

# ਦੇਸਿ 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.



# 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



## ਬਾਰ ਸਨੋਕਸ

### BAR SNACKS

#### PATAKA PEANUTS (V)

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

9.99

#### GARLIC FRIES (E)

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

10.99

#### PLAIN PAPAD (V)

Crispy lentil papad served with zesty masala onions and refreshing mint chutney—a simple, flavorful start to your meal.

7.99

#### HONEY CHILLI POTATOES (V)

Golden, crispy potato fries tossed in our signature honey chili glaze, perfectly balancing sweet and spicy flavors.

12.99

#### MASALA PAPAD (V)

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

12.99

#### CREAMY CHILLI GARLIC FRIES (E)

Crispy fries smothered in a rich chili garlic sauce, delivering a bold, savory kick.

13.99

#### PLAIN FRIES

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

6.99

#### BHATTI WINGS (NF)

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

17.99

## ਚਾਟ ਸੇਵਣਾ

### CHAAT SECTION

#### CHULBULE GOL GAPPE

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

9.99

#### BHALLA PAPDI

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

11.99

#### DESI GHEE ALOO TIKKI

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

9.99

#### SABZI KACHORI (NF, V)

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

13.99

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

पासो

बाट साइज

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

# Tandoori momos



**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.*

# वेजिटेरियन ऐपेटाइजर्स

## 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)

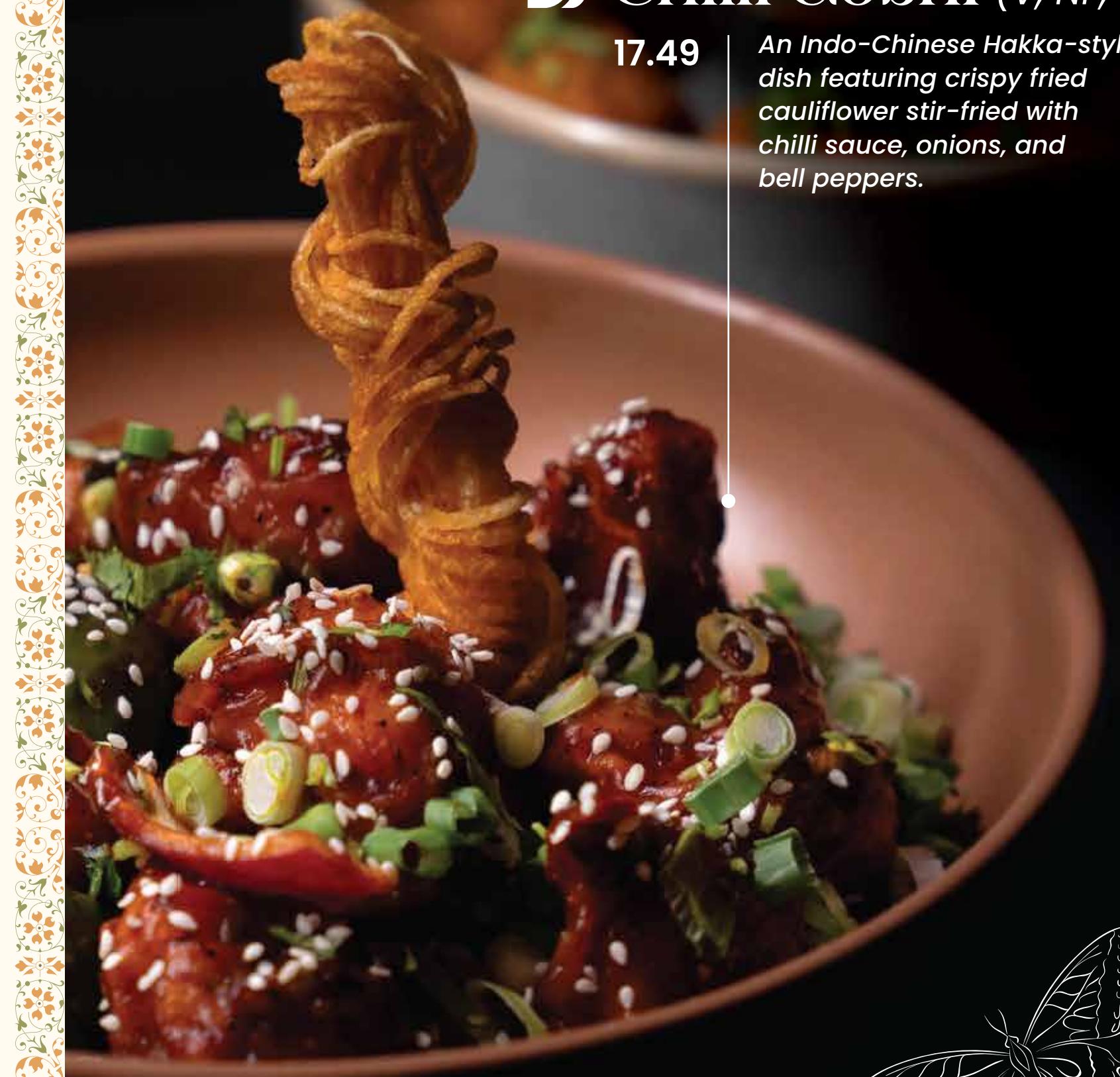
### VEG PLATTER 32.49

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

# B Chilli 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 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-ਵੇਜਿਟੇਰੀਅਨ ਐਪੇਟਾਇਜ਼

### 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.

#### 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.

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

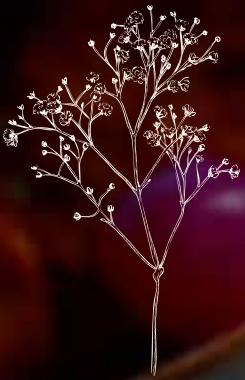
Grilled chicken marinated in fiery Jamaican Jerk seasoning, packed with tantalizing heat for spice lovers.

