

# DELHI STREET BOXES

SETTING TRENDS ALL OVER THE COUNTRY!

served with rice or massalla chips

Protein Chicken 130g | Protein Lamb 70g

**Desi 65** (chicken or lamb) (D) (CG\*) (M) **8.50**  
A fiery classic. Crispy chicken or succulent lamb tossed in a zesty, aromatic seasoning.

**Tikka Massalla** (chicken) (D) (M) **8.50**  
The old-school masala re-invented. Tender chicken bursting with flavour.

**Balti Mix** (chicken or lamb) (D) (M) (CG\*) **8.50**  
Chargrilled chicken tikka or succulent lamb in an onion, pepper, tomato, and garlic sauce.

**Desi Korai** (chicken) (D) (M) (CG\*) **8.50**  
Tender, charred chicken tikka in a robust, spicy sauce with onions and peppers.

**Korma Mix** (D) (M) (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** (M) (CG\*) **8.50**  
A mix of fresh seasonal vegetables cooked with five spices — the Delhi way. Bursting with Balti flavour.

**The Ruby Murray** (chicken) (D) (M) (CG\*) **8.50**  
The real McCoy Madras! Our take on this but with irresistible flavour and spices!

**Sticky Streets Box** (D) (M) (CG\*) (E) (C) **10.00**  
(Onion bhaji, chicken tikka, malai tikka, sheekh kebab) this one's our 'bad boy' Delhi Street Box: a meaty grill mix tossed in our signature Delhi Street sticky sauce!

Not sure what to have?  
We've got you.

**MAKE YOUR OWN BOX 9.00**

Pick any curry from our menu, served your way with spicy rice or masala chips

**THE GRILL BOX 15.00**

(D) (M) (CG\*) (F) (C\*)

- 2x malai tikka
  - 2x sheekh kebab
  - 1x dehlai wala lamb chop
  - 2x fish pakora
  - 2x tandoori wings
- served with spicy rice or masala chips

**THE FULL SEND BOX**

(D) (M) (CG\*) (C\*) (E)

Your ultimate street food feast choose between fragrant chicken biryani or Delhi street chicken noodles, served with a juicy shami kebab, crispy veg samosa, two flavour packed chicken wings and a golden onion bhaji. A proper loaded box bringing all the Delhi street vibes in one.

**12.00**

**Kids Meals 6.50**

comes with 200ml fruitshoot

- 1 Chicken tikka (3pc) (D) (M) and chips
- 2 Chicken tenders (3pc) (CG\*) and chips
- 3 1x Desi Bao Bun and chips (CG\*) (S)

salad bowls

**Tandoori Chicken Tikka Salad Bowl** (D) (M) (N) (CG\*) **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** (D) (N) (CG\*) **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 5.50

**Desserts**

**Lemon Cheesecake** (D) (E) (CG\*) **5.00**

Zesty, creamy and proper refreshing. Smooth lemon cheesecake on a buttery biscuit base, finished with a citrusy zing that cuts through just right — light, indulgent and seriously moreish.

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

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

**The Matilda Cake** (D) (N) (E) (CG\*) **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 1.20

- Cola
- Orange
- Mango
- Guava
- Strawberry
- Lemon

Food Allergy? Ask before you eat...

(D) Dairy | (E) Eggs | (CG\*) Gluten | (N) Nuts | (S) Soya | (SS) Sesame | (SD) Sulphites | (M) Mustard | (C\*) Celery | (L) Lupin | (F) Fish  
Most dishes may contain genetically modified soya. Please inform staff of any allergies before ordering.

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

**T 0121 716 9238**



**DELIVERY**

DELIVERY CHARGE £2.00  
MINIMUM ORDER £15, WITHIN 3 MILES BEYOND 3 MILES £1.00 DELIVERY CHARGE PER MILE  
Sun - Thurs: 12.00pm - 10.00pm  
Friday: 4.00pm - 11.00pm  
Saturday: 12.00pm - 11.00pm  
Tuesday: CLOSED

ORDER ONLINE



SCAN TO ORDER



CHECK US OUT ONLINE

## Streets of Delhi

**Aloo Tikki** (vegan) (CG\*) (4pcs) **4.50**  
A spiced potato patty, crispy on the outside, soft and spicy inside our Aloo Tikki is loaded with flavour and served with tangy chutneys.

