

RAGI'S NEW DELI.

SPICE SHOP + DINING

INSPIRED BY THE PAST INOVATED BY THE FUTURE
COOKING RAGINI'S SPICE, NAANCHO MAN & SPICE KITCHEN
UNDER ONE ROOF

210 HUTT ST ADL 5000

A menu by Ragini Dey

Our food is made supporting small and independent South Australian producers and growers. Cooked with our spice recipes from family generations ranging more than 100 years. Combining our brands from over 35 years in Adelaide, serving the best food from yesterday, today and the future!

There is no formal entree and main dishes. Pick and choose any dish, as you desire. We will send them out as they are cooked. Dishes range from mild to medium, cooked fresh. Don't forget to try our chutneys!

Deli Banquet

Uniquely curated by Ragini Dey. Think lots of smaller dishes to try on and off the menu. Matched with accompaniments. No two banquets are alike! 60.00 per person.

Melt in the mouth veggie samosas, chutney of the day (V) 6.00 each
Chickpea flour pancakes, veggie pickle salad, sweet and sour chutney (GFP/V) 14.00
Chicken tikka nuggets butter chicken sauce 14.00
Two spiced crumbed lamb cutlets, five spice tomato chutney 16.50
Baby spinach pams (GF, V) 14.00

Chargrilled, almond butter chicken with fenugreek leaf butter (GFP, DF) 23.00
Cheeky vindaloo! Dairyman pork, beef and eggplant (GFP, DF, NF) 32.00
Bengal 5 spice tomato fish jhal (GFP, DF, NF) 28.00
Najobe Black pepper beef curry coconut ghee roast (GFP) 28.00
Duck and plum korma with our orange and fennel seed chutney (GFP) 32.00

Deli Specialities

Ghee roast fish with mangalore masala - curry leaf topping (GFP) 17.00
Dum cooked lamb and biriyani (GFP) 28.00
Chicken and Dirt(y) chickpea red chilli masala with charcoal noodles and homemade lemon pickle 28.00 (GFP)
Zara Grace organic lamb Roganjosh 32.00
Grilled tawa masala baby calamari pams (GFP) 25.00

One naan bread Naanchos! by naancho naancho man

Chopped and Crispy naan bread topped with choice of topping finished with a creamy almond and tomato sauce, torched melting bubbling cheddar!

butter chicken 16.00 , Dirt(y) disco lentil 16.00 , plain 15.00 ,palak panir 16.00 lamb roganjosh 19.00

Vegetarian 18.00

Dirt(y) Disco lentil tarka dal (GF, V)

Dal makhani (GF, V)

White lentil korma with crispy pumpkin leaves (GF, V)

Roasted cauliflower mussalam, turmeric tomato sauce, fenugreek leaf butter (GF, VP)

Chickpea masala with steamed chickpea flour pudding (V)

Eggplant of the day (GF, V)

Palak panir, spinach and cheese (GF)

Chilli ,garlic charcoal noodles with baby spinach and home made lemon chutney (GF, V)

Ragini's Spice Basmati Rice 6.00

Cucumber Raita 6.00

Selection of Ragini's "magic" chutneys 8.00

Desserts 14.00

Kulfee mango

Gulab Jamon

Spiced brownie, Nutella kulfee sundae

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