



# देसा 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.







ਬ੍ਰੰਚ

## Brunch Menu

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

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

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

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

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

**ALOO POORI** (V, NF) 12.99  
Hot, golden whole-wheat pooris served with signature aloo curry and topped with tangy homestyle achari pyaaz.

**TANDOORI PARANTHA** (NF) 9.99  
Tandoor-baked whole-wheat paratha with a perfect crunch and packed with tasty fillings you'll love.

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

## Combo Meals

All combos are served in Punjabi homestyle, served with rice, papad.

**DHABA DAL RICE** (NF) 9.99  
**RAJMA RICE** (NF) 9.99  
**CHANA RICE** (NF) 9.99  
**CHICKEN CURRY RICE** (DF, NF) 12.49  
**GOAT CURRY RICE** (DF, NF) 12.99

ਬ੍ਰੰਚ





## 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)

**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.

**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.

## चाट सेक्शन

### CHAAT SECTION

**CHULBULE GOL GAPPE 9.99**  
Light, crunchy gol gappe filled with spiced potato and chickpea masala, served with zesty sweet-and-sour water.

**DESI GHEE ALOO TIKKI 9.99**  
Pan-fried golden potato patties in pure desi ghee, perfectly spiced, soft, and golden.

**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.

**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



# Tandoori momos

बाइट साइज्ड

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



### 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 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)

## 🍛 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.





**DESI 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-ਵੇਜਿਟੇਰਿਯਨ ਐਪੇਟਾਈਜ਼ਰਜ਼**

**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.





## 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.*

**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 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

## Sham Savera Kofta

**19.99** *Soft, flavorful koftas served in a rich, mildly spiced curry—a comforting North Indian classic.*





## 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)*

#### COOKER WALA CHICKEN 21.99

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

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

