



# 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.



DESI'S  
DHABA MENU

# ढाबा मेनू

Served by Gross Weight

VEG

\$16.99 (1/2 KG) 31.99 (1KG)

SABZ JALFREZI

TAWE KA LATPATA PANEER

DHABA DAL FRY

PUNJABI CHOLE

DESI GHEE'S KALI MIRCH  
KE KARARE ALOO

NON-VEG

TAMATAR DHANIYE KA MURGH

\$29.99 (1/2 KG)

\$49.99 (1 KG)

TARIWALA DESI BAKRA

\$39.99 (1/2 KG)

\$69.99 (1 KG)

# ब्रंच

BRUNCH MENU

**AMRITSARI KULCHA (NF)** 11.99  
Soft, layered stuffed kulcha served with signature chickpeas, tangy achari onions, sweet and sour chutney.

**MATAR KULCHA (NF)** 11.99  
Delhi-style yellow peas tossed with lemon, tamarind, fresh veggies, and hand-ground spices, served with buttery masala kulcha.

**CHOLE BHATURE (NF)** 12.99  
A melody of spicy chickpeas paired with puffed bhaturas, served with homestyle achari pyaaz.

**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.

**DESI MASALA OMELETTE (NF)** 11.99  
A perfectly spiced omelette with onions, tomatoes, chillies, and fresh coriander, served hot with soft white bread.

**MASALA CHAI** 5.99  
A comforting cup of masala tea simmered slow, just like home.

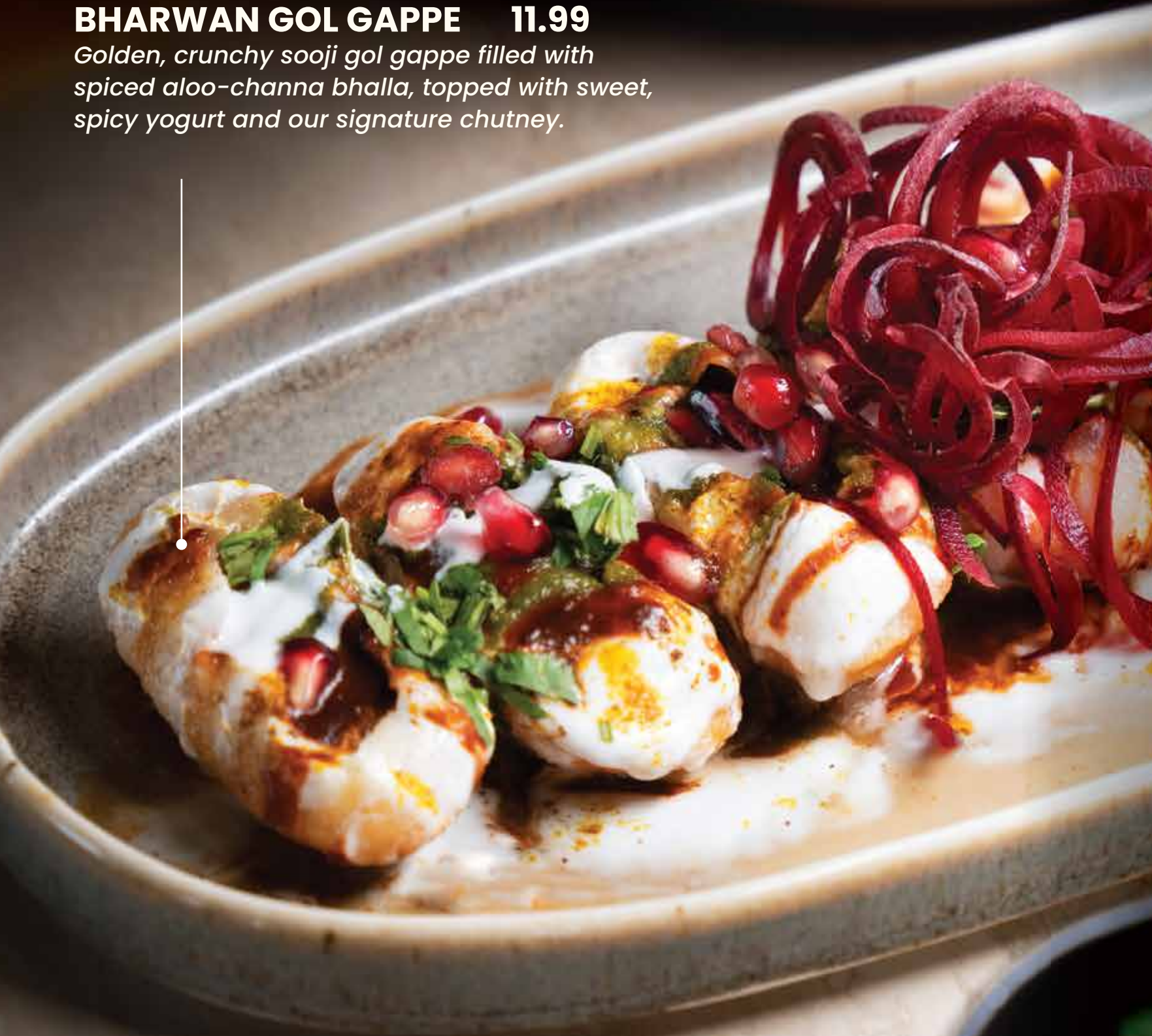
**MAKHAN BHURJI PAV (NF)** 11.99  
Creamy, butter-rich egg bhurji served with soft, toasted pav.