**Pani Puri Bombs** (vegan) (CG\*) (N) (5pcs) **4.50**  
Crispy puri shells from desi streets, filled with chickpeas, paired with sweet and tangy tamarind liquor. Stir... pour... enjoy!

**Delhi Street Vegetable Momo's** (CG\*) (S) (SS) (SD) (4pcs) **4.50**  
Enjoy a modern Indian twist on the Chinese classic dim sums. Filled with veg, mash, and spices. Lightly pan-toasted, then steamed.

**First Class Vegetable Samosa's** (CG\*) (E) (2pcs) **4.50**  
In India, the phrase "first class" describes something excellent. These golden vegetable samosas, flash-fried to perfection, are just that... best samosas to date!

**Popadom Box** **3.00**  
Light, crispy poppadoms served with sweet mango chutney and a refreshing mint yoghurt dip.

**Paneer Tikka** (D) (4pcs) 120g protein **4.50**  
Tandoor-spiced paneer, chargrilled for a smoky flavour.

**Onion Bhajjies** (E) (2pcs) **4.00**  
Traditional, light and heavenly onion fritters. Made the Delhi way... golden, crisp, and fluffy.



## Delhi Streets Wala Starter

**Tandoori Drummers** (D) (M) (3pcs) **5.50**  
Juicy chicken drumsticks soaked in tandoori marinade, grilled over flames for a smoky, spicy finish.

**Shami Kebab** (CG\*) (C\*) (2pcs) **5.50**  
Melt-in-the-mouth chicken mince kebabs blended with lentils and spices, lightly fried and finished on the grill.

**Dynamite Grill Wings** (D) (M) (3pcs) 190g protein **5.50**  
These wings are barbecued to perfection with a smoky flavour, smothered in our Schezwan chilli sauce.

**Malai Tikka** (D) (N) (3pcs) 140g protein **5.50**  
Delhi loves this one. An aromatic, creamy, spicy, buttery marinade. Charred inner fillet, glazed on the grill.

**Delhi Wala Lamb Chops** (D) (M) (2pcs) 300g protein **6.50**  
Elegant, tender lamb chops immersed in a specially formulated spicy tandoori masala.

**Sheek it up** (CG\*) (C\*) (3pcs) 120g protein **5.50**  
A juicy chicken mince sheek kebab grilled to perfection. With a fusion of Indian, Persian and Mongolian flavours

**Tandoori Chicken Tikka** (D) (M) 130g protein **5.50**  
Tender chicken marinated in aromatic Delhi street spices, lightly charred on the outside.

**Honey & Chilli Tenders** (CG\*) (3pcs) **5.50**  
Sweet, sticky, and slightly spicy chicken tenders, roasted and charred for a bold, smoky finish.

**Amristari Chicken** (D) (M) (N) (L) (CG\*) 100g Protein **5.00**  
Indian-style, lightly battered chicken tikka strips flavoured with Punjabi spices. Mop it up with a five-spice and fenugreek sweet chilli sauce.

## Chat Wala's

Delhi street cart delicacy. One of the most loved street foods of Delhi. Looks as good as it tastes – colourful and full of flavour!

**Samosa Chat Attack** (D) (E) (CG\*) **5.00**  
Golden vegetable samosa topped with spicy chickpeas, yoghurt, chutneys, coriander, tamarind chutney, and pomegranate. Finished with savoury salad and a balsamic glaze.

**Chaotic Aloo Tikki Chana Chat** (D) (CG\*) **5.00**  
Crispy potato fritters coated with vermicelli, topped with savoury salad, pomegranate, mint, green pepper, yoghurt, and tamarind.

