

FOOD

menu

Do you remember the first time you smelled halwa being made on a Sunday morning?
Or the way a simple bowl of khichdi felt like a hug on a sick day?

Food has always been the language of our people — spoken not with words, but with **flavour, warmth, and care**. At **Desi Bar & Grill**, we want to bring back every one of those memories with every dish we serve. Made fresh, cooked slowly, and seasoned with decades of tradition — our food is a reminder that no matter how far we go, the **taste of home** never truly leaves us. Close your eyes, take a bite, and go back.



Bar snacks

PATAKHA PEANUTS (V) \$9.99

Crunchy roasted peanuts tossed in fiery chilli heat, citrus zest, and bold house-ground desi spices – an addictive bar snack that crackles with flavour in every bite.

MASALA PAPAD (V) \$12.99

Crispy roasted papad topped with a vibrant mix of onion, tomato, coriander, green chilli and tangy chaat masala for a refreshing crunch packed with street-style flavours.

CLASSIC SPRING ROLLS (NF, CG) \$17.99

Golden crispy spring rolls filled with stir-fried vegetables and noodles, seasoned with Indo-Chinese sauces for the perfect crunchy and savoury bite.

KURKURE SPRING ROLLS (NF, CG) \$19.99

Extra-crispy hand-rolled spring rolls stuffed with spiced vegetables, fried to a light golden crunch and served with sweet chilli dip.

HONEY CHILLI POTATOES (V) \$14.99

Crispy potato fries tossed in a sticky honey chilli glaze with garlic, sesame and scallions – sweet, spicy and dangerously addictive.

BHATTI WINGS (NF) \$17.99

Juicy chicken wings marinated overnight in robust Indian spices and slow-roasted in the tandoor for a smoky, charred finish.

BUTTER CHICKEN NACHOS \$22.99

Crispy tortilla chips loaded with creamy butter chicken, melted cheese, pickled onions, jalapeños and fresh herbs for a decadent Indo-Mexican fusion indulgence.

SHAHI PANEER NACHOS \$21.99

Crunchy nachos layered with rich shahi paneer gravy, gooey cheese, tangy salsa and herbs for a royal vegetarian twist on a classic snack.

TRUFFLE GARLIC FRIES \$12.99

Crispy golden fries tossed with roasted garlic butter, parmesan and aromatic truffle oil for an irresistible gourmet upgrade.



NF: NUT FREE | CG: CONTAINS GLUTEN | DF: DAIRY FREE | GF: GLUTEN FREE

SANDWICHES

HERBED VEGGIE OPEN SANDWICH

\$14.99

Toasted artisan bread topped with wok-tossed seasonal vegetables, melted mozzarella and fragrant herbs, finished with a light garlic butter drizzle.

PULLED CHICKEN & CHEESE SANDWICH

\$16.99

Slow-cooked shredded chicken layered with melted cheese, creamy house sauce and toasted bread for a rich and satisfying bite.

SOUPS

Served with garlic bread

ROASTED TOMATO & GARLIC SOUP (NF)

\$8.99

Slow-roasted tomatoes blended with caramelized garlic, herbs and cream, creating a velvety soup bursting with comforting flavours.

CREAM OF MUSHROOM & CHICKEN

\$10.99

A creamy, hearty soup of tender chicken and earthy mushrooms simmered in a rich herb-infused broth.

SALADS

RAW PAPAYA & MANGO SALAD

\$16.99

A refreshing tropical salad of shredded raw papaya and mango tossed in tangy lime dressing with herbs and mild chilli heat.

SPROUT SALAD WITH KURKURI MATTHI

\$14.99

Protein-rich sprouts tossed with onion, tomato, herbs and lemon, topped with crispy flaky matthi for crunch and texture.



DILLI WALI CHAAT

Tacos

DILLIWALE GOLGAPPE \$10.99

Crispy puris filled with spiced potatoes and chickpeas, served with chilled tangy mint water and sweet tamarind chutney – Delhi street food at its best.

BHARWAN GOLGAPPE \$12.99

Stuffed golgappas filled with flavourful chana, potatoes and chutneys, delivering a burst of sweet, spicy and tangy flavours.

AVOCADO BHELPURI \$15.99

A modern twist on Mumbai's favourite – puffed rice tossed with avocado, chutneys, fresh vegetables and crunchy sev.

