



# दुसा फूड

## Desi Food

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.



# BHARWAN GOL GAPPE

Golden, crunchy sooji gol gappe filled with spiced aloo-channa bhalla, topped with sweet-spicy yogurt and our signature chutney.

11.99



## बार स्नेकस

### BAR SNACKS

<b>PATAKA PEANUTS (V)</b> <i>Golden, crispy peanuts tossed in our signature desi masala, bursting with bold, tangy flavors.</i>	<b>9.99</b>	<b>GARLIC FRIES (E)</b> <i>Crispy, golden potato fingers tossed in our signature garlic sauce for a bold, flavorful crunch you can't resist. (Kid-Friendly)</i>	<b>10.99</b>
<b>PLAIN PAPAD (V)</b> <i>Crispy lentil papad served with zesty masala onions and refreshing mint chutney—a simple, flavorful start to your meal.</i>	<b>7.99</b>	<b>HONEY CHILLI POTATOES (V)</b> <i>Golden, crispy potato fries tossed in our signature honey chili glaze, perfectly balancing sweet and spicy flavors.</i>	<b>12.99</b>
<b>MASALA PAPAD (V)</b> <i>Crispy lentil papad served with signature masala peanuts—tangy, lightly spiced, and packed with authentic Indian flavor.</i>	<b>12.99</b>	<b>CREAMY CHILLI GARLIC FRIES (E)</b> <i>Crispy fries smothered in a rich chili garlic sauce, delivering a bold, savory kick.</i>	<b>13.99</b>
<b>PLAIN FRIES</b> <i>Golden, crispy potato fries, perfectly seasoned and served hot—a classic, crunchy snack.</i>	<b>6.99</b>	<b>BHATTI WINGS (NF)</b> <i>Tender chicken wings marinated in traditional Indian spices and grilled to smoky perfection.</i>	<b>17.99</b>

## चाट सेक्शन

### CHAAT SECTION

<b>CHULBULE GOL GAPPE</b> <i>Light, crunchy gol gappe filled with spiced potato and chana masala, served with zesty sweet-and-sour water.</i>	<b>9.99</b>	<b>BHALLA PAPDI</b> <i>Soft lentil dumplings soaked in sweet and spicy yogurt, served with crunchy papdi and classic chutneys.</i>	<b>11.99</b>
<b>DESI GHEE ALOO TIKKI</b> <i>Pan-fried golden potato patties in pure desi ghee, perfectly spiced, soft, and golden.</i>	<b>9.99</b>	<b>SABZI KACHORI (NF, V)</b> <i>Crispy stuffed dough balls deep-fried to golden perfection, served with our signature aloo ki sabzi.</i>	<b>13.99</b>

CG: CONTAIN GLUTEN | NF: NUT FREE | V: VEGAN | E: CONTAIN EGGS |  DESI SPECIAL

# Tandoori momos

बाइट साइज्ड

Bite-Sized

## STEAMED MOMOS

(NF, CG)

### VEGETARIAN: 16.49

Soft, steamed momos filled with spiced vegetables, served with a spicy red chutney.

### CHICKEN: 17.49

Handcrafted soft, steamed momos filled with spiced ground chicken, served with a spicy red chutney.

## SPRING ROLLS

(NF, CG)

### CLASSIC SPRING ROLLS: 17.99

Crispy spring rolls stuffed with a zesty mix of vegetables and noodles, a perfect Indo-Chinese snack.

### KURKURE SPRING ROLLS: 19.99

Crispy Indo-Chinese spring rolls filled with spicy vegetable noodles, wrapped in a crunchy flaky shell.

CG: CONTAIN GLUTEN | NF: NUT FREE



### VEGETARIAN: 17.49

Tandoor grilled momos spiced with Indian flavors, tossed with onions and bell peppers, served with fresh mint chutney.

### CHICKEN: 19.49

Tandoor-grilled chicken momos marinated with Indian spices, onions, and bell peppers, served with fresh mint chutney.

