

TRADITIONAL DISHES

Veg	Chicken	Meat	Chicken Tikka	King Prawn
£4.20	£4.50	£5.30	£5.30	£7.95

- 1 Curry (medium hot, cooked in rich spices)*
- 2 Dupiaza (cooked with chopped onions)*
- 3 Bhuna (cooked with onions and peppers)*
- 4 Rogan Josh (cooked with fresh tomatoes and lightly spiced)*
- 5 Madras (cooked in a hot spicy sauce)***
- 6 Vindaloo (cooked with selected spices and potatoes)***
- 7 Ceylon (cooked with coconut in rich sauce)**
- 8 Kashmir (cooked with cream and mixed fruit)*
- 9 Malaya (cooked with pineapples and cream)*
- 10 Dhansak (cooked with lentils, hot, sweet and sour)*
- 11 Methi* (Deliciously medium spicy dish with fenugreek and coriander)

HOT AND SPICY

Veg	Chicken	Meat	Chicken Tikka	King Prawn
£4.20	£4.50	£5.30	£5.30	£7.95

- Tawa***
Cooked in paprika, onions, tomatoes and herbs with a touch of garlic and shredded ginger
- Jeera***
Cooked with cumin and chef's special spices
- Hariyali***
Cooked with various spices, chopped fresh spinach, fresh mint and coriander
- Sagwalla (spinach)***
Cooked with fresh finely chopped spinach, fresh herbs and spices
- Hari mirich bhuna*****
Cooked with onions, ginger, pepper and fresh chopped green chili
- Peri peri massala*****
Cooked with fresh ground dried red chili and coriander in a thick spicy sauce
- Jalfrezi****
Hot and spicy cooked with mixed pepper onion and fresh green chilies

VEGETABLE MAIN DISHES

Mixed vegetable Peri Peri (V)	£4.20
Spiced in peri peri sauce, dry red chilli and finished with sun-dried tomatoes	
Aloo Baigan Bhuna (V)	£4.20
Potatoes & aubergines cooked in thick spicy sauce	
Mixed vegetable Dansak (V)	£4.20
Sweet & sour - slightly hot lentils	
Garlic Vegetable Dansak (V)	£4.20
Aloo Mutter Dopiaza (V)	£4.20
Potatoes & green peas cooked in traditional style with onions	
Mixed vegetable Korma (V)	£4.20
Mixed vegetable Paneer Passand (V)	£4.20
Pieces of Indian cheese in thick cashew nut gravy	
Palak Aap Ki Paand (mild) (V)	£4.20
Vegetable Jalfrazi (V)	£4.20
Mixed vegetable Massala (V)	£4.20
Palak Baghg (V)	£4.20
Vegetable Rogan Josh (V)	£4.20

BALTI VEGETABLE DISHES

Balti Aloo Channa Potato & Chick peas (Spicy) (V)	£4.20
Vegetable Balti Rogan Josh (V)	£4.20
Balti Vegetable Handi (V)	£4.20
Balti Vegetable Jalfrazi (V)	£4.20
Balti Vegetable Korai (V)	£4.20
Balti Vegetable Methi (V)	£4.20
Balti Aloo Mushroom (V)	£4.20
Balti Vegetable Dopiaza (V)	£4.20
Balti Vegetable Pili-Pili (Hot) (V)	£4.20

SIDE DISHES

Mixed Vegetable	
Mixed vegetables in spices	
Bombay Aloo	£2.50
Spicy potatoes	
Sag Aloo	£2.50
Spinach & potatoes	
Bindi Bhaji	£2.50
Okra in spices	
Sag Chana	£2.50
Spinach & chick peas	
Sag Ponir	£2.50
Spinach & Indian cheese	
Channa Bhuna	£2.50
Chick peas	
Motor Ponir	£2.50
Peas & Indian cheese	
Sag Bhaji	£2.50
Spinach stir fried in spices	
Mushroom Bhaji	£2.50
Mushrooms in spices	
Gobi Aloo	£2.50
Cauliflower in spices	
Brinjal Bhaji	£2.50
Aubergines in spices	
Dal Samba	£2.50
Lentils with vegetables sweet & sour-hot	



SUNDRIES

Plain Boiled Rice	£1.95	Garlic Nan	£2.20
Pilau Rice	£1.95	Cheese & Onion Nan	£2.50
Lemon Rice	£2.20	Peshwari Nan	£2.20
Egg Rice	£2.20	Keema Nan	£2.20
Mushroom Rice	£2.20	Kulcha Nan	£2.20
Onion Rice	£2.20	Chili Nan	£2.20
Peshwari Rice	£2.20	Chapati	£0.80
Special Rice	£2.20	Chips	£1.95
China Rice	£2.20	Plain Popadom	£0.50
Chick peas with rice		Spiced Popadom	£0.50
Coconut Rice	£2.20	Pickle Tray	£1.00
Plain Nan	£1.95		

If you desire a dish which is not on the menu, then please request it, as our chef will be pleased to prepare it for you.