DAHI BHALLA TOKRI CHAAT \$13.99

Soft lentil dumplings served in a crispy edible basket topped with chilled yogurt, tamarind chutney, mint chutney and crunchy spices.

CRISPY SPICY PANEER TACO (NF) \$14.99

Crunchy taco shells filled with spicy paneer, fresh salsa, creamy sauce and crunchy lettuce.

CHICKEN CHETTINAD TACO (NF, DF) \$16.99

South Indian spiced chicken layered inside soft tacos with onions, herbs and cooling yogurt drizzle.

JUICY LUCY LAMB TACO \$18.99

Succulent minced lamb cooked with bold spices, tucked into soft tacos with salsa, herbs and creamy sauce.



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Momos (NF, CG)

STEAMED VEG MOMOS **\$16.49**
Delicate dumplings filled with fresh vegetables and subtle aromatics.

TANDOORI VEG MOMOS **\$17.49**
Tandoori-marinated veggie momos with onion & bell peppers, grilled to perfection.

STEAMED PANEER MOMOS **\$17.49**
Juicy cottage cheese and red onion dumplings with light sesame notes.

TANDOORI PANEER MOMOS **\$18.49**
Cottage cheese and onion momos, tandoori-grilled with smoky sesame notes.

STEAMED CHICKEN MOMOS **\$17.49**
Succulent chicken filling with gentle spice and smoky finish.

TANDOORI CHICKEN MOMOS **\$19.49**
Juicy chicken momos marinated in tandoori masala, chargrilled for a smoky flavor.

Delhi Street Style KATHI ROLLS

TAWA PANEER & BELL PEPPERS **\$10.99**
Soft paneer cubes tossed on a sizzling tawa with sweet bell peppers, onions and aromatic spices, wrapped in a flaky paratha with fresh chutneys and herbs.

CHICKEN TIKKA & JALAPEÑO **\$12.99**
Succulent tandoori chicken tikka sliced and tossed with jalapeños, onions and spices, wrapped inside a warm paratha for a fiery Delhi street classic.

CHILLI CHICKEN ROLL **\$12.99**
Crispy chilli chicken tossed in Indo-Chinese sauces with peppers and scallions, rolled inside a flaky paratha for a bold and addictive bite.

CHILLI PANEER ROLL **\$10.99**
Golden paneer cubes wok-tossed in spicy chilli garlic sauce with peppers and onions, wrapped in a warm paratha bursting with flavour.

ADD-ONS

Cheese – \$2
 Egg – \$2

Double Paneer – \$4
 Double Chicken – \$5

Starters

VEG

DAHI KEBAB WITH PINEAPPLE SALSA (NF) \$16.99

Silky yogurt and paneer kebabs pan-seared to golden perfection and paired with bright tropical pineapple salsa.

CHILLI GOBHI (V, NF, CG) \$17.49

Crispy cauliflower florets tossed in spicy Indo-Chinese chilli garlic sauce with peppers and scallions.

CHUR CHUR MALAI CHAAP \$17.99

Creamy soya chaap marinated in malai spices, grilled and crushed for a rich and indulgent North Indian delicacy.

CREAMY JALAPEÑO PANEER TIKKA \$19.99

Soft paneer cubes marinated in creamy jalapeño sauce and grilled in the tandoor until smoky and succulent.

TANDOORI PORTOBELLO MUSHROOMS \$18.99

Juicy portobello mushrooms marinated with herbs and spices and grilled in a charcoal oven for deep earthy flavour.

WEST SIDE STORY SHARABI PINEAPPLE \$18.99

Caramelized pineapple glazed with spiced syrup and lightly flambéed for a bold sweet-spicy flavour.

PANEER GHEE ROAST WITH MALABAR PARATHA \$19.99

Spicy coastal-style paneer ghee roast served with flaky Malabar paratha for a rich South Indian indulgence.

TOOFANI CHAAP (NF) \$19.99

Fiery tandoori soya chaap coated in a bold chilli marinade that packs a spicy punch.

PESTO THECHA PANEER TIKKA \$19.99

Paneer marinated in a vibrant fusion of basil pesto and Maharashtrian thecha for a bold herbaceous kick.

SHAADI WALI CHOWMEIN (NF) \$18.99

The nostalgic Indo-Chinese wedding classic — wok-tossed noodles loaded with vegetables and smoky sauces.



