

MY DELHI

STREET PLATES

सड़क का खाना

A selection of popular street food from around Delhi.

ALOO TIKKI CHAAT (v) 5.25

Crispy potato patty served with spicy chickpea masala and drizzled with chutneys.

SAMOSA CHAAT (v) 5.25

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

CHILLI CHICKEN 5.70

Wok tossed fried chicken in a chef's secret hot sauce infused with our chilli oil.

CHANA BHATURA (v) 5.25

Authentic Punjabi style chickpea curry served with a gently fried fluffy bread.

AMRITSARI FISH 5.50

Delhi style light and crunchy battered fish fingers served with a curried tartar sauce.

ONION BHAJI (vg) 4.95

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

CHEF GOMEZ' CROQUETTES 5.50

A tribute to Anglo-Indian cuisine. Delicately spiced fried golden croquettes, filled with a mix of mashed chicken tikka, potato and cheese.

CRISPY CHICKEN MOMOS 5.70

Enjoy a modern Indian twist on the Chinese classic Dim Sums, filled with a combination of chicken and spice, fried until crisp.

CAULIFLOWER MANCHURIAN (vg) 5.25

A popular Indo-Chinese dish, fried cauliflower tossed in a Manchurian sauce.

MUSHROOM 54 (vg) 5.25

Inspired by the Tibetan settlements in Delhi postcode 54, crispy fried mushrooms wok tossed in a special signature sauce.

तंदूर

TANDOORI STREET PLATES

Dishes roasted in a fiery tandoori belly for a truly authentic experience.

DELHI CHICKEN TIKKA 5.70

Tender chicken slowly marinated in aromatic My Delhi spices, lightly charred on the outside.

CREAMY MALAI TIKKA 5.70

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

TANDOORI SOYA CHAAP (v) 5.95

The new king of vegetarian street food in Delhi, tandoori marinated soya chops with a chicken like texture.

OUR TANDOORI DISHES ARE FIRE ROASTED IN THE TANDOOR SO MAY TAKE A LITTLE LONGER THAN USUAL.

SPICY LAMB CHOPS 8.25

Elegant tender lamb chops immersed in a specially formulated spicy tandoori masala.

AFGHANI KEBAB 5.70

A juicy lamb kebab with a fusion of Indian, Persian and Mongolian flavours.

PANEER TIKKA (v) 5.50

Indian cottage cheese roasted and coated in a delectable tandoori masala.

DELHI WALA GRILL 8.95

An amazing array for the indecisive: Delhi Chicken Tikka, Creamy Malai Tikka, Afghani Kebab and Spicy Lamb Chop.

ROADSIDE STALL

ढाबा खाना

Classic dishes from the roadside Dhabas found on the highways of North India.

THE EMPEROR'S STEW 12.50

A taste of Old Delhi's royal kitchens, this tender lamb is gently stripped from the shank and slow cooked in a rich Nihari stew.

RAILWAY STATION LAMB CURRY 11.95

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 11.95

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

BUTTER CHICKEN 1950S 10.95

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

PUNJABI DHABA CHICKEN 10.95

A road style Punjabi chicken bhuna, inspired by the vibrant highways of North India.

KOZI CURRY 10.95

Hailing from a seaport on the East coast of India, this thick chicken curry is rich in tantalizing spice.

SOUTH INDIAN FISH CURRY 11.95

Malabari food is hugely popular in Delhi and none more so than this, delicately spiced fish cooked gently in a creamy coconut sauce.

DAL MAKHANI (v) 7.95

An irresistible Punjabi staple of Delhi. Authentic creamy black lentils enriched with butter.

PUNJABI DAL TADKA (vg) 7.50

A North Indian speciality, this spiced yellow lentil is brimming with rich flavour.

LUCKNOW'S ROYAL CHICKEN BIRYANI 11.95

Formerly a royal dish, Nawabs' Biryani features fragrant rice layered with tender chicken. Cooked in the classic dum style, slow cooked in its own heat. Accompanied by traditional roasted garlic raita.

DILLI PANEER BUTTER MASALA (v) 9.95

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

GRANDMA'S ALOO MATAR (vg) 9.95

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.

HARAPPA SMOKED AUBERGINES (vg) 10.50

Tribute to the world's oldest curry discovered North of Delhi. Smoke infused aubergines marinated in jaggery, ginger, turmeric and sweet basil.

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

ITTY BITTY NIBBLES

Kick off your meal with our timeless noshes and nibbles!

