

Delhi is the capital city of India and is the heart of the nation. The city is popular for its enriched culture and heritage. The city hosts famous historical monuments and its fantastic food. It is one colossal melting pot of some phenomenal Indian cuisine. So, fasten your seat belts & get your car horns ready as we take you on a journey to Delhi's street food and local dhabas with us.

ANY DAY SPECIAL PRICE

2 Courses for ONE £28.99 | 3 Courses for ONE £34.99

3 Courses for TWO with a Bottle of Prosecco £79.99








MIX STARTER	VEG: Chatpatey Aaloo, Veg Pakora and Samosa	£6.95
	NON-VEG: Fish Pakora, Chicken Tikka and Chicken Pakora	£8.95
	LAVISH: Sheekh Kebab, Chicken Tikka, Lamb Chops and Sunehra Jheenga	£11.95













VEGETARIAN <> STARTER

POPPADUM FOR TWO WITH CHUTNEY	£2.45
POTATO CRISPY CHIPS (PLAIN/MASALA)	£4.95
INDIAN SALAD (contains cucumber, tomato, onions, green chillies, seasoned with chaat masala)	£4.95
SAMOSAS CHAAT (DRY) 🌶️🌶️ V G	£6.95
Absolute favourite, triangular pastry filled with potatoes & spices. Indian Street style with masala chick peas, yogurt, and chutney	
PANEER TIKKA AJWAINI (DRY) 🌶️ V	£6.95
Cottage cheese in spicy yoghurt and caraway seed marinade	
CHATPATEY AALOO (SEMI-DRY) 🌶️ V	£5.45
Delhi street delight of spicy potatoes, found at North Indian roadside hawkers	
MIXED VEGETABLE PAKORA (DRY) 🌶️ V	£5.45
Karahi fried mixed vegetable pakora	
DELHI CHILLI PANEER (DRY) 🌶️🌶️ V	£6.95
Indian adaptation of a Chinese recipe. Battered fried cottage cheese tossed with peppers, onion, chilli and soy sauce	
DELHI PURI CHOLE 🌶️ V G	£5.95
A popular Indian street dish, where tasty Pindi chole is served with pan fried Puri (bread)	

NON-VEGETARIAN <> STARTER

CHICKEN TIKKA (DRY) 🌶️	£6.95
Tender chicken morsels double marinated in spices and yoghurt cooked on tandoor	
CHICKEN PAKORA (DRY) 🌶️	£6.95
Chicken dipped in a spiced gram flour batter and deep-fried	
CHICKEN LOLLIPOP 🌶️ G	£6.95
A fusion recipe of Indo-Chinese cuisine, a perfect appetizer where tender chicken lollipops have a light and crisp batter	
CHICKEN MANCHURIAN 🌶️🌶️ G	£6.95
A most popular Indo-Chinese cuisine where super crispy chicken is tossed in a sweet and spicy sauce	
TANGRI QABAB (DRY) 🌶️	£7.25
Old Delhi delicacy of chicken drumsticks marinated with tandoori masala and yogurt and cooked in tandoor (on-bone – please allow 15min of preparation time)	
DELHI CHILLI CHICKEN (DRY) 🌶️🌶️ G	£7.45
A delicious dish with an Indian adaptation of a Chinese recipe. Battered chicken tossed in a peppers, onion, chilli and soy sauce	










LAMB CHOPS (DRY) 		£8.95
Tandoori style lamb chops marinated in a curry spiced yoghurt cooked on tandoor		
LAMB SEEKH KEBAB (DRY) 		£8.95
Succulent kebabs made with minced lamb infused with variety of spices, grilled on a tandoor and served with green chutney		
LAMB MOMOS (DRY)  		£9.95
The dumplings of your dreams, filled to the brim with minced lamb and herb mix prepared according to the chefs family recipe		
SUNEHRA JHEENGA (DRY) 		£8.95
Tandoori King Prawns in creamy marinade		
SALMON TIKKA (DRY) 		£9.45
Salmon Filet in creamy marinade, cooked to perfection makes for a delectable treat		
AMRITSARI FISH PAKORA (DRY) 		£6.95
White Fish dipped in a spiced batter Amritsar style and deep-fried		