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NON-VEG STARTERS

CHILLI CHICKEN (NF) \$16.99

A beloved Indo-Chinese classic — crispy chicken tossed in a blazing wok with garlic, peppers and spicy chilli sauce, delivering the perfect balance of heat, crunch and umami.

CREAMY CHILLI CHICKEN (NF) \$19.99

A luxurious twist on the classic. Tender chicken and vibrant vegetables simmered in a silky chilli-garlic cream sauce — bold yet smooth with layers of flavour.

MALAI BASIL TENDERS \$17.99

Creamy chicken tikka marinated in yogurt, fresh basil and subtle spices, grilled in the tandoor until tender and lightly smoky.

MALMALI ROOMALI SEEKH (NF) \$21.99

Delicate minced chicken seekh kebabs seasoned with gentle spices and herbs, grilled to perfection and served soft as a “roomali” touch — light, aromatic and elegant.

DHUAAN-E-RASEELI SEEKH (NF) \$23.99

Juicy seekh kebabs infused with fragrant charcoal smoke, creating deep, rustic flavours reminiscent of traditional Indian barbecue.

MURGH ANGAAR (NF) \$21.99

A fiery tandoori preparation where chicken is marinated with bold spices and roasted over intense heat until beautifully charred and smoky.

STUFFED AFGHANI TANGDI \$24.99

Tender chicken drumsticks stuffed with creamy nut filling, marinated in rich Afghani spices and grilled in the tandoor for a luscious, melt-in-the-mouth finish.

TANDOORI CHICKEN (NF) \$22.99

The timeless tandoor classic — chicken marinated in yogurt, Kashmiri chilli and spices, roasted in the clay oven until juicy, smoky and beautifully charred.

FISH TIKKA LEMON BUTTER \$23.99

Fresh fish marinated with gentle spices and grilled until tender, finished with warm lemon butter for a bright, delicate finish.

MACHI AMRITSARI (NF) \$24.99

Punjab's legendary street-style fish — crispy gram-flour battered fillets seasoned with tangy spices, served with masala fries and mint tartar.

TANDOORI AMRITSARI JHINGA \$26.99

Succulent prawns marinated in spiced yogurt and roasted in the tandoor, capturing the smoky flavours of coastal Indian grills.

TANDOORI POMFRET \$31.99

A prized delicacy. Whole pomfret marinated with yogurt, aromatic spices and herbs, then grilled in the tandoor until tender and smoky.

LUCKNAWI GALOUTI, TACO PARATHA \$29.99

Silky Galouti Kebab served over golden crispy taco parantha, finished with smooth ginger & honey cream cheese for a sweet, creamy contrast to the rich Awadhi spices of Lucknow.

MUTTON BURRAH 4PCs/8PCs (DF) \$39.99/\$79.99

Premium lamb chops marinated with robust spices and grilled over open flames until juicy and charred. Served with a vibrant chunky fruit salsa that balances the richness with freshness.



Veg Curries

LEHSUNI DAL TADKA (NF) \$17.99

Comforting yellow lentils tempered with sizzling garlic, cumin and ghee for a soulful homestyle flavour.

**CHARCOAL SMOKED (NF) \$18.99
DAL MAKHANI**

Slow-cooked black lentils simmered overnight with butter and cream, finished with aromatic charcoal smoke.

JODHPURI BHINDI (NF) \$18.99

Crispy okra sautéed with Rajasthani spices, onions and tomatoes for a bold earthy flavour.

KADHAI PANEER \$20.99

Paneer cooked with bell peppers and onions in a robust tomato-based kadhai masala.

METHI MALAI PANEER \$21.99

Soft paneer cubes simmered in a rich creamy fenugreek sauce with delicate aromatic spices.

AWADHI TAWA CHAAP \$21.99

Royal Awadhi-style chaap cooked on a tawa with fragrant spices and buttery richness.

TRUFFLE MALAI KOFTA \$22.99

Soft paneer dumplings served in a luxurious creamy gravy finished with fragrant truffle essence.

MUSHROOM DO PYAZA \$22.99

A rich curry featuring white button and shiitake mushrooms cooked with caramelized onions and aromatic spices.

CHEESE PULL PALAK \$23.99

PANEER KHURCHAN (NF)

Shredded paneer patty topped on creamy spinach masala with melted cheese creating an indulgent cheesy pull.



