



# देसी फूड

## 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

## बार स्नेक्स

### 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

## बাইट 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.



## वैजटेरियन ऐपेटाइज़र्स

### 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.*

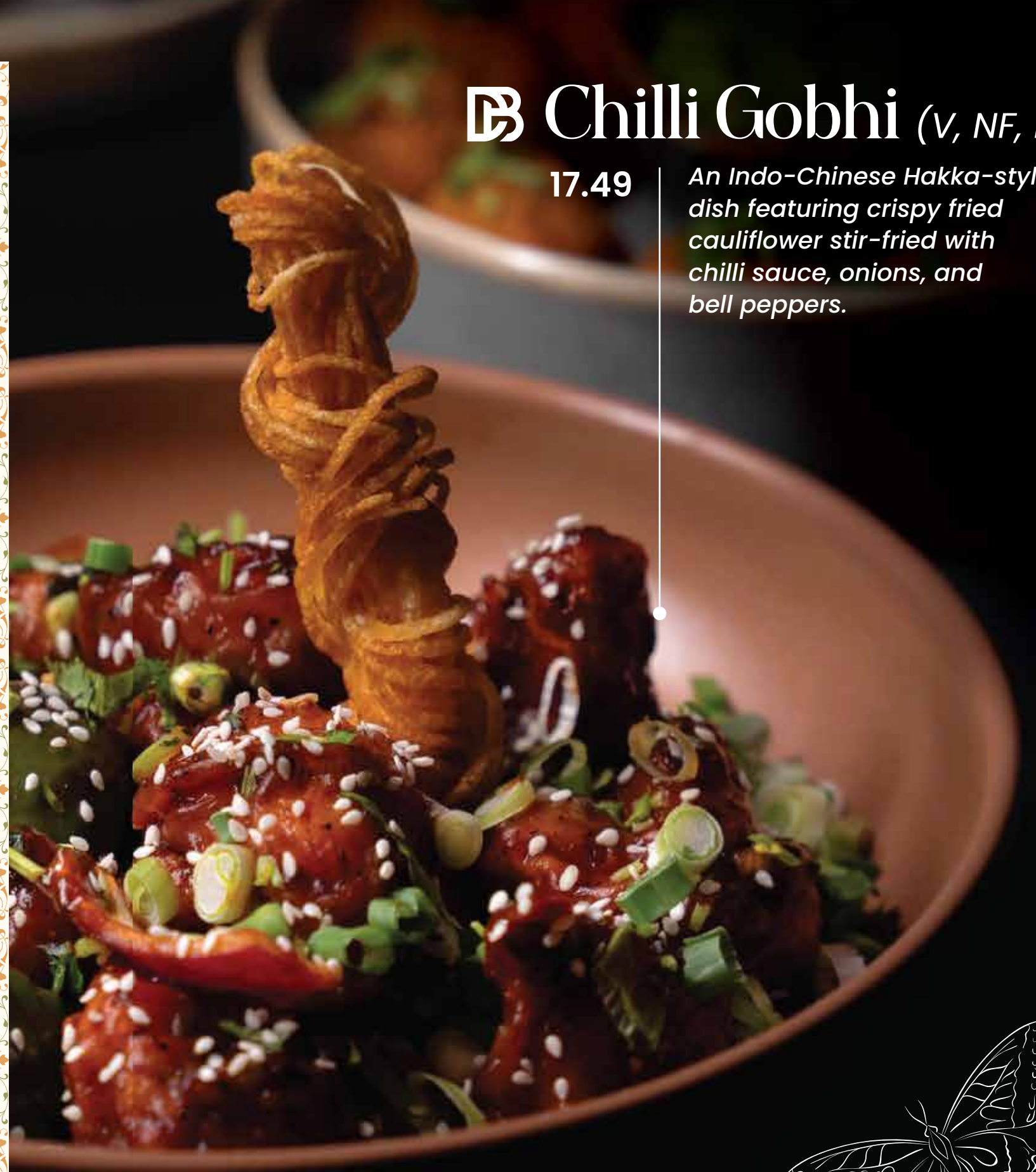
#### VEG PLATTER 32.49

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

## 🍛 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)

## 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 chilies 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.

#### AJWAINI 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 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 CORN PALAK 19.99**

