

FROM
THE
CAPITAL

MY DELHI

दिल
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NEW YEAR'S EVE

31 DECEMBER | ALL BRANCHES

£25 PER PERSON

FOR LUNCH SITTING

AVAILABLE UNTIL 4PM

£30 PER PERSON

FOR DINNER SITTING

4.15PM - 9.30PM

A FOUR-WAVE CELEBRATION

FESTIVE WELCOME

Papadams &
Festive Chutneys

STREET PLATE

Your chosen
Street Plate

CURRY FEAST

Your chosen Curry
& Table Sides

SWEET FINALE

Festive dessert
to finish.

A discretionary 10% service charge will be added to your bill.

Please inform your server of any allergies or dietary requirements before ordering.

An allergen guide is available on request.

NEW YEAR'S EVE

◆ नया साल मुबारक हो ◆

ON ARRIVAL

PAPADAM BASKET & FESTIVE CHUTNEYS

Papadams (vg) served with Date & Tamarind chutney (vg), Cranberry & Chilli Chutney (vg) and Mint & Coriander Chutney (v).

CHOOSE YOUR STREET PLATE

PONDICHERRY CROQUETTES EXCLUSIVE

Golden croquettes of chicken, brie and cheddar with a melting centre, served with spiced cranberry chutney.

ANJEERI PANEER TIKKA (V) EXCLUSIVE

Paneer stuffed with fig and saffron, roasted over charcoal for a sweet-smoky finish. A soft-spoken showpiece.

AMRITSARI FISH 🔥

Lightly battered fish in Punjabi spices, served with curried tartar.

ONION BHAJI (VG)

Golden, light and fluffy onion fritters made in our signature Delhi style.

CAULIFLOWER MANCHURIAN (VG) 🔥

Cauliflower florets in a seasoned batter, wok-tossed in a rich, umami-laced Indo-Chinese Manchurian glaze.

DELHI CHICKEN TIKKA 🔥

Tender chicken marinated in Delhi spices, tandoor-grilled for a perfect char.

CHOOSE YOUR ROADSIDE CURRY

RAJASTHAN LAMB CURRY 🔥 EXCLUSIVE +£2 extra

A fragrant lamb curry inspired by the classic Laal Maas - rich, spiced, and perfect for a festive night at My Delhi.

BUTTER CHICKEN 1950s

Tandoor-roasted chicken tikka in creamy butter masala.

KOZHI CHICKEN CURRY 🔥🔥

Fragrant South India style chicken curry.

HIGHWAY CHICKEN BHUNA 🔥

A classic North Indian roadside chicken curry.

RAILWAY STATION LAMB CURRY 🔥 +£2 extra

A gently spiced lamb curry with coconut and our garam masala.

KERALA FISH CURRY 🔥

Tender fish in a coconut and spice curry.

DILLI PANEER BUTTER MASALA (V) 🔥

Paneer cooked in a classic butter masala sauce.

GRANDMA'S ALOO MATAR (VG) 🔥

Potatoes and green peas in a comforting spiced gravy.

SERVED TO SHARE FOR THE TABLE

DUM PULAO
RICE (VG)

GARLIC
NAAN (V)

WINTER ROASTED
VEGETABLES (VG)

TO FINISH

A choice of festive sweet finales, revealed closer to the season.

(V) VEGETARIAN (VG) VEGAN 🔥 MEDIUM 🔥🔥 SPICY