Prices subject to change without prior notice. Management reserves the right to refuse service without giving any reason.

The Original DilRaj®

Tan Tandoori Restaurant & Takeaway

"For Indian Cuisine served at its best"

Specialist in Indian & Bangladeshi traditional foods & balti cuisine

TAKE-AWAY MENU

Opening Hours

Monday to Friday 5.30pm till 11pm
Saturday 5.00pm till 11.30pm
Sunday 5.00pm till 10pm
Including all Bank holidays

save your valuable time by ordering your favorite meals by telephone & collect at your convenience to enjoy in the comfort of your home.

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YOUR SATISFACTION IS OUR SUCCESS

APPETISERS

Tandoori Mix	£2.95
Meat or Vegetable Samosa	£2.00
Onion Bhaji	£2.00
Thinly chopped onions deep fried with spices	
Garlic Mushrooms	£2.00
Mushrooms cooked in spices and garlic, served on flaky pastry	
Prawn Puree	£2.90
Cooked in mild creamy sauce, served on flaky pastry	
King Prawn Bhaji	£3.90
Spicy king prawns served on flaky pastry	
Chicken Tikka	£2.50
Chicken charcoal roasted in exotic spices	
Chicken Pokora	£2.50
Deep fried diced chicken in breadcrumbs	
Chicken Chatt	£2.50
Cooked in spices and served in flaky pastry	
Aloo Chatt	£2.20
Cooked in spices and served in flaky pastry	
Tandoori Chicken	£2.50
Quarter spring chicken charcoal grilled	
Sheek Kebab	£2.50
Minced lamb cooked in a tandoor	
Shami Kebab	£2.50
Mixed Kebab	£3.50
Assortments of kebabs	



TANDOORI CUISINE

All tandoori dishes are served with salad and mint sauce

Chicken Tikka	£5.00
Tandoori Chicken	£5.00
Hari-Lal Murgh	£5.50
Chingri Sizzler	£7.50
Tandoori Mixed Grill	£6.50
Murgh Sizzler	£5.50



BIRYANI DISHES (Complete meals)

All Biryani dishes are cooked with basmati rice, spices and served with vegetable curry.

Vegetable Biryani	£5.00
Chicken or Meat biryani	£6.00
Chicken Tikka Biryani	£6.50
King Prawn Biryani	£7.50
Special Biryani	£7.50
Meat, chicken & prawn	

FISH DISHES (White Bangladeshi sea fish)

Fish Sizzler	£6.95
With stir fried onions & baby potatoes	
Fish Bhuna	£6.95
Fish Massalla	£6.95



CHEF'S SIGNATURE DISHES

Dear guest if you like spicy food these are the dishes our Chef recommends

C-S Murgh	£5.50
This aromatic dish is prepared in a very spicy sauce with onion peppers tomatoes with our Chefs own innovative spices	
C-S Gusth	£5.50
Tender pieces of lamb cooked in a very spicy sauce with onion peppers tomatoes with our Chefs own innovative spices	
C-S Murgh Tikka	£5.50
Charcoal grilled chicken in Tandoor prepared in a spicy sauce with onion peppers tomatoes with our Chefs own innovative spices	
C-S Sabjee	£5.50
Mix vegetables cooked in a spicy sauce with onion peppers tomatoes with our Chefs own innovative spices	
C-S Murgh Tikka Jalfrezi	£5.50
Cooked with grilled onions peppers green chillies in fairly hot spices	
C-S Chingree	£5.50
King Prawn prepared in very spicy sauce with our Chefs special sauce	
C-S Handi Chicken or Lamb	£5.50
Tender chunks of lamb cooked in a thick sauce with extra spices	
C-S Handi Chicken Tikka	£5.50
Charcoal grilled chicken cooked in a thick sauce with extra spices	