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Non-Veg Curries

CHICKEN TIKKA MASALA

\$22.99

Chargrilled chicken tikka simmered in a rich tomato butter masala infused with aromatic spices.

DILLI WALA BUTTER CHICKEN

\$23.99

Tender tandoori chicken cooked in velvety buttery tomato gravy – the iconic Delhi classic.

PATIALA SHAHI RARA CHICKEN

\$23.99

A royal Punjabi specialty combining minced chicken and tender pieces in a rich spiced gravy.

CHICKEN KORMA

\$23.99

Succulent chicken simmered in a luxurious Mughlai gravy of yogurt, nuts and aromatic spices.

SUSSEX CHICKEN CHANGEZI

\$24.99

A bold Delhi-style curry with grilled chicken simmered in a spicy creamy tomato masala.

DESI GHEE BHUNA MEAT (NF)

\$29.99

Slow-cooked meat bhuna in fragrant desi ghee with caramelized onions and robust spices.

DAHI MEAT

\$31.99

A Kashmiri classic where tender meat is braised in a tangy yogurt gravy infused with aromatic spices.

PURANI DILLI KI NALLI NIHARI (NF)

\$32.99

Slow-braised lamb shank cooked overnight in rich spiced gravy, delivering deep Old Delhi flavours.



Rice & Biryani

STEAMED RICE \$7.99
Perfectly steamed premium basmati rice.

JEERA / MASALA JEERA RICE \$11.99
Basmati rice tossed with roasted cumin seeds and aromatic spices.

VEG BIRYANI \$17.99
Fragrant basmati rice layered with seasonal vegetables and aromatic biryani spices.

HYDERABADI CHICKEN BIRYANI \$18.99
Classic dum biryani layered with spiced chicken and fragrant basmati rice.

MUTTON BIRYANI \$19.99
Slow-cooked mutton layered with aromatic rice and traditional biryani spices.

Indian breads

TANDOORI ROTI \$3.99
BUTTER TANDOORI ROTI \$4.49
PLAIN NAAN \$4.49
BUTTER NAAN \$4.99
GARLIC NAAN \$5.49
RUMALI NAAN \$5.99
GARLIC ROOMALI NAAN \$6.49
SMASHED GARLIC NAAN \$7.99
LACCHA PARANTHA \$6.49
LAAL MIRCH LACCHA PARANTHA \$6.99
CHILLY GARLIC LACCHA PARANTHA \$7.99
TANDOORI PARANTHA \$10.99
(Aloo, Pyaaz, Paneer, Mix)
TANDOORI KULCHA \$10.99
(Aloo, Pyaaz, Paneer, Mix)
CREAM CHEESE KULCHA \$13.99
Sun dried tomatoes, parm pesto.

Sides

KARARI BOONDI RAITA \$6.49
Crunchy boondi folded into chilled yoghurt.

MIX VEG RAITA \$7.49
Fresh vegetables in lightly seasoned yoghurt.

CHILLY GARLIC BURRANI RAITA \$6.99
Spiced yoghurt with chilli-garlic kick.

DESI SALAD \$7.99
Crisp seasonal greens with lemon dressing.

PLAIN YOGURT \$5.49

LACCHA ONION \$4.49

SIRKA PYAAZ \$6.49





Desserts

PISTACHIO GULAB JAMUN \$12.99

RAS MALAI \$9.99

*Soft cheese dumplings soaked
in saffron-infused milk.*

MANGO MOUSSE RASMALAI \$14.99

FENNY NEST MALAI RABRI \$14.99

*Crispy vermicelli nest with rasmalai
rabri – soft and crunchy.*

**PISTACHIO RABRI WITH
GULAB JAMUN** \$14.99

DEATH BY CHOCOLATE \$10.49

Decadent layered chocolate indulgence.

**WALNUT BROWNIE
& ICE CREAM** \$13.99

*Warm chocolate brownie
served with vanilla ice cream.*



Food is how people say “I love you”

It's how we welcome guests into our homes. How we honour our elders. How we celebrate our children. How we bring everyone together under one roof and remind each other that family is everything.

At **Desi Bar & Grill** we understand this better than anyone — because we live it too.

When your next moment of togetherness comes, let us be the ones to cater it. Ask your server about our catering and dining packages — we treat every event like it's our own.



YOUR MOMENT. OUR MENU.

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