



DB
DESI
BAR&GRILL

FOOD

Menu

Our menu brings together the best of traditional recipes, rich spices, & contemporary favorites, all crafted with care & authenticity.



Bar snacks

PATAKHA PEANUTS (V) \$9.99

Crunchy roasted peanuts tossed with chilli heat, citrus zest, and bold desi spices.

MASALA PAPAD (V) \$12.99

Crisp papad layered with onion, tomato, herbs, and tangy masala seasoning.

CHIPS & DIPS (NF) \$14.99

Potato and banana chips, nachos, and fries served with guacamole, tomato salsa, and garlic mayo.

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

Golden-fried rolls stuffed with seasoned vegetables—light, crisp, and addictive.

HONEY CHILLI POTATOES (V) \$12.99


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

WINGS (Choice of Dip or Seasoning) (NF,DF) \$14.99

(Sweet Chilly, Spicy Schezwan, Creamy Garlic, Barbecue, Cajun Rub, Salt and Pepper, Sriracha.) Crispy wings served tossed or dry with your choice of house-made sauces or spice rubs.

NIMBU KAALI MIRCH CHICKEN (NF) \$18.99

Wok-tossed chicken finished with cracked black pepper, fresh lime, and subtle heat.



Soups

ROASTED TOMATO & GARLIC SOUP (NF) \$8.99

Slow-roasted tomatoes blended with garlic and herbs, finished with whipped cream.

HYDERABADI MUTTON MARAG \$12.99

Rich, slow-simmered bone broth infused with Hyderabad spices.

Salads

DESI SPROUT CHAAT SALAD (GF, NF, DF) \$12.99

Protein-rich sprouts tossed with onion, tomato, citrus, and chaat masala.

CAESAR SALAD (NF) \$13.99

Crisp romaine, parmesan, croutons, and creamy Caesar dressing.

Sliders

SPICY 'N' CRISPY PANEER SLIDER (NF) \$14.99

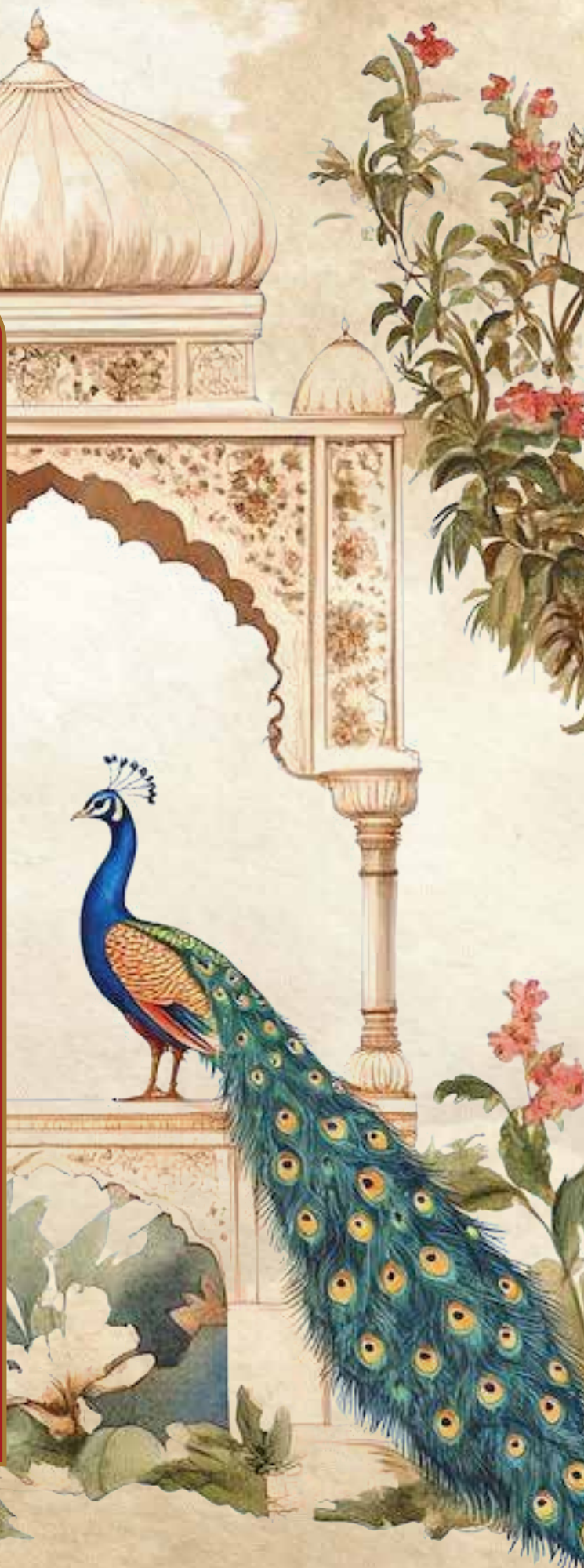
Crispy paneer, ghost pepper-infused mayo, pickles, and soft buns.