VEGETARIAN <> MAIN COURSE		Tapas	À La Carte
SAAG PANEER (DRY)  		£7.45	£10.95
Saag paneer is a classic Punjabi dish of cooked spinach studded with cubes of cottage cheese			
AMRITSARI PINDI CHOLE (SEMI-DRY)  		£7.45	£10.45
From the heart of Punjab in North India, a spicy preparation made by chickpeas with an onion tomato masala			
ALOO GOBHI (DRY)  		£7.45	£10.45
The simple, every man's dish made with potatoes, cauliflower and Indian spices			
ALOO SAAG (SEMI-DRY)  		£7.45	£10.45
Traditional & healthy Indian side dish combined with potato, spinach, and masala			
MAA KI DAAL (SEMI-DRY)  		£7.45	£10.95
The heart throb dish of India - Black lentils cooked with cream and butter on slow fire overnight			
BHINDI DO PYAAZA (DRY)  		£7.45	£10.45
Okra cooked with lots of onions and Indian Masalas. Give it a try with Paratha and Black Daal			
PANEER BUTTER MASALA (SEMI-DRY)  		£7.45	£10.95
Paneer in a rich, creamy and aromatic gravy made of butter, onions & tomatoes			
AUBERGINE BHARTA (SEMI-DRY)  		£7.45	£10.45
National dish of India is a roasted mashed aubergines cooked with onions, tomatoes, green chillies and ginger			
PUNJABI DAAL TADKA (SEMI-DRY)  		£7.45	£10.45
Yellow lentils cooked in Punjabi style and tempered with spices			
MALAI KOFTA (CURRY)   		£7.45	£10.45
North Indian delicacy of paneer & potato dumplings served with creamy sweet onion and tomato gravy (contains Nuts)			
PANEER LABABDAAR (SEMI-DRY)  		£7.45	£10.95
Cottage cheese cooked with creamy onion and tomato masaala			










NON-VEGETARIAN <> MAIN COURSE		Tapas	À La Carte
TANDOORI MIXED GRILL			£18.95
A traditional assortment of tandoori grilled meats – King Prawn, Chicken Tikka, Sheesh Kabab, Lamb Chops and Tandoori Chicken			
DELHI MURG CURRY 		£8.95	£13.95
Everyone favourite, boneless chicken curry cooked in a traditional Indian warm spice			

GARLIC CHILLI CHICKEN (CURRY) 	Garlic, green chilies and Indian spices draped in mouth-watering sauce. If you like garlic with a spicy kick, this one you must try	£8.95	£13.95
METHI MURG (CURRY) 	Tender chunks of chicken cooked with assorted spices and fresh Methi (fenugreek) leaves	£8.95	£13.95
MURG SAAG (SEMI-DRY) 	North India's classic chicken dish cooked with spinach & cream	£8.95	£13.95
DELHI MURG MAKHANI (CURRY) 	Tender marinated chargrilled spring chicken cooked in traditional tomato & cream gravy, A MUST TRY DISH	£8.95	£13.95
MURG QORMA (CURRY) 	A North Indian delicacy from Lucknow relished by the Nawabs & British Governors is a take on rich & nutty chicken with subtle spices (on the bone – the way you get in Delhi)	£8.95	£13.95
KEEMA MUTTER (SEMI-DRY) 	North Indian classic- minced lamb meat cooked with garden peas and spices	£9.95	£14.95
INDIAN RAILWAY LAMB (CURRY) 	Originated during the colonial era, served for first class passengers on the Indian Railway is a take on coconut flavoured lamb curry with potatoes.	£9.95	£14.95
RAJASTHANI LAAL MAANS (CURRY) 	A traditional Rajasthani dish of smoked lamb cooked in onion, tomato & Indian spices, A MUST TRY DISH	£9.95	£14.95
LAMB RARA (SEMI-DRY) 	North Indian speciality combining morsels of lamb along with minced meat	£9.95	£14.95
LAMB DHANSAK (CURRY) 	A popular Indian dish made from lamb, lentils and Indian spices, mild and rich with just enough heat to satisfy most tastes.	£9.95	£14.95
LAMB ROGANJOSH (CURRY) 	Boneless Lamb delicacy from Kashmir, low cooked with traditional Indian warm spices	£9.95	£14.95
PRAWN MOILEE (CURRY) 	Prawns simmered in coconut milk, enhanced with turmeric, garlic and curry leaves	£9.95	£15.95
MEEN POLlichATHU (DRY) 	Kerala style fish fillet cooked in coconut oil & southern spices wrapped with banana leaves	£9.95	£14.95
TANDOORI POMFRET (DRY) 	A delicious Pomfret delight marinated with exotic flavours of spices and grilled in tandoor (fish on bone)	£9.95	£14.95
DAAL CHINGRI (CURRY) 	Yellow lentils cooked with prawns and spices originating from Eastern part of India (Inspired from CR Park Delhi)	£9.95	£15.95
GREAT MADRAS (CURRY) 	The great Madras curry, named after the city of Madras is a blend of herbs and spices that originated in the South of India. Classically, people think of this type of dish as being much hotter than other curries, although it can be quite variable in terms of heat.	VEG CHICKEN LAMB PRAWN	£7.45 £8.95 £9.95 £9.95
TRADITIONAL BHUNA (CURRY) 	A tasty, condensed onion and tomato based thick sauce with additional ginger and garlic		
TIKKA MASALA (CURRY)  	Smooth taste, oven grilled, cooked in butter, ground almonds, creamy masala sauce, BRITAIN FAVORITE DISH	CHICKEN LAMB PRAWN	£8.95 £9.95 £9.95
PATIA (CURRY) 	Tomato-based curry which unites the sweet, spicy, and sour flavours by using peppers, cane sugar, and lime juice.		
JALFREZI (CURRY) 	A delightfully flavorful curry in a spicy tomato sauce with stir-fried peppers and onions, popular Indian dish		

