



देसा 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.





बार स्नेकस

BAR SNACKS

PATAKA PEANUTS (V) 9.99

Golden, crispy peanuts tossed in our signature desi masala, bursting with bold, tangy flavors.

PLAIN PAPAD (V) 7.99

Delicately roasted lentil papad served with laccha onion and in house mint chutney.

MASALA PAPAD (V) 12.99

Crispy lentil papad served with signature masala peanuts—tangy, lightly spiced, and packed with authentic Indian flavor.

CHAKHNA PLATTER (V) 11.99

Fried papad, plain peanuts, finger chips, and laccha onions with mint chutney — perfect for snacking.

PLAIN FRIES 6.99

Golden, crispy potato fries, perfectly seasoned and served hot—a classic, crunchy snack.

GARLIC FRIES (E) 10.99

Crispy, golden potato fingers tossed in our signature garlic sauce for a bold, flavorful crunch you can't resist. (Kid-Friendly)

CREAMY CHILLI 13.99

GARLIC FRIES (E)
Crispy fries smothered in a rich chili garlic sauce, delivering a bold, savory kick.

BHATTI WINGS (NF) 17.99

Tender chicken wings marinated in traditional Indian spices and grilled to smoky perfection.

KULCHAS & MORE

AMRITSARI KULCHA (NF) 11.99

Soft, layered stuffed kulcha served with signature chickpeas, tangy achari onions, sweet and sour chutney.

CHOLE BHATURE (NF) 12.99

A melody of spicy chickpeas paired with puffed bhaturas, served with homestyle achari pyaaz.

MATAR KULCHA (NF) 11.99

Delhi-style yellow peas tossed with lemon, tamarind, fresh veggies, and hand-ground spices, served with buttery masala kulcha.

ALOO POORI (V, NF) 12.99

Hot, golden whole-wheat pooris served with signature aloo curry and topped with tangy homestyle achari pyaaz.

SABZI KACHORI (V, NF) 13.99

Crispy stuffed dough balls deep-fried to golden perfection, served with our signature aloo ki sabzi.

TANDOORI PARANTHA (NF) 9.99

Tandoor-baked whole-wheat paratha with a perfect crunch and packed with tasty fillings you'll love.

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

Bite-Sized

VEGETARIAN STEAM MOMOS (NF, CG) 16.49

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

CHICKEN STEAM MOMOS (NF, CG) 17.49

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

CLASSIC SPRING ROLLS (NF, CG) 17.99

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

KURKURE SPRING ROLLS (NF, CG) 19.99

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

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Combo Meals

All combos are served in Punjabi homestyle, served with rice, papad.

DHABA DAL RICE (NF) 9.99

RAJMA RICE (NF) 9.99

CHANA RICE (NF) 9.99

KADHI RICE (NF) 9.99

CHICKEN CURRY RICE (DF, NF) 12.49

GOAT CURRY RICE (DF, NF) 12.99

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Tandoori momos



VEGETARIAN: 17.49

Tandoori-marinated veggie momos with onion & bell peppers, grilled to perfection. (Served with Mint Chutney)