**Delhi - Cious Chicken Chana Chat** (D) (M) (CG\*) **5.00**  
Tandoori chicken tikka topped with masala chickpeas, bringing sweet, sour, crispy, and tangy flavours – seriously moreish.

## seafood starters

**Dynamite Spicy King Prawns** (C) (CG\*) (D) (3pc) **7.00**  
Succulent freshwater king prawns, charred with turmeric, cumin, and coriander. Drizzled with Delhi Streets chutney.

**Fish Amristar** (fish pakora) (CG\*) (N) (F) (4pc) 80g protein **6.00**  
Indian-style, lightly battered white tilapia, flavoured with Punjabi spices. Served with a five-spice and fenugreek sweet chilli sauce. **Oy Hoy!**



## DELHI STREETS re-inventions of Authentic Indian Curries

Gluten-free on request—please note some dishes include crispy onions, which can be removed.

step 1. choose your protein

120g protein <b>PANEER</b> (D) (M) (CG*) <b>10.00</b>	170g protein <b>CHICKEN</b> (D) (M) (CG*) <b>10.00</b>	100g protein <b>LAMB</b> (CG*) (M) <b>11.00</b>	<b>KING PRAWN</b> (CG*) (C) (M) <b>13.00</b>	<b>VEGETABLE</b> (M) (CG*) <b>9.00</b>
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## Step 2: Pick Your Flavour

**Desi Korai** (medium) (D) (M)  
Charred, smoky, and full of flavour. Tossed with onions, peppers, and tomatoes, finished with fresh coriander and roasted ginger. Classic cast-iron heat.

**Ruby Murray** (madras spiced) (D)  
Our take on a proper Madras. Toasted whole spices, rich tomato base, and a deep chilli kick. Bold, warming, and full of attitude.

**Jalfrezi** (hot) (M) (D)  
Street-style heat. Charred pieces tossed with crunchy peppers, onions, and tomatoes, finished with our signature green chilli pickle.

**Delhi Style Garlic Chilli** (hot) (C) (D) (M)  
Cooked with garlic, chilli, onions, and tomatoes in a rich bhuna sauce, finished with fresh coriander and roasted garam masala.

**Railway Curry** (medium) (M) (CG\*) (D)  
A heritage classic. Slow-cooked with garlic, red chillies, and curry leaves for a rich, spiced, and comforting finish.

**Rogon Josh** (M) (D) (medium)  
Originally brought to Kashmir by the Mughals. Cooked with ginger, tomatoes, onions, coriander, garam masala, chilli, cumin, and paprika. Persian-influenced.

**The Old Delhi Butter** (medium) (D)  
One of India's favourite dishes when eating out. Originating from Moti Mahal in Old Delhi, now a national favourite. Smooth, silky texture with a rich, slightly sweet chilli butter sauce, tomato, cream, turmeric, and fenugreek.

**Sweet Chilli Podina** (medium) (D) (M)  
Sweet heat with a fresh mint finish. Cooked in a rich bhuna sauce. Smooth, vibrant, and balanced.

**Chilli Masala** (medium) (D)  
Sweet, tangy, and creamy with a chilli kick. Bold, warming, and full of flavour.

**Balti** (medium) (D) (M)  
Fast-cooked with fresh spices, onions, and tomatoes. Light, punchy, and aromatic.

## old favorites - no shortcuts.

Proper curries, big flavour, just how they should be.

**Dhansak** (M) (CG\*)  
Sweet, sour, and gently spiced. A rich lentil-based curry cooked with pineapple, full of comforting flavour.

**Pathia** (D) (M) (CG\*)  
Bold and tangy with a slight kick. A perfect balance of sweet, sour, and heat.

**Saagwala** (D) (M) (CG\*)  
Smooth spinach curry with warming spices and garlic. Rich, earthy, and full of flavour.

## STEP 3: THAT'S YOUR CURRY. GO ON.

Built your way, full of flavour

## PROPER CLASSICS done our way.

**Tikka Massalla** (D) (M) **10.00**  
(mild) (chicken / king prawn / paneer / vegetable)  
Paying homage to a timeless classic, our own exclusive recipe of chicken tikka in rich yoghurt, tomatoe and tandoor spices. Creamy and buttery.

