

# Indian Delights

## अभिशेक

- ① ■ **Plain Papadum** A thin crispy flatbread made from lentil flour. 0,90€
- ② ■ **Spicy Papadum** Papadum flavoured with black pepper & spice. 1,20€
- ③ ■ **Delights Masala Papadum** Papadum garnished with corn, cucumbers, coriander, onion, tomatoes, and spices. 2,50€
- ④ ■ **Indian Pickles or Chilli Sauces** Mint / Onion / Mango / Spicy. 0,95€

## सलाद

- ⑤ ■ **Green Salad** Lettuce, Cucumber, Onions, Tomatoes. 3,95€
- ⑥ ■ **Delights Salad** Green Salad topped with Herbs, Fresh Mint, Cottage Cheese. 6,95€
- ⑦ ■ **Delights Chicken Salad** Warm Chicken Tikka pieces diced with green vegetables, served with a herb and lemon dressing. 7,95€
- ⑧ ■ **Yoghurt Raita** A Greek-style yoghurt dressing infused with coriander, cucumber, onion, tomato, spices, and lime. 3,95€
- ⑨ ■ **Onion Pachad** South style long sliced onion mixed in yoghurt and coriander. 3,95€
- ⑩ ■ **Onion Salad** Lettuce, Onions, Coriander topped with chaat masala. 2,95€

## इंदीयन देलिट्स चिनात

(Street food style snacks)

- ⑪ ■ **Aloo Chaat** Sev (a crunchy chickpea snack) with mint sauce, Chaat masala, onion, peanuts, potatoes, tamarind sauce and yoghurt. 4,95€
- ⑫ ■ **Samosa Chaat** Samosa (savory fried pastry) with Sev, Chaat masala, coriander powder, mint sauce, tamarind sauce and yoghurt. 5,95€
- ⑬ ■ **Aloo Paneer Chaat** Paneer (Indian-style fresh cheese) with Chaat masala, Sev, coriander, mint sauce, onions, potato, tamarind sauce and yoghurt. 6,95€
- ⑭ ■ **Papadi Chaat** Crunchy 'Puris' (flour snacks) topped with Chaat masala, coriander powder, mint sauce, onions, potato, tamarind sauce and yoghurt. 5,95€

## सुप

- ⑮ ■ **Tomato Soup** Tomato base with Chaat Masala (mixed spices) and fresh cream. 4,95€
- ⑯ ■ **Mixed Vegetable Soup** Beans, carrots, onions, peas, potato and seasoning. 4,95€
- ⑰ ■ **Chicken Soup** Chicken with corn, egg and seasoning. 5,95€

## वेगटारियन स्टार्टर्स

- ⑱ ■ **Samosas** (2 pieces) Savoury fried pastries filled with onion, peas and potato, flavoured with Indian spices. 3,95€
- ⑲ ■ **Onion Bhaji** Fried chickpea snacks filled with onions and flavoured with coriander and Indian spices. 3,95€
- ⑳ ■ **Vegetable Pakora** Spiced chickpea fritters filled with mixed vegetables, flavoured with coriander and Indian spices. 3,50€
- ㉑ ■ **Paneer Pakora** Fresh Indian-style cheese with chickpea flour and Indian spices. 5,95€
- ㉒ ■ **Chilli Pakora** Fresh green chillies dipped in chickpea flour and deep fried. 4,95€
- ㉓ ■ **Mushroom Pakora** Mushrooms marinated with Indian spices, coated with chickpea flour and deep fried. 4,95€
- ㉔ ■ **Gobi 65** Fresh cauliflower coated in flour and Indian spices. 6,95€
- ㉕ ■ **Aloo Tikki** (2 pieces) Smashed potato with coriander leaf, Indian spices and crunchy breadcrumbs. 4,95€
- ㉖ ■ **Hara Bara Kebab** Spinach, Potato, Indian spices. 6,95€