#### 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 Saver 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** **17.99**

(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.

**NF: NUT FREE**

**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.

**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.



## नोन-वैजिटेरियन 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

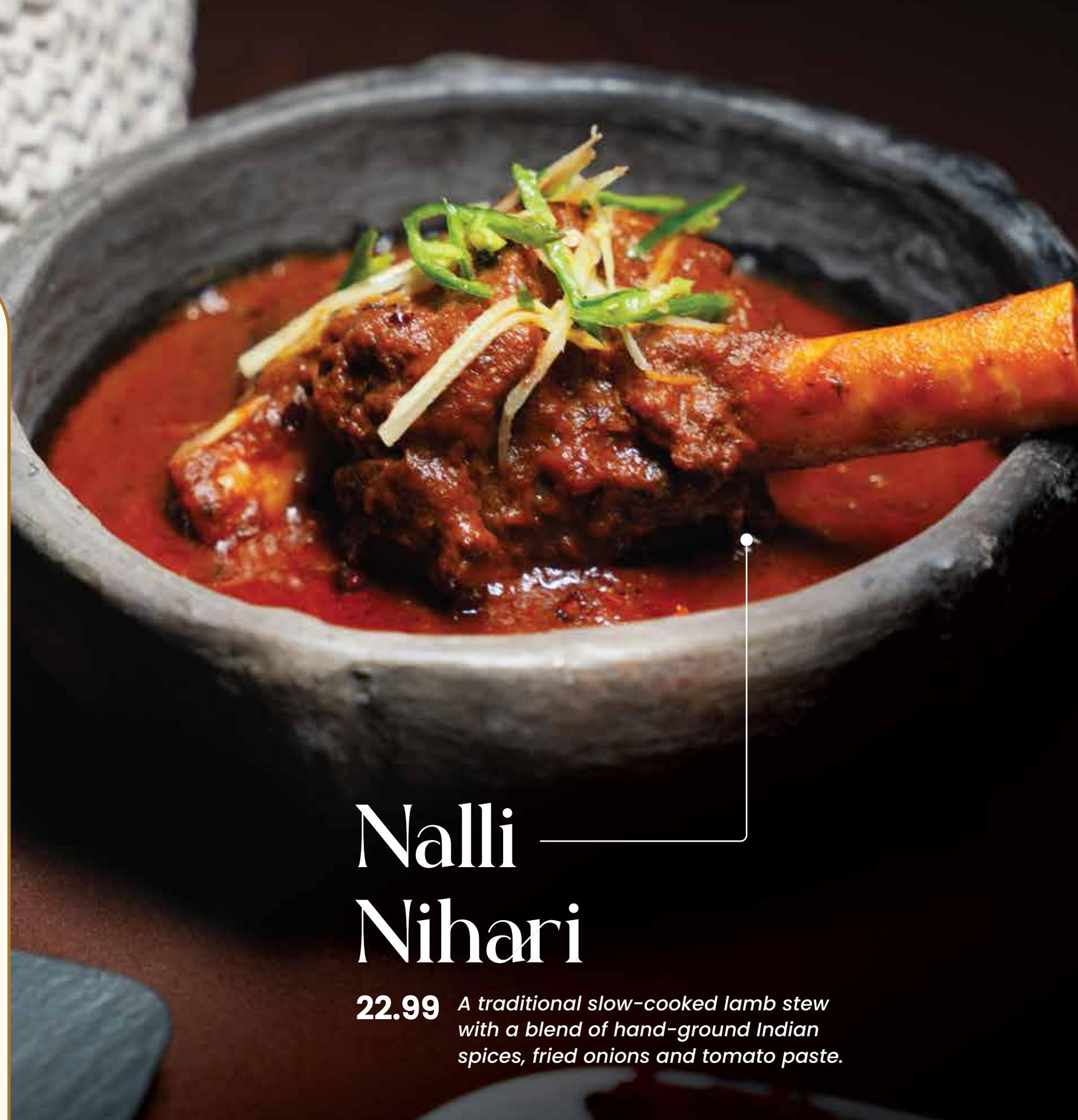
A fiery chicken curry infused with guntur peppercorns, fennel seeds & curry leaves delivering a punch of bold flavours. (Boneless)

#### 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/Pyaaz/Paneer/Mix) | 9.99      |
| TANDOORI KULCHA (Aloo/Paneer/Mix)         | 10.99     |
| 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 |
| 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 |
| <br>                |      |
| <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.



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.

#### BASUNDI/RABRI 10.99

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

#### WALNUT BROWNIE & ICE CREAM 13.99

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