

FROM
THE
CAPITAL

MY DELHI

दिल
से
दिल्ली

CHRISTMAS DAY

£40 PER PERSON

25 DECEMBER | ALL BRANCHES

Available from 12pm until 7pm

*Celebrate Christmas the My Delhi way
with a festive feast inspired
by the flavours of India.*

For groups of 6 or more, a £50 non-refundable deposit is required.

Pre-orders are requested for groups of 15 or more.

All guests must dine from the Christmas Day Menu.

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 chart is available on request.

CHRISTMAS DAY

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ON ARRIVAL

PAPADAM BASKET & FESTIVE CHUTNEYS

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

TO BEGIN

Choose one street plate per person.

PONDICHERRY CROQUETTES EXCLUSIVE

Crisp-fried chicken, brie and cheddar served with a spiced cranberry chutney.

HONEY CHILLI CHICKEN 🔥

Crispy chicken tossed in a sweet and spicy honey chilli glaze.

AMRITSARI FISH 🔥

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

ANJEERI PANEER TIKKA (V) EXCLUSIVE

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

CAULIFLOWER MANCHURIAN (VG) 🔥

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

ONION BHAJI (VG)

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

THE MAIN EVENT

Choose one main event per person.

SHAHI ROULADE EXCLUSIVE

A My Delhi signature tandoor-roasted chicken roulade, finished in a luxurious saffron korma sauce, inspired by India's royal kitchens.

BUTTER CHICKEN 1950s

Double-marinated tandoor roasted chicken, gently simmered in a rich, creamy butter masala, finished with fragrant fenugreek.

ROADSIDE CHICKEN BHUNA 🔥

A road style Punjabi chicken bhuna, inspired by the vibrant highways of North India.

RAILWAY STATION LAMB CURRY 🔥

Mildly spiced lamb curry, coconut, garam masala.

THE EMPEROR'S STEW

A taste of Old Delhi's royal kitchens. Tender lamb, gently stripped from the shank and slow-cooked in a rich nihari stew.

SULTANI KEEMA (VG) 🔥

Slow-cooked mushroom and soya mince, inspired by a memorable taste of our vegetarian royalty.

DILLI PANEER BUTTER MASALA (V) 🔥

Paneer cooked in a classic butter masala sauce.

PANEER TAWA BHUNA (V)

Paneer, peppers and onions in a rich bhuna masala.

FOR THE TABLE

Served to share. Additional helpings are available on request.

DUM PULAO
RICE (VG)

SPROUTS WITH
AMCHOOR & GARLIC (VG)

GARLIC & CORIANDER
NAAN (V)

ROASTED WINTER
VEGETABLES (VG)

TO FINISH

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

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