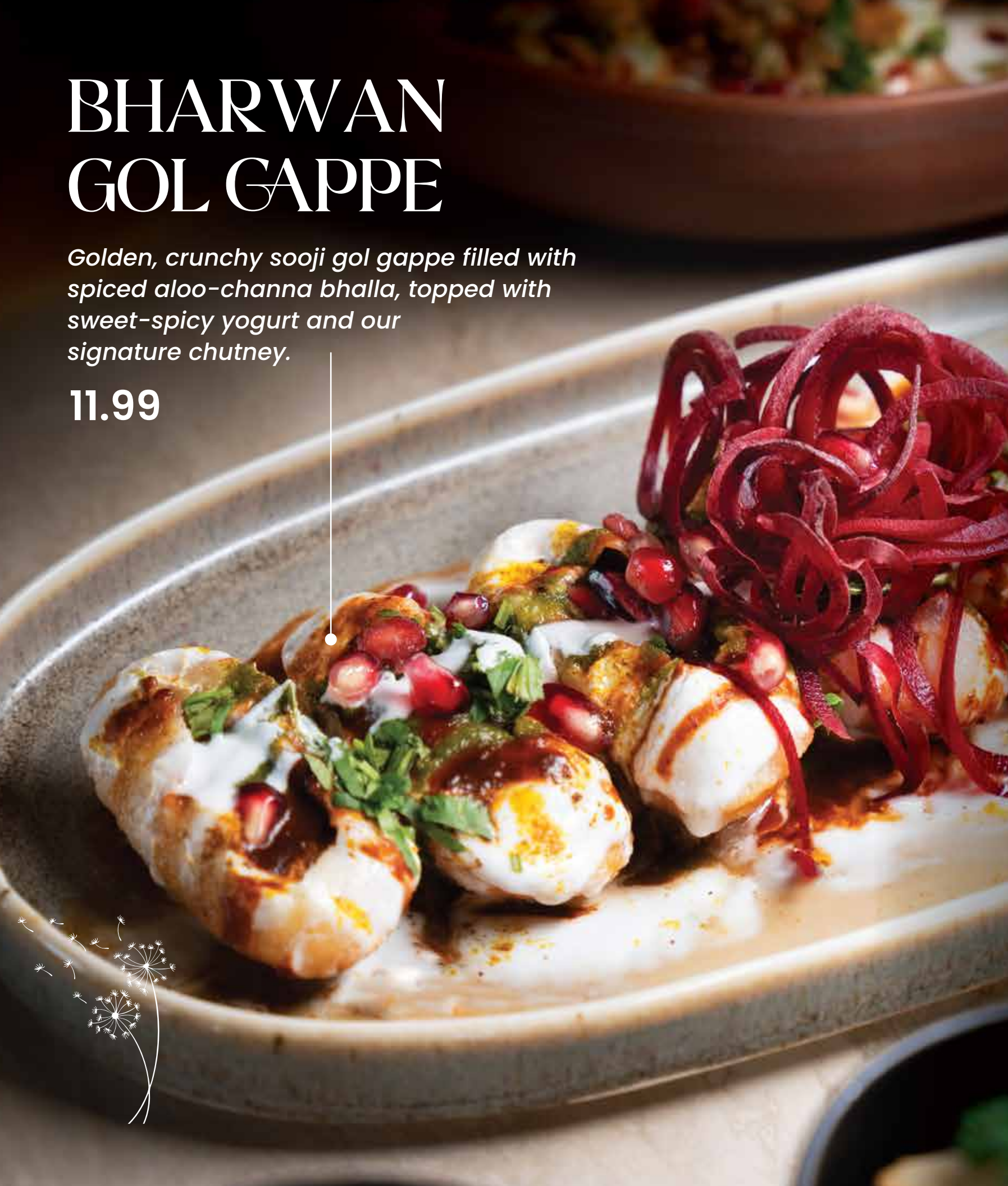
CHICKEN: 19.49

Juicy chicken momos marinated in tandoori masala, chargrilled for a smoky flavor. (Served with Mint Chutney)

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



चाट सेक्शन

CHAAT SECTION

CHULBULE GOL GAPPE 9.99

Light, crunchy gol gappe filled with spiced potato and chana masala, served with zesty sweet-and-sour water.

DESI GHEE ALOO TIKKI 9.99

Pan-fried golden potato patties in pure desi ghee, perfectly spiced, soft, and golden.

PROTEIN-PACKED DAAL MOTH 9.99

Sprouted moong dal tossed in desi masala and served with crunchy salad veggies.

RAM LADDOO 10.99

Delhi-style moong dal fritters topped with grated radish, mint chutney, and fried green chillies.

MATHI CHANA CHAAT 10.99

Crispy mathri topped with spicy chickpeas, tangy chutneys, and herbs.

BHALLA PAPDI 11.99

Soft lentil dumplings soaked in sweet and spicy yogurt, served with crunchy papdi and classic chutneys.

चाट सेक्शन

EGGS KORNER

*Your style of eggs, served with
buttered bread and crispy fryums.*

MAKHAN BHURJI PAV (NF) 11.99

*Creamy, butter-rich egg bhurji
served with soft, toasted pav.*

DESI MASALA OMELETTE (NF) 11.99

*A perfectly spiced omelette with onions, tomatoes, chilies,
and fresh coriander, served hot with soft white bread.*

WRAPS & SANDWICHES (NF, CG)

*Sandwiches and Wraps: +\$2.
Choices of Bread: Focaccia or White Bread*

DESI HOMESTYLE VEG 7.99

*A delicious mix of mustard spread,
coleslaw, cucumber, tomato, and cheese.*

PANEER TIKKA & MUSTARD MAYO 8.99

*Tandoori paneer tikka, onion, and bell peppers
mixed with mustard mayo and coleslaw.*

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Chicken Tikka & Mustard Mayo 9.99

*Tandoori chicken tikka, onion,
and bell peppers mixed with mustard
mayo and coleslaw.*

वैजिटेरियन
ऐपेटाइज़र्स

VEGETARIAN APPETIZERS

DAHI KE KEBAB (NF) 14.99

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

GREEN PEAS KEBAB (NF) 15.49

Baby green peas spiced with fragrant Indian masalas, stuffed with creamy Philadelphia cheese & shallow fried.

