RESTAURANT MENU

NEW DELHI

INDIAN KITCHEN
& RESTAURANT

CLASSICAL INDIAN FOOD WITH A MODERN TWIST

Dishes not on the menu can be made on request!

WELCOME TO
NEW DELHI BERGEN

CLASSICAL INDIAN FOOD WITH A MODERN TWIST

A TASTE OF NEW DELHI – NOW IN BERGEN

After almost 45 years of Indian food traditions in Oslo, the Singh family is now bringing the taste of New Delhi to Bergen.

What began as a passion for authentic Indian food has, over generations, grown into a restaurant experience where tradition meets innovation.

We are now opening a new chapter in the heart of Bergen, in the historic Kjøttbasaren.

A STORY OF FLAVOUR, TRADITION AND FAMILY

The story of New Delhi begins with Gurdial Singh, a pioneer of Indian gastronomy in Norway. With roots in Punjab and a passion for cooking, he helped set a new standard for Indian food in Norway. His son, Baljit Singh, carried the family legacy forward and developed the concept, drawing inspiration from both India and international food scenes.

Over the years, New Delhi has been recognised as one of Oslo's leading Indian restaurants, and the family is proud to be among the few Indian restaurants in the world to have received the prestigious Annapurna Certificate from the Indian Council for Cultural Relations.
This award honours restaurants outside India that excel in promoting authentic Indian food culture.

During Indian Prime Minister Narendra Modi's visit to Oslo in 2026, New Delhi had the honour of providing the food. Our head chef at New Delhi Bergen took part in preparing and serving the food throughout the visit – an experience we are very proud of.

FROM INDIA TO BERGEN

The Singh family originally comes from Punjab in North India, but New Delhi's culinary identity reaches far beyond the family's roots.

At New Delhi Bergen we take you on a journey of flavours through the whole of India, from north to south and from east to west. The menu draws inspiration from the country's many regions, each with its own unique ingredients, spices, food traditions and cooking methods.
Our chefs combine traditional recipes from every corner of India with modern techniques and new flavour combinations. The result is a varied menu that both celebrates the authentic classics and invites you to new culinary experiences.
In 2025, Baljit Singh travelled through India in search of new flavours, ingredients and culinary inspiration. Several of these experiences have helped shape the menu now presented in Bergen.

OUR FOOD

We believe that good food is about more than just taste. It is about traditions, people and experiences shared around the table. That is why we have put together a menu that reflects the diversity of Indian cuisine, from colourful street food and regional curries to tandoor-grilled specialities and modern interpretations of traditional Indian dishes.

If you would like to experience more sides of Indian cuisine, we recommend our tasting menu. Many of our dishes are also perfect for sharing. Almost everything is new.
But you will recognise the taste.

Welcome to New Delhi Bergen – a new destination for Indian flavours.





OUR FOOD

The Singh family has its roots in Punjab in North India, but our passion for Indian food reaches far beyond the family's origins.

At New Delhi Bergen we draw inspiration from all of India – from north to south and from east to west. The menu reflects the country's rich diversity of flavours, ingredients, spices and
food traditions.

We place great emphasis on fresh ingredients, aromatic spices and authentic cooking methods, combined with a modern touch.

If you would like to experience more sides of Indian cuisine, we recommend our tasting menu. Both the main courses and the starters (street food) are well suited to sharing.

Visit us on Instagram:

@newdelhibergen

Spicy the Indian way!

Mild

Medium

Madras - Hot and tasty

Vindaloo - Very hot

Tindaloo - Extra hot

ALLERGENS

Below are the allergens for the corresponding item on the menu. The dish you want can be prepared without the allergenicingredients. If in doubt, please ask our staff.

We are happy to help you :)

V - Vegetarian, H - Wheat, G - Gluten, S - Shellfish, E - Egg, F - Fish,
P - Peanuts, SO - Soy, M - Milk, N - Nuts, SE - Celery,
SEN - Mustard, SES - Sesame seeds, SU - Sulphites, L - Lupin,
B - Molluscs

Nuts we use: pistachio, almond and cashew nuts

TASTING MENU

Today's selection of the chef's 4 best starters and 3 main courses, served with rice and your choice of naan, with homemade mango sorbet for dessert.