वैजटेरियन  
ऐपेटाइज़र्स

**VEGETARIAN APPETIZERS**

**DAHI KE KEBAB (NF) 14.99**

*Creamy hung curd patties, lightly crumbed and deep-fried, served with refreshing mint chutney.*

**PESHAWARI PANEER TIKKA 18.99**

*Clay-oven paneer tikka marinated in aromatic Mughlai spices, served with smoky charred chili mayo.*

**CREAMY JALAPENO PANEER TIKKA 18.99**

*Creamy chargrilled paneer cubes served hot with our homemade jalapeño sauce for a rich, flavorful bite.*

**TOOFANI CHAAP (NF) 19.99**

*Smoky tandoor-roasted soya chaap marinated in ghost peppers and creamy hung curd, served as a spicy, flavorful treat.*

**LEHSUNI MALAI CHAAP  
WITH WARM CHEESE FONDUE 21.99**

*Soft, flavorful tandoor-roasted chaap marinated in garlic and cream, served with a warm, cheesy fondue dip.*

**SHAADI WALI CHOWMEIN (NF) 18.99**

*Wok-tossed noodles with crisp vegetables, lightly seasoned with black pepper and a hint of vinegar for a tasty street-style dish. (Kid-Friendly)*

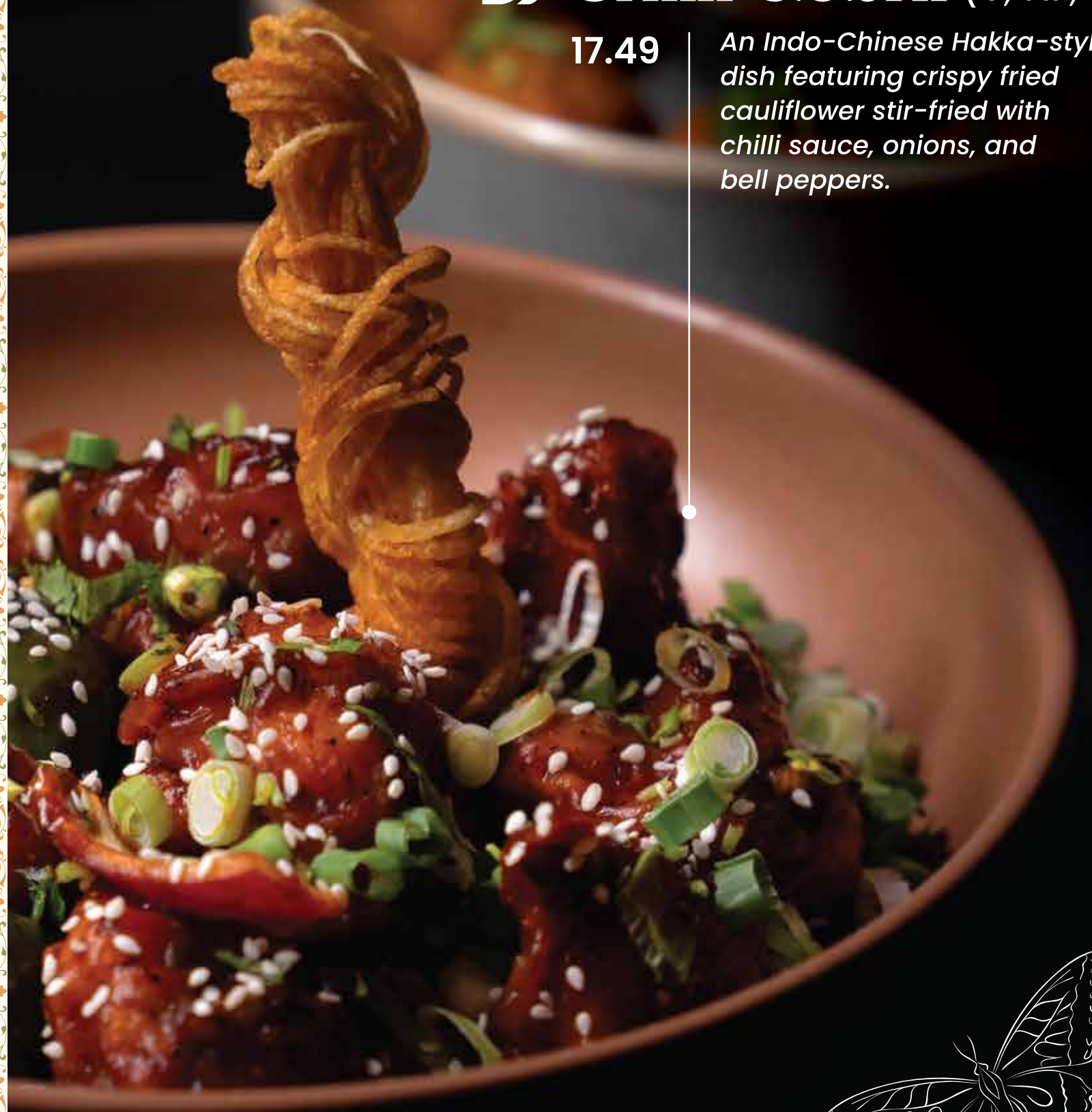
**VEG PLATTER 32.49**

*A selection of expertly grilled vegetarian appetizers (Dahi Ke Kabab, Chef Special Paneer Tikka, Malai Chaap and Toofani Chaap)*

**Chili Gobhi (V, NF, DF)**

**17.49**

*An Indo-Chinese Hakka-style dish featuring crispy fried cauliflower stir-fried with chilli sauce, onions, and bell peppers.*



## ▣ MALMALI ROOMALI

### SEEKH (NF) 21.99

Tender, juicy chicken breast kebabs served on soft, thin roomali roti—a melt-in-the-mouth, flavorful experience.

## DHUAN-E-RASEELI

### SEEKH (NF) 23.99

Flavorful goat keema blended with herbs and cheese, char-grilled on skewers, served with soft rumali roti for a smoky Desi taste.

