

DELHI STREET BOXES

SETTING TRENDS ALL OVER THE COUNTRY!

served with rice or massalla chips

Desi 65 (chicken or lamb) (D) (CG*) **8.50**

A fiery classic. Crispy chicken or succulent lamb tossed in a zesty, aromatic seasoning.

Tikka Massalla (chicken) (D) **8.50**

The old school massalla Re-invention, tender chicken bursting with flavour!

Balti Mix (chicken or lamb) (D) **8.50**

Chargrilled chicken tikka or succulent lamb, in a onions, peppers, tomatoes and garlic sauce

Desi Korai (chicken) (D) **8.50**

Tender charred chicken tikka in a robust spicy sauce with onions and peppers.

Korma Mix (D) (chicken or lamb) **8.50**

A mild, creamy, rich, and aromatic dish — a true national favourite. Here at Delhi Streets, we've made the korma even tastier

Veggie Balti Mix **8.50**

A concoction of fresh seasonal vegetables, five spices - Delhi way. Bursting with Balti flavours!

The Ruby Murray (chicken) **8.50**

The real McCoy Madras! Our take on this but with irresistible flavour and spices!

Sticky Streets Box (D) **10.00**

(Onion bhaji, chicken tikka, malai tikka, sheek kebab) — this one's our 'bad boy' Delhi Street Box: a meaty grill mix tossed in our signature Delhi Street sticky sauce!

THE GRILL BOX 15.00

- malai tikka
- sticky sheekh kebab
- dynamite wing
- dehli wala lamb chop
- fish pakora

served with rice or masala chips

Kids Meals 6.50

served with side salad

1 Chicken tikka and chips

2 Chicken tenders and chips

3 Mini Sheek Kebab and chips

CHOOSE YOUR SAUCE

massala sauce, butter sauce or mild curry sauce

salad bowls

Tandoori Chicken Tikka Salad Bowl 9.50

Tender tandoori chicken cubes served up with that desi-style crunch — cucumber, tomato & onion — all brought together with a chilled raita drizzle. Bold flavours. No messing.

Paneer Tikka Salad Bowl 8.00

Juicy chunks of smoky tikka paneer tossed with crunchy kachumber vibes — cucumber, tomato & onion — all drizzled in cool, creamy raita. Fresh, fiery, and straight-up satisfying.



STREET STYLE BOBA

street-style flair — bold, punchy, and perfect for a Delhi Streets vibe

Peach Iced Tea Boba 5.00

Cool, juicy, and proper refreshing

Strawberry Tea Boba 5.00

Sweet, fruity — a straight-up classic

Lychee Tea Boba 5.00

Tropical vibes in every sip

Fizzy Popping Boba 6.00

Bubbly, bold & full of flavour bangs

Pick Your Boba Flavour, Pop It Your Way
Strawberry / Mango / Green Apple / Lychee

LASSI

500ML

- mango lassi 4.50

- salted caramel & cinnamon lassi 5.00



Desserts

Rasmalai (D) (N) **4.00**

Soft, spongy milk dumplings soaked in thick, saffron-infused rabri, topped with a sprinkle of pistachios and almonds. It's creamy, dreamy, and melts in your mouth — the queen of Indian desserts!

Milk Cake (D) (N) **5.50**

Desi meets Latin in this next-level milky madness! Soft sponge soaked in a trio of sweet milks, whipped up with vanilla cream and served chilled. It's rich, light, and melt-in-ya-mouth — like rasmalai had a glow-up!

Chocolate Fudge (D) (N) (Gt) **5.50**

Rich, gooey, and loaded with deep cocoa flavour — this melt-in-your-mouth chocolate fudge is pure indulgence. Served in chunky bites that hit the sweet spot every time. Proper treat for the choccy lovers!

ICE CAN'S 1.00

- Orange

- Mango

- Guava

- Strawberry

- Tropical

Food Allergy? Ask before you eat...

Management advises that food prepared here may contain or have traces of nuts, soybeans, milk, eggs, wheat, shellfish or fish. Please ask a member of staff about the ingredients in your meal before placing your order.

Thank you.