Price for 2 people....1499,-

Recommended for parties both small and large

(E, G, N, S, M, SO)

TASTING MENU

VEGETARIAN

Today's selection of the chef's 4 best starters and 3 main courses, served with rice and your choice of naan, with homemade mango sorbet for dessert.

Price for 2 people....1499,-

Recommended for parties both small and large

(E, G, N, S, M, SO)

V - Vegetarian, H - Wheat, G - Gluten, S - Shellfish, E - Egg, F - Fish, P - Peanuts, SO - Soy, M - Milk, N - Nuts ***(almond, pistachio and cashew nuts)*** **SE - Celery, SEN - Mustard, SES - Sesame seeds, SU - Sulphites, L - Lupin, B - Molluscs**

INDIAN STREET FOOD

1. PANI PURI *VEGETARIAN* 139,-
Small, crisp puri shells filled with spiced potatoes and chickpeas. Served with fresh, tangy and spicy pani water for an explosion of flavours.
(H,G)

2. SAMOSA CHAAT *VEGETARIAN* 175,-
Crispy samosa topped with spiced chickpeas, yoghurt, chutney and aromatic spices.
A popular Indian street food dish with a perfect balance of sweet, tangy and spicy.
(G,H,M)

3. AVOCADO CHAAT *VEGETARIAN* 175,-
A modern twist on Indian chaat with creamy avocado, fresh ingredients and aromatic Indian spices.
(M)

4. DAHI PURI *VEGETARIAN* 169,-
Crisp puri shells filled with potatoes and chickpeas, topped with creamy yoghurt, chutney and chaat masala. A fresh and flavourful Indian classic. **(H,G,M)**

5. CHALLI PANEER *VEGETARIAN* 169,-
Paneer, Masala Corn Chaat
(M)

6. CHICKEN 65 169,-
Crispy fried chicken marinated in aromatic Indian spices, with a warm, rich flavour.
A well-known street food favourite from South India.
(G,M)

7. KEEMA PAV Spiced minced meat cooked with onion, tomato and Indian spices. Served with soft, butter-toasted pav bread. 209,-
(G,M)

8. PAV BHAJI *VEGETARIAN* 209,-
A classic street food dish from Mumbai: a rich, spiced vegetable mash served with soft, butter-toasted pav bread.
(G,M)

9. KOLIWADA PRAWNS 169,-
Crispy, spiced king prawns inspired by Mumbai's famous Koliwada cuisine. Marinated in aromatic spices and deep-fried to golden perfection.
(G,E,S,SO)

10. MIRCHI BADA *VEGETARIAN* 169,-
A traditional Indian snack of chilli stuffed with a spiced potato mixture, coated in a crisp batter and deep-fried until golden brown.
(M)

169,-
10B. ORIGINAL PRAWNS KOLIWADA
Spicy fried prawns prepared to a traditional Koliwada recipe, served with chilli aioli.
(S, E, G, M)

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ALL MAIN COURSES SERVED WITH RICE.

SMOKED FROM THE TANDOOR

11. ROYAL TANDOORI MIXED GRILL PLATTER 369,-
Four different dishes from around India!
Served with rice and sauce.
(M, S, F)

12. TANDOORI CHICKEN TIKKA 309,-
Tender chicken marinated in yoghurt with spices from all over North India.
Served with rice and sauce.
(M)

13. GREEN GARLIC CHICKEN 309,-
RECOMMENDED
The signature dish of Gurdial Singh, Norway's first Indian chef! Chicken breast sprinkled with garlic seasoning and salt. Incredibly tasty!
Served with rice and sauce.
(M,E)

14. HYDERABADI BEEF 399,-
Pieces of tender beef marinated in yoghurt and spices. Originates from Hyderabad.
Served with rice and sauce.
(M)

15. DAZZLING LAMB TIKKA 349,-
Tender lamb marinated in yoghurt and spices, full of Indian flavours!
Served with rice and sauce.
(M)

16. SMOKY TANDOORI PRAWNS 319,-
Spicy and smoky, crisp on the outside and juicy on the inside, with enough spice to make you fight over the last piece!
Served with rice and sauce.
(M, S)

