

Street Food from Old Delhi

Take a trip to the back streets of Old Delhi and share some favourites served on a tradition style jumbo thali featuring 10 mouthwatering dishes

Pani Puri

Wheat bubbles, mint, green chilli and tamarind shots (d n ve)

Aloo Bhaaji

Crisp potato, chickpea batter, chat masala (d n ve)

Dhai Bhalla

Fermented lentils, sweet yoghurt, sweet tamarind, spicy mint sauce (n v)

Chicken Tikka

Tandoor roasted chicken marinated with kashmiri chilli, ginger, garlic, lemon, yoghurt (n)

Roasted Corn Cobs

Corn cobs roasted on open fire, rubbed with lime and chilli salt (d n ve)

Beef Samosa

House made waygu beef samosa (n)

Cheese Naan

Three cheese and garlic naan (n v)

Vegetable & Anjir Kofta

Fresh vegetable and figs kofta simmered in a cashew sauce (ve)

Butter Chicken

The most famous Indian dish from Old Delhi (n)

Sides

Basmatirice pulao plus chutneys (d n ve)

Mango Kulfi Falooda

Mango kulfi served with saffron vermicelli, rose jelly, pistachio (d n ve)

\$95 | Serves 3-4 people

Vegetarian option available / sorry no other dietaries offered

dairy free - d gluten free - g no nuts - n vegetarian - v vegan - ve **Please note**: our kitchen uses nuts, dairy, seafood, gluten, chillies and soy products

10% surcharge applicable on Sundays