



RESTAURANT WEEK

£15 PER PERSON
LUNCH 12PM – 4PM

£20 PER PERSON*
DINNER 4.15PM – 9.30PM

* Papadam basket included.



CHOOSE YOUR EXPERIENCE:

OPTION A 3 STREET PLATES

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

NIBBLES

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).

Nibbles are included only in the dinner option.

STREET PLATES

GUNPOWDER POTATOES (v) **EXCLUSIVE**

Crisp potatoes tossed in warm gunpowder spices, lifted with lemon and fresh herbs.

CHEF GOMEZ' CROQUETTES

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

CAULIFLOWER MANCHURIAN (vg)

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

DELHI CHICKEN TIKKA

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

HIGHWAY 24

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

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.

AMRITSARI FISH

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

PANEER TIKKA (v)

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

CHILLI CHICKEN

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

ROADSIDE CURRIES

CHICKEN DO PYAZA **EXCLUSIVE**

Chicken cooked with caramelised onions, gentle Delhi spices and a second stir of fresh onions.

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 curry bursting with rich flavour.

SOUTH INDIAN FISH CURRY

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

CHETTINAD VEG KARI (vg)

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

PANEER TAWA BHUNA (v)

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

DILLI PANEER BUTTER MASALA (v)

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

(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.