## CHULBULE GOL GAPPE 9.99

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

## BHARWAN GOL GAPPE 11.99

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



## 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 In-House Vegetable Masala and Mint Chutney.

#### MASALA PAPAD (V) 12.99

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

#### 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)

#### HONEY CHILLI POTATOES (V) 12.99

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

#### 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.

#### BUTTER CHICKEN NACHOS 18.99

Butter chicken nachos with cheese, pickled onions, jalapeños, and herbs.

#### SHAHI PANEER NACHOS 17.99

Shahi paneer nachos with cheese, tangy salsa, and herbs.

## चाट सेक्शन

### CHAAT SECTION

#### DESI GHEE ALOO TIKKI 9.99

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

#### BHALLA PAPDI 11.99

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

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

# मोमोज़

## STEAMED MOMOS

### VEGETARIAN (CG) 16.49

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

### CHICKEN (CG, NF) 17.49

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

### PANEER (CG, NF) 17.49

Juicy cottage cheese and red onion dumplings with light sesame notes.

# टाकोज़

## TACOS

### CRISPY SPICY PANEER TACO (NF) \$12.99

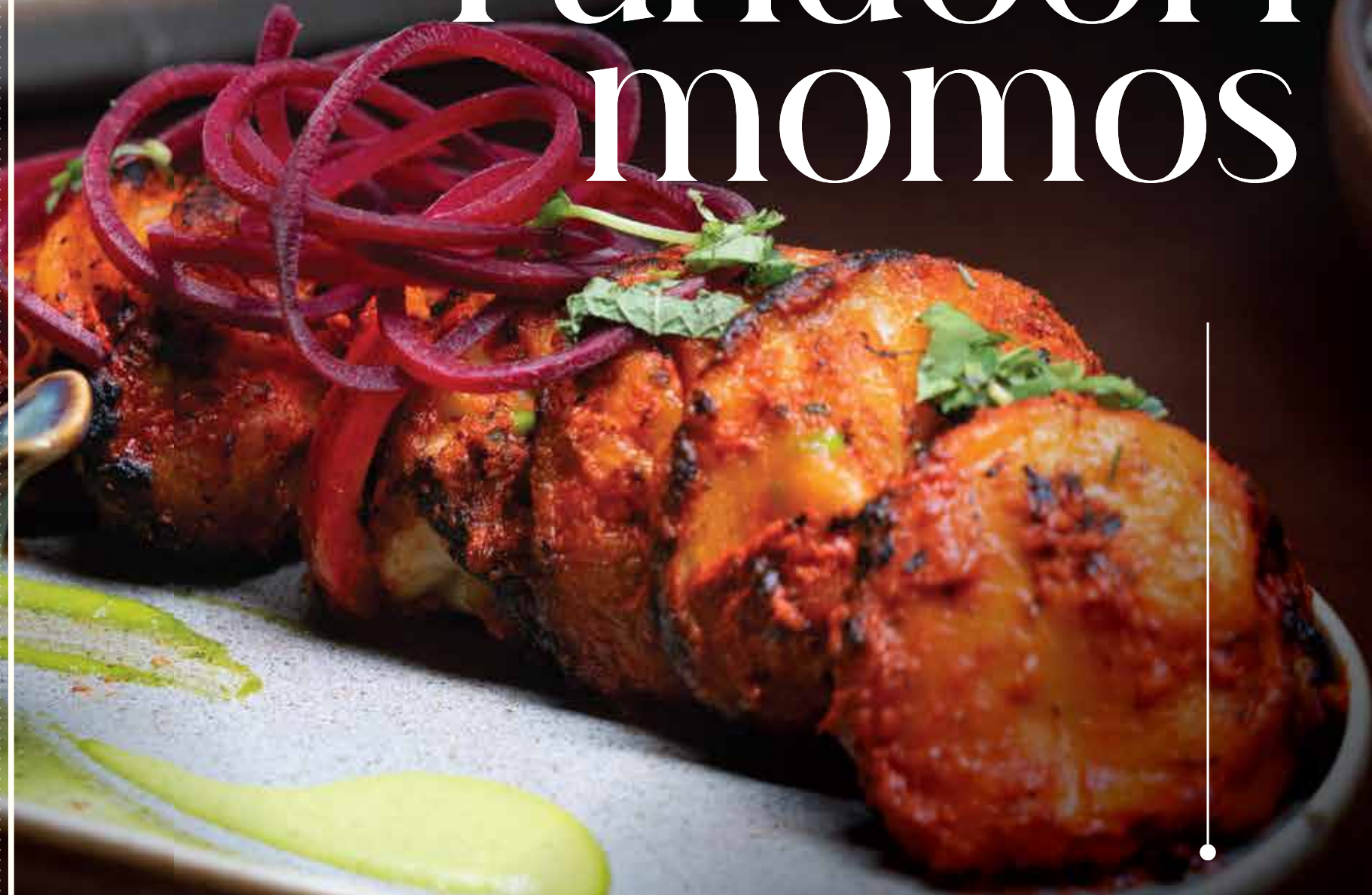
Crunchy taco shells filled with spicy paneer, fresh salsa, creamy sauce and crunchy lettuce.

