



Authentic Indian Restaurant



STARTERS / स्टार्टर

FAR FAR VE	£4.50
Colourful, crispy poppadum's from Indian childhood served with a trio of chutney.	
ONION BHAJI VE	£6.50
Crispy, spiced onion fritters with mint chutney.	
VEGETABLE SAMOSA VE	£5.50
Authentic Punjabi samosa, crispy pastry stuffed with spiced potatoes and peas.	
CHILLI CHICKEN	£10.50
Chicken tossed in a fiery Indo-Chinese sauce with garlic, chillies, and spring onions.	
CHILLI PANEER V	£9.50
Crispy cottage cheese tossed in a smoky Indo-Chinese sauce with peppers, chillies, and spring onions.	
VEGETABLE MOMOS VE+	£7.90
A Delhi street classic—spiced vegetable dumplings served your way: Steamed, Tandoori with a smoky char, or Schezwan tossed in a fiery chilli sauce.	
CHICKEN MOMOS	£7.90
Juicy chicken dumplings served Steamed, Tandoori, or Schezwan style.	

DILLI KI CHAAT / दिल्ली की चाट

SAMOSA CHAAT VE+	£6.50
Crushed samosas topped with yogurt, tamarind chutney, spices, and pomegranate.	
CHATPATTI PAPDI CHAAT VE+	£5.50
Crispy papdis topped with yogurt, tamarind chutney, and spices for a perfect blend of sweet, tangy, and crunchy.	
ALOO TIKKI CHAAT VE+	£5.50
Crispy, golden potato patties topped with sweet yogurt and chutney.	
DAHI BHALLA CHAAT VE+	£6.50
Soft lentil dumplings in chilled yogurt, inspired by Natraj Chaat Bhandar.	
GOL GAPPE – DILLI WALLE VE	£5.90
Needs no introduction. If you don't know, ask your server.	
YOGHURT BOMBS VE+	£6.50
Crispy shells filled with spiced yogurt and chutneys.	

GRILL / सिगरी

AFGHANI CHICKEN	£9.90
Creamy, mildly spiced chicken grilled to perfection with a rich cashew and cream marinade	
ICONIC CHICKEN TIKKA	£9.90
Boneless chicken marinated in yogurt and spices, char-grilled and served with green chutney.	
TANDOORI CHICKEN WINGS	£9.90
Six pieces of chicken marinated in hung curd, Kashmiri chilli, and warm spices, slow-roasted in the tandoor.	
TANDOORI SOYA CHAAP VE+	£8.90
Chunks of non-GMO soya and bell peppers marinated in spices and grilled.	
ACHARI PANEER TIKKA V	£9.90
Pickle-spiced paneer skewers grilled with bell peppers and onions.	

MAINS / मेन्स

League of its own ...

CHOLLE BHATURE V	£13.90
Slow-cooked chickpeas in aromatic spices, just like the old Delhi cholle served with hot, fluffy bhatura. Comforting, nostalgic, and timeless.	

KATHI ROLLS / काठी रोल

CHICKEN KATHI ROLL	£10.90
Grilled chicken tikka wrapped in a soft paratha.	
PANEER KATHI ROLL V	£10.90
Tandoori paneer wrapped in a paratha with mint chutney.	

BIRYANI / बिरयानी

LAMB PARDA BIRYANI	£17.50
Tender lamb layered with fragrant basmati rice, saffron, whole spices, and caramelised onions. Dum-cooked, Covered with pastry for rich flavours.	
OLD DELHI CHICKEN BIRYANI	£14.90
Aromatic basmati rice and tender chicken, slow-cooked with saffron and spices. Best enjoyed with raita.	
VEGETABLE BIRYANI V	£12.90
Seasonal vegetables and potatoes cooked on dum with saffron-flavoured basmati rice.	

CURRY'S / सालन

BUTTER CHICKEN	£14.90
Delhi's own butter chicken, said to be invented by Chef Kundan Lal. A world-renowned classic.	
CHANGEZI CHICKEN	£14.90
A Mughlai classic. Tender chicken cooked in a creamy, spiced gravy with yogurt, ginger, and garlic.	
LAMB KORMA	£15.90
Proper Delhi-style korma—bold, not bland. Boneless lamb slow cooked with caramelised onions, yogurt, and whole spices.	
DAL MAKHANI V	£8.90
The heartbeat of Delhi. Slow-cooked black lentils with patience and care.	
DILLIWALLA SHAHI PANEER V	£13.90
Soft paneer in a silky butter-tomato gravy.	
KADAI PANEER V	£13.90
Paneer, bell peppers, and onions cooked in a robust tomato-based gravy with freshly ground spices.	
KADAI VEGETABLE VE	£13.20
Seasonal vegetables cooked with crushed coriander, chillies and tomatoes. Bold and smoky.	

RICE & NOODLES / चावल और नूडल्स

VEGETABLE FRIED RICE VE	£10.50
Long-grain basmati rice tossed with onions, spring onions, and vegetables.	
SCHEZWAN FRIED RICE VE	£12.50
An all-time favourite spicy rice with vegetables.	
EGG FRIED RICE VE	£9.90
Basmati rice tossed with onions, spring onions and eggs. Add Chicken £2.00	
HAKKA NOODLES VE	£10.50
Wok-tossed noodles with vegetables, soy sauce, and aromatic spices. Add chicken-£2.00	
SCHEZWAN NOODLES VE	£10.50
Stir-fried noodles with fiery Schezwan sauce and mixed vegetables. Add Chicken or Egg £2.00	
BASMATI RICE VE	£4.50
Simple fragrant basmati rice.	

BREADS & SIDES / रोटी और साइड

PLAIN NAAN VE+	£3.20
Hand-stretched naan baked fresh in the tandoor.	
GARLIC NAAN VE+	£3.50
Naan topped with garlic and butter.	
CHILLI CHEESE NAAN V	£5.50
Naan stuffed with chilli and cheese.	
TAWA LACHA PARATHA VE+	£3.20
The most flakiest paratha.	
RAITA V	£3.90
Mixed vegetable yogurt raita. Best with biryani.	
KACHUMBER VE	£3.50
Onion, tomato, and cucumber salad with chilli, salt, and lime.	

DESSERTS / मिठा

SIZZLER CHOCOLATE BROWNIE V	£7.50
A warm, fudgy chocolate brownie served sizzling hot. Finished with a scoop of smooth vanilla ice cream.	
ASSORTED KULFI V	£4.50
Mango, Malai, or Pistachio.	
RASMALAI V	£6.90
Soft milk solid dumplings dipped in cardamom and saffron-flavoured milk, garnished with almonds and pistachios.	
KALA JAMUN V	£6.90
Soft kala jamun, rich and indulgent. Served warm with a scoop of creamy vanilla ice cream.	

DRINKS / पेय

MOHABBAT KA SHARBAT	£6.90
A refreshing Old Delhi speciality made with rose water, watermelon & mint-sweet fragrant.	
DELHI & CO. SPECIAL CHAI	£3.50
A Delhi & co special recipe.	
SHIKANJIVI	£4.90
A Indian lemonade with a special spice mix made with soda water.	
DELHI STYLE COLD COFFEE	£6.90
Cold coffee made with ice cream.	
MANGO LASSI	£6.50
Fresh yoghurt with mango.	
PUNJABI LASSI	£5.90
A must-have Punjabi drink made with yoghurt. Choose from sweet, salty, or mixed.	
LIMCA	£3.50
Lemony, Indian soda.	
THUMPS UP	£3.50
Delhi Cola.	
SOFT DRINK	£3.50
WATER	£3.50
Still or sparkling.	

All our food is Halal

Our Kitchen handles allergens, including nuts, gluten & dairy, please inform us any allergy before ordering. We will do our best to accommodate your needs. Please speak to your server. Service charge will be included on your bill as 12.5%

V Suitable for Vegetarians (may contain egg)

VE Suitable for Vegan

VE+ Can be made Vegan