## नॉन-वेगटारियन स्टार्टर्स

- ㉗ ■ **Chicken Samosas** Chicken minced with green peas, coriander, Indian spices and onion. 4,95€
- ㉘ ■ **Lamb Samosas** Lamb minced with green peas, coriander, Indian spices and onion. 6,95€
- ㉙ ■ **Chicken Pakora** Chicken filled strips coated in flour and Indian spices and deep fried. 4,25€
- ㉚ ■ **Fish Pakora** Fish marinated with Indian spices, coated with chickpea flour and deep fried. 6,95€
- ㉛ ■ **King Prawn Pakora** King prawns marinated with Indian spices, coated with chickpea flour and deep fried. 6,95€
- ㉜ ■ **Tawa Prawns** (A Delights Special) Shrimps marinated in Indian spices and 'Tawa' fried. 8,95€
- ㉝ ■ **Shami Kebab** (2 pieces) Beef Minced marinated with ginger, garlic, onion, Indian spices coated with egg white and shallow fried. 8,50€
- ㉞ ■ **Chicken Wings** Chicken wings marinated in Indian spices and fried. 4,95€
- ㉟ ■ **Chicken Lollipop** Chicken drumstick coated in Indian spices and flour and fried. 5,99€
- ㊱ ■ **South Indian Chicken 65** Boneless diced chicken marinated with Indian spices and fried until crispy. 6,95€
- ㊲ ■ **Egg Pakora** Boiled egg, coated in chickpea flour and fried. 4,99€
- ㊳ ■ **Chicken Puri** Chicken Masala cooked in Indian spices and served on Puri (deep fried unleavened bread). 6,95€
- ㊴ ■ **Prawns Puri** Prawn Masala cooked in Indian spices and served on Puri (deep fried unleavened bread). 7,95€
- ㊵ ■ **Lamb Keema Puri** Lamb minced, coriander, onion and Indian spices. Served on Puri. 7,95€
- ㊶ ■ **Fish Koliwada** Fish well-marinated with Indian spices and coated with thick batter and fried till crispy (served with mint sauce). 10,50€

## Tandoori Dishes

All Tandoori Dishes are authentically prepared in an original Indian Clay Pot, and come with a curry sauce. Change to a sauce of your choice for 2.95€.

- 42) ■ **Tandoori Chicken/Tandoori Chicken F.P.** Chicken drumstick marinated in yogurt, ginger, garlic and Indian spices. 7,45€ / 12,50€
- 43) ■ **Chicken Tikka** Boneless chicken marinated in yogurt, ginger, garlic and Indian spices. 9,50€
- 44) ■ **Garlic Chicken Tikka** Boneless chicken marinated in yogurt, garlic and Indian spices. 9,95€
- 45) ■ **Chicken Haryali Tikka** Boneless chicken marinated in mint, coriander and yoghurt. 9,95€
- 46) ■ **Lamb Tikka** Tender chunks of lamb marinated in yogurt, ginger, garlic and Indian spices. 12,50€
- 47) ■ **Lamb Sheek Kebab/Lamb Sheek Kebab F.P** Lamb minced and marinated with Indian spices and rolled on skewers. 7,95€ / 11,95€
- 48) ■ **Chicken Shashlik Kebab** (Delight's Signature) Chicken marinated made in Tandoor with onions and bell peppers, served sizzling. 11,95€
- 49) ■ **Lamb Shashlik** Lamb marinated made in Tandoor with onions and bell peppers, served sizzling. 12,95€
- 50) ■ **Paneer Tikka** Indian White Cheese, marinated with creamy spiced Tikka sauce served on sizzler. 10,50€
- 51) ■ **Paneer Haryali Tikka** Indian White cheese, marinated with yoghurt mint and coriander sauce, served on sizzler. 10,50€
- 52) ■ **King Prawns Tandoori** Marinated King Prawns made in clay oven and served in sizzler dish. 13,50€
- 53) ■ **Fish Tandoori** Fish marinated with ginger garlic and Indian spices made in charcoal smoke, served on sizzler. 12,95€
- 54) ■ **Mushroom Tandoor** Fresh mushrooms marinated in yogurt and Indian spices. Cooked in Tandoor. 9,95€
- 55) ■ **Delights Special Tandoori Platter** Assortment of 2 pieces each: marinated chicken tikka, lamb tikka, sheek kebab, tandoori chicken, Chicken Haryali Tikka and King Prawns. Made with secret ingredients in clay oven and served in sizzler dish. 21,95€
- 56) ■ **Delights Special Veggie Platter** Assortment of 2 pieces each: marinated paneer tikka, hara bhara kebab, aloo tikki, crispy mushroom, veg samosa, mix veg pakora. Made with secret ingredients. 17,95€

