

TAKE AWAY MENU

SMALL DISHES & SNACKS

Whet your appetite - Savoury surprises to begin your journey to a memorable meal.

CHANDNI CHOWK KI CHAAT

From the by-lanes of the Indian capital, a sweet, sour and spicy snack. Fig chunks hidden under a crispy wafer topped with yogurt, tamarind and mint chutneys. 10.0

MEDU WADA

South Indian doughnut fritters served with tangy daal (sambar) and coconut chutney 13.0 (gf)

LAMB SAMOSA

An all-time favourite, twist on a classic samosa, lamb mince & potatoes filled in crisp pastry (n) 14.0

NUTRI KHEEMA WITH KULCHA

Punjab's popular street food. Minced soya protein with small pieces of in-house made soft paneer served with potato stuffed Punjabi bread (Kulcha) 16.0

BOMBAY ALOO

Pan fried potatoes, with cumin, mustard, curry leaves, tossed in a pan (gf) 12.0

CHILLI CHICKEN

Indian's Chinese connection; famously known as Indo-Chinese cuisine. Spiced tender chicken bites, tossed in dark spicy sauce 18.0

CHARCOAL GRILL

The lost comfort of those elusive rays on a winter morning at the station, compensated by the aroma of charcoal smoked meat from the kitchens.

TANDOORI CHICKEN

Charcoal grilled tender chicken thigh served with tandoori veges and mint chutney (gf) 26.0

CHICKEN MALAI KEBAB

Marinated in garlic, ginger, coriander and cream. Slightly pink when fully cooked 27.0 (n) (gf)

THE BISHOP'S TIKKA

Paneer and vegetables skewers marinated with carom seeds and hung curd served with creamy yogurt dip 22.0 (n)

BIRIYANI

LAMB BIRYANI

Lamb pieces prepared in paya stock, yogurt and spices. Layered and cooked in dum style with saffron flavoured basmati rice (gf) 28.0

CURRIES

BUTTER CHICKEN

A dish that symbolises Indian food for many. A fresh take on the infamous star of every Indian menu (n) (gf) 28.0

BHUNA CHICKEN

Road side dhaba dish cooked on a large griddle in thick sweet-spicy gravy (gf) 28.0

VT TIKKA MASALA

Rumour has it that a Bangladeshi chef in London created the first chicken tikka masala. Tender chicken pieces cooked in a tangy tomato based gravy with fresh spices (gf)(n) 28.0

GOAT FRY

Semi dry mix of aromatic spices and goat on the bone, creating a perfect blend for goat curry lovers. (gf)(n) 30.0

DAAL MAKHNI

Lentil simmered overnight for a dhaba style Punjabi dish (gf) 26.0

PANNER PASANDA

In house made cottage cheese immersed in rich tomatoes and cashew gravy (n) (gf) 28.0

BAINGAN BHARTA

Charcoal roasted eggplant mashed in a home-style cooked curry (gf) 28.0

BREADS

At VT station, we are dedicated to bringing you an authentic street experience. Spoil yourself with a choice of our traditionally made naan breads.

Plain/Butter Naan 3.0

Garlic Naan 3.0

Cheese and Garlic Naan 4.0

Peshawari naan 4.0

Tandoori Roti 3.0

SIDES

Onion salad 4.0

Green Salad 5.0

Poppadum 4.0

Raita 4.0

Mint onion, Mango chutney 3.0

Pickle 3.0

Zeera Rice 5.0

Basmati Rice 4.0