



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.



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



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.

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.

HONEY CHILLI POTATOES (V) 12.99

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

FRIED WINGS (E) 17.99

• Salt n Pepper Wings – Crispy golden wings tossed with cracked black pepper and a touch of sea salt, perfectly seasoned for a delicious bite.

• Honey Chilly Wings – Juicy fried wings glazed in a sweet and spicy house-made honey chilli sauce.

• Creamy Chilly Garlic Wings – Crispy wings coated in a rich, creamy garlic sauce with a kick of chilli heat.

• Creamy Garlic Mayo Wings – Golden fried wings smothered in a smooth garlic mayo sauce for a mellow, creamy finish.

BHATTI WINGS (NF) 17.99

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

चाट सेक्शन

CHAAT SECTION

DESI GHEE ALOO TIKKI 9.99

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

CHULBULE GOL GAPPE 9.99

Crispy semolina puffs stuffed with spiced aloo chana, served with tangy sweet & sour waters

BHALLA PAPDI 11.99

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

AVOCADO BHELPURI 10.99

Crunchy puffed rice & variety of mixtures infused with desi style of guacamole.

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

Tandoori momos

बाइट साइज्ड

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.

Brunch Menu

AMRITSARI KULCHA (NF) 12.99

Layered, lip-smacking stuffed flatbread served with our signature chickpeas, salad, sweet and sour chutney

CHOLE BHATURE (NF) 12.99

A melody of spicy chickpeas paired with puffed bhaturas, served with homestyle achari pyaaz. (NF, V)

PAV BHAJI (NF) 11.99

Buttery, spiced mashed vegetables bursting with flavor, served with soft, toasted pav.

MANGO LASSI 6.99

Sweet mango delight with a tutti-fruity twist.



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.

Chili 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.

वैजटेरियन 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

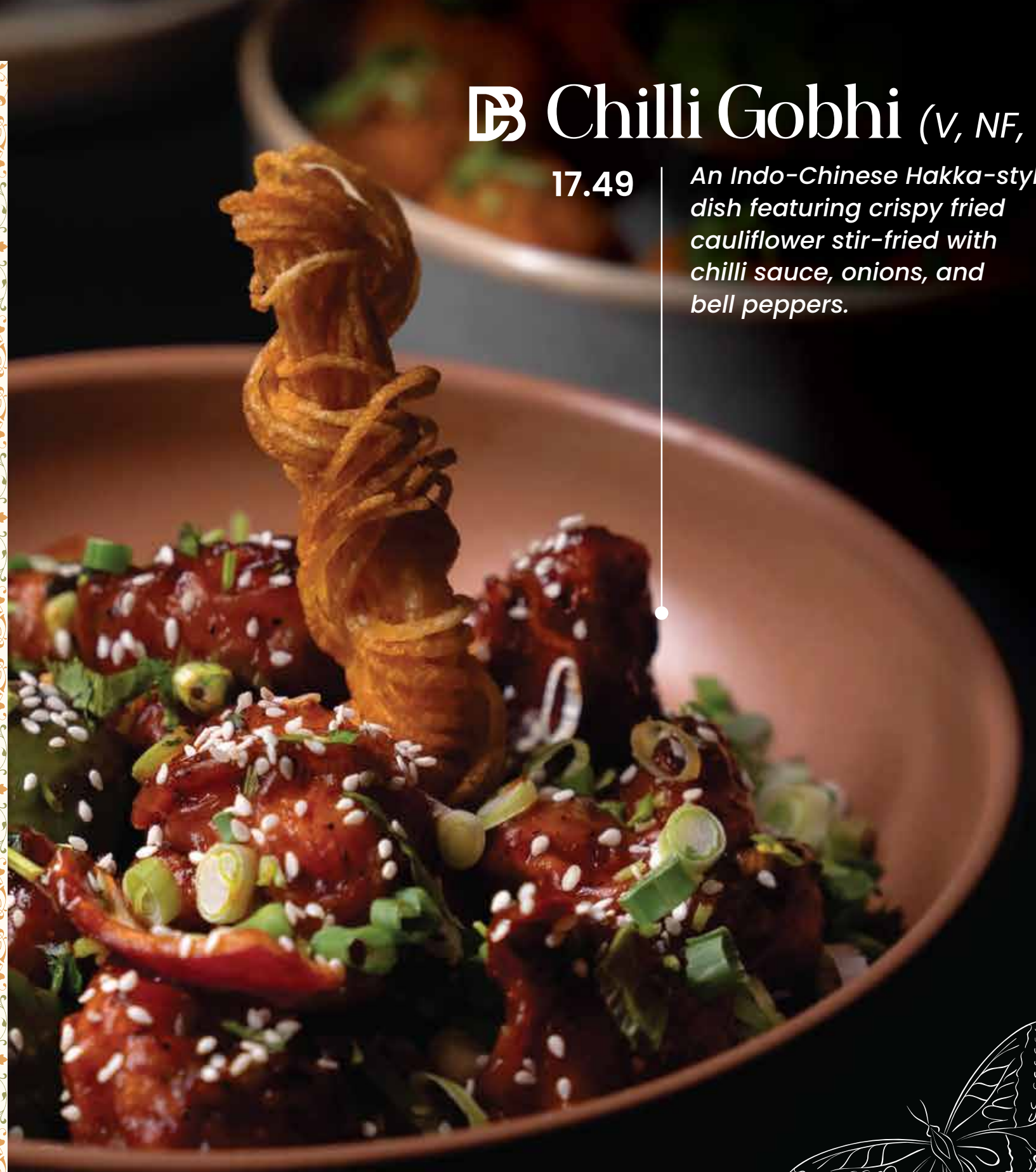
Smoky tandoor-roasted soya chaap marinated in ghost peppers and creamy hung curd, served as a spicy, flavorful treat.