### CHICKEN CHETTINAD TACO (NF, DF) \$14.99

South Indian spiced chicken layered inside soft tacos with onions, herbs and cooling yogurt drizzle.

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.

### PANEER: 18.49

Cottage cheese and onion momos, tandoori-grilled with smoky sesame notes.



## KATHI ROLLS

### **TAWA PANEER & BELL PEPPERS \$10.99**

Soft paneer cubes tossed on a sizzling tawa with sweet bell peppers, onions and aromatic spices, wrapped in a flaky paratha with fresh chutneys and herbs.

### **CHICKEN TIKKA & JALAPEÑO \$12.99**

Succulent tandoori chicken tikka sliced and tossed with jalapeños, onions and spices, wrapped inside a warm paratha for a fiery Delhi street classic.

### **CHILLI CHICKEN ROLL \$12.99**

Crispy chilli chicken tossed in Indo-Chinese sauces with peppers and scallions, rolled inside a flaky paratha for a bold and addictive bite.

### **CHILLI PANEER ROLL \$10.99**

Golden paneer cubes wok-tossed in spicy chilli garlic sauce with peppers and onions, wrapped in a warm paratha bursting with flavour.

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#### ADD-ONS

Cheese - \$2    Double Paneer - \$4  
Egg - \$2      Double Chicken - \$5

## 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.

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CG: CONTAIN GLUTEN | NF: NUT FREE

वेजिटेरियन  
ऐपेटाइजर्स

VEGETARIAN APPETIZERS

**DAHI KE KEBAB (NF) 14.99**

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

**DESI 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, Tandoori Button Mushrooms, Malai Chaap and Toofani Chaap)*

**DESI 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.*

**GREEN PEAS KEBAB (NF) 15.49**

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

**SHARABI PINEAPPLE 15.99**

*Caramelized pineapple glazed with spiced syrup and lightly flambéed for a bold sweet-spicy flavour.*

**PANEER GHEE ROAST WITH  
MALABAR PARANTHA 19.99**

*Spicy coastal-style paneer ghee roast served with flaky Malabar paratha for a rich South Indian indulgence.*

## ▣ 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)

### 4PCs - \$35.99

### 8PCs - \$75.99

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

## STUFFED AFGHANI TANGDI (DF) 22.99

Juicy drumsticks stuffed with creamy nuts, marinated in Afghani spices and tandoor-grilled to perfection.

## NON VEG PLATTER 39.99

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.

### CREAMY CHILLY CHICKEN (NF) 19.99

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

### ▣ ANDHRA CHILLY 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 MALAI TIKKA 22.99

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

### ▣ MACHI PAKODA 18.99

Home-style fish fritters marinated with mustard and served with fiery green chilli thecha for an authentic desi 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.