**The Korma** (the mildest) (chicken / paneer) (D) (M) **10.00**  
Cooked in a fennel, cardamon and cinnamon scented onion and coconut cream base sauce.

THIS IS WHY YOU'RE HERE

## Perfect Partners & More



<b>Basmati Rice</b> <b>3.00</b>	<b>Bombay Wedges</b> (M) (D) (CG*) <b>3.50</b>
<b>Egg Fried Rice</b> (E) <b>3.50</b>	<b>Delhi Aloo</b> (M) (D) (CG*) <b>3.50</b>
<b>Mushroom Fried Rice</b> <b>3.50</b>	<b>Saag Aloo</b> (D) (M) (CG*) <b>3.50</b>
<b>Plain Nan</b> (D) (E) (CG*) (L) <b>3.50</b>	<b>Five Spice Vegetables</b> (M) (CG*) <b>3.50</b>
<b>Peshwari Nan</b> (D) (E) (CG*) (L) <b>4.50</b>	<b>Chana Massalla</b> (D) (CG*) <b>3.50</b>
<b>Keema Nan</b> (D) (E) (CG*) (L) <b>4.50</b>	<b>Tarka Dhall</b> (M) (CG*) <b>3.50</b>
<b>Coriander Nan</b> (D) (E) (CG*) (L) <b>4.00</b>	<b>Chips</b> <b>3.00</b>
<b>Garlic Nan</b> (D) (E) (CG*) (L) <b>4.00</b>	<b>Loaded Meaty Massalla Wala Chips</b> (D) (M) (CG*) <b>7.50</b>
<b>Garlic N Cheese Nan</b> (D) (E) (CG*) (L) <b>4.50</b>	loaded with keema, chicken tikka & cheese sauce
<b>Roti</b> (CG*) (L) <b>3.00</b>	<b>Massalla Chips</b> <b>4.00</b>
<b>Honey Chilli Potatoes</b> (D) (CG*) <b>3.50</b>	<b>Cheesy Chips Massalla</b> (D) <b>5.00</b>

## Desi Bao Buns (D) (CG\*) (M) (S) (2pcs) 7.50



Fluffy steamed buns packed with spicy chicken chaat, crunchy lettuce, red cabbage, and a hit of fiery mayo.

## DELHI STREET NOODLES (D) (M) (CG\*) (S) 9.00



Wok tossed noodles packed with tandoori chicken tikka, crunchy veg and that spicy Indo-Chinese kick.

## Wrap It Up Delhi 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, and proper homemade chutneys. It's messy, it's moorish, and it don't mess about.

**Malai Tikka Wrap-Wala** (D) (M) (CG\*) **5.50**  
Creamy malai chicken grilled nice 'n' smoky, wrapped up warm and snug. – Bangin!

**Tandoori Chicken Tikka Wrap-Wala** (D) (M) (CG\*) **5.50**  
Spicy tandoori chicken tikka with a char on it – the good kind – all wrapped and drippin' in sauce. – Proper job.

**Delhi Sheek Kebab Wrap** (D) (M) (CG\*) (C\*) **5.50**  
Juicy chicken sheek with all the trimmings packed up tight and full o' flavour. – Garn!

**Paneer Chilli Wrap** (D) (M) (CG\*) **5.50**  
Fiery paneer, peppers and onions, tossed in spice and wrapped street-style. – Bostin'!



+£2 to have it with masala chips – banging

## DILLI DUM BIRYANI

Rich, fragrant basmati rice stacked with, crispy onions and whole spices, finished with a cooling raita. (D) (M) (CG\*)

**Chicken Dilli Dum** **12.00** **Lamb Dilli Dum** **12.00**

