

MY DELHI

◆ मेरी दिल्ली ◆

GRADUATION CELEBRATION

1st July till 31st July

INCLUDES A GLASS OF PROSECCO OR
A CELEBRATORY MOCKTAIL

£30 PER PERSON

TERMS & CONDITIONS

All guests at the table must participate in the Graduation Celebration Menu.

Dishes are served as they are ready.

This menu cannot be used in conjunction with any other offer, discount or set menu.

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

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS.
AN ALLERGEN CHART IS AVAILABLE ON REQUEST.

GRADUATION CELEBRATION

INCLUDES

ON ARRIVAL

PAPADAM BASKET

Papadams (vg) served with Tamarind & Date Chutney (vg), Spiced Tomato Chutney (vg), Mint Yoghurt (v) and Roasted Garlic & Mango Chutney (vg).

A GLASS OF PROSECCO

Or a celebration mocktail.
THE DELHI SPRITZ
Lychee, rose, citrus and delicate botanicals, lifted with sparkling soda.

CHOOSE ONE

STREET PLATE

CHEF GOMEZ' CROQUETTES

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

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.

CAULIFLOWER MANCHURIAN (VG)

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

CHILLI CHICKEN

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

DELHI CHICKEN TIKKA

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

PANEER TIKKA (V)

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

CHOOSE ONE

ROADSIDE CURRIE

BUTTER CHICKEN 1950s

Born in Delhi. Tandoor-roasted chicken tikka in our rich, creamy butter masala, finished with fenugreek.

HIGHWAY CHICKEN BHUNA

A classic North Indian roadside chicken curry. Thick, deeply spiced, and unapologetically comforting.

RAILWAY STATION LAMB CURRY +£2 extra

A gently spiced lamb curry with coconut, finished with our garam masala, inspired by Indian railway journeys.

DELHI KADHAI GOSHT +£2 extra

A slow-cooked lamb curry marrying rich Punjabi spices with onions and peppers, finished in classic Delhi style.

KERALA FISH CURRY

Tender fish in a fragrant coconut curry layered with southern spice, curry leaves, and coastal warmth.

DILLI PANEER BUTTER MASALA (V)

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

GRANDMA'S ALOO MATAR (VG)

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

SERVED FOR THE TABLE

DUM PULAO RICE (VG)

Fragrant and flavourful.

GARLIC NAAN (V)

Freshly baked in tandoor.

CHACHA CHIPS (VG)

Crispy, seasoned, addictive.