CHEF'S SPECIAL

Tandoori Mix Bhuna	£5.50
Tandoori chicken & sheek kebab, chicken tikka & lamb tikka cooked in specially prepared sauce, heavy spices, fried onions, fried ginger, garlic & coriander.	
Dahi Murgh	£5.30
Marinated chicken char grilled & prepared with a sweet & sour sauce	
Murgh de Gama*	£5.30
This recipe is from the Goa region. Marinated chicken cooked with a methi sauce and steam cooked baby potatoes	
Pili-Pili Chicken***	£5.30
This dish is an Indo-Kenyan version and its a fabulous dish for heat lovers. Prepared in very hot spices with pot roasted green chillies and Bali Mosala sauce	
Murgh Bemsil	£5.30
Chicken cooked with onion pepper & fresh ginger	
Jal Murgh***	£5.30
Chicken prepared in hot spices with green chillies and grilled onions	
Sarson Ka Murgh*	£5.30
Barbequed chicken breast, cooked in spicy yogurt based sauce blended with peppers, tomatoes & garlic. Finished with wholegrain mustard for a crunchy texture	
Tikka Bhuna	£5.30
A medium strength dish, cooked with Chef's special herbs	
Tikka Saag	£5.30
A medium spices & herbs with spinach	
Chef's Balti Chicken Tikka*	£5.30
Char grilled chicken in medium spices and garnished with stir fried onions and peppers	
Achar Gosht*	£5.30
Lamb in fairly hot spices with Indian Pickle sauce	
Shahi Chicken*	£5.30
Prepared in medium spices with onion, peppers and mincemeat	
Gosht Kalia***	£5.30
Strips of tender lamb cooked with onion, ginger, garlic and chilli in thick hot sauce (very hot)	
North Indian Chilli Chicken***	£5.30
Cooked with fresh green chillies with a fairly hot sauce	
Dil Raj Special	£6.50
This dish is cooked with chicken tikka, lamb tikka, tandoori king prawns & baby potatoes.	
Dil Raj Multani Special*	£7.50
This dish is cooked in medium spices with jumbo king prawns, fenugreek leaves, mushrooms coriander & tomatoes.	
Chicken Tikka Nagrj****	£5.30
Barbequed chicken breast cooked with special spices with indian naga chilli	
Jarey-Ka-Special	£5.30
Chefs unique recipe	
Mixed Tikka Karai	£5.50
Chicken tikka Lamb & tandoori chicken cooked with grilled onions & pepper.	

Key = Vegetarian (V) Medium* Fairly hot** Very hot***

BALTI DISHES

Cooked creatively with herbs and spice to your chef's recipes.

Veg	Chicken	Meat	Chicken Tikka	King Prawn
£4.50	£4.50	£5.30	£5.30	£6.95
Balti tikka masala*			Balti danshak*	
Balti garlic bhuna*			Balti jazfrezi**	
Balti rogon josh*			Balti madras or vindaloo***	
Balti dupiaza*			Balti chili massala***	
Balti korai*			Balti peri-peri massala***	
Balti mixed*			£6.50	
Balti keema bhuna*			£6.50	
Keema Koila chat**			£6.50	

MILD DISHES

Veg	Chicken	Meat	Chicken Tikka	King Prawn
£4.20	£4.50	£5.30	£5.30	£6.95

Korma	
Cooked with cream, almonds, coconut and herbs	
Shahi korma	
Cooked in a sultana and cream sauce with a delicate fragrance of butter	
Tikka massala	
Cooked in a mild sauce with a delicate blend of aromatic spices and herbs, simmered in yogurt & cream	
Butter (makonwalla)	
Mild spiced with cream & ghee.	
Marango	
Tender pieces of chicken cooked with yogurt, coconut cream and mango sauce	
Passanda	
Badami (cashewnut)	
Delicious thick & nutty sauce	



MOYNER DISHES

These Aromatic dishes are cooked with onions, and fresh garden mint

Chicken/Lamb Moyner	£4.50
Chicken/Lamb Tikka Moyner	£5.30
King Prawn Moyner	£7.50
Vegetable Moyner	£4.20
Mix Moyner	£5.50

SPI-CHA

These dishes are cooked chick peas & spinach.

Balti Chicken or Lamb Spi-Cha	£5.30
Balti Chicken Tikka Spi-Cha	£5.30