

Recommended by 'Which? Good Food Guide 2012' FIVE YEARS RUNNING!!



# DIL SE

www.dilserestaurant.co.uk

## 01856 875 242

**Our Award-Winning Executive Chef & Proprietor Monia Miah Has...**

Over 20 years experience in Indian Cuisine • Executive Chef for over 8 restaurants • New & improved recipes • Has cooked for Gordon Ramsay!

Our fully licenced restaurant can be found on the Kirkwall heritage guide walk as an historic place of interest.  
7 Bridge Street, Kirkwall, 01856 875 242 [www.dilserestaurant.co.uk](http://www.dilserestaurant.co.uk)



### Awards & Accolades

2007 - 2012 "Recommended by the Which? Good Food Guide 2012" FIVE years running!!

2006 - 2012 – Exceeds 'Eat Scotland' Standards and is inducted FOUR years running!!

2008 - Winner of 'Best Take Away' in the Taste of Orkney Food Awards

2007 – Shortlisted in two categories 'Best Evening Meal' and 'Best Take Away' in the Taste of Orkney Food Awards 2006

2006 – "Easily the best indian meal I have ever had" Living Orkney

### DIL SE SPECIAL **SAVE 20%**

**ANY STARTER + ANY MAIN  
+ ANY LARGE RICE OR ANY NAAN**

# £11

**UPGRADE**  
Any side dish or  
dessert £1.95

#### STARTER

(King Prawn, Bombay Sheek, Mix starters £1 extra)

#### MAIN

**Signature, Old Flames or Biryani**  
(King Prawns £6 extra, Mix £1 extra)

#### Tandoori Dishes:

Tandoori Chicken/Lamb Dishes £3 extra  
Tandoori King Prawn £7 extra  
Mix Grill £7 extra

#### Terms:

No half portions or children's portions. Cannot be used in conjunction with any other offer. Items subject to availability, alternatives will be offered. Items cannot be exchanged for other items. This offer can be withdrawn at any time without notice. Management reserves the right to refuse this offer.

All food is cooked fresh to order.

A selection of soft drinks are available to take away.

We believe that in order to maintain such high standards our produce is purchased on quality rather than quantity.

We buy all of our produce from local suppliers.

**We'll never keep you waiting!**  
Call in with your Take Away order, leave your phone number and we'll call you when your food is ready!

## 01856 875 242



All prices listed inclusive of VAT. All items subject to availability. All spices and ingredients may not be detailed. Please notify our staff of any allergies before ordering. We cook our foods fresh to order, please allow good time for preparation. Waiting times stated are for guidance only and are not guaranteed. WE DO NOT ACCEPT CHEQUES. We accept all major credit cards. Management reserve the right to refuse service. This Take Away Menu replaces all previous menus and all pricing relates to Take Aways only. All details correct at time of print September 2011. ©Dil Se Restaurant 2005 - 2011. All prices inclusive of VAT at 17.5%, in 2011 2.5% will be added to the total bill to comply with 20% VAT

Let us take you on a culinary journey around North India and Bangladesh. Here you'll find a feast of classic and contemporary dishes, infused with spices and full of flavours.

When ordering, we would recommend that you choose some Papadoms and dips to get you in the mood for an Appetiser. Continue on to one of our delicious Main courses and accompany it with a Rice dish and/or one of our homebaked Indian Breads. Add a couple of Side Dishes to share if you are eating with friends or family and complete your meal with one of our tasty Desserts. ENJOY!

M Mild  
● Medium  
●● Hot  
●●● Very Hot  
V Vegetarian

## APPETISERS

<b>Papadom</b> V non spicy	£0.60
Crispy unspiced papadoms, lightly fried	
<b>Dip Selection</b> V	£0.50
Mango chutney, mint yoghurt & spiced onions	

## NON VEGETARIAN

<b>Chicken Tikka</b> M	£3.80
Chunks of chicken breast marinated in exotic spices, char grilled in the tandoori oven & served with our mint dip & salad	
<b>Lamb Tikka</b> M	£3.80
Lamb chunks marinated in spiced yoghurt & char grilled in the tandoori oven served with our mint dip & salad	
<b>Chicken Tandoori</b> M	£3.80
Tender marinated chicken char grilled on the bone in the tandoori oven, served with our mint dip & salad	
<b>Chicken Pakora</b> M	£3.80
Chunks of chicken breast battered in lightly spiced gram flour & served with our mint dip & salad	
<b>Sheek Kebab</b> M	£3.95
Skewers of spiced minced <i>Orkney Lamb</i> cooked in the tandoori oven & served with our mint dip & salad	
<b>Chaats – Lamb or Chicken</b> ●	£3.80
Lamb or chicken in tikka marinade and tossed in a lightly spiced sauce	
<b>Bombay Sheek</b> M	£4.55
Sheek kebab of minced & spiced <i>Orkney Lamb</i> rolled in an Indian pancake with fresh onions, served with our mint dip & salad	