CHICKEN TIKKA SLIDER \$15.99

Smoky chicken tikka layered with tandoori mayo.

JUICY LUCY LAMB SLIDERS (NF, DF) \$21.99

Cheese-stuffed lamb patties grilled juicy and bold.



Sandwiches

HERBED VEGGIE OPEN SANDWICH \$14.99

Wok-tossed seasonal vegetables, mozzarella, and fresh herbs on toasted bread.

PULLED CHICKEN & CHEESE SANDWICH \$16.99

Slow-cooked pulled chicken layered with melted cheese and house sauce.

Tacos

CRISPY SPICY PANEER TACO (NF) \$14.99

Crunchy paneer with creamy filling and fresh crunch.

CHICKEN CHETTINAD TACO (NF, DF) \$16.99

South Indian-spiced chicken wrapped in soft taco shells with cooling slaw.

CLASSIC FISH FINGER TACO (NF, DF) \$17.99

Golden fish fingers with tartar-style sauce and crisp greens.



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.

Chaat Section

DILLIWALE GOLGAPPE

\$10.99

Masala aloo Chana, teekha and khatta meetha paani.

BHARWAN GOLGAPPE

\$12.99

Stuffed with spicy bhalla, aloo, chana topped with assorted tangy chutneys.

DAHI BHALLA PAPDI

\$12.99

Soft lentil balls in sweet curd, paired with crunchy papdi and classic chutneys.

KRISPY KALE PATTI CHAAT

\$13.99

Crispy kale patta chaat tossed with tangy spices, chutneys, and a hint of crunch.





veg Starters

CAJUN FRIES

\$9.99

Crispy fries tossed in Cajun spice, served with garlic aioli.

DAHI KEBAB WITH PINEAPPLE SALSA (NF)

\$14.99

Soft hung-curd kebabs with mild spices and crisp exterior.

CHILLI GOBHI (V, NF, CG)

\$17.49

Crispy cauliflower tossed in bold Indo-Chinese chilli glaze.

CHUR CHUR MALAI CHAAP

\$16.99

Softly crumbled chaap finished in aromatic heavy cream, served with soft roomali roti.

TOOFANI CHAAP (NF)

\$19.99

Fiery, high-heat chaap cooked in robust masala.

PESHAWARI PANEER TIKKA

\$18.99

Cashew-cream marinated paneer, lightly charred.

PESTO THECHA PANEER TIKKA

\$19.99

Paneer marinated in nutty chilli-basil pesto, finished in the tandoor.

BAKED PORTOBELLO MUSHROOMS \$19.99

Oven-roasted mushrooms served with saffron sauce.

PINDI CHANA HUMMUS PLATE

\$17.99

Creamy chana hummus with crispy pita and achari crudités.

SHAADI WALI CHOWMEIN (NF)

\$18.99

Wok-tossed noodles with crisp veggies, finished with black pepper and a hint of vinegar.

non-veg Starters

CHILLI CHICKEN (NF) \$16.99

Crispy chicken tossed with peppers, garlic, and chilli sauce.

CREAMY CHILLI CHICKEN (NF) \$19.99

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

MALAI BASIL TENDERS \$17.99

Creamy chicken tikka with basil freshness and subtle smoke.

MALMALI ROOMALI SEEKH (NF) \$21.99

Soft minced chicken seekh kebabs with delicate seasoning.

DHUAN-E-RASELI SEEKH (NF) \$23.99

Juicy seekh kebabs infused with charcoal smoke.

MURGH ANGAAR (NF) \$21.99

Char-grilled chicken with bold spices and smoky depth.

STUFFED AFGHANI TANGDI \$21.99

Creamy, nutty stuffed chicken drumsticks grilled to perfection.

TANDOORI CHICKEN (NF) \$22.99

Classic yoghurt-marinated chicken roasted in the tandoor.

FISH TIKKA LEMON BUTTER \$23.99

Grilled fish finished with citrus butter.

MACHI AMRITSARI (NF) \$24.99

Crispy fish fillets in tangy Punjabi spices and gram flour, served with masala fries and mint tartar.

TANDOORI AMRITSARI JHINGA \$26.99

Juicy prawns marinated in spiced yoghurt and charred.

TANDOORI POMFRET \$31.99

Fresh pomfret fish marinated in Indian spices and creamy yogurt, then grilled in the tandoor.