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.

VEG PLATTER 32.49

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



▣ 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)



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 CHILLI CHICKEN (NF) 19.99

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

🍴 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.

▣ 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 ANGAAR (NF) 21.99

Chicken tikka marinated in yogurt, ginger, and aromatic spices, grilled in a charcoal clay oven for a smoky, flavorful finish.

▣ MURGH MALAI TIKKA 22.99

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

ORIGINAL TANDOORI CHICKEN (NF) 17.99

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

🍴 B*** PARD CHICKEN (NF, DF) 21.99

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

▣ PESHAWARI FISH TIKKA (NF) 21.99

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

▣ MACHI PAKODA 18.99

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

▣ 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.

▣ 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 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.

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.

BHINDI MASALA 17.99

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

MALAI TAWA CHAAP 17.99

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

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.

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 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.

KADHAI PANEER 17.99

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

LEHSUNI CORN PALAK 19.99

Baby spinach gently sautéed with browned garlic, sweet American corn, and finished with whipped butter and cream.

MALAI KOFTA 19.99

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

NF: NUT FREE





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

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

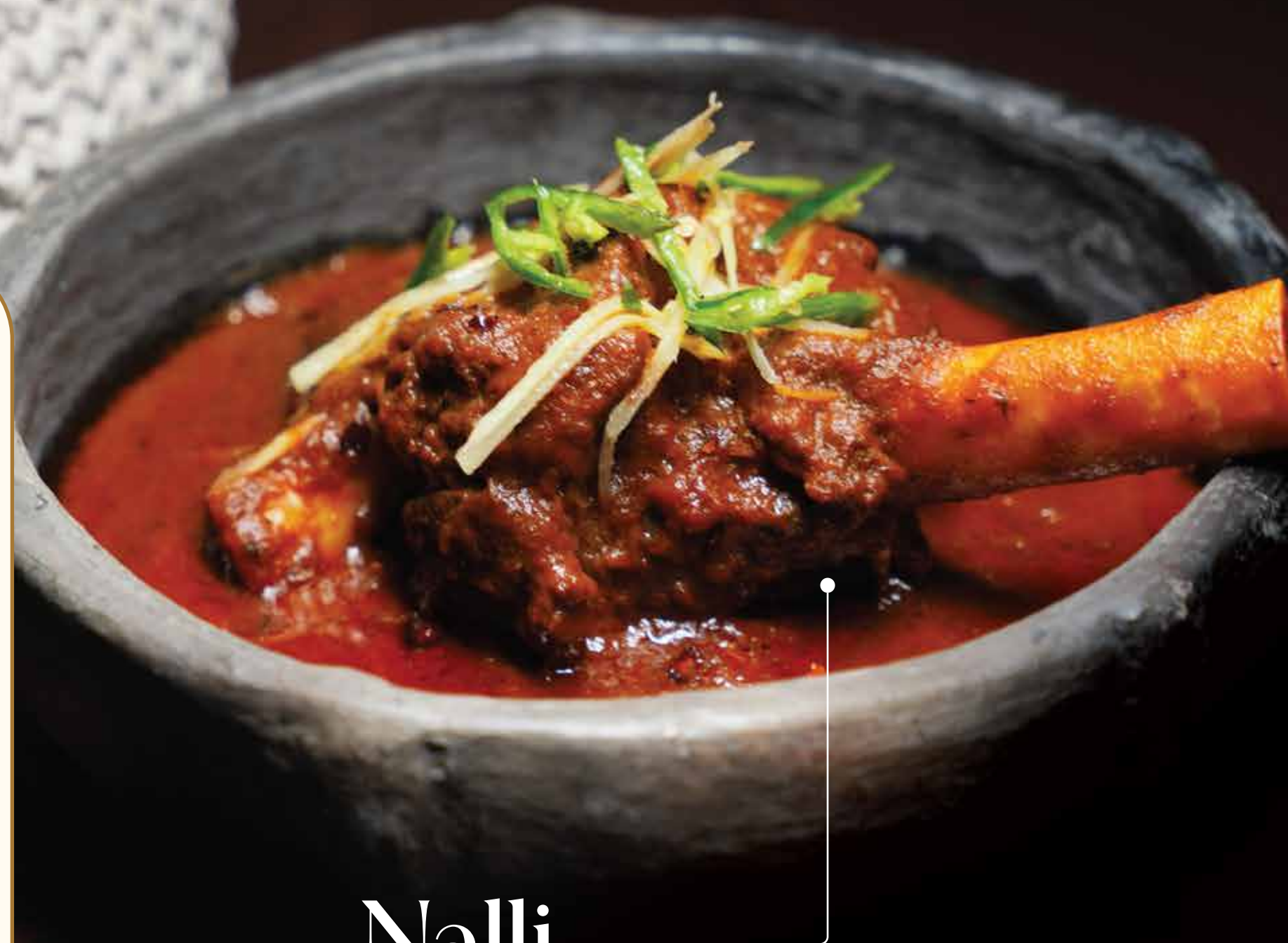
A fiery chicken curry infused with guntur peppercorns, fennel seeds & curry leaves delivering a punch of bold flavours. *(Boneless)*

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
LACHHA PARANTHA	5.49
LAAL MIRCH LACHHA PARANTHA	5.99
GREEN CHILLI LACHHA PARANTHA	6.49
TANDOORI PARANTHA (Aloo/Pyaz/Paneer/Mix)	9.99
ASSORTED BREAD BASKET	23.49

राइस RICE

STEAMED RICE	7.99
JEERA RICE/MASALA JEERA RICE	11.99
<i>Cumin-tempered basmati rice, uplifted with aromatic spices and golden onions</i>	
KATHAL 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>	