## Vegetable mains

- 57) ■ **Malai Kofta** Delicious vegetarian balls in gravy. A vegetarian alternative to meatballs 8,50€
- 58) ■ **Mixed Veg Curry** Fresh seasonal vegetables in an authentic curry sauce. 7,50€
- 59) ■ **Kofta Curry** Mixed Vegetables ball in curry sauce. 7,95€
- 60) ■ **Tadka Dal** Yellow lentils cooked with herbs and seasoned with fresh tomatoes onion and Indian spices. 7,50€
- 61) ■ **Palak Paneer** Cubes of homemade Indian cheese and spinach, made with creamy sauce with spices. 9,50€
- 62) ■ **Saag Dal** Spinach and yellow lentils. 7,95€
- 63) ■ **Saag Bhaji** Spinach cooked in fresh onions and spices. 7,95€
- 64) ■ **Saag Aloo** Spinach cooked with fresh cubes of potatoes, herbs and spices. 7,95€
- 65) ■ **Bombay Aloo** Potatoes with onions, tomatoes and fresh herbs, cooked in curry sauce. 7,25€
- 66) ■ **Aloo Mutter** Potatoes and green peas and Indian spices. 7,50€
- 67) ■ **Aloo Mutter Paneer** Potatoes, green peas and homemade Indian cheese. 9,50€
- 68) ■ **Veg Korma** Fresh vegetables, coconut and almonds, made in creamy sauce. 7,95€
- 69) ■ **Paneer Kadai** Red and green bell peppers, cottage cheese, Indian spices. 9,50€
- 70) ■ **Aloo Gobi** Cauliflower and potatoes, stir fried with garam masala and fresh coriander. 7,95€
- 71) ■ **Gobi Bhaji** Fresh cauliflower stir fried with Indian spices and fresh coriander. 8,50€
- 72) ■ **Chole Masala** Chickpeas, fresh onions and tomatoes, with Indian spices and made in a thick sauce. Very traditional. 7,95€
- 73) ■ **Butter Paneer** Fresh homemade cottage cheese, butter, tomato sauce, almond and Indian spices. 9,50€
- 74) ■ **Dal Makani** Black lentils cooked in cream, tomato sauce and butter. 7,95€
- 75) ■ **Mushroom Baji** Mushroom cooked with herbs and authentic curry sauce. 7,95€
- 76) ■ **Bhindi Masala** Fresh okra made with exotic Indian spices. 8,50€
- 77) ■ **Shahi Paneer** Cubes of mild homemade indian cheese in a smooth creamy sauce with spices. 8,95€

## ਠਹ-ਵੇਫ਼ ਮਾਠਿੰ ਟਠਠਰੋਫ਼

### Choose your curry:

- |                  |        |                      |        |
|------------------|--------|----------------------|--------|
| ■ <b>Chicken</b> | 9,50€  | ■ <b>Prawns</b>      | 11,45€ |
| ■ <b>Lamb</b>    | 11,50€ | ■ <b>King Prawns</b> | 12,95€ |
| ■ <b>Beef</b>    | 11,50€ | ■ <b>Fish</b>        | 12,50€ |

### Choose your sauce:

- (78) ■ **Tikka Masala** Meat roasted in tandoor and cooked with cream, Indian spices, onion sauce, coco and almonds.
- (79) ■ **Jalfrezi** Cooked with fried onions, peppers, onion sauce, yogurt, fenugreek and Indian spices.
- (80) ■ **Balti** Cooked with deep fried peppers and onions in a ginger garlic sauce, with coriander leaf, fenugreek and Indian spices.
- (81) ■ **Pasanda** Cooked with special combination of pistachio, wine sauce, cream and pistachio.
- (82) ■ **Korma** Cooked with cream, Indian spices, almond and coconut.
- (83) ■ **Vindaloo** Meat cooked in onion, potato, fenugreek and Indian spiced masala.
- (84) ■ **Dopaiza** Cooked in special onion cubes and Indian spices.
- (85) ■ **Pathia** Fresh lemon, fenugreek, onion sauce and Indian spices.
- (86) ■ **Chasni** Cooked in special sweet and sour sauce with Indian spices.
- (87) ■ **Madras** Fresh coconut fried, lemon juice, fresh onion sauce and Indian spices.
- (88) ■ **Bhuna** Cooked with tomato and chopped onions in a semi dry sauce, with fresh ginger and Indian spices.
- (89) ■ **Dhansak** Cooked with yellow lentils in a medium sweet sauce, with lemon juice, sugar and Indian spices.
- (90) ■ **Rogan Josh** Cooked with butter, fresh tomatoes, Indian spices and special Rogan Sauce.
- (91) ■ **Karahi** Cooked with tomato, peppers, coriander leaf, ginger and garlic sauce and Indian spices.
- (92) ■ **Saag** Cooked with spinach, tomato and Indian spices.