चटर-पटर

GOL GAPPA (vg) 4.50

An authentic mash of chickpea and potato served alongside our chef's sweet and sour tamarind waters and crispy puri balls.

PAPADAM BASKET WITH DIPS (v) 4.50

Crispy papadams with a selection of authentic homemade dips.

SIDEKICKS

नाश्ता

DUM PILAU RICE (vg) 2.95

CHACHA CHIPS (vg) 3.40

MASALA LACCHA PARATHA (v) 3.50

A North Indian style paratha cooked in the tandoor.

PLAIN NAAN (v) 2.60

GARLIC NAAN (v) 2.80

GARLIC CHILLI NAAN (v) 2.95

CHEESE NAAN (v) 2.95

PESHWARI NAAN (v) 3.25

TANDOORI ROTI (vg) 2.60

INDIAN SALAD (vg) 3.50

A crunchy bowl of onion, green chillies, cucumber, tomato and salad greens.

LASUNI RAITA (v) 2.20

Traditional roasted garlic yoghurt.

SWEET THINGS

मिठाई

CHEF'S GULABJAMUN WITH ICE CREAM 4.95

Beautifully handmade by our Chefs, saffron syrup-soaked balls of milk sponge pudding, served warm with a scoop of ice cream.

MANGO KULFI 3.95

Sweet mango flavoured Indian Ice Cream.

CHOCOLATE CARAMEL FUDGE MOUNTAIN 4.95

A rich chocolate sponge with caramel fudge cream, topped with chocolate fudge and toffee curls.

ALLERGIES?

At My Delhi, we've reduced a lot of common allergens without compromising on the authenticity. As a nut free kitchen, none of our dishes contain nuts or peanuts however some of the products we procure are prepared in environments where nuts are handled and used. We have a detailed allergen chart in our restaurants which can be viewed on request, please ask your server.



KEYS: Gluten Vegetarian Medium Dairy Vegan Spicy

WINES

SPARKLING

PROSECCO IL CASTELLO

A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.

GLASS 4.50/Bottle 24.95

LAURENT-PERRIER LA CUVEE

Laurent-Perrier's signature champagne, La Cuvee is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

N/V Bottle 55.00

WHITE

INKOSI CHENIN BLANC (SOUTH AFRICA)

Off-dry, bursting with citrus and pineapple aromas. Well balanced and refreshing clean finish.

175ML 4.50/250ML 5.75/Bottle 16.95

SERENO PINOT GRIGIO (ITALY)

This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate.

175ML 5.00/250ML 6.45/Bottle 18.95

BOULDERS BEACH SAUVIGNON BLANC (SOUTH AFRICA)

This refreshingly crisp Sauvignon Blanc has aromas and flavours of green fig and citrus fruits, with a hit of lemongrass.

175ML 5.75/250ML 8.00/Bottle 23.95

HOT DRINKS

DELHI CHAI 2.75

A spiced sweet milk tea brew served in a cutting glass with a complimentary Parle-G biscuit all the way from India.

TRADITIONAL ENGLISH TEA 1.95

RED

CENTRAL MONTE MERLOT (CHILE)

A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.

175ML 4.50/250ML 5.75/Bottle 16.95

CRAMELE RECAS PINOT NOIR (ROMANIA)

Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.

175ML 5.25/250ML 6.75/Bottle 19.95

VALLE DE CEIBO MALBEC (ARGENTINA)

Aromas of ripe black fruits and leather. On the palate it has gorgeous ripe fruit flavours of prune and damson with a hint of liquorice and a soft, mellow mouthfeel.

175ML 5.50/250ML 7.00/Bottle 20.95

ROSE

SERENO PINOT GRIGIO BLUSH (ITALY)

Light fresh strawberry flavours and very easy drinking.

175ML 4.50/250ML 5.75/Bottle 16.95

MONTEREY BAY ZINFANDEL ROSE (CALIFORNIA)

Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.

175ML 5.00/250ML 7.00/Bottle 19.95

GREEN TEA 1.95

COFFEE 2.25

ESPRESSO 1.95

HOT CHOCOLATE 2.50

COCKTAILS

स्ट्रीट

HAWKER'S FLOSS 8.50

Let the nostalgic tastes of Indian candyfloss soothe your sweet tooth with this nod to our favourite childhood treat. Triple sec, rhubarb, orange blossom and pomegranate, topped with lime.

THE EMPEROR'S ROSE 8.50

A beautiful sunset-inspired cocktail of pink and red hues. A lychee delight of vodka, lychee liqueur, and rose and cardamom syrup.

