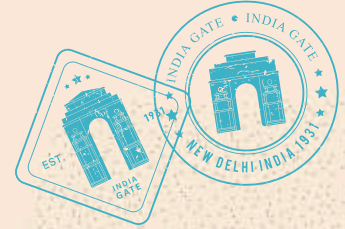


**SUNDERLAND  
RESTAURANT  
WEEK HAPPENING  
16-24 SEPT**

# MY DELHI



**£10  
PER PERSON**

## LUNCH OFFER

Between 1pm till 4pm Friday to Sunday.  
Order must be placed before 4pm.  
**Option A** - Choose any two Street Plates  
**Option B** - Choose one Roadside Curry.  
Dum Pulao Rice is included.

## DINNER OFFER

Between 1pm till 10pm Monday to Sunday  
**Option A** - Choose any three Street Plates  
**Option B** - Choose one Street Plate  
+ one Roadside Curry.  
Dum Pulao Rice is included.

**£15  
PER PERSON**

## STREET PLATES

### सड़क का खाना

#### SAMOSA CHAAT (v) 🍴

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

#### ONION BHAJI (vg)

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

#### CAULIFLOWER MANCHURIAN (vg) 🍴

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

#### DELHI CHICKEN TIKKA 🍴

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

#### HIGHWAY 24 🍴 NEW

Inspired by the highway dhabas, chicken marinated in cream and ginger tossed in rich spices, green chillies and crushed black peppercorns.

#### BETROOT TIKKI (vg) 🍴 NEW

Sweet beetroot and potato balanced with aromatic spices, all encased in a crispy, golden shell of delhi-ciousness.

#### AMRITSARI FISH 🍴

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

#### VEGAN CHICKEN TIKKA (vg) 🍴 NEW

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

## ROADSIDE CURRIES

### सड़क किनारे का ठेला

#### BUTTER CHICKEN 1950s

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

#### PUNJABI DHABA CHICKEN 🍴

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

#### RAILWAY STATION LAMB CURRY 🍴 +£2 extra

Mildly spiced imperial lamb curry with creamy coconut sauce, flavoured with our signature garam masala.

#### DELHI KADHAI GOSHT 🍴 +£2 extra

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

#### KOZI CURRY 🍴

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

#### 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, a traditional North Indian potato and pea curry.

#### SOUTH INDIAN FISH CURRY 🍴

Delicately spiced fish cooked gently in a creamy coconut sauce.

**OUR DELHI-CIOUS FOOD IS SERVED AS IT'S READY OR  
ALTOGETHER AS PART OF THE STREET FOOD EXPERIENCE.**

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.

**KEYS:** (v) Vegetarian

(vg) Vegan 🍴 Medium

🍴 Spicy



SCAN THE QR CODE TO  
VIEW OUR ALLERGEN MENU

Our kitchen is free of nuts and peanuts and we have made significant efforts to minimise the presence of allergens in our menu. Although we take every precaution to prevent cross-contamination, we cannot guarantee that any of our dishes and drinks are completely free of specific allergens. To ensure your safety, please inform us of any dietary requirements or allergies you may have.