DELHI STREETS

- Journey through India's streets, one bite at a time

INDIAN STREET FOOD

130 Park Lane, Wednesbury, WS10 9SA

hello@delhistreets.co.uk

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DELIVERY

DELIVERY CHARGE £2.00

MINIMUM ORDER £15, WITHIN 3

MILES BEYOND 3 MILES

£1.00 DELIVERY CHARGE PER MILE

Mon - Sun: 12.00pm - 10.00pm



check us out online

Streets of Delhi

Pani Puri Bombs (vegan) (CG*) crispy puri shells from desi streets, filled with chickpeas, paired with sweet and tangy tarmarind liquor. stir... pour... enjoy!	4.50
Delhi Street Vegetable Momo's (CG*) Enjoy a modern Indian twist on the Chinese classic dimsums, Filled with veg, mash and spices. Fried until little crisp	4.50
First Class Vegetable Samosa's (CG*)(E) In India the phrase "first class" is used to describe anything that is excellent. These Golden vegetable samosas flash fried to perfection are just that...best samosa fill date!	4.50
Panner Tikka (D) Tandoor spice spiked panner, chargrilled for smoky flavour, then pan roasted with peppers and onions.	4.50
Onion Bhajies Traditional light and heavenly onion fritters. Made the Delhi way.. Golden, crisp and fluffy	4.00

Delhi Streets Wala Starter

Sticky Kebab (D) (M) Thigh chicken caramelised with tamarind, sweet chili and fenugreek	5.50
Malai Tikka (D) Delhi's love this one. An aromatic creamy spicy buttery marinade. Charred thigh chicken glazed on the grill.	5.50
Dynamite Grill Wings (D) These wings barbecued to perfection with a smoky flavour, smothered with our schezwan chilli sauce.	5.50
Delhi Wala Lamb Chops Elegant tender lamb chops immersed in a specially formulated spicy tandoori massalla	6.50
Sheek it up A juicy lamb mince sheek kebab grilled to perfection. With a fusion of Indian, Persian and Mongolian flavours	5.50
Tandoori Chicken Tikka (D) Tender chicken marinated in aromatic Delhi street spices, lightly charred on the outside.	5.50
Honey & Chilli Tenders (D) Honey and chilli roasted chicken tenders. well charred for the smoky finish.	5.00
Amristari Chicken (D)(CG*) Indian style lightly battered chicken tikka strips flavoured with Punjabi spices. Mop it up with a five spice and fenugreek sweet chilli sauce.	5.00
Lamb Potatoe Cakes (E) (CG*) Slow-cooked lamb, pulled and bound together with dark garam masala, then pan-roasted.	5.50
Pakora'd Up (E) (CG*) Pulled thigh chicken, Made into cakes then flash fried. Soft and succulent pakoras our Delhi street style.	5.00
Meat Wala Samosa's (E) Minced lamb three times for a finer texture and softer bite, with onions, coriander, cumin, and peas added for an authentic Delhi street-style meat samosa.	5.50

Chat Wala's

Delhi street carts delicassy. The most eaten street food of Delhi. Looks just as good as they taste. Colourful and full of flavour!	
Samosa Chat Attack (D) (CG*) (N) 5.00 Golden vegetable samosa, topped with spicy chickpeas, yoghurt, chutney, corinder, tarmarind chutney and pomegranate. Finished with savoury salad and balsamic glaze	5.00
Chaotic Aloo Tikki Chana Chat (D) (CG*) (E) (N) 5.00 Potato fritters coated with vermicelli, savoury salad, pomegranate, mint, green pepper, yoghurt and tarmarind.	5.00
Delhi - Cious Chicken Chana Chat (D) (M) (N) 5.00 Tandoori chicken tikka topped with massalla chickpeas, giving it a Sweet sour crispy, crunchy savoury salad tangy & devastatingly more-ish tasty	5.00

seafood starters

Dynamite Spicy King Prawns (C) 7.00 Succulent fresh water king prawns charred with tumeric cumin and corinder. Drizzled with Delhi streets chutney	7.00
Fish Amristar (fish pakora) (F) Oy Hoy! 6.00 Indian style lightly battered white telapia fish, flavoured with Punjabi spices. Mop it up with a five spice and fenugreek sweet chilli sauce.	6.00

Delhi streets re-inventions of Authentic Indian curries

Desi Korai Chicken (medium) (D) 10.00 tender pieces of charred chicken tikka cooked with chunks of onions, peppers and tomatoes. Fresh coriander & roasted ginger. Cast iron concept that gives a smoky flavour.	10.00
Ruby Murray chicken (madras spiced) (D) 10.00 Our take on the chicken Madras: bruised and toasted whole spices in a chicken stock reduction, with fine tomato purée and roasted ground red chilli.	10.00
Jalfrezi (chicken or lamb) (hot) (M) (D) 10.00 Delhi streets style jalfrezi, charred tikka, tossed with batons of peppers, onions, tomatoes and our green chilli pickle	10.00
Railway Lamb (medium) 11.00 A traditional recipe served in the first class train cabins of India. Lamb slow cooked with garlic, red chillies and curry leaves. Resulting in a spicy, rich lamb curry	11.00
Lamb Rogon Josh (M) (medium) 11.00 The dish was originally brought to Kashmir by the moghals. Lamb cooked with ginger tomatoes, onions, corinder, garam massalla, chilli, cumin and paprika. Persian influenced	11.00
The Old Delhi Butter Chicken (medium) (D) 10.00 One of India's favourite dish when eating out. Started from Moti Mahal restaurant in Old Delhi, has since grown to be India's national favourite dish. Smooth silky texture. Rich and sweet with chilli butter sauce, tomato, cream, tumeric and fenugreek.	10.00
Chicken Tikka Masala (mild) (D) 10.00 Paying homege to a timeless classic, our own exclusive recipe of chicken tikka in rich yoghurt, tomatoe and tandoor spices. Creamy and buttery.	10.00
The Korma (the mildest) (chicken) (D) 10.00 Cooked in a fennel, cardamon and cinnamon scented onion and coconut cream base sauce.	10.00