## VEGETARIAN

<b>Pakora</b> V M	£2.25
Delicious balls of mixed vegetables & chopped onions in spiced gram flour batter, served with our mint dip & salad	
<b>Onion Bhaji</b> V M	£2.25
A delicious mixture of chopped onions & spiced gram flour, served with our mint dip & salad	
<b>Chaats</b> V ●	£3.60
Vegetable florets & chopped vegetables marinated in a tikka sauce & draped in a light & spicy dry sauce	
<b>Somosa</b> V M	£3.60
Lightly spiced mix vegetables folded in pastry & served with our mint dip & salad	

## SEAFOOD

<b>Puri</b> ●	<b>King Prawn</b> £4.95	<b>Prawns</b> £3.95
Juicy prawns cooked in a bhuna sauce & presented on an Indian pancake		
<b>Chaats</b> ●	<b>King Prawn</b> £4.95	<b>Prawns</b> £3.95
Juicy prawns marinated in tikka sauce & tossed in a light & spicy sauce		

## ASSORTMENTS

<b>Dil Se Selection</b> M	£4.95
Chicken tikka, lamb tikka, sheek kebab & vegetarian pakora served with our mint dip & salad	
<b>Mixed Pakora</b> M	£4.10
Chicken pakora, vegetarian pakora & mushroom pakora, served with our mint dip & salad	

## TANDOORI DELICACIES

All traditional tandoori dishes are prepared in a clay oven, which adds wonderful flavour and is considered a particularly healthy way to cook. All dishes are served with rice, salad & curry sauce.

<b>Chicken Tikka</b> ●	£9.70
Delicious chunks of chicken breast marinated in exotic spices & char grilled in the tandoori oven	
<b>Lamb Tikka</b> ●	£9.70
Succulent lamb chunks marinated in spiced yoghurt & char grilled in the tandoori oven	
<b>Chicken Tandoori</b> ●	£9.70
Tender chicken marinated in exotic spices & yoghurt & char grilled on the bone in the tandoori oven	
<b>Chicken Shashlik</b> ●	£9.95
Tasty chicken breast chunks with onions, capsicum & tomatoes marinated & char grilled in exotic spices	
<b>Garlic Chicken</b> ●	£9.95
Succulent chicken breasts marinated in exotic spices with plenty of fresh garlic & char grilled in the tandoori oven	
<b>Special Tandoori King Prawn</b> ●	£13.95
Our speciality, juicy Asian king prawns marinated in exotic, aromatic spices & char grilled in the tandoori oven	
<b>Tandoori Vegetables</b> V ●	£7.45
A sumptuous selection of tasty skewered vegetables marinated in exotic & aromatic spices	
<b>Dil Se Mixed Grill</b> ●	£13.95
Tandoori chicken, chicken tikka, lamb tikka, sheek kebab, tandoori king prawn & naan	

# FREE Starter or Gulab Jamun Dessert DIL SE

for Take Away orders over £25\*



TB's One dessert or starter per £25 order. Offer applies to food only. Cannot be used in conjunction with any other offer. Items subject to availability, alternatives will be offered. This offer can be withdrawn at any time without notice. Management reserves the right to refuse this offer at any time. This is a Take Away offer.

## OLD FLAMES

For our Old Flames menu we have gathered together the essence of Indian cuisine developed over the past three decades and still used by many restaurants today.

<b>Bhuna</b> ●	A rich flavoursome concentrated sauce with plenty of ginger
<b>Rogan Josh</b> ●	Full of rich tomatoes & spices, this sauce has a full flavour
<b>Doo – Piaza</b> ●	A classic aromatic sauce generously packed with onions & spices
<b>Dansak</b> ●	A sweet dish with lentils & a concentrated sauce
<b>Tikka Masala</b> ●	Your choice, tossed in a mouth-watering marinade of spices, complimented by rich creamy yoghurt & garnished with cashew nuts
<b>Korma</b> non spicy	Sweet & creamy, a real favourite! This sauce is full of coconut cream. It is sweetened & cooked thoroughly to thicken it
<b>Pasanda</b> non spicy	Your choice, cooked in exotic spices, mixed with ground almonds & fresh cream, sweetened and thickened
<b>Madras</b> ●●	A classic medium hot curry, many ground spices are blended into a thick sauce with a real bite!
<b>Jhall Frazzi</b> ●●●	Succulent onions & capsicums provide a lovely flavour to this dish which is finished with fresh green chillies for a strong spicy flavour!
<b>Vindaloo</b> ●●●	Lots of ground spices combined with chunks of potatoes & dried chillies making Vindaloo a spice lovers favourite!

## SIGNATURE DISHES

Our head Chef's signature dishes, developed and fine-tuned over 20 years of cooking.

<b>Saag Balti</b> ●	Your choice, tossed with spinach & our Balti sauce & cooked with sauteed garlic
<b>Chana Balti</b> ●	Your choice, with chick peas and draped in our Balti sauce for a full flavour
<b>Chilli Balti</b> ●●	Your choice, sauteed with green chillies & fresh garlic & served with our Balti sauce for extra bite!
<b>Achari</b> ●	Your choice, cooked in aromatic spices & mango for a tangy twist
<b>Kashmiri Chasni</b> M	Your choice, in a sumptuous, mild & creamy sauce with bananas

## OLD FLAMES & SIGNATURE DISHES ARE AVAILABLE WITH:

Chicken Tikka or Lamb Tikka	£6.95
Vegetarian Option V	£6.10
Curried Prawns	£6.95
Special Tandoori King Prawns	£12.95
Mix (Chicken, Lamb & Prawns)	£7.95

## BIRYANI .

Your choice, mixed with basmati rice, cashew nuts, & light spices, cooked to perfection giving a luscious tasty dish. Served with vegetable sauce.

THE ABOVE DISHES ARE AVAILABLE WITH:

Chicken Tikka or Lamb Tikka	£8.85
Vegetarian Option V	£7.45
Curried Prawns	£8.85
Special Tandoori King Prawns	£13.95
Mix (Chicken, Lamb & Prawns)	£9.10

## RICE

	Small	Large
<b>Steamed White Rice</b> V non spicy	£1.95	£2.95
<b>Pilau Rice</b> V non spicy	£1.95	£2.95
Aromatic rice		
<b>Fried Rice</b> V non spicy	£2.25	£2.95
Steamed white rice stir fried with onions		
<b>Egg Fried Rice</b> V M	£2.25	£2.95
Pilau rice stir fried with eggs & light spices		
<b>Mushroom Fried Rice</b> V M	£2.25	£2.95
Pilau rice stir fried with mushrooms & light spices		
<b>Coconut Rice</b> V non spicy	£2.25	£2.95
Pilau rice stir fried with seasoned coconut		

## ROTI

FRESH HOME BAKED BREADS - MADE TO ORDER

<b>Plain Naan</b> V non spicy	£1.95
Very lightly seasoned bread made from healthy gram flour & cooked in the tandoori oven	
<b>Garlic Naan</b> V non spicy	£2.25
Tasty naan bread seasoned with garlic	
<b>Keema Naan</b> M	£2.75
Naan stuffed with lightly spiced minced <i>Orkney Lamb</i>	
<b>Peswari Naan</b> V non spicy	£2.25
A sweet naan stuffed with ground coconuts, ground almonds & raisins	
<b>Paratha</b> V non spicy	£2.25
A light wholewheat flat bread cooked in ghee	
<b>Chapati</b> V non spicy	£1.35
Flat bread prepared on a Tava & cooked over a flame	

## VEGETARIAN SELECTIONS

	Side	Main
<b>Tarka Daal</b> V M	£2.95	£5.95
Healthy lentils garnished with garlic		
<b>Bombay Aloo</b> V ●	£2.95	£5.95
Spiced potatoes		
<b>Mushroom Bhaji</b> V ●	£2.95	£5.95
Spiced mushrooms		
<b>Colli Bhaji</b> V ●	£2.95	£5.95
Spiced cauliflower florets		
<b>Mix Vegetable Bhaji</b> V ●	£2.95	£5.95
Spiced vegetables		
<b>Saag Bhaji</b> V ●	£2.95	£5.95
Spiced spinach with garlic		
<b>Chana Bhaji</b> V ●	£2.95	£5.95
Spiced chick peas, dry		
<b>Saag Aloo</b> V ●	£2.95	£5.95
Spiced spinach & potatoes		
<b>Riatha</b> V non spicy	£1.25	
Home made yoghurt - cooling dish		

## SPECIALTY INDIAN DESSERTS

Many Indian sweets were traditionally only made for weddings, festivals & as a ceremonial gift

<b>Gulab Jamun</b> V	£4.75
Three rich luscious balls of deep fried Indian dumplings. Sinfully sweet, succulent and smothered in warm aromatic cardamom sugar syrup	

\*The Indian speciality desserts are a very limited supply and may not always be available everyday. Please ask for availability.