## MUTTON BURRAH (DF) 31.99

Tender lamb shoulder marinated in traditional Indian spices and fire-grilled for a juicy, flavorful finish.

## NON VEG PLATTER 39.99

A curated selection of grilled and tandoori appetizers.  
(Chicken Kebabs, Murgh Angaar, Murgh Malai Tikka, Original Tandoori Chicken and Fish Tikka)



# नोन-वेजिटेरियन ऐपेटाइजर्स

## NON-VEGETARIAN APPETIZERS

### CHILLY CHICKEN (NF, DF) 18.99

Tender chicken pieces cooked with fresh vegetables in a zesty chili garlic sauce, offering a perfect balance of sweet and savory flavors.

### CREAMY CHILLI CHICKEN (NF) 19.99

Indo-Chinese chicken with vibrant vegetables in a silky chili garlic sauce - creamy, savory, and flavorful.

### ☪ ANDHRA CHILLI CHICKEN (NF, DF) 18.99

Juicy chicken chunks tossed in fiery Andhra chili sauce, tempered with curry leaves, mustard seeds, and dried red chillies for a spicy South Indian kick.

### NIMBU KAALI MIRCH CHICKEN (NF) 18.99

Juicy chicken thigh pieces stir-fried with onions, bell peppers, and crushed black pepper, finished with a zesty lemon squeeze.

### ▣ MURGH ANGAAR (NF) 21.99

Chicken tikka marinated in yogurt, ginger, and aromatic spices, grilled in a charcoal clay oven for a smoky, flavorful finish.

### MURGH MALAI TIKKA 22.99

Chicken tikka infused with cream, cheese, and mild spices, chargrilled for a subtle smoky richness.

### ORIGINAL TANDOORI CHICKEN (NF) 17.99

Chicken marinated in a spiced yogurt and cooked in a clay oven until tender, juicy and beautifully charred.

### ☪ B\*\*\* PARD CHICKEN (NF, DF) 21.99

Grilled chicken marinated in fiery Jamaican Jerk seasoning, packed with tantalizing heat for spice lovers.

### ▣ AJWAINI FISH TIKKA (NF) 21.99

Fish fillets marinated with Indian spices and ajwain seeds, grilled for a fragrant, earthy taste.

