



DELHI DELHI

RESTAURANT • BAR

*From the heart of Dilli to the streets of Royal Oak –
bold flavours, nostalgic bites, and desi soul on every plate.*

I.S.B.T KE MOMO (VEG / CHICKEN) 17

*Straight from the bustling lanes near Delhi's iconic I.S.B.T terminals.
juicy Veg or Chicken momo's, steamed to perfection and served with our signature spicy chutney.
This is comfort food with a kick, just like you'd find on the streets of Old Delhi.*

GUPTA JI KI ALOO TIKKI CHAAT 14

*A house favorite inspired by the legendary chaat stalls of Connaught Place.
Crispy potato patties, topped with tangy tamarind chutney, creamy yoghurt, house-made spices, and a
sprinkle of nostalgia. Just like Gupta ji served it on the corner stall.*

GUPTA JI KI TEEKHI ALOO KACHALOO CHAAT 16

*A fiery, tangy chaat that packs serious street cred! Boiled aloo & kachaloo (yam), tossed in a bold mix of
green chili chutney, tangy spices, and lemon juice – bursting with bold, spicy, tangy Delhi flavors.
Warning: Not for the faint-hearted!*

REHRI KE MATAR KULCHA 17

*This Delhi street classic features fluffy kulcha's (soft leavened bread) paired with spiced dried white
peas slow-cooked in traditional North Indian masalas. Garnished with pickled onions, green chutney, and
a squeeze of lime, it's a nostalgic tribute to the capital's favorite roadside brunch.*

SARDAR JI KE NUTRI KULCHA 17

*A true Delhi delicacy—soya (nutri) cooked in a rich, aromatic gravy and served with warm, buttery
kulchas. This vegetarian protein powerhouse is deeply satisfying, packed with punchy spices and hearty
textures that rival its meaty counterparts.*

BIJI DA LAMB KEEMA AND PARANTHA 19

*A soulful, home-style preparation inspired by Punjabi grandmothers—slow-cooked lamb mince sautéed
with onions, tomatoes, ginger, and green chillies, served with a laccha paratha. It's bold, meaty, and
deeply comforting – Delhi nostalgia on a plate.*

MIYA JI KE SEEKH KEBAB 19

*Juicy, hand-rolled minced meat kebabs marinated with a fragrant medley of garam masalas, fresh herbs,
and ground chillies, then cooked in tandoor until smoky and tender. Served with mint chutney and onions,
these are true Mughlai street eats at their finest.*

MIYA JI KE RUMALI ROTI AND KEBAB 19

*Experience a royal Delhi indulgence—delicately spiced seekh kebabs wrapped in paper-thin rumali roti,
drizzled with mint chutney. A perfect handheld bite that balances char, spice, and softness, reminiscent
of Nizamuddin's kebab carts.*

SWEET ME NUTELLA KA KULCHA 14

*End on a sweet note with this playful fusion—soft kulcha stuffed with warm, melted Nutella, lightly
toasted and served with a dusting of coconut sugar. A dessert that blends traditional technique with
modern indulgence—chocolate lovers, this one's for you!*

From Dilli, with love...