MUMBAI MEMOIRS 8.50

Inspired by the colourful festivals of India, this delicious cocktail packs an explosive punch. Pineapple rum, Ceylon arrack, guava and lemon, complemented by our in-house syrup, Sweet meets Spice.

THE CHAI ENCHANT 8.50

Vodka, Kahlua, and aromatic Arabic coffee drizzled with subtly spiced chai syrup for a sophisticated yet intense pick-me-up.

THRISSUR'S TREASURE 8.50

Indulge yourself in some of Thrissur's treasure with this blend of sweet pineapple juice, gin, citrus ale syrup and ginger, paired with a drop of lime sherbet. Topped with Prosecco.

GOAN ZOMBIE 8.50

Mirroring the powerful scenes of Bollywood, our tropical Goan Zombie will keep you feeling fearless during any apocalypse. Spiced rum, coconut rum, tropical mix, coconut syrup and grenadine.

RANGPUR BRAMBLE 8.50

This warming cocktail will appease all gin lovers with its perfect balance between sweet and sour. A divine combination of Tanqueray Rangpur Gin, lemon, and sweet blackberry liqueur for a refreshingly fruity essence.

DELHI SNAPPER 8.50

Classic Gin with fizzy notes of citrus, mango and mint, topped with a dash of sweet and spiced syrup.

SPIRITS AND LIQUERS

★ MAKE IT DOUBLE FOR 2.00 OR 3.00 IF YOU SEE ★

CIROC VODKA 4.25

SMIRNOFF VODKA 3.50

OLD J SPICED RUM 3.95

LAMB'S NAVY RUM 3.50

BACARDI 3.50

MALIBU 3.50

GLENFIDDICH* 5.25

JOHNNY WALKER BLACK LABEL* 4.50

JACK DANIELS 3.75

JAMESON 3.75

BELLS WHISKY 3.50

SOUTHERN COMFORT 3.50

REMY MARTIN* 5.25

ARCHERS 3.50

SAMBUCA 3.95

DISARONNO 3.75

MOCKTAILS

DILLIWALI LEMONADE 4.50

Our unique take on North India's favourite lemon drink, known as Shikanji. This cooling virgin mojito finds the perfect balance between sweet and spiced.

PINK MEMSAAB 4.50

A rich fruity mix of berries, Indian plum and pomegranate, topped with a deliciously chilled lemonade for an exotic and energising taste.

BLUE ORANGE MOJITO 4.50

Revitalise your senses with this fruity blue orange mojito, taking you straight to the sandy beaches of India. Fresh mint, orange, mango juice, lemonade, blue curacao.

DELHI SUNRISE 4.50

Enjoy a sip of summer in Delhi with this refreshing blend of passionfruit, lime and pineapple, finished with grenadine and club soda.

GINS

OPHIR SPICED GIN 4.25

TANOUERAY RANGPUR 3.95

WHITLEY NEILL 3.95

HENDRICKS 4.50

EMPRESS 1908 4.50

PINKSTER 4.25

MONKEY 47 5.50

MIXERS

FEVERTREE TONICS (Premium, Slimline) 2.30 | FEVERTREE GINGER ALE 2.30
200ML BOTTLES (Coke, Diet Coke, Lemonade) 2.50 | DASH CORDIAL 0.30

BEERS

COBRA (DRAUGHT) HALF 3.30/PINT 5.25

MALABAR IPA (DRAUGHT) HALF 3.30 /PINT 5.25

LARGE KINGFISHER BOTTLE (660ML) 5.95

KINGFISHER BOTTLE (330ML) 3.80

COBRA ZERO (330ML) 3.50

PEACOCKS INDIAN CIDER (500ML) 4.95 Lychee and Lime

PEACOCKS INDIAN CIDER (500ML) 4.95 Mango and Lime

SOFT DRINKS

CORDIAL AND WATER OR SODA 0.50 | 1.00

JUICES 2.30 (Orange/ Mango/ Pineapple)

FIZZY DRINKS BY GLASS 2.50 | 3.50 (Coke/ Diet Coke/ Lemonade)

J20(Apple and Mango) 2.90

MINERAL WATER 2.20 (Still/ Sparkling)

LARGE MINERAL WATER 3.60 (Still/ Sparkling)

THUMS UP 3.25 A fizzy Indian cola drink

LIMCA 3.25 (Fizzy lime and lemon Indian street drink)

MANGO LASSI GLASS 2.95