### ▣ MACHI PAKODA 18.99

Home-style fish fritters marinated with mustard and fried, served with fiery green chili thecha for an authentic Desi kick.

### MACHI AMRITSARI 23.99

Crispy fish fillets coated in a tangy Punjabi spice blend and gram flour, served with masala fries and mint tartar sauce.

### TANDOORI POMFRET 25.49

Fresh pomfret fish marinated in Indian spices and creamy yogurt, then grilled in the tandoor for a juicy, smoky treat.



# Sham Savera Kofta

**19.99** Soft, flavorful koftas served in a rich, mildly spiced curry—a comforting North Indian classic.



## वेजिटेरियन मेन कोर्स

### VEGETARIAN MAIN COURSE

**CHARCOAL-SMOKED DAL MAKHANI (NF)** 17.99  
Whole black lentils slow-cooked overnight over a charcoal flame, infused with smoky richness and finished with butter and creamy double cream.

**BHINDI MASALA** 17.99  
Whole okra cooked with aromatic Rajasthani spices, delivering a tangy, spicy, and wholesome flavor.

**MUSHROOM DO PYAAZA** 17.99  
Succulent mushrooms tossed with onions in a spiced, nutty tomato-onion gravy, finished with a hint of truffle oil for aroma and depth.

**PANEER BUTTER MASALA** 17.99  
Soft paneer cubes simmered in a rich tomato-butter gravy, delicately spiced and finished with cream for a creamy, indulgent touch.

**LEHSUNI DAL TADKA (NF)** 17.99  
Traditional Arhar and Channa Dal simmered with browned garlic and finished with desi ghee for a warm, flavorful Indian classic.

**MALAI TAWA CHAAP** 17.99  
Soya chaap simmered in a creamy tawa sauce, blending traditional flavors with a hint of spice.

**METHI MALAI PANEER** 17.99  
Our signature malai paneer in a rich onion-cashew creamy gravy, finished with cream and dried fenugreek - a true North Indian classic.

**KADHAI PANEER** 17.99  
Paneer cubes stir-fried with onions, peppers, and kadhai spices, creating a sweet, spicy, and aromatic dish.

**MALAI KOFTA** 19.99  
Soft cottage cheese and potato dumplings simmered in a rich, velvety cashew gravy, delicately spiced and indulgent.

**NF: NUT FREE**





## नोन-वेजिटेरियन मेन कोर्स

### NON-VEGETARIAN MAIN COURSE

#### DILLI WALA BUTTER CHICKEN 21.99

Iconic Delhi-style chicken simmered in a rich tomato-cashew gravy, finished with butter and cream. Mildly spiced and full of authentic flavor. (Bone-in / Boneless)

#### RARA CHICKEN 20.99

Bone-in chicken cooked in a thick, flavorful chicken keema gravy. Mildly spicy and perfectly balanced—a classic North Indian specialty. (Bone-in / Boneless)

Note: Nut-Free, On Request, Please inform Server

#### CHICKEN TIKKA MASALA 22.99

Tandoor-grilled chicken thighs with onions and peppers, simmered in a spiced tomato-cashew makhni gravy. (Boneless)

#### CHAMPARAN CHICKEN 21.99

A rustic Bihari specialty, slow-cooked in a clay pot with whole spices and onions, offering deep, earthy flavors in every bite. (Bone-in)

#### TAWA MEAT 23.99

Bone-in mutton cooked on a hot tawa in a robust onion-tomato masala, enriched with fresh ginger and a touch of cream.

#### RARA MEAT 22.99

A hearty combination of bone-in mutton simmered with spiced mutton keema, finished with coriander for a double dose of flavor.

#### SUSSEX MURGH CHANGEZI 21.99

A fiery house-special chicken cooked in our signature Changezi masala - smoky, spicy, and full of flavor. (Bone-in / Boneless)

#### METHI MALAI CHICKEN 22.99

Tender boneless chicken in a rich, creamy sauce with fresh fenugreek leaves. Mildly spiced, aromatic, and indulgent—a perfect balance of flavor and comfort (Boneless).

