

PRICE FOR LUNCH  
(UNTIL 4PM)

**19.95**  
PER PERSON

PRICE FOR DINNER  
(4.05PM TILL CLOSE)

**24.95**  
PER PERSON



**MY DELHI**

# Christmasala

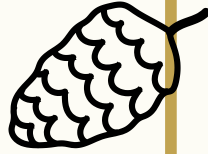
1ST TO 24TH DECEMBER

## OPENING HOURS

My Delhi Newcastle  
Mon to Sun 1pm till 10pm

My Delhi Sunderland  
Mon to Thurs 4pm till 10pm  
Fri to Sun 1pm till 10pm

My Delhi Leicester  
Mon to Sun 1pm till 10pm



## STREET PLATES

### SAMOSA CHAAT (v) 🍴

Golden vegetable samosas served with a spicy chickpea masala and a medley of charming chutneys.

### 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.

### TANDOORI STUFFING BALLS

Indian inspired festive stuffing balls with chicken mince, onions and spices then roasted in the tandoor and topped with crispy sage.

### ONION BHAJI (vg)

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

### CREAMY MALAI TIKKA 🍴

Chicken tikkas in a creamy buttery marinade with spices to produce dense flavours from Old Delhi.

OUR DELHI-CIOUS FOOD IS SERVED AS SOON AS IT'S READY OR ALTOGETHER FOR A STREET SHARING EXPERIENCE.

Minimum four persons.  
Reservations of 6 or more would require credit/debit card details. Deposit required for reservations of 12 or more.

KEYS: 🌿 Vegetarian 🌱 Vegan 🍴 Medium 🌶️ Spicy

## ALLERGIES?

At My Delhi, we've reduced a lot of common allergens as well as being a nut free kitchen. Please ask your server if you would like to view our detailed allergen chart.

WE LOVE TO CHAAT

EMAIL – HELLO@MYDELHISTREETFOOD.COM

WEB – MYDELHISTREETFOOD.COM

📧 @MYDELHIUK 📍 @MYDELHISTREETERY

📱 @MYDELHISTREETERY 🎧 @MYDELHI

We add an optional service charge of 10% to your bill which is distributed between the restaurant staff. Please ask if you wish for it to be removed.

## ROADSIDE STALL

### SHAHI ROYAL ROULADE

A deluxe festive addition Mughal inspired Shahi Korma, a tandoori stuffed chicken roulade on a traditional rich, creamy and saffron infused Korma sauce.

### BUTTER CHICKEN 1950s

Juicy chicken tikka smothered in a rich creamy tomato sauce, embracing the authentic Delhi origins of this humble dish.

### KOZI CURRY 🍴

Hailing from a seaport on the South East coast of India, this coconut flavoured chicken curry is rich in tantalising spice.

### RAILWAY STATION LAMB CURRY 🍴

Mildly spiced imperial lamb curry with creamy coconut sauce, flavoured with our signature garam masala. Inspired by the pantries of Indian trains.

### DELHI KADHAI GOSHT 🍴

From Punjab to Delhi, this slow cooked lamb curry offers a delightful contrast of Punjabi spices alongside flavoursome onions and peppers cooked Delhi style.

### DILLI PANEER BUTTER MASALA (v) 🍴

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

### GRANDMA'S ALOO MATAR (vg) 🍴

A family heirloom passed down from my dear Grandma, this warming traditional potato and pea curry of North India provides a glimpse into the past.

## DESSERT

### LOTUS BISCOFF CHEESECAKE (v)

Vanilla cheesecake topped with delicious Lotus Biscoff spread and crumb on a crunchy biscuit base.

### VEGAN CHOCOLATE & CARAMEL CAKE (vg)

Three layers of moist chocolate sponge cake filled with sea salted caramel sauce and a caramel frosting.

## SIDEKICK

DUM PULAO RICE (vg) (included with all dishes)

NAAN BASKET (v) (for table to share)