17 A. TANDOORI LAMB CHOPS 429,-
Premium lamb chops, marinated overnight in malt vinegar and dried.
Served with rice and sauce.
(M)

17 B. TANDOORI SALMON 349,-
Salmon steaks from Ålesund, flavoured with ajwain seeds and cooked in the tandoor.
Served with rice and sauce.
(F, M,S)

18. AFGHANI PANEER TIKKA *VEGETARIAN* 309,-
A mild and creamy variation inspired by Afghan cuisine. Pieces of paneer (Indian cottage cheese) marinated in spices and cooked in a tandoor – a special Indian grill oven.
Served with rice and sauce.
(N, M)

Don't forget the kids!

KIDS MENU:

Choose between: Butter Chicken or Chicken Tikka

Served with rice and salad.
Allergens: Milk (M), Nuts (N).....149,-
Can be made without nuts.

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INDIAN CLASSICS

ALL MAIN COURSES SERVED WITH RICE.

CHICKEN CURRIES

19. BUTTER CHICKEN 279,-
Chicken pieces cooked in a creamy tomato-based sauce with butter, cream and aromatic Indian spices.
One of India's best-loved classics.
(M,N)

20. GLASGOW CHICKEN TIKKA MASALA 275,-
Tender chicken marinated in yoghurt with exotic spices from all over North India. This dish first saw the light of day in an Indian restaurant in Glasgow, Scotland.
(M) *Served with rice.*

21. CHICKEN KORMA 279,-
Tender chicken pieces in a mild, creamy and aromatic sauce with traditional Indian spices. **(M,N)**

22. MANGO CHICKEN CURRY 279,-
Juicy chicken in a mild and creamy curry sauce with mango, giving a balanced combination of sweetness and Indian spices.
(M)
Can be made without milk

23. PUNJABI PALAK CHICKEN Tender chicken pieces in a rich spinach-based sauce with garlic, ginger and traditional Punjabi spices.
(M)

LAMB CURRIES

24. LAMB ROGAN JOSH 295,-
Tender lamb slow-cooked in an aromatic curry with warm spices. A traditional dish inspired by the cuisine of Kashmir.
(M) *Can be made without milk*

25. LAMB BUTTER MASALA 289,-
Tender pieces of lamb in a rich, creamy tomato-based sauce with butter and aromatic Indian spices.
(M,N)

26. LAMB KORMA 295,-
Tender lamb in a mild, rich and creamy sauce with aromatic spices.
(M,N)

27. PALAK LAMB 289,-
Tender lamb cooked in a flavourful spinach sauce with garlic, ginger and traditional Indian spices.
(M)

28. LAMB BIKANER CURRY 289,-
Tender lamb in a robust and aromatic curry inspired by the spice traditions of Bikaner in Rajasthan.
(M) *Can be made without milk*
Can only be prepared at Madras spice level or hotter.

TODAY'S CURRY 229,-

ONLY AVAILABLE AT CERTAIN TIMES
(M)

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INDIAN CLASSICS

ALL MAIN COURSES SERVED WITH RICE.

29. PRAWNS MASALA 299,-
Juicy king prawns cooked in a rich masala sauce with tomato, onion, ginger and aromatic Indian spices.
(S,M)

30. GOAN PRAWN CURRY 295-
Juicy king prawns in an aromatic coconut-based curry sauce inspired by the coastal cuisine of Goa. A flavourful combination of spices and tropical notes.
(S,M)

31. PANEER BUTTER MASALA *VEGETARIAN* 279,-
Soft pieces of Indian paneer cheese in a rich, creamy tomato sauce with butter and aromatic spices.
(M,N)

32. ACHARI PANEER *VEGETARIAN* 285,-
Soft pieces of paneer cheese in a creamy spinach sauce with garlic, ginger and traditional Indian spices.
(M)

33. CHANNA MASALA *VEGETARIAN* 249,-
Chickpeas simmered in an aromatic tomato- and onion-based masala sauce with ginger, garlic and traditional Indian spices.
(M) *Can be made vegan*

