



SUNDERLAND RESTAURANT WEEK



6-14th September

£15 PER PERSON

LUNCH 12PM - 4PM

Choose your experience:

OPTION A 3 STREET PLATES

OPTION B 1 STREET PLATE + 1 ROADSIDE CURRY + DUM PULAO RICE

£20 PER PERSON*

DINNER 4.15PM - 9.30PM

* Papadam basket included.

PAPADAM BASKET

(to share)

Crisp papadams served with a quartet of house-made chutneys: Mint Yoghurt (v), Tamarind & Date (vg), Spiced Tomato (vg) and Roasted Garlic & Mango (vg).

STREET PLATES

सड़को का राजा

ROADSIDE CURRIES

ढाबों वाली खुशबू

Roadside Curries served with Dum Pulao Rice

TANDOORI MOMOS



EXCLUSIVE

A Delhi street favourite, tandoor-roasted Indian style chicken dim sums served with our house dragon aioli.

SAMOSA CHAAT (v)



Golden samosas served with chickpea masala and a medley of house chutneys.

ONION BHAJI (vg)

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

DELHI CHICKEN TIKKA



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

CHEF GOMEZ' CROQUETTES

Spiced croquettes with potato, chicken and cheese - our nod to Anglo-Indian classics.

HIGHWAY 24



From the highway dhabas, tandoor-roasted chicken tossed in spices, chillies and crushed peppercorns.

CHILLI CHICKEN



Wok-tossed chicken in spicy Indo-Chinese sauce with chillies and umami flavour.

CAULIFLOWER MANCHURIAN (vg)



Golden-fried cauliflower florets coated in a rich, umami-laced Indo-Chinese Manchurian glaze.

PANEER TIKKA (v)



Cottage cheese with onions and peppers, roasted in our signature spiced tandoori masala.

AMRITSARI FISH



Lightly battered Indian fish fingers flavoured with Punjabi spices. Served with a curried tartar.

DILLIWALA DHANSAK



EXCLUSIVE

Our take on the famous Parsi dish, chicken cooked with lentils, spices and tamarind, creating a medley of sweet, spicy and tangy notes.

BUTTER CHICKEN 1950s

Our famous tandoori-roasted chicken tikka smothered in a rich, creamy tomato sauce, embracing the authentic Delhi origins of this humble dish.

ROADSIDE CHICKEN BHUNA



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

KOZHI CHICKEN CURRY



Hailing from India's east coast seaport, a spicy rustic chicken curry bursting with rich flavour.

DILLI PANEER BUTTER MASALA (v)



Soft Paneer cooked in a classic butter masala sauce, a popular Delhi style curry.

CHETTINAD VEG KARI (vg)



A spice medley of seasonal vegetables stir-fried with South Indian roasted masala, curry leaves and mustard seeds.

SOUTH INDIAN FISH CURRY



Delicately spiced fish, gently simmered in a rich Malabari coconut curry. A southern treasure long adored in Delhi.

PANEER TAWA BHUNA (v)



Sautéed paneer in a delightful spicy bhuna sauce, a favourite found in Delhi's roadside eateries.

(v) Vegetarian (vg) Vegan 🌶️ Medium 🌶️🌶️ Spicy

These dishes may contain allergens. An allergen chart is available on request, please ask our team for assistance.

We add an optional 10% service charge to your bill which goes to our wonderful restaurant staff. If you feel the service didn't meet your expectations, let us know and we'll be happy to remove it.

OUR DELHI-CIOUS FOOD IS SERVED ALTOGETHER OR AS IT'S READY FOR A STREET SHARING EXPERIENCE