#### CHICKEN RASCALLA 20.99

A fiery chicken curry infused with guntur peppercorns, fennel seeds & curry leaves delivering a punch of bold flavours. (Boneless)

#### COOKER WALA MEAT 22.99

Tender goat meat pressure-cooked with house-blended garam masala in a light, soulful curry, reminiscent of rustic Indian kitchens.

#### DESI GHEE BHUNA MEAT 22.99

Succulent bone-in mutton slow-cooked with aromatic spices and onions, roasted and cooked in rich desi ghee for deep, earthy flavors and an indulgent finish.



# Nalli Nihari

**22.99** A traditional slow-cooked lamb stew with a blend of hand-ground Indian spices, fried onions and tomato paste.

## ब्रेड्स BREADS

TANDOORI ROTI / BUTTER ROTI	3.49/3.99
ROOMALI ROTI	5.99
PLAIN NAAN / BUTTER NAAN	4.99/5.49
GARLIC NAAN	5.99
RUMALI NAAN	6.99
GARLIC RUMALI NAAN	7.99
LACCHA PARANTHA	5.49
LAAL MIRCH LACCHA PARANTHA	5.99
GREEN CHILLI LACCHA PARANTHA	6.49
TANDOORI PARANTHA (Aloo/Pyaz/Paneer/Mix)	9.99
TANDOORI KULCHA (Aloo/Paneer/Mix)	10.99
ASSORTED BREAD BASKET (Plain Roti, Butter Roti, Plain Naan, Butter Naan, Rumali Roti, Lachha parantha)	23.49

## राइस RICE

STEAMED RICE	7.99
JEERA RICE/MASALA JEERA RICE <i>Cumin-tempered basmati rice, uplifted with aromatic spices and golden onions</i>	11.99
KATHAL BIRYANI <i>Aromatic rice dish with kathal (jackfruit) and spices, offering a unique blend of flavors.</i>	18.99
MUTTON BIRYANI <i>Traditional Bombay-style masala biryani, cooked in a tapeli (deep pot) for that signature layered flavor.</i>	19.99

## अकंपनिमेंट्स ACCOMPANIMENTS

LACCHA ONION	4.49
SIRKA PYAAZ	6.49
DESI SALAD	7.99
PLAIN YOGURT	5.49
KARARI BOONDI RAITA	6.49
BURRANI RAITA	6.49
MIX VEG RAITA	7.49
<b>DIPPINGS:</b>	
GARLIC DIP	1.49
MINT CHUTNEY	0.99
MOMOS CHUTNEY	1.49

# Chicken Biryani

**18.99** A Hyderabadi-style dum biryani, slow-cooked for deep flavour, served with burani raita.



# TIRAMISU

*Classic tiramisu with soft, creamy layers and rich coffee depth, finished with a delicate cocoa topping.*

13.99



## डेज़र्ट्स

### DESSERTS

#### **GULAB JAMUN 8.99**

*Melt in the mouth Gulab jamuns steeped in fragrant rose syrup, a classic dessert that soothes the soul.*

#### **MOONG DAL HALWA 8.99**

*Slow roasted moong dal blended with ghee and fragrant cardamom, a melt in the mouth traditional dessert.*

#### **RASMALAI 9.99**

*Tender rasmalai discs in fragrant saffron milk with nuts, a light, creamy, elegant dessert.*

#### **BASUNDI 10.99**

*Creamy slow-cooked milk dessert infused with saffron and cardamom, finished with roasted nuts—a rich and royal treat.*

#### **FENNY NEST MALAI RABRI 14.99**

*Crispy fenny nest with rich rasmalai rabri—a festive crunch that melts in every bite.*

#### **DEATH BY CHOCOLATE CAKE 10.49**

*Molten chocolate cake with a glossy ganache - a decadent treat for true chocolate lovers.*

#### **WALNUT BROWNIE & ICE CREAM 13.99**

*Rich & decadent walnut brownie, served warm with creamy vanilla ice cream.*