### CHICKEN GHEE ROAST 21.99

Spicy coastal-style chicken ghee roast served with flaky Malabar paratha for a rich South Indian indulgence.

### ORIGINAL TANDOORI CHICKEN (NF) 17.99

Bone-IN 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.

### 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.

### AMRITSARI JHINGA 28.99

Succulent prawns in spiced yogurt, tandoor-roasted for smoky coastal Indian flavor.

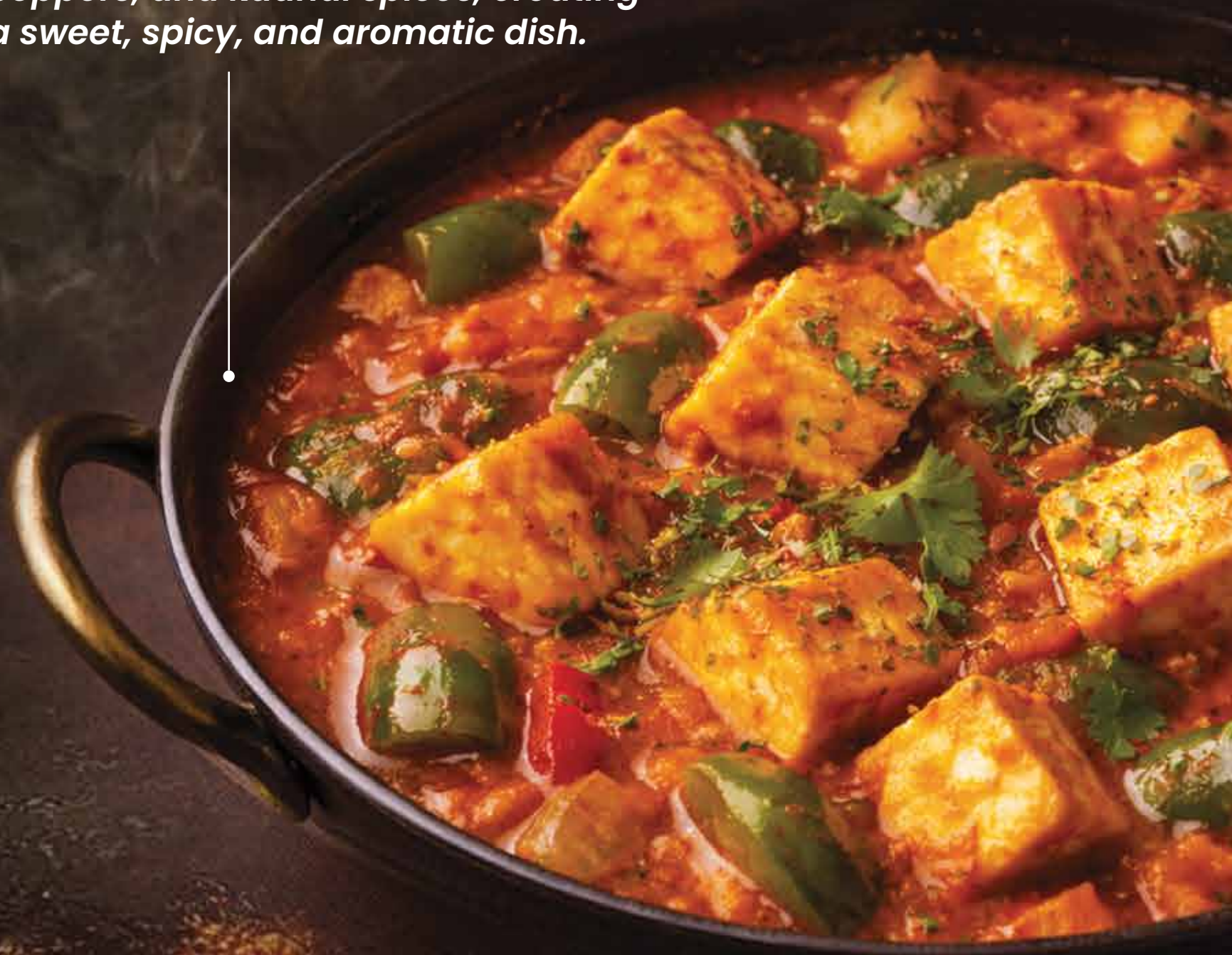
### LUCKNAWI GALOUTI, TACO PARATHA 27.99

Silky Galouti kebab on crispy taco parantha, finished with ginger-honey cream cheese.

