

# ਦੇਸੀ ਫੂਡ

## Desi Food

Our menu brings together the best of traditional recipes, rich spices, and contemporary favorites,

all **crafted with care and authenticity**. Whether you're in the mood for a comforting curry, sizzling tandoori, street-style snacks, or a fusion surprise, we've got something to satisfy every craving.

Each dish is made fresh, with **ingredients that speak of home and hospitality**. So turn the page, take your pick, and get ready to experience the **vibrant taste of Desi dining** — one bite at a time.





## 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.

## 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.

## EGGS KORNER

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

**MAKHAN BHURJI PAV (NF)** **11.99**

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

**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 GARLIC FRIES (E)** **13.99**

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.

**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.

**MASALA CHAI** **4.99**

**DESI MASALA OMELETTE (NF)** **11.99**

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

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

CLASSIC

## 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.

## कोम्बो मील्स

### 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

CG: CONTAIN GLUTEN | NF: NUT FREE

V: VEGAN | E: CONTAIN EGGS

# 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 सेवण

### CHAAT SECTION

#### CHULBULE GOL GAPPE 9.99

*Light, crunchy gol gappe filled with spiced potato and chickpea 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.*

दिल राजस्थान



## WRAPS, SANDWICHES, CROISSANTS

(NF, CG)

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

### CREAMY MASKA BUN 4.99

*Soft bun slathered with a rich mix of butter and cream – indulgent and comforting.*

### MAKHAN MALAI CROISSANT 6.99

*Buttery croissant with mixed fruit jam and whipped vanilla cream, topped with strawberry jus.*

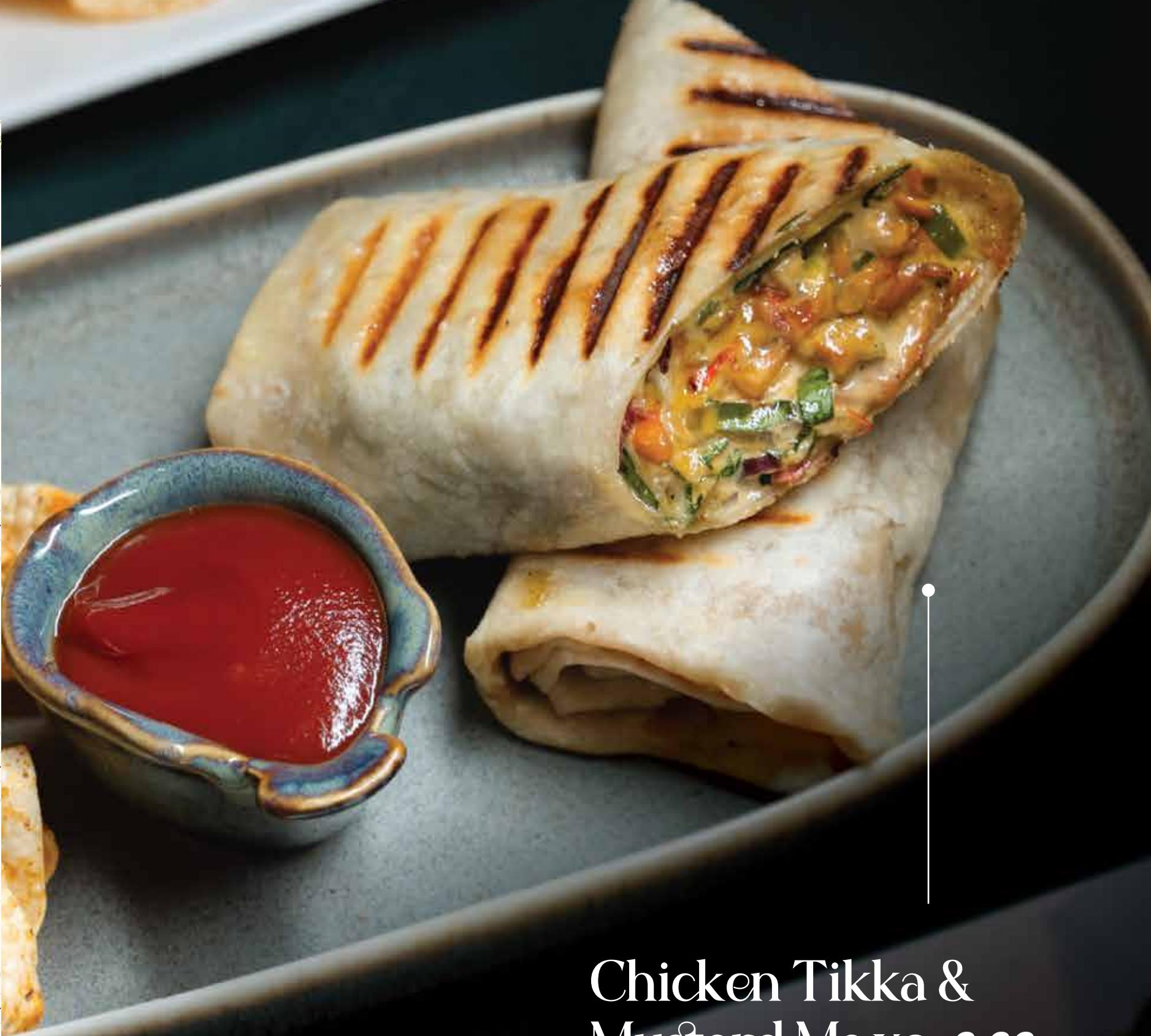
### DESI HOMESTYLE VEG 7.99

*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.*

CG: CONTAIN GLUTEN | NF: NUT FREE



## Chicken Tikka & Mustard Mayo 9.99

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

# वैजिटरियन 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, Green Peas Kebab 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

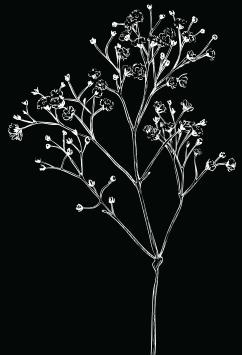
Creamy chargrilled paneer cubes served hot with our homemade jalapeño sauce for a rich, flavorful bite.



## 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 chops 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)



## ਨੋਨ-ਵੇਜ਼ਿਟੇਰੀਅਨ ਐਪੇਟਾਇਜ਼ਿੱਸ

### 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 chilies 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 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 25.49

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



# Sham Saverा 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-SMOKE DAL MAKHANI **17.99**

**DAL MAKHANI (NF)**

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-almond 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.

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





## नोन-वेजिटरियन 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 Hyderabadi 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, bhunoed 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.



## 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/Pyaaz/Paneer/Mix)	9.99
ASSORTED BREAD BASKET	23.49

## राइस RICE

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

## 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.



Fenny Nest Malai

# RABRI

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

14.99



## डेजर्ट्स

### 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.*

#### WALNUT BROWNIE 13.99

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

#### COCONUT JAGGERY ICE CREAM 10.99

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

Sitarah