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

**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 kadhahi 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.

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

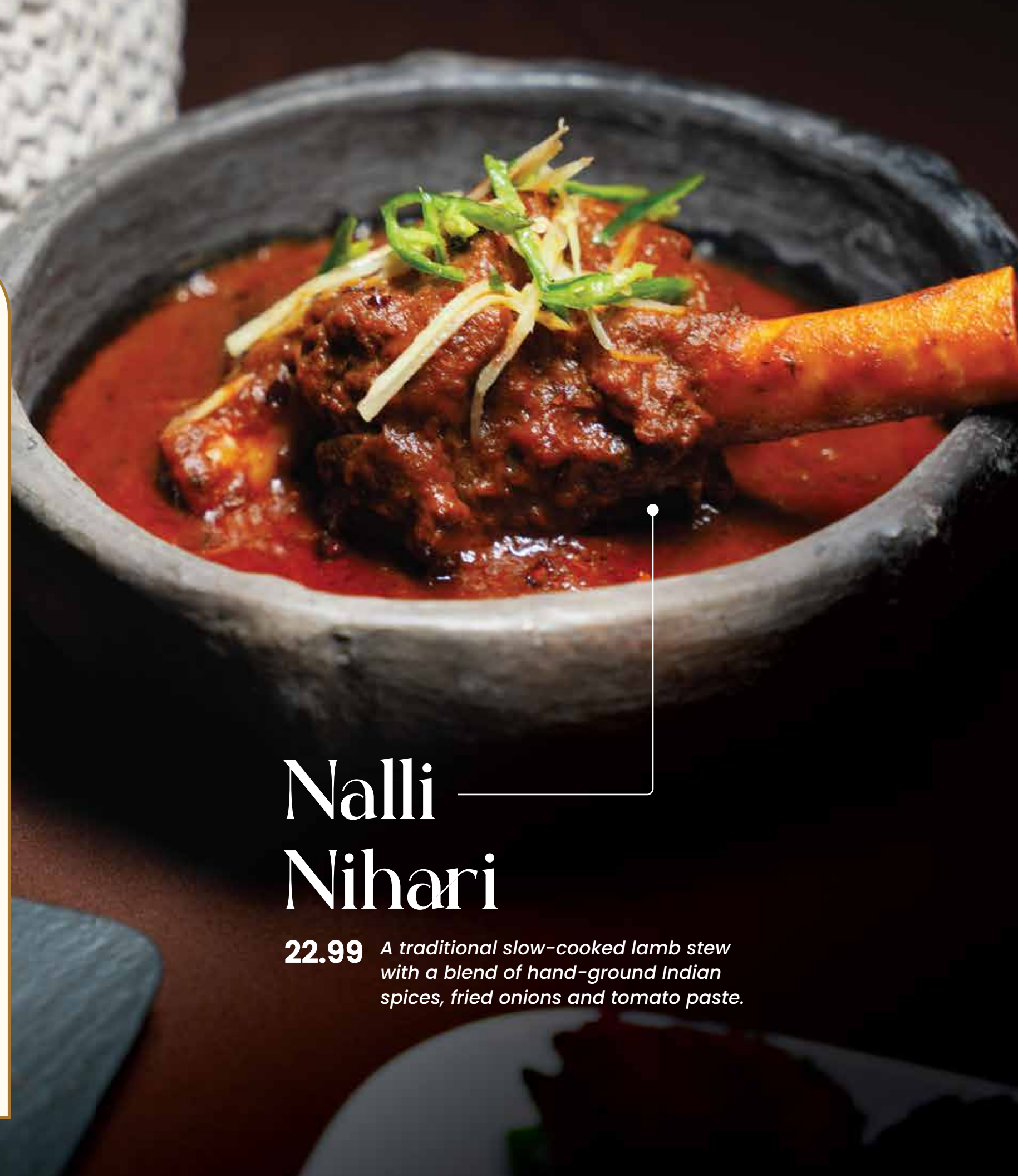
A fiery chicken curry infused with guntur peppercorns, fennel seeds & curry leaves delivering a punch of bold flavours. *(Boneless)*

