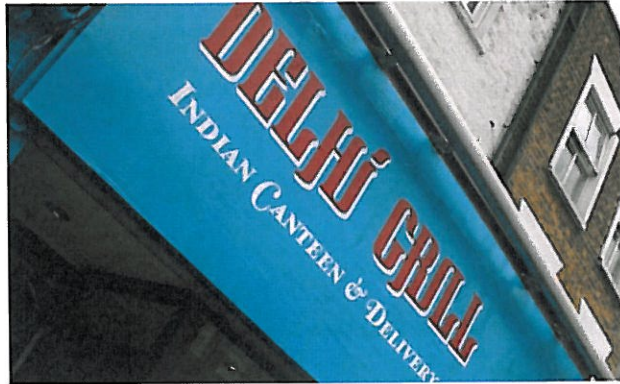




Delhi Grill

21 Chapel Market, N1 9EZ [Full details & map](#)

Restaurants & cafés: Indian



Time Out says ★★★★★ (four stars).

By **Roopa Gulati**

Posted: Mar 21 2011

Inspired by roadside stalls, Delhi Grill replicates the earthy flavours of Punjabi street food with a short menu of smoky grills and traditional slow-cooked curries.

Ordering goat curry from the daily specials line-up was a triumph. Cooked on the bone for robustness, the meat was succulent and splendidly scented with hits of cardamom, complementing a caramelised onion, garlic and ginger base.

Rajmah (kidney beans), a stalwart of Punjabi kitchens, was utterly delicious. Cooked for hours until almost breaking up, they were further simmered in a saucy melange of softened onions, crushed tomatoes, and ginger spiked with green chillies.

Grills also hit the spot - juicy tandoori lamb chops, steeped and simmered in a garlic and lime marinade were then blasted in a tandoor and served in a cloud of aromatic smokiness. Veggies get a look-in with aloo gobi, dahl, and paneer tikkas. But this spot's real strength lies in its meaty appeal. The quirky and cheerful interior is enlivened with pages from Indian newspapers slapped onto the walls.

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Delhi Grill details

Address

[Delhi Grill](#)
21 Chapel Market N1 9EZ
Transport Angel tube

Open noon-2.45pm, 6-10.30pm Tues-Sun

Meal for two with drinks and service: around £35

Telephone

020 7278 8100

[Delhi Grill website](#)

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Delhi Grill map