# Kadhai Paneer

17.99 (1/2 Kg) 32.99 (1 Kg)

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



## वैजिटेरियन मेन कोर्स

### VEGETARIAN MAIN COURSE

Served by Gross Weight

**CHARCOAL-SMOKED DAL MAKHANI (NF)**  
17.99 (1/2 Kg) 32.99 (1 Kg)

*Whole black lentils slow-cooked overnight over a charcoal flame, infused with smoky richness and finished with butter and layer of cream.*

**LEHSUNI DAL TADKA (NF)**  
17.99 (1/2 Kg) 32.99 (1 Kg)

*Traditional Arhar and Channa Dal simmered with browned garlic and finished with desi ghee for a warm, flavorful Indian classic.*

**BHINDI MASALA**  
17.99 (1/2 Kg) 32.99 (1 Kg)

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

**MALAI TAWA CHAAP**  
17.99 (1/2 Kg) 32.99 (1 Kg)

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

**MUSHROOM DO PYAAZA**  
17.99 (1/2 Kg) 32.99 (1 Kg)

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

**METHI MALAI PANEER**  
17.99 (1/2 Kg) 32.99 (1 Kg)

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

**PANEER BUTTER MASALA**  
17.99 (1/2 Kg) 32.99 (1 Kg)

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

**MALAI KOFTA**  
19.99 (1/2 Kg) 37.99 (1 Kg)

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

**CHEESE PULL PALAK PANEER**  
21.99 (1/2 Kg) 39.99 (1 Kg)

*Soft paneer cubes in a creamy, buttery tomato gravy, gently spiced for a rich, indulgent flavor.*

**CHANA MASALA**  
17.99 (1/2 Kg) 32.99 (1 Kg)

*Hearty chickpeas simmered in a spiced tomato gravy, rich, tangy, and comforting.*

NF: NUT FREE



## नोन-वेजिटेरियन मेन कोर्स

### NON-VEGETARIAN MAIN COURSE

Served by Gross Weight

#### DILLI WALA BUTTER CHICKEN

21.99 (1/2 Kg) 39.99 (1 Kg)

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 (1/2 Kg) 38.99 (1 Kg)

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 (1/2 Kg) 42.99 (1 Kg)

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

#### CHAMPARAN CHICKEN

21.99 (1/2 Kg) 39.99 (1 Kg)

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

#### SUSSEX MURGH CHANGEZI

21.99 (1/2 Kg) 39.99 (1 Kg)

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 (1/2 Kg) 39.99 (1 Kg)

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 (1/2 Kg) 42.99 (1 Kg)

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 KORMA

22.99 (1/2 Kg) 42.99 (1 Kg)

Succulent chicken simmered in a luxurious Mughlai gravy of yogurt, nuts and aromatic spices.



#### Cooker Wala Meat

22.99 (1/2 Kg) 42.99 (1 Kg)

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

#### Nalli Nihari

22.99 (1/2 Kg) 42.99 (1 Kg)

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

#### Desi Ghee Bhuna Meat

22.99 (1/2 Kg) 42.99 (1 Kg)

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.

#### Tawa Meat

23.99 (1/2 Kg) 44.99 (1 Kg)

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

## 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
SMASHED GARLIC NAAN	7.99
LACHHA PARANTHA	5.49
GREEN CHILLI LACHHA PARANTHA	6.49
PUDINA LACHHA PARANTHA	7.99
TANDOORI PARANTHA (Aloo/Pyaz/Paneer/Mix)	9.99
CREAM CHEESE KULCHA	12.99
ASSORTED BREAD BASKET	23.49
<i>(Plain Roti, Butter Roti, Plain Naan, Butter Naan, Rumali Roti, Lachha parantha)</i>	

## राइस RICE

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

## सलाद SALADS

LACCHA ONION	4.49
SIRKA PYAAZ	5.99
DESI SALAD	7.99
MANGO SALAD	11.99
SPROUT SALAD WITH KURKURI MATHI	9.99

# Chicken Biryani

18.99

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



## अकंपनिमेंट्स ACCOMPANIMENTS

PLAIN YOGURT	5.49
KARARI BOONDI RAITA	6.49
BURRANI RAITA	6.49
MIX VEG RAITA	7.49

# 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.*

#### **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.*