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

## राइस RICE

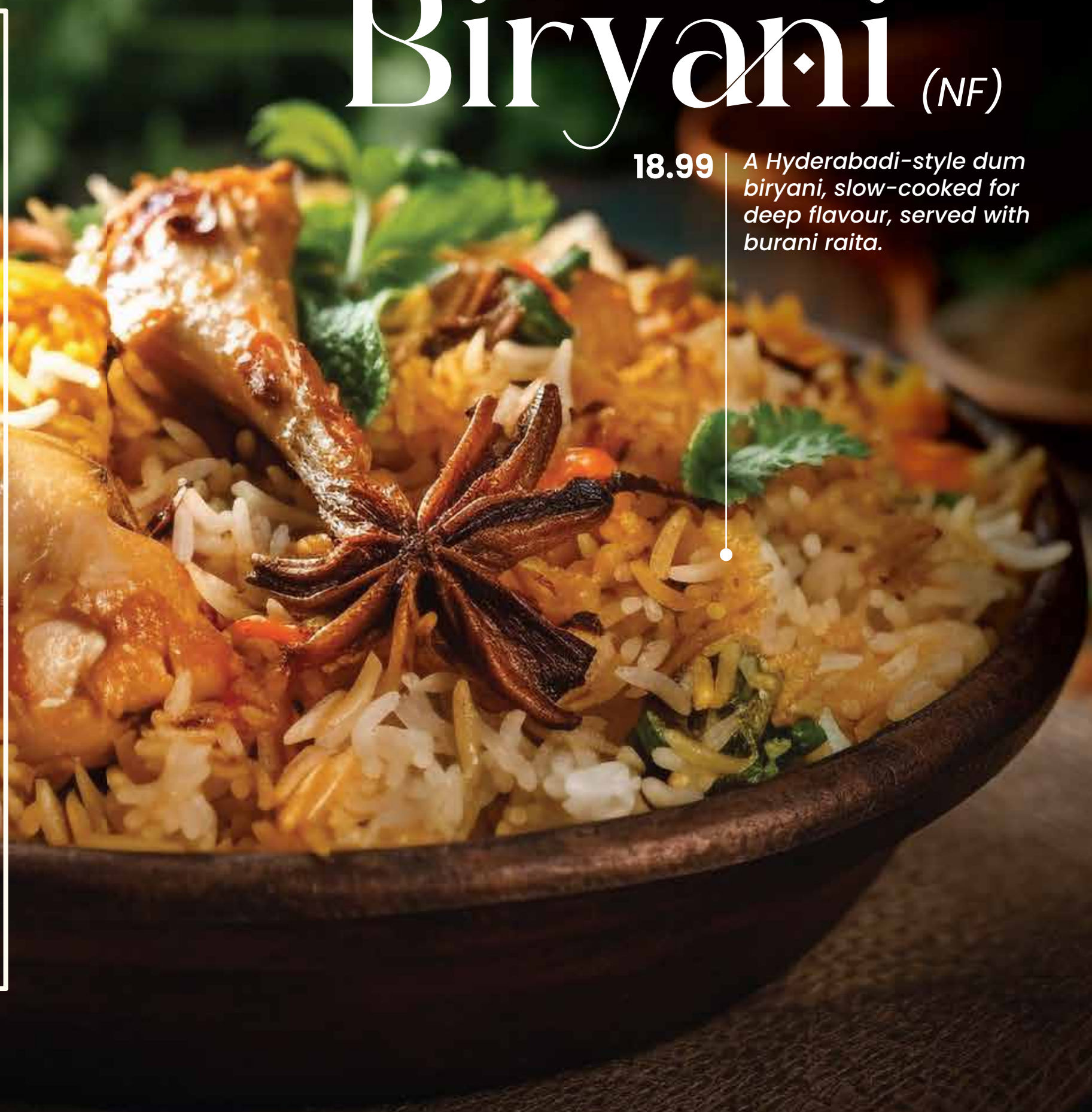
STEAMED RICE	7.99
JEERA RICE/MASALA JEERA RICE	11.99
<i>Cumin-tempered basmati rice, uplifted with aromatic spices and golden onions</i>	
KATHAL BIRYANI	18.99
<i>Aromatic rice dish with kathal (jackfruit) and spices, offering a unique blend of flavors.</i>	
MUTTON BIRYANI	19.99
<i>Traditional Bombay-style 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.





# Fenny Nest Malai RABRI

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

14.99



## 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.*

#### 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.*