MUTTON BURRAH RACK 8PC (DF) \$79.99

Premium lamb chops grilled juicy, served with chunky fruit salsa.



Vegetarian Main course

LEHSUNI DAL TADKA (NF) \$17.99

Yellow lentils tempered with garlic and cumin.

SMOKED DAL MAKHANI (NF) \$18.99

Slow-cooked black lentils with butter, cream, and smoke.

JODHPURI BHINDI (NF) \$18.99

Crisp okra tossed in Rajasthani spices.

MARWARI GOBHI (NF) \$19.99

Spiced cauliflower with rustic Marwari flavours.

KADHAI PANEER \$20.99

Paneer cooked with peppers and bold masala.

METHI MALAI PANEER \$21.99

Creamy fenugreek-infused paneer curry.

AWADHI TAWA CHAAP \$21.99

Griddle-cooked soya chaap in onion-tomato masala.

TRUFFLE MALAI KOFTA \$22.99

Soft dumplings in rich cashew gravy.

CHEESE PULL PALAK PANEER KHURCHAN (NF) \$23.99

Spinach-paneer finished with torched khoya or grilled halloumi.





Non vegetarian Main course

CHICKEN TIKKA MASALA \$22.99
Smoky tikka in spiced tomato gravy.

DILLI WALA BUTTER CHICKEN \$22.99
Creamy, buttery tomato sauce with tandoor chicken.

PATIALA SHAHI RARA CHICKEN \$23.99
Minced and boneless chicken cooked together.

SUSSEX CHICKEN CHANGEZI \$24.99
Mughlai-style creamy chicken curry.

CHAMPARAN CHICKEN (NF) \$25.99
Slow-cooked chicken with mustard oil and whole spices.

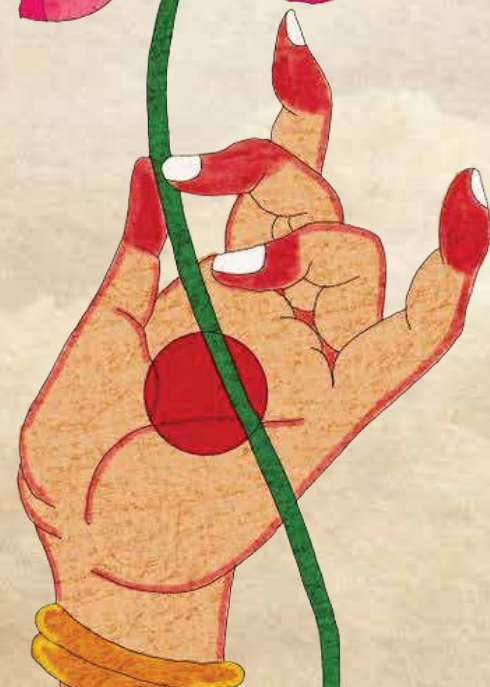
MURGH REZALLA KOFTA \$27.99
Chicken kofta with rich cashew and coconut gravy.

DESI GHEE BHUNA MEAT (NF) \$29.99
Slow-roasted mutton in aromatic spices.

RARA MEAT \$31.99
Bone-in mutton slow-cooked with spiced keema, finished with fresh coriander.

NALLI NIHARI (NF) \$32.99
Tender lamb shanks braised till rich and silky.

LAMB SHANK VINDALOO (NF) \$33.99
Slow-cooked lamb shank in bold Goan-style spices.





Rice & biryani

- | | |
|---|----------------|
| STEAMED RICE
<i>Fluffy basmati rice.</i> | \$7.99 |
| JEERA / MASALA JEERA RICE
<i>Lightly spiced cumin rice.</i> | \$11.99 |
| KATHAL BIRYANI
<i>Slow-cooked basmati rice layered with tender young jackfruit, whole spices, caramelized onions, and aromatic herbs.</i> | \$17.99 |
| HYDERABADI CHICKEN BIRYANI
<i>Dum-cooked basmati rice layered with spiced chicken.</i> | \$18.99 |
| MUTTON BIRYANI
<i>Traditional Bombay-style masala biryani, slow-cooked in a tapeli for rich, layered flavor.</i> | \$19.99 |

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
<i>(Aloo, Pyaaz, Paneer, Mix)</i> | \$10.99 |
| TANDOORI KULCHA
<i>(Aloo, Pyaaz, Paneer, Mix)</i> | \$10.99 |
| CREAM CHEESE KULCHA
<i>Sun dried tomatoes, parm pesto.</i> | \$13.99 |

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.

Sides

KARARI BOONDI RAITA \$6.49

Crunchy boondi folded into chilled yoghurt.

MIX VEG RAITA \$7.49

Fresh vegetables in lightly seasoned yoghurt.

CHILLI 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