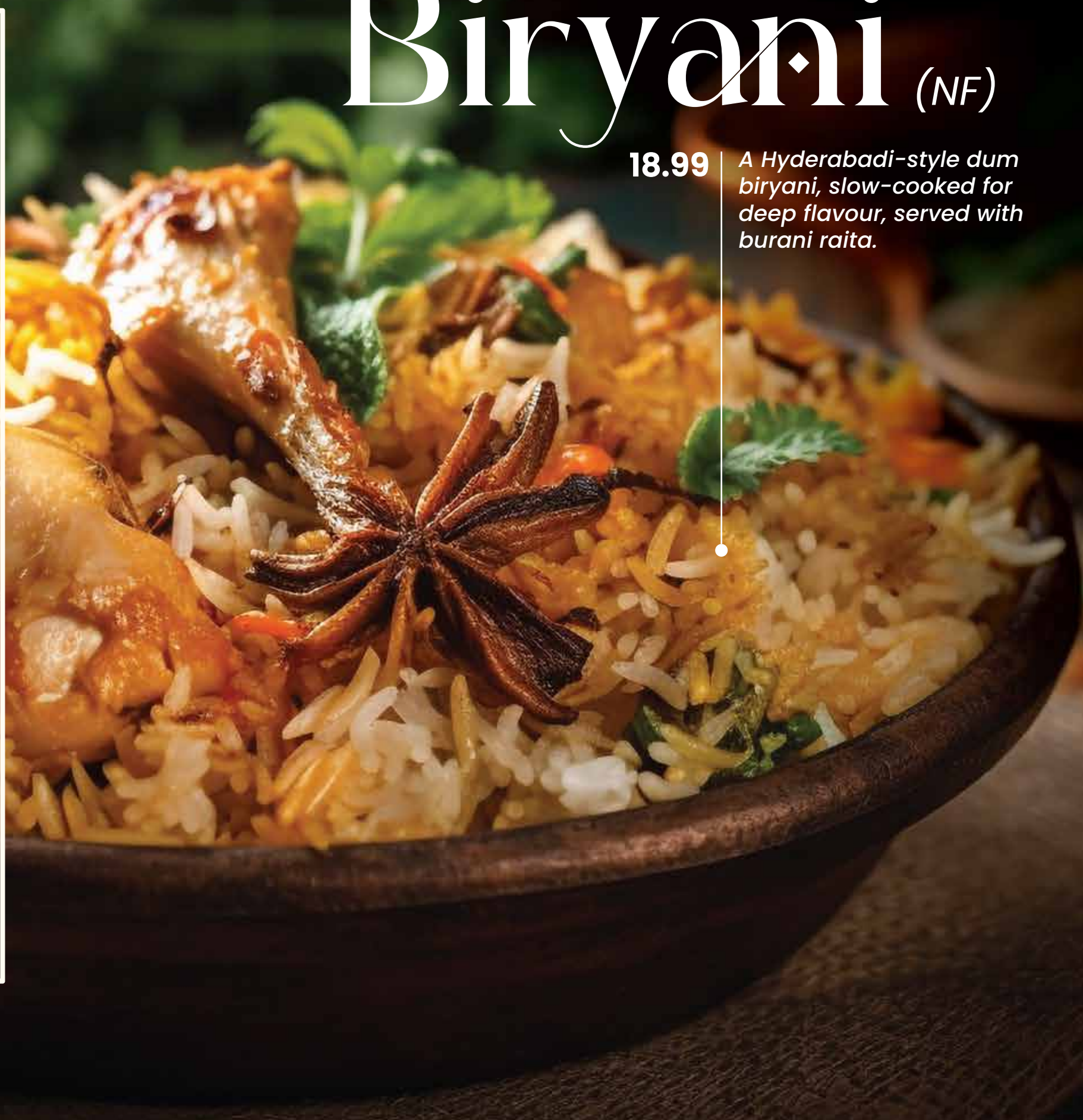
अकंपनिमेंट्स ACCOMPANIMENTS

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
DIPPINGS :	
GARLIC DIP	1.49
MINT CHUTNEY	0.99
MOMOS CHUTNEY	1.49

Chicken Biryani (NF)

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

RASMALAI 9.99

Tender rasmalai discs in fragrant saffron milk with nuts, a light, creamy, elegant dessert.

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.

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.