

MY DELHI

◆ मेरी दिल्ली ◆

RESTAURANT WEEK

LUNCH EXPERIENCE
£15 PER PERSON

Available 12.30pm - 4pm

STREET PLATES

CLUB FISH CROQUETTES 🍴 *EXCLUSIVE*

Flaked fish, potato, herbs and warming spices, crumbed and fried golden. Served with curried tartar sauce.

SAMOSA CHAAT (V) 🍴

Crisp samosas layered with chickpea masala, yoghurt, and a medley of house chutneys.

ONION BHAJI (VG)

Delhi-style onion fritters, crisp at the edges and soft within.

CAULIFLOWER MANCHURIAN (VG) 🍴

Golden cauliflower in a rich Indo-Chinese Manchurian sauce.

CHILLI CHICKEN 🍴🍴

An Indo-Chinese favourite. Wok-tossed chicken with chillies, soy, and deep umami flavour.

DELHI CHICKEN TIKKA 🍴

Chicken twice-marinated in yoghurt, citrus and spice, roasted over fierce tandoor heat.

PANEER TIKKA (V) 🍴

Indian cottage cheese, onions and peppers roasted and charred in the tandoor.

CHOOSE YOUR EXPERIENCE

Option A

ANY 2 STREET PLATES
Served with spiced couscous

OR

Option B

ANY LUNCH PLATTER

LUNCH PLATTERS

Served with house salad, papadam and your choice of accompaniment.

BUTTER CHICKEN 1950s

HIGHWAY CHICKEN BHUNA 🍴

KERALA FISH CURRY 🍴

DILLI PANEER BUTTER MASALA (V) 🍴

GRANDMA'S ALOO MATAR (VG) 🍴

PANEER TIKKA (V) 🍴

DELHI CHICKEN TIKKA 🍴

CAULIFLOWER MANCHURIAN (VG) 🍴

CHOOSE ONE ACCOMPANIMENT

PULAO
RICE
(VG)

SPICED
COUS COUS
(VG)

CHACHA
CHIPS
(VG)

GARLIC
NAAN
(V)

MY DELHI

◆ मेरी दिल्ली ◆

RESTAURANT WEEK

**DINNER EXPERIENCE
£20 PER PERSON**

Available all day / 12.30pm - 9.30pm

STREET PLATES

CLUB FISH CROQUETTES 🍴 *EXCLUSIVE*

Flaked fish, potato, herbs and warming spices, crumbed and fried golden. Served with curried tartar sauce.

SAMOSA CHAAT (V) 🍴

Crisp samosas layered with chickpea masala, yoghurt, and a medley of house chutneys.

ONION BHAJI (VG)

Delhi-style onion fritters, crisp at the edges and soft within.

CAULIFLOWER MANCHURIAN (VG) 🍴

Golden cauliflower in a rich Indo-Chinese Manchurian sauce.

CHILLI CHICKEN 🍴

An Indo-Chinese favourite. Wok-tossed chicken with chillies, soy, and deep umami flavour.

DELHI CHICKEN TIKKA 🍴

Chicken twice-marinated in yoghurt, citrus and spice, roasted over fierce tandoor heat.

PANEER TIKKA (V) 🍴

Indian cottage cheese, onions and peppers roasted and charred in the tandoor.

CHOOSE YOUR EXPERIENCE

Option A

ANY 3 STREET PLATES

OR

Option B

1 STREET PLATE

+

1 ROADSIDE CURRY
WITH DUM PULAO RICE

ROADSIDE CURRIES

CHICKEN TIKKA MADRAS 🍴 *EXCLUSIVE*

Tandoor-roasted chicken tikka in a fiery curry inspired by the bustling eateries of Madras.

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

Inspired by the food served along India's great railway journeys, this comforting lamb curry is gently spiced with coconut warmth.

DELHI KADHAI GOSHT 🍴 +£2 extra

A slow cooked lamb curry in punjabi spices with onions and peppers.

KERALA FISH CURRY 🍴

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

DILLI PANEER BUTTER MASALA (V) 🍴

One of Delhi's most iconic exports. Cottage cheese simmered in butter masala sauce.

GRANDMA'S ALOO MATAR (VG) 🍴

Chef Gaurav's family recipe of potatoes and peas, cooked as it has been for generations.