STUFFED SIGHRI MUSHROOMS (NF) 16.99

Juicy jumbo button mushrooms stuffed with crunchy red onions, bell peppers, and cheese, chargrilled on a sighri for a smoky finish.

DAL ARANCINI (NF) 16.99

A fusion twist on homestyle khichdi – cheesy stuffed balls coated in papad crumbs, deep-fried and served with achari mayo, crispy papad, mint chutney, and onion salsa.

TOOFANI CHAAP (NF) 19.99

Soya chaap marinated in ginger and creamy hung curd, roasted in a tandoor for a spicy, smoky hit.

CHUR CHUR MALAI CHAAP 21.99

Mouth-melting creamy soya chunks, chargrilled and served with soft rumali roti and laccha pyaaz.

VEG PLATTER 32.49

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

PESHAWARI

PANEER TIKKA 18.99

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

CREAMY JALAPENO

PANEER TIKKA 18.99

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



CHILLI GOBHI (V, NF, CG) 17.49

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



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 ऐपेटाइज़र्स

NON-VEGETARIAN APPETIZERS

CHILLY CHICKEN (NF) 18.99

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

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.

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.

ORIGINAL TANDOORI CHICKEN (NF) 17.99

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

AJWAINI FISH TIKKA (NF) 21.99

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

MACHI AMRITSARI (NF) 23.99

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

CREAMY CHILLI CHICKEN (NF) 19.99

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

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 MALAI TIKKA 22.99

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

MALMALI RUMALI SEEKH (NF) 21.99

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

MACHI PAKODA 18.99

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

TANDOORI POMFRET (NF) 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.

PANEER PASANDA ROULADE 19.99
Delicate paneer rolls stuffed with an aromatic blend of nuts and spices, served in a luxurious signature gravy.

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मेन कोर्स



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

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.

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)*

COOKER WALA CHICKEN 21.99

Succulent chicken thigh pieces pressure cooked with house-blended garam masala in a light, soulful curry, reminiscent of rustic Indian kitchens. *(Bone-in)*

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

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)*

NIZAMI GOHST 22.99

Succulent Hyderabadī mutton slow-braised in a creamy korma sauce, enriched with coconut cream.

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.



MUTTON KOSHA 22.99

A Bengali-style mutton dish simmered with potatoes and house-special smoked kosha spices, creating a rich, flavorful semi-gravy.

DESI GHEE BHUNA MEAT 22.99

Succulent bone-in mutton slow-cooked with aromatic spices and onions, bhunaoed 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.

RARA MEAT 22.99

Bone-in mutton simmered with spiced mutton keema, finished with fresh coriander for a double dose of flavor.

नोन-वेजिटेरियन मेन कोर्स

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
LACHHA PARANTHA	5.49
LAAL MIRCH LACHHA PARANTHA	5.99
GREEN CHILLI LACHHA PARANTHA	6.49
ASSORTED BREAD BASKET <i>(Plain Roti, Butter Roti, Plain Naan, Butter Naan, Rumali Roti, Lachha parantha)</i>	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
ACHARI PYAAZ	4.49
DESI SALAD	7.99
PLAIN YOGURT	5.49
KARARI BOONDI RAITA	6.49
BURRANI RAITA	6.49
MIX VEG RAITA	7.49

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.

DEATH BY CHOCOLATE CAKE 10.49

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

COCONUT JAGGERY ICE CREAM 10.99

Our homemade creation - creamy coconut ice cream swirled with earthy, caramelized jaggery.

FENNY NEST MALAI RABRI 14.99

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

WALNUT BROWNIE 13.99

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

KHEER CRÈME BRÛLÉE 14.99

Creamy rice pudding with a brûléed top, finished with dry fruit chikki for a crackling crunch.