## ਬਿਰਿਯਾਨੀ

All Biryani are made with a long basmati rice, aroma of Indian spices, fresh mint and coriander leaf. Served in a traditional way - very authentic

- (93) ■ **Vegetable Biryani** 8,95€
- (94) ■ **Chicken Biryani** 10,95€
- (95) ■ **Lamb Biryani** 12,50€
- (96) ■ **Prawn Biryani** 11,50€
- (97) ■ **King Prawn Biryani** 13,50€
- (98) ■ **Beef Biryani** 12,50€
- (99) ■ **Fish Biryani** 12,95€
- (100) ■ **Delights Special Biryani** A mix of chicken, lamb and prawns, flavoured with saffron and topped with an egg, roasted. 16,95€

## ਠਠਠ

- (114) ■ **Plain Naan** 2,25€
- (115) ■ **Garlic Naan** 3,75€
- (116) ■ **Cheese Garlic Naan** 3,95€
- (117) ■ **Cheese Chilli Naan** 3,95€
- (118) ■ **Cheese Onion Naan** 4,50€
- (119) ■ **Peshwari** Stuffed with coconut, raisin, pistachio, almond. 4,25€
- (120) ■ **Cheese Naan** 3,75€
- (121) ■ **Keema Naan** Stuffed with Lamb Minced Meat. 4,95€
- (122) ■ **Chilli Naan** 3,50€
- (123) ■ **Chicken Tikka Naan** 4,50€
- (124) ■ **Onion Naan** 3,25€
- (125) ■ **Stuffed Aloo Naan** 4,50€
- (126) ■ **Butter Naan** 3,50€
- (127) ■ **Kulcha** 3,50€
- (128) ■ **Tandoori Roti** Whole wheat bread grilled in tandoori oven. 2,95€
- (129) ■ **Chapati** Grilled whole wheat bread. 2,50€
- (130) ■ **Plain Puri** Indian fried bread. 2,95€

## ਟਾਵਾ ਖਿਰਾਠਾ

All parathas are made with wheat flour

- (131) ■ **Plain Paratha** Wheat flour, Indian spices and tawa fried. 3,95€
- (132) ■ **Aloo Paratha** Stuffed with potatoes, coriander, Indian spices and tawa fried. 4,95€
- (133) ■ **Lacha Paratha** Flaky and crispy layers - soft. 4,50€
- (134) ■ **Paneer Paratha** Cottage cheese, Indian spices and tawa; fried. 5,25€

## ਰਿਠੋ

- (135) ■ **Plain Rice** 2,50€
- (136) ■ **Pilau Rice** 3,50€
- (137) ■ **Veg Rice** 4,95€
- (138) ■ **Paneer Fried Rice** 4,50€
- (139) ■ **Veg Paneer Fried Rice** 5,25€
- (140) ■ **Burnt Garlic Rice** 4,50€
- (141) ■ **Lemon Rice** 4,95€
- (142) ■ **Kashmiri Rice** Coconut, raisin, pistachio, almond. 4,95€
- (143) ■ **Coriander Rice** 3,95€
- (144) ■ **Egg Fried Rice** 4,50€
- (145) ■ **Indian Delights Rice** Chicken Tikka, prawns, green peas, egg, Indian spices. 6,95€
- (146) ■ **Mushroom Pilau Rice** 4,50€
- (147) ■ **Keema Rice** With lamb mince. 5,25€
- (148) ■ **Jeera Rice** Cumin seeds. 3,95€
- (149) ■ **Green Peas Rice** 4,50€

## हिन्डि मॅनय

- 150 ■ **French Fries** 3,95€
- 151 ■ **Chicken Tikka and chips** 4,95€
- 152 ■ **Chicken Nuggets and chips** 4,50€
- 153 ■ **Chicken Korma with rice** 6,95€
- 154 ■ **Butter Chicken with rice or naan** 6,95€
- 155 ■ **Fish Fingers and chips** 5,95€
- 156 ■ **Sausage, beans and chips** 4,95€
- 157 ■ **Egg omelette and chips** 5,50€

