



THE LENSURY

JOURNEY THROUGH

India



A FEAST ACROSS FLAVOURS, ONE REGION AT A TIME -
DISCOVER A NEW CULINARY JOURNEY OF INDIA EVERY WEEK

A CULINARY JOURNEY OF...

Delhi

FROM THE BYLANES OF OLD DELHI TO THE HEART
OF NEW DELHI WITH BOLD, ICONIC DISHES.

2 COURSES

£26

3 COURSES

£29.50

Tuesday Special

AVAILABLE 5.30PM – 9PM

Starters

CHICKEN SEEKH KEBABS

Spiced minced chicken, grilled on skewers for a juicy, smoky taste.

PANEER TIKKA (VEG)

Paneer marinated in spiced yogurt, grilled to a charred finish, served with green chutney and onions.

Main Course Curries

BUTTER CHICKEN (MURGH MAKHANI)

Tandoori chicken simmered in a rich tomato butter cream gravy.

ALOO GOBHI ADRAKI (VEG)

Potatoes and cauliflower tossed with ginger and spices.

MUTTON ROGAN JOSH

Tender mutton in a fragrant, spiced curry.

SHAHI PANEER (VEG)

Creamy and mildly sweet paneer curry made with nuts and saffron.

Special Dal

DAL MAKHANI (VEG)

A slow-cooked blend of whole black lentils and kidney beans with cream and butter for a rich, smoky taste.

Signature Rice Dish

SUBZ PULAO (VEG)

Aromatic basmati rice with seasonal vegetables and whole spices.

Salads

KACHUMBER SALAD

Diced cucumber, tomato, onion with lemon juice and chaat masala.

BEETROOT & CARROT SLAW

Lightly spiced and tangy, with roasted cumin and lemon dressing.

BOONDI RAITA

Cooling yogurt with crispy boondi and a hint of mint.

Dessert

SAFFRON KHEER

Rich Mughlai dessert rice cooked overnight in saffron infused milk.