SIDE DISH

PULAO 	Basmati rice cooked with onion & bouquet garnish of spices	£3.95
MUSHROOM RICE 	Basmati rice cooked with onion, peas & bouquet garnish of spices	£4.45
BASMATI RICE 	No non-sense Plain & Simple! Long grain basmati rice	£3.75
JEERA RICE 	All time classic basmati rice tempered with roasted cumin	£3.95
LUCKNAWI BIRYANI 	Lamb or chicken marinated and cooked with basmati rice on slow fire for a fragrant and aromatic flavour, comes with Raita	VEG £11.95 CHICKEN £13.95 LAMB £14.95 PRAWN £15.95
LACHCHA PARATHA 	Layered paratha with crispy, flaky yet soft texture that goes perfect with any curry dish. Please ask for Mint/Garlic /Methi (Fenugreek) Chilli Rogan or Simply plain	£4.45
NAAN (PLAIN / GARLIC / CHILLI ROGAN) 	The most staple bread of India made with flour dough in a tandoor. Plain / Garlic or Chilli Rogan	£3.45
NAAN (PESHAWARI OR KEEMA) 	The most staple bread of India made with flour dough in a tandoor. Sweet or Savoury.	£4.45
TANDOORI ROTI 	Tandoori Roti is a very popular Indian flatbread recipe traditionally made with wholemeal flour in tandoor oven	£2.95

FINALLY, SOMETHING SWEET

KULFI  	Saffron flavoured Indian Ice Cream (Pistachio or Malai)	£4.95
SORBET 	Indulge yourself with choices of flavours – Blackcurrant, Mango, Raspberry (Suitable for lactose intolerant & vegans)	£4.95
CHOICE OF ICE-CREAM 	Vanilla, Salted Caramel, Strawberry, Chocolate	£4.95
GULAB JAMUN   	Served with or without CHOICE OF ICE-CREAM	£6.95 £5.95
STICKY TOFFEE PUDDING  	Sticky toffee pudding, a British dessert with a very moist sponge cake, toffee sauce served with a choice of ice-cream	£5.95

For Tapas selection, Food will arrive at your table as it is prepared.

Groups of 6 or above are advised to order from À La Carte menu for smooth service.

 - Spicy |  - Medium |  - Mild/Medium |  - Suitable for Vegetarians |  - Contains nut ingredients |  - Contain Gluten

If you have any food allergies or dietary requirements, please let us know. Allergen Information - All our dishes are prepared in the same area; we take extreme measures in food preparation but cannot guarantee the absence food allergen.

10% Service is applicable on 6 guests and above at guest discretion. We are unable to split bills.