34. ALOO GOBHI MASALA *VEGETARIAN* 249,-
Potatoes and cauliflower cooked with tomato, ginger and aromatic Indian spices.
A classic North Indian vegetarian dish.
(M) *Can be made vegan*

35. DAL MAKHANI *VEGETARIAN* 249,-
Black lentils slow-cooked with butter, cream and aromatic spices to a rich and creamy consistency.
A classic from Punjab.
(M)

36. BHINDI MASALA *VEGETARIAN* 249,-
Okra cooked with onion, tomato and traditional Indian spices. A flavourful and aromatic
vegetarian dish.
(M) *Can be made vegan*

SERVED WITH RAITA.

BIRYANI HOUSE

With over 30 regional varieties of biryani – that's what we call real "rice goals"!

37. CHICKEN BIRYANI 349,-
Aromatic basmati rice cooked with juicy chicken, herbs and traditional biryani spices.
(M,N)

38. LAMB BIRYANI 349,-
Fragrant basmati rice cooked with tender lamb and a rich blend of Indian spices.
(M,N)

39. PRAWN BIRYANI 349,-
Aromatic basmati rice with juicy king prawns, herbs and warm Indian spices.
(M,N,S)

40. VEGETABLE BIRYANI *VEGETARIAN* 299,-
Fragrant basmati rice cooked with vegetables, herbs and traditional biryani spices.
(M,N)

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INDIAN BREADS

FLUFFY NAAN 58,-
Fluffy, delicious, authentic naan.
(M, E, H, G)

GARLIC NAAN 68,-
Garlic naan **(M, E, H, G)**

PESHWARI NAAN 85,-
Soft naan bread filled with a sweet mixture of nuts and dried fruit.
(M, E, H, G, N)

AMRITSARI NAAN 85,-
Traditional naan bread inspired by Amritsar in Punjab, with a flavourful spiced filling.
(M, E, H, G)

CHEESE NAAN 85,-
Soft naan bread filled with melted cheese and baked in the tandoor oven.
(M, E, H, G)

GLUTEN-FREE NAAN 54,-
A gluten-free alternative to our traditional naan bread. With or without butter
(M)

ROTI / PUNJABI PARATHA 66,-
Traditional Indian flatbreads. Roti is a simple, thin bread, while Punjabi paratha is a richer, layered flatbread.
(M, G, H).

DESSERTS

41. GULAB JAMUN.....139,-
Soft, golden milk dumplings soaked in an aromatic sugar syrup with cardamom. A classic Indian dessert.
(M, E, G, N) *Available without nuts*

42. RASMALAI CAKE.....159,-
A modern take on the traditional Indian dessert rasmalai, with soft cake and delicate flavours of milk, cardamom and saffron.
(M, G, N) *Available without nuts*

43. KHEER.....139,-
Traditional Indian rice pudding slow-cooked with milk, sugar and aromatic cardamom.
(M,N) *Available without nuts*

44. MANGO SORBET.....139,-
A fresh and fruity sorbet with a sweet, tropical mango flavour.
May contain traces of milk

SIDES

CUCUMBER RAITA 69,-
Fresh yoghurt dressing with cucumber and mild Indian spices.
(M)

CHUTNEY & PICKLE 69,-
A selection of traditional Indian chutneys and pickles that add sweetness, tang and spice to the meal.

GREEN SALAD MIX 69,-
A fresh mix of green salad leaves and vegetables.

PAPADUM & CHUTNEY 39,-
Crispy Indian papadums served with flavourful chutney.
(M)

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WINE

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NEW DELHI

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INDIAN KITCHEN & RESTAURANT

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RED WINE

HOUSE RED WINE – BOTTLE **699,-**

HOUSE RED WINE – GLASS **169,-**

FAUSTINOL GRAN RESERVA **899,-**
An exclusive Spanish red wine from Rioja, made mainly from Tempranillo grapes. It is aged in oak barrels for several years, giving complex aromas of ripe berries, spices, vanilla and tobacco.
Country: Spain / Rioja

THREE FINGER JACK ZINFANDEL **999,-**
A powerful, full-bodied red wine from California, made from old Zinfandel vines. It offers intense flavours of dark berries, vanilla, spices and a hint of oak.
Country: USA / California

AMALAYA MALBEC **799,-**
Aroma of rose and violet, followed by cherries, strawberries and white pepper. Soft on entry, with elements of plum and red berries. A well-balanced, structured wine with good length.
Country: Argentina / Salta

919,-

BORGOGNO BARBERA D'ALBA
Fresh aroma with prominent notes of flowers, dark berries and cherries, as well as leather and spices. A juicy wine with fresh acidity, good fruit, gentle tannins, lovely balance and a long finish.
Country: Italy / Piedmont

BANFI BRUNELLO DI MONTALCINO 2016, CASTELLO BANFI **1119,-**
Aromas of violets, raspberries, vanilla and liquorice. An inviting, fruity and complex bouquet. Full-bodied and spicy on the palate, with silky-soft tannins and a long finish.
Country: Italy / Tuscany

GOICHOT GEVREY-CHAMBERTIN **1219,-**
Intense, perfumed bouquet of fruit with an animal undertone. Rich, with fine structure.
Country: France / Burgundy

WHITE WINE

HOUSE WHITE WINE – BOTTLE **699,-**

HOUSE WHITE WINE – GLASS **169,-**

ALAMOS CHARDONNAY **799,-**
A fresh and full-bodied Argentine white wine with flavours of tropical fruit, citrus and a hint of vanilla from oak ageing. Good balance between fruitiness and acidity – perfect with seafood, chicken and creamy dishes.

ALLRAM KAMPTAL RIESLEING **829,-**
An elegant and fresh Austrian Riesling with lively acidity and aromas of citrus, green apples and white flowers. Mineral and balanced – perfect with seafood, Asian dishes and light starters.

DOMAINE LOUIS MOREAU CHABLIS **819,-**
Young and juicy aroma of citrus, white peach and yellow fruit. A precise, mineral wine with a round mouthfeel and good length.
Country: France / Burgundy

SAUTEREAU SANCERRE **819,-**
Fresh aromas with hints of citrus, lime and gooseberries. Fresh, with a big, full-bodied flavour of tropical fruits and citrus. Good balance and a long finish.
Country: France / Loire

WEINGUT MESSMER RIESLING TROCKEN 2020 **729,-**
Fresh, clean aroma of citrus, green apples and some chalky minerality. Fresh on entry, with healthy ripe fruit and a clean finish.
Country: Germany / Pfalz

SPARKLING WINE

HOUSE SPARKLING CASTELLBLANC ORGANIC BRUT NATURE 599,-
Straw-yellow colour with hints of green. Fine, long-lasting bubbles. Clean nose with aromas of white berries and citrus.
Country: Spain

HOUSE SPARKLING GLASS 159,-

BOGETTA PROSECCO DOC BRUT 699,-
Light straw yellow with golden glints. Fruity nose with floral notes. Fresh and elegant with pleasant acidity.
Country: Italy / Veneto

J. LAURENS LES GRAIMENOUS CREMANT DE LIMOUX BRUT 799,-
A crémant with a "champagne signature", made with the champagne grapes Chardonnay and Pinot Noir. Lots of small, creamy bubbles. Aroma of ripe apples and lime with hints of brioche. Good length on the finish and a pleasant freshness.
Country: France / Languedoc-Roussillon

ROSÉ WINE

HOUSE BOTTLE 699,-

HOUSE GLASS 169,-

GEORG BREUER ROSÉ 799,-
Light pink colour. Clean, fresh aroma of young red berries (wild strawberries), raspberries and turnips. Fresh and fruity flavour with balanced acidity and a long, mineral finish.
Country: Germany / Rheingau

DESSERT WINE GLASS

GRAHAM'S 10 YEARS OLD TAWNY, SYMINGTON FAMILY ESTATES 105,-
Golden-brown colour. Fruity aroma of walnut and ripe fruit with elements of honey and figs. Rich and well balanced, with an elegant finish.
Country: Portugal / Douro and Porto

ROYAL TOKAJI LATE HARVEST 2017 95,-
Deep lemon-yellow colour. Clean aroma of honey, tropical fruits and spices. Sweet, with fine, fresh acidity and flavours of peach and lime. Full-bodied and refreshing, with an elegant balance between fruit and sweetness.
Long, clean finish.
Country: Hungary / Tokaj

All our wines contain: **Sulphites (SO)**

DRINKS MENU

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BEER

INDIAN BEER

INDIAN HOUSE BEER 0,65 **149,-**
Notes of light malt and herbs, moderate bitterness. Water, malt, hops, yeast.
(G)

NON-ALCOHOLIC BEER

PERONI LIBERA 0.33. 0.0%: **75,-**

Peroni Libera is passionately brewed in the same way as Peroni Nastro Azzuro, resulting in a refreshing, crisp and satisfying taste.

GINGER BEER 0.33. 0.0%: **75,-**

GLUTEN-FREE BEER

PERONI GLUTEN-FREE 0.33L.
119,-

DRAFT BEER

HANSA TAP BEER 0,4 L **99,-**
A typical bottom-fermented pilsner with a light character, good aroma and well-balanced bitterness. A crisp and refreshing thirst-quencher.
(G)

BOTTLED BEER

HANSA MANGO IPA **129,-**
(G)

GINGER JOE 0.33L. **119,-**
Ginger Joe is a fresh and sparkling ginger beer with the taste of ginger root.

CORONA **119,-**
Corona Extra is a genuine Mexican lager. This imported beer is brewed with barley malt, maize and hops. It has a light body, low bitterness and a fresh finish.

NEW DELHI
INDIAN KITCHEN & RESTAURANT

SIGNATURE COCKTAILS

NEW DELHI SPRITZ 179,-
COCCHI AMERICANO, MANGO, PROSECCO, ORANGE FLOWER, ELDERFLOWER

NEW DELHI BERGEN 189,-
AQUAVIT, LILLET BLANC, MASALA CHAI, RASPBERRY, LIME, EGG WHITE

QUTAB MINAR 189,-
PINEAPPLE RUM, YUZU, ELDERFLOWER, COCONUT RUM, LEMON JUICE, CURRY LEAF

GULABI PARRI 195,-
GIN, STRAWBERRY HEART, ROSE SYRUP, LIME AND BLOOD-ORANGE LEMONADE

BURNT GHEE FASHIONED 195,-
BOURBON, BURNT GHEE, SUGAR, BITTERS

HIMALAYAN NEGRONI 189,-
SUZE, LILLET BLANC AND JAISALMER INDIAN GIN

DELHI PALOMA 199,-
TEQUILA, PEACH AND GRAPEFRUIT SODA, WITH A HIMALAYAN SALT RIM

NORTHERN LIGHTS 199,-
JAISALMER INDIAN GIN, ELDERFLOWER LIQUEUR, LIME, BLUE CURAÇAO, SODA WATER

HOUSE COCKTAIL 199,-
ASK YOUR WAITER ABOUT TODAY'S COCKTAIL

BERGEN SPECIAL DRINKS

MANGO LASSI (M)	**79,-**
SWEET LASSI (M)	**79,-**
SALTED LASSI (M)	**79,-**

CLASSIC COCKTAILS

PORNSTAR MARTINI 159,-
VODKA, PASSION FRUIT, VANILLA

ESPRESSO MARTINI 159,-
VODKA, COFFEE LIQUEUR, ESPRESSO

CLASSIC MARGARITA 179,-
TEQUILA, ORANGE LIQUEUR AND LIME

TOM COLLINS 179,-
GIN, LEMON, SUGAR, SODA

MOSCOW MULE 179,-
VODKA, LIME, GINGER BEER

HUGO SPRITZ / APEROL SPRITZ 179,-
HUGO: ELDERFLOWER, MINT, SPARKLING WINE.
APEROL: APEROL, PROSECCO (SPARKLING WINE) AND SODA WATER.

WHISKY SOUR / AMARETTO SOUR 179,-
WHISKY SOUR: BOURBON, FRESHLY SQUEEZED LEMON, SUGAR SYRUP AND EGG WHITE.
AMARETTO SOUR: AMARETTO, FRESHLY SQUEEZED LEMON, SUGAR SYRUP AND EGG WHITE.

GIN & TONIC 179,-
GIN, TONIC WATER AND LIME

MASALA GIN & TONIC 179,-
GIN, TONIC WATER AND INDIAN MASALA SPICES, GARNISHED WITH LIME

HOUSE MOCKTAILS

CHANDNI CHOWK 159,-
CRANBERRY, PINEAPPLE, BLOOD ORANGE SODA

JASMINE BELLINI
JASMINE BUBBLE TEA, ELDERFLOWER, PEACH 159,-

NEW DELHI SPECIAL MOCKTAIL 189,-

SOFT DRINKS

COCA-COLA	**68,-**
COCA-COLA ZERO SUGAR	**68,-**
SPRITE ZERO SUGAR	**68,-**
FANTA	**68,-**
ICED TEA	**68,-**
APPLE JUICE (EPLEMOST)	**68,-**
SPARKLING WATER	**68,-**
SPARKLING LEMONADE	**68,-**
GRAPEFRUIT SODA	**68,-**
JASMINE BUBBLE TEA	**109,-**

COFFEE AND TEA

COFFEE	**39,-**
INDIAN MASALA CHAI	**49,-**
GREEN TEA	**39,-**

VODKA

KETEL ONE, NETHERLANDS	179,-
GREY GOOSE, FRANCE	179,-

GIN

BOMBAY, UK	179,-
HENDRICK'S, SCOTLAND	179,-

RUM

CAPTAIN MORGAN GOLD, JAMAICA	149,-
BACARDI WHITE, PUERTO RICO	149,-

TEQUILA

JOSE CUERVO TRADICIONAL	149,-
DON JULIO BLANCO	179,-

COGNAC / CALVADOS

REMY MARTIN X.O.	289,-
REMY MARTIN V.S.O.P.	169,-

AMARO / BITTERS LIQUEURS

CAMPARI, ITALY	169,-
GAMMEL DANSK, NORWAY	169,-
FERNET BRANCA, ITALY	169,-
JAGERMAISTER, GERMANY	169,-
LIMONCELLO, ITALY	169,-
BAILEYS, IRELAND	169,-
DISARONNO AMARETTO, ITALY	169,-
MALIBU, BARBADOS	169,-
GALLIANO, ITALY	169,-
DRAMBUIE, SCOTLAND	169,-

SINGLE MALT WHISKY

GLENFIDDICH 12 YEARS	169,-
THE MACALLAN 12 YEARS	169,-

BLENDED WHISKY

JOHNNIE WALKER BLUE LABEL	349,-
JOHNNIE WALKER BLACK LABEL	169,-
MONKEY SHOULDER	159,-
CHIVAS REGAL 12 YEARS OLD	169,-

AMERICAN / CANADIAN IRISH / JAPANESE

JACK DANIELS, USA	149,-
JAMESON, IRELAND	149,-

AQUAVIT

LOITEN LINIE	169,-
GILDE	169,-

VERMOUTH

MANCINO SECCO, ITALY	159,-
MARTINI DRY, ITALY	159,-
MARTINI ROSSO, ITALY	159,-
MARTINI ROSSI, ITALY	159,-

SHOTS

FIREBALL	169,-
B-52	169,-
BRAIN HAMORRHAGE	169,-
JAGERBOMB	169,-

CLASSICAL INDIAN FOOD WITH A MODERN TWIST

Inspired by Indian street culture

Our dishes are served "tapas style" – small plates (Street & Sabzi) and regular plates (Buns and Road & Rail). Try a couple of small plates and one regular plate per person. Street & Sabzi is ideal for a lighter meal, and Buns and Road & Rail if you are in the mood for a little more food.

New Delhi donates a meal to children in many countries all over the world. Every time someone eats a meal with us, we donate a meal to children who are going hungry. Once a year, around Christmas, Diwali and Eid, we raise money to support their path through education and schooling.

For more information, please contact us by phone or e-mail.

TEL: 476 64 673 / 476 76 365

EMAIL: POST@NEWDELHIBERGEN.NO

WWW.NEWDELHI.NO

VETRLIDSALLMENNINGEN 2, 5014 BERGEN

