REVIVER NO.2 GIN, LILLET BLANC, ORANGE LIQUEUR, LEMON, ABSINTHE	165,-
TOMMY'S MARGARITA TEQUILA, AGAVE SYRUP, LIME	165,-
ADONIS FINO SHERRY, SWEET VERMOUTH, OR- ANGE BITTER	165,-
NEGRONI GIN, SWEET VERMOUTH, CAMPARI	165,-
OLD FASHIONED BOURBON, SUGAR, BITTER, ANGOSTURA BITTER	165,-

MOCKTAILS

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

DESI DRINKS

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

VODKA

KETEL ONE, NETHERLANDS	149,-
CIROC, FRANCE	159,-
ABSOLUT ELYX, SWEDEN	149,-
GREY GOOSE, FRANCE	169,-

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.	249,-
REMY MARTIN V.S.O.P.	149,-

AMARO / BITTERS LIQUERS

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

SINGLE MALT WHISKY

GLENFIDDICH 12 YEARS	139,-
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	129,-
JACK DANIELS, USA	139,-
CANADIAN CLUB, CANADA	139,-
JAMESON, IRELAND	149,-
TAKETSURU, JAPAN	149,-

AQUAVIT

LOITEN LINIE	129,-
GILDE	149,-

VERMOUTH

MANCINO SECCO, ITALY	139,-
MARTINI DRY, ITALY	139,-
MARTINI ROSSO, ITALY	139,-
MARTINI ROSSI, ITALY	139,-

SHOTS

FIREBALL	139,-
B-52	139,-
BRAIN HAMORRHAGE	139,-
JAGERBOMB	159,-

CLASSICAL INDIAN FOOD WITH A MODERN TWIST

*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

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WWW.NEWDELHI.NO

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