## पिझा

- 158 ■ **Margarita** Cheese, tomato and oregano. 6,95€
- 159 ■ **Deluxe Veggie** Red and green bell peppers, cottage cheese, and mushroom 9,95€
- 160 ■ **Paneer Tikka Pizza** Cottage cheese made in Tandoor using Tikka sauce, cheese and oregano. 9,95€
- 161 ■ **Barbecue Chicken** Barbeque sauce, chicken tikka, cheese and oregano. 9,95€
- 162 ■ **Chicken Tikka Pizza** Chicken Tikka pieces, cheese and oregano. 9,95€
- 163 ■ **Golden Chicken Pizza** Mix of Chicken Tikka and Garlic Tikka. 12,95€
- 164 ■ **Ham & Cheese** Cheese, tomato and ham. 8,50€
- 165 ■ **Hawaiian** Cheese, tomato, ham and pineapple. 9,95€
- 166 ■ **Pepperoni** Cheese, tomato and pepperoni slices. 9,95€
- 167 ■ **Tuna** Cheese, tomato and tuna. 9,95€

## Indian Delights इन्डियन डेलिग्ट्स

### Choose your curry:

- |                         |                             |
|-------------------------|-----------------------------|
| ■ <b>Chicken</b> 11,95€ | ■ <b>Prawns</b> 11,95€      |
| ■ <b>Lamb</b> 12,50€    | ■ <b>King Prawns</b> 13,95€ |
| ■ <b>Beef</b> 12,50€    | ■ <b>Fish</b> 13,50€        |

- 101 ■ **Mughlai** Egg, pistachio, raisin, cream, onions, sauce and Indian spices.
- 102 ■ **Methi** (fenugreek) Meat cooked with cloves, cardamom, fresh herbs and Indian spices
- 103 ■ **Achari** Hot curry made with Indian traditional marinated pickle sauce, onion sauce and tomato sauce.
- 104 ■ **Mango Curry** Creamy mild mango sauce well cooked, onion sauce, Indian spices, almond and coconut.
- 105 ■ **Handi** Ginger garlic, bell peppers, fresh ginger, onion sauce, tomato sauce, herbs and Indian spices.
- 106 ■ **Pepper Fry** Fresh onions, ginger garlic, fresh crushed black pepper and butter.
- 107 ■ **Hydrabadi** Fresh mint leaf, ginger, fenugreek, fried onion, tomato, herbs and Indian spices.
- 108 ■ **Garlic Chilli** Hot curry made with fresh garlic and fresh spicy chilli, onion sauce, Indian spices and fresh herbs.
- 109 ■ **Butter Chicken** Boneless Chicken Tikka pieces cooked in butter, almonds, Kastoori Methi and tomato sauce.
- 110 ■ **Egg Masala** Boiled egg, roasted and onion sauce, herbs and Indian spices. 9,95€
- 111 ■ **Phal** Hottest curry - made with chilli,  +1€
- 112 ■ **Lamb Chops** Lamb ribs marinated In Indian spices and shallow fried. 16,95€
- 113 ■ **Lamb Keema Curry** Minced lamb, onions, peas and Indian spices. 13,95€

## डिसेट्स

All Desserts are homemade and served in a traditional way

- 168 ■ **Gulab Jamun** Milk dough moulded into balls, deep fried and dipped In sugar syrup. 6,95€
- 169 ■ **Rasgulla** Sweet dumplings made from Indian cottage cheese, sugar, cardamom and rose water. Served in a sweet syrup sauce. 6,95€
- 170 ■ **Mango Mastani** Creamy milkshake made with ice cream, pistachios, cashews, almonds and a cherry on top. 7,95€
- 171 ■ **Pistachio Kulfi** Indian ice cream, made with pistachio and saffron and fresh milk. Smooth and delicious 5,95€
- 172 ■ **Mango Kulfi** Indian ice cream made with mango and saffron, fresh milk. Smooth and delicious. 9,95€
- 173 ■ **Falooda** A cold dessert with jelly, chia seeds, vermicelli, rose syrup, sweetened milk, ice cream and topped with nuts. 6,95€
- 174 ■ **Chocolate Brownie** Served hot or cold with ice cream and a classic coffee to round off the taste. 6,95€

## अलर्जि स्टेटमेंट

Indian dishes are a complex mixture of numerous ingredients. It will be impossible to mention all the ingredients for each dish. Our dishes may contain gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soy-beans, milk, celery, mustard, sesame seeds, lupin, and sulphur dioxide.

If you are allergic to certain ingredients, it is of the utmost importance that you notify our staff when ordering. We will be happy to advise.

## Indian Delights

Home Delivery or Table Reservation  
WhatsApp: +34 686 010 125

Taxi  
Playa Blanca Taxi: +34 928 524 222

Location  
Av. de Papagayo, 15, 35580 Playa Blanca, Las Palmas

Opening Hours  
Monday - Sunday  
11.30am - 11.30pm