



NEW DELHI INDIAN RESTAURANT

4004 Chestnut Street, Philadelphia, PA 19104 · (215) 386-1941 · newdelhiweb.com

DINING MENU

Version date: September 4, 2026 · Menu code 2026-09-04

Dine-in · Takeout · Delivery · Prices subject to change · Tax not included · Catering delivery: \$100 food minimum (see catering menu / newdelhiweb.com/catering)

Dietary key: **VG** Vegan · **V** Vegetarian · **GF** Gluten-Free · **DF** Dairy-Free · **N** Contains Nuts

Spice key: * medium-hot · ** spicy · *** extra spicy. Most dishes can be prepared mild, medium, or hot by request.

Korma dishes, biryanis, and Shahi Paneer contain nuts and can be prepared without nuts upon request.

APPETIZERS

Vegetable Samosa (V · VG · DF)	\$5.50
Flaky, golden pastries enveloping a fragrant medley of spiced potatoes, tender peas, and fresh aromatic herbs, delivering an irresistible crunch with every...	
Meat Samosa (DF)	\$6.50
Delicately flaky pastries generously stuffed with richly spiced minced meat, offering a savory explosion of traditional North Indian flavors in every bite.	
Bhojia (V · VG · DF)	\$6.50
Golden, ultra-crispy vegetable fritters, lovingly coated in a fragrant spiced chickpea batter and fried to perfection for a satisfying crunch and bold...	
Paneer Pakora (V)	\$8.50
Tender cubes of fresh cottage cheese, delicately seasoned with earthy cumin and exotic oriental spices, then fried to a golden, crispy exterior.	
Patata Wada (V · VG · DF)	\$6.25
Hearty, spiced potato balls, enveloped in a light yet crispy chickpea batter and deep-fried to a golden crisp, offering comforting warmth and vibrant flavors.	
New Delhi's Special Hors D'Oeuvres	\$11.50
An exquisite assortment of our signature starters: crispy chicken pakora, flaky vegetable samosas, succulent chicken tikka, and aromatic seekh kebabs – a...	
Chicken Pakora	\$8.50
Juicy, boneless chicken pieces, marinated in aromatic spices with onion, garlic, and ginger, then fried to a perfectly crispy, golden finish.	
Samosa Chaat (V)	\$10.50
Crispy vegetable samosas artfully crowned with cool yogurt, tangy tamarind sauce, and hearty chickpeas, creating a vibrant harmony of sweet, spicy, and...	
Chana Poori (V · VG · DF)	\$10.50
Spicy, tangy chickpeas simmered in fragrant spices, served alongside light, fluffy deep-fried puffed bread for the perfect contrast of textures and bold...	
Papadum (V · VG · DF)	\$3.50
Thin, delicate lentil wafers, lightly seasoned and crisped to perfection, offering a subtle, satisfying crunch that beautifully complements any meal.	
Vegetarian Platter (V)	\$10.50
A delightful selection of our beloved vegetarian starters: flaky samosas, golden bhojia, crispy paneer pakora, and spiced potato wadas – a harmonious...	
Masala Fries (V · VG · DF)	\$5.50
Crisp golden fries tossed in our house masala — a warm dusting of chaat spices, chili, and a squeeze of citrus — made for sharing between sips and curries.	
Chicken Wings (5 pieces) ** spicy (DF)	\$6.95
Five breaded wings, sharply spiced and fried until shatter-crisp — bold heat in every bite.	

TANDOORI DELIGHTS

Chicken Tandoori (GF)

\$16.50

A succulent half chicken, lovingly marinated in creamy yogurt and fragrant herbs, then charred to smoky perfection in our traditional clay tandoor oven.

Chicken Reshmi Kebab (GF)

\$18.95

Silky-smooth boneless chicken, infused with the sweet warmth of onions and zesty ginger, then grilled to juicy tenderness over the open tandoor flames.

Special Mixed Grill (GF)

\$20.95

A sumptuous assortment of our tandoor classics: smoky tandoori chicken, tender chicken tikka, and fragrant seekh kebabs – an unforgettable feast for sharing.

Tandoori Tikka (GF)

\$17.95

Tender cubes of chicken, marinated in a rich yogurt and spice blend, then broiled in the tandoor to achieve a beautifully charred, smoky exterior.

Seekh Kebab (GF)

\$19.50

Finely minced lamb, expertly seasoned with sweet onions and fresh herbs, skewered and grilled to smoky, juicy perfection in the tandoor.

VEGETABLE CORNER

Mixed Vegetables (V · VG · GF · DF) A vibrant medley of garden-fresh vegetables, gently simmered in a velvety, mildly spiced sauce that lets their natural sweetness and freshness shine.	\$15.95
Vegetables Malai Kofta (V) Delicate vegetable kofta balls, handcrafted from fresh garden vegetables and simmered in a rich, mildly spiced creamy sauce.	\$16.50
Navratan Korma (V · GF · N) A regal medley of nine garden vegetables, slow-cooked with aromatic spices, fresh herbs, and toasted nuts in a luxurious cream sauce.	\$15.95
Navratan Masala (V · GF) Colorful mixed vegetables tossed in a fragrant tomato, onion, and pepper masala, finished with a touch of butter for rich, comforting depth.	\$15.95
Mattar Paneer (V · GF) Tender paneer cubes and sweet green peas, gently simmered in a mild, aromatic tomato gravy that highlights their natural flavors.	\$16.50
Saag Paneer Palak Paneer (V · GF) Creamy minced spinach, infused with warm spices and generously studded with golden-fried paneer cubes for a comforting, nutritious classic.	\$16.50
Paneer Makhani (V · GF) Silky paneer cubes bathed in a luscious, buttery tomato sauce, slow-simmered with aromatic spices for a rich, indulgent experience.	\$16.50
Paneer Masala (V · GF) Tender paneer cubes simmered with ripe tomatoes, sweet onions, and colorful peppers in a velvety butter sauce, bursting with bold, comforting flavors.	\$16.50
Shahi Paneer (V · GF · N) Royal paneer cubes enveloped in a luxurious cream sauce, delicately spiced with fragrant herbs and garnished with toasted nuts for a regal touch.	\$16.50
Baingan Bhartha (V · VG · GF · DF) Smoky roasted eggplant, mashed and simmered in a mildly spiced, thick sauce with onions and tomatoes for an earthy, deeply satisfying dish.	\$15.95
Gobi Masala (V · VG · GF · DF) Tender cauliflower florets and potatoes, gently cooked with a fragrant blend of spices, creating a harmonious and comforting vegetable curry.	\$15.95
Aloo Palak (V · VG · GF · DF) Spinach, finely minced and cooked with tender potatoes and a medley of warm spices for a wholesome, flavorful side.	\$15.95
Chana Saag (V · VG · GF · DF) Hearty chickpeas and vibrant minced spinach, slow-cooked with aromatic spices for a nourishing and deeply satisfying dish.	\$15.95
Channa Masala * medium-hot (V · VG · GF · DF) Plump chickpeas simmered in a robust, medium-hot tomato sauce, infused with fragrant herbs and traditional spices for bold flavor.	\$15.95
Aloo Mattar (V · VG · GF · DF) Tender potatoes and sweet green peas, gently cooked in a light, aromatic curry sauce that beautifully brings out their natural sweetness.	\$15.95
Dal Makhani (V · GF) Black lentils, slow-cooked to creamy perfection with butter, tomatoes, and a blend of aromatic spices for an indulgent, comforting classic.	\$15.95
Paneer Jal Farezi (V · GF) Tender paneer cubes stir-fried with crisp onions and vibrant peppers in a thick, zesty sauce bursting with lively, tangy spices.	\$16.50
Vegetables Jal Farezi (V · VG · GF · DF) A colorful array of fresh vegetables tossed with tomatoes, onions, and peppers in a thick, zesty sauce that awakens the senses with its vibrant spices.	\$15.95

CHICKEN SPECIALTIES

Butter Chicken Makhani (GF) Tender pieces of tandoori chicken, simmered in a velvety tomato-butter sauce enriched with aromatic spices. One of our two legendary signature dishes since...	\$17.50
Chicken Curry (GF · DF) Tender spring chicken pieces, gently simmered in a light, fragrant curry sauce infused with traditional herbs and warm spices.	\$16.95
Chicken Vindaloo *** extra spicy (GF · DF) Bold and fiery selected chicken pieces, cooked in a sharply spiced tomato sauce with a tangy, mouthwatering kick for those who crave intense heat.	\$17.50
Chicken Tikka Masala (GF) Succulent chicken tikka cubes, simmered with onions and peppers in a rich tomato-butter sauce. One of our two legendary signature dishes.	\$17.50
Chicken Jal Farezi (GF · DF) Tender boneless chicken, stir-fried with sweet onions, vibrant green peppers, and juicy tomatoes in a zesty, aromatic sauce.	\$17.50
Chicken Saag (GF · DF) Juicy boneless chicken, tenderly cooked with mildly spiced spinach and fresh herbs for a wholesome, flavorful classic.	\$17.50
Chicken Tikka Mughlai (GF) Tender chicken tikka and earthy mushrooms, simmered in a luxurious creamy tomato sauce enriched with classic Mughlai spices.	\$17.50
Shahi Chicken Korma (GF · N) Tender boneless chicken, gently simmered in a mild yogurt-based sauce delicately spiced and garnished with nuts for a truly royal touch.	\$17.50

MEAT DELIGHTS

Rogan Josh (GF · DF) Tender lamb, slow-cooked in a fragrant blend of spices and a mild, aromatic sauce, delivering deep, comforting North Indian flavors.	\$18.95
Lamb Jal Farezi (GF · DF) Succulent cubes of lamb, stir-fried with sweet onion slices and colorful peppers in a rich, zesty sauce bursting with vibrant spices.	\$18.95
Lamb Vindaloo *** extra spicy (GF · DF) Tender chunks of lamb, braised in a fiery, tangy sauce with bold spices, offering an intense and deeply satisfying heat.	\$18.95
Lamb Masala (GF) Tender lamb cubes, simmered with sweet onions and ripe tomatoes in a mildly spiced, aromatic gravy.	\$18.95
Lamb Saag Wala (GF · DF) Tender lamb, slowly cooked with vibrant, freshly minced spinach and warm spices for a nourishing, deeply flavorful dish.	\$18.95
Keema Mattar (GF · DF) Savory ground lamb, gently simmered with sweet fresh peas and fragrant herbs in a warmly spiced gravy.	\$19.50
Lamb Korma (GF · N) Tender lamb pieces, cooked in a luxurious mild cream sauce infused with exotic spices, fresh herbs, and toasted nuts.	\$18.95
Lamb Mughlai (GF) Tender lamb and earthy mushrooms, simmered in a rich, creamy tomato sauce with classic Mughlai spices.	\$18.95
Lamb Curry (GF · DF) Tender lamb, slowly cooked in a fragrant blend of spices and tomatoes, finished in a mild, comforting gravy.	\$18.95

SEAFOOD DELICACIES

Shrimp Jal Farezi (GF · DF) Plump, juicy shrimp stir-fried with sweet onions and colorful peppers in a mildly spiced, zesty sauce that highlights their natural sweetness.	\$19.95
Shrimp Masala (GF) Succulent shrimp, simmered with vibrant peppers and fresh herbs in a fragrant masala sauce, finished with a bright sprinkle of coriander.	\$19.95
Shrimp Nargisi (GF) Plump shrimp cooked in a creamy coconut sauce with a bold, spicy kick – a tropical twist on traditional Indian flavors.	\$19.95
Shrimp Saag (GF · DF) Tender shrimp, gently cooked with creamy, mildly spiced spinach and aromatic herbs for a light yet deeply flavorful seafood dish.	\$19.95
Shrimp Vindaloo *** extra spicy (GF · DF) Plump shrimp simmered in a fiery, tangy vindaloo sauce with intense spices for a bold, exciting seafood experience.	\$19.95
Shrimp Curry (GF · DF) Fresh shrimp simmered in a light, aromatic curry sauce infused with fresh herbs and subtle, warming spices.	\$19.95

BIRYANIS

Vegetable Biryani (V · VG · GF · DF · N) Fragrant basmati rice layered with garden-fresh vegetables, crunchy toasted nuts, and sweet raisins, slowly cooked to aromatic perfection.	\$16.95
Chicken Biryani (GF · DF · N) Aromatic basmati rice infused with tender chicken, crunchy nuts, and plump raisins, cooked together in a fragrant blend of spices.	\$17.95
Paneer Masala Biryani (V · GF · N) Fragrant basmati rice layered with tender paneer cubes, toasted nuts, and sweet raisins in a rich, spiced masala.	\$17.95
Chicken Tikka Biryani (GF · N) Basmati rice mingled with smoky chicken tikka, crunchy nuts, and raisins in a zesty, spiced masala sauce for a truly royal biryani.	\$19.50
Lamb Biryani (GF · DF · N) Aromatic basmati rice cooked with succulent lamb cubes, nuts, raisins, and a medley of fragrant herbs and warm spices.	\$19.95
Shrimp Biryani (GF · DF · N) Fragrant basmati rice with plump jumbo shrimp, aromatic spices, and garnished with dried nuts and sweet raisins for a luxurious seafood biryani.	\$21.95

TANDOORI BREADS

Naan (V) Soft, pillowy white bread, freshly baked in our traditional clay tandoor oven – the perfect accompaniment to any meal.	\$3.50
Tandoori Roti (V · VG · DF) Wholesome whole wheat bread, baked to a perfect char in the clay tandoor, offering a rustic, nutty flavor and satisfying chew.	\$3.00
Tandoori Paratha (V · VG · DF) Flaky, multi-layered whole wheat bread, baked in the tandoor until layered and lightly crisp — prepared without ghee.	\$3.50
Garlic Naan (V) Soft tandoor-baked naan, generously stuffed with fragrant garlic for a savory, aromatic twist on a classic.	\$4.50
Cheesy Garlic Naan (V) Indulgent naan stuffed with melted cheese and topped with aromatic garlic, baked to golden perfection in the tandoor.	\$5.00
Keema Naan Fluffy naan bread generously stuffed with savory spiced minced meat, baked in the tandoor for a hearty, flavorful handheld treat.	\$5.50
Masala Kulcha (V) Soft naan stuffed with a fragrant mix of spiced onions and fresh herbs, baked to a golden, flavorful finish in the tandoor.	\$5.00
Poori (V · VG · DF) Light and airy deep-fried puffed bread, puffed to golden perfection for a delightful, crispy texture that pairs beautifully with curries.	\$3.50
Aloo Paratha (V · VG · DF) Hearty whole wheat paratha stuffed with spiced potatoes and onions, griddle-cooked to flaky, golden perfection for a satisfying bite.	\$5.00
Gobi Paratha (V · VG · DF) Wholesome whole wheat paratha filled with mild, spiced cauliflower, griddle-cooked to golden, flaky perfection.	\$5.00
Paneer Naan (V) Soft tandoor-baked naan generously stuffed with creamy paneer cheese for a rich and satisfying bread experience.	\$5.00
Chicken Paratha Flaky paratha bread stuffed with tender spiced chicken, griddle-cooked for a savory, satisfying handheld delight.	\$5.50

ACCOMPANIMENTS

Raita (V · GF) Cool, fresh whipped yogurt blended with crisp grated cucumbers and a touch of aromatic spices – a refreshing contrast to any spicy dish.	\$3.50
Mixed Pickles (V · VG · GF · DF) A tangy assortment of traditional Indian pickles, crafted from fresh vegetables and a blend of spices for a zesty, palate-cleansing kick.	\$3.50
Mango Chutney (V · VG · GF · DF) A vibrant sweet and sour relish made from ripe mangoes, perfectly balancing tropical sweetness with tangy spices.	\$3.50
Mint Chutney (V · VG · GF · DF) Fresh, vibrant mint chutney with a bright, herbaceous flavor and subtle spices – the perfect cooling accompaniment to any meal.	\$3.00
Onion Chutney (V · VG · GF · DF) Sweet and tangy onion chutney, slowly caramelized with spices for a rich, savory-sweet relish that pairs beautifully with breads and curries.	\$3.00
Tamarind Chutney (V · VG · GF · DF) Tangy tamarind chutney with a perfect balance of sweet and sour notes, infused with warm spices for a delightful contrast.	\$3.00
Basmati Rice (V · VG · GF · DF) Aromatic, long-grain premium basmati rice, steamed to fluffy perfection to beautifully accompany any of our flavorful dishes.	\$4.50
Yogurt (V · GF) Cool, creamy fresh yogurt – a simple, refreshing side that gently balances the bold spices of your meal.	\$3.50
Onion Chili Salad (V · VG · GF · DF) Crisp sliced onions, zesty lime, and fresh green chilies, tossed with fragrant chaat masala for a vibrant, tangy salad that awakens the palate.	\$3.00
Delhi Dal (V · VG · GF · DF) A comforting side of black lentils, slow-cooked with aromatic herbs and spices for a hearty, earthy flavor.	\$4.50

DESSERTS

Gulab Jamun (V) Soft, spongy milk balls, gently fried and soaked in a fragrant honey syrup infused with cardamom and saffron for a sweet, indulgent finish.	\$4.00
Kheer (V · GF) Creamy rice pudding, slow-cooked with milk, fragrant saffron, and cardamom for a luxurious, comforting dessert.	\$4.00

BEVERAGES

Lassi (V · GF) Cool, creamy yogurt drink, delicately flavored with fragrant rose water for a refreshing, traditional sip that cleanses the palate.	\$4.50
Strawberry Lassi (V · GF) A vibrant, refreshing yogurt drink blended with sweet strawberries and a hint of rose water for a delightful, fruity twist on a classic.	\$5.00
Mango Lassi (V · GF) Silky yogurt blended with sweet, ripe mangoes and a touch of milk for a luscious, tropical refreshment that captures the essence of summer.	\$5.00
Mango Juice (V · VG · GF · DF) Pure, refreshing mango juice, served ice-cold to capture the vibrant, sun-ripened sweetness of fresh mangoes.	\$4.50
Soda (V · GF) Classic refreshing soda in 12 oz. cans – the perfect thirst-quencher to accompany your flavorful meal.	\$2.00
Bottled Water (V · GF) Pure, refreshing bottled water to quench your thirst and gently cleanse the palate between bites.	\$2.00

Closed Mondays. Kitchen closes 30 minutes before posted closing time. Ask your server about spice levels and allergen concerns. Thank you for dining with the Singh family since 1988.