Delhi Street Seafood Curries

King Prawn Jalfrezi (C) (D) 13.00 Fresh water king prawns bashed together with garlic, chilli and batons of peppers and onions.	13.00
King Prawn Desi Korai (C) (D) 13.00 A cast iron concept cooking for a smoky flavour. King prawns cooked together with chunks of peppers onions, tomatoes and roasted ginger	13.00
Delhi Style Garlic Chilli King Prawns (C) (D) 13.00 Freshwater king prawns tossed with garlic, chilli, onions, and tomatoes in a rich bhuna sauce, finished with fresh coriander and roasted garam masala.	13.00

Perfect partners

Basmati Rice 3.00 Pilau Rice (D) 3.50 Egg Fried Rice (E) 3.50 Mushroom Fried Rice 3.50 Plain Nan (CG*)(D) 3.50 Keema Nan (CG*)(D) 4.50 Garlic Nan (CG*)(D) 4.00 Garlic N Cheese Nan (CG*)(D) 4.50	Roti (CG*)(D)(V) 3.00 Loaded Meaty Massalla Wala Chips (D) 7.50 loaded with keema and chicken tikka Gun Powder Kissed Chips 4.00 Massalla Chips 4.00 Cheesy Chips Massalla (D) 5.00
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Vegetarian

Desi Veggie Korai (V) 9.00 Combi cooked, (steam and roast) seasonal vegetables then cooked in a cast iron with batons of onions, peppers, tomatoes, roasted ginger and fresh corinder.	9.00
Delhi Style Garlic Chili Veg (V) 9.00 Roasted garlic, chili, corinder, fenugreek and onions, in a bhuna sauce with seasonal vegetables	9.00
Panner Butter Massalla (D) 9.00 Soft charred tandoor spiced panner. Cooked in a silky buttery creamy and tomtoe sauce.	9.00
Saag Panner (D) 9.00 A classic favourite in most households in India, Cubes of panner cooked with spinach, mustard, cumin and garlic. Swept together in creamy tomtoe sauce	9.00



Wrap It Up Dehli Style Streets Wraps

Call it a kathi roll or a wrap - we call it bangin'. Soft, warm roti filled to the brim with fire flavours, crunchy salad, juicy pomegranate, and proper homemade chutneys. It's messy, it's moorish, and it don't mess about.	
Malai Tikka Wrap-Wala (D) (CG*) 9.50 Creamy malai chicken grilled nice 'n' smoky, wrapped up warm and snug. Served with proper filthy cheesy chips - gooey, melty, and dead lush.	9.50
Delhi Sheek Kebab Wrap (CG*) 10.00 Juicy lamb sheek with all the trimmings - packed up tight and full o' flavour. Served with loaded keema chips - coriander kissed and naughty.	10.00
Paneer Chilli Wrap (D) (CG*) 9.00 Fiery paneer, peppers and onions, tossed in spice and wrapped street-style. Comes with them chips dusted in gunpowder - Bostin'!	9.00
Five Spice Veg Wrap (D) (CG*) 8.50 Veg that actually bangs - tossed in five-spice, stacked with salad and chutney madness. Masala chips on the side, obviously.	8.50



The Bird The Plant And The Beast (D) (CG*)

A trio of gourmet sliders — chicken, veg, and beef in soft butter buns, layered with cheese, sweet mango chutney, jalapeños, fresh salad, and generously drizzled with our signature Delhi Streets burger sauce. Served with gunpowder-kissed chips. These three musketeers are bursting with bold spices and unforgettable flavours.

12.00

WOW!



so tasty

Delhi Street Biryani
Succulent, tender lamb chunks cooked with fragrant basmati rice, spiced with fried onions and mace. Served with a cooling mint raita (D) 12.00

Delhi Streets Sides

Honey Chilli Potatoes (D) 3.50	3.50
Delhi Aloo (V) 3.50	3.50
Saag Aloo (M) (V) 3.50	3.50
Five Spice Vegetables (M) (V) 3.50	3.50
Chana Massalla (D) 3.50	3.50
Tarka Dhall (M) (V) 3.50	3.50

