

FESTIVE BOTTOMLESS BRUNCH

CHOOSE ANY 2 STREET PLATES OR 1 BRUNCH PLATE + 90 MINS OF UNLIMITED DRINKS

Every Saturday 29 Nov - 27 Dec, plus New Years' Eve | 12pm till 4pm

BOTTOMLESS BRUNCH £40pp | BOOZE FREE £30pp

CHOOSE YOUR BOTTOMLESS DRINKS

COCKTAILS

LUMIÈRE HIGHBALL

A blend of vodka, limoncello and delicate citrus notes.

BERRY CHRISTMAS

Sloe gin, red wine and berries with a citrus finish.

NEW DELHI ICED TEA

Mango vodka and spiced rum layered with iced-tea notes.

MIMOSA

A classic brunch cocktail of Prosecco and orange juice.

PROSECCO

House Prosecco served by the glass or bottle.

DELHI DON LAGER

Our house golden lagersmooth, crisp and full of character.

MOCKTAILS

PINK MEMSAAB

Lemonade topped with Indian plum, berries and pomegranate.

SANTA'S POTION

Santa's secret fruity mix with lemon and winter spice.

SOFT DRINKS ON TAP

Coca-Cola, Coke Zero, Lemonade.

MANGO LASSI

Freshly crafted in-house mango lassi, rich, cooling, softly sweet.

STREET PLATES

choose any two

ONION BHAJI (vg)

Traditional light and heavenly onion fritters, made the Delhi way: Golden, crisp and fluffy.

DELHI CHICKEN TIKKA 🕖

Tender chicken slowly marinated in aromatic My Delhi spices, lightly charred on the outside.

PANEER TIKKA (v) 🌶

Indian cottage cheese roasted and coated in a delectable tandoori masala.

CAULIFLOWER MANCHURIAN (vg)

A popular Indo-Chinese dish, fried cauliflower tossed in a Manchurian sauce.

CHEF GOMEZ' CROQUETTES

Delicately spiced fried golden croquettes, filled with mashed chicken tikka, potato and cheese.

AMRITSARI FISH 🌶

Indian-style lightly battered fish fingers, flavoured with Punjabi spices, served with curried tartar sauce.

BRUNCH PLATES

choose one

DELHI STREET WRAP

Chicken or paneer tikka (v), with roasted peppers, onions, fresh salad and chutneys.

BUTTER CHICKEN & RICE

Tandoori roasted chicken tikka smothered in a rich creamy tomato sauce,

GRANDMA'S ALOO MATAR & RICE (vg) 🥖

Tender potatoes and garden peas in Grandma's comforting, slow-cooked spiced curry.

BUTTER CHICKEN NAANWICH /

Fresh naan folded with butter chicken, melted cheddar and chilli jam.

BOMBAY CHIP BUTTY (v)

A Delhi twist on Britain's classic - spiced chips, cheese, and tangy chutney.

CHATORI CHICKPEA BOWL (vg)

Chickpeas, sweetcorn and potato with pomegranate, mint and herbs. Lip smacking.

BOTTOMLESS RULES

- Let the bottomless brunch adventure begin!

 90-minute slot starts fromthe time of your booking so make sure you get there in plenty of time.
- Beat the clock! You must be seated by 4pm
- Cheers to being 18 or over and ready to sip and savour.
- Get your last orders in 15 minutes before your brunch journey ends.
- One drink at a time, bottoms up! Finish before ordering another delightful sip.
- It's a brunch party, so gather your crew- every at the table must join the fun.
- Maximum table size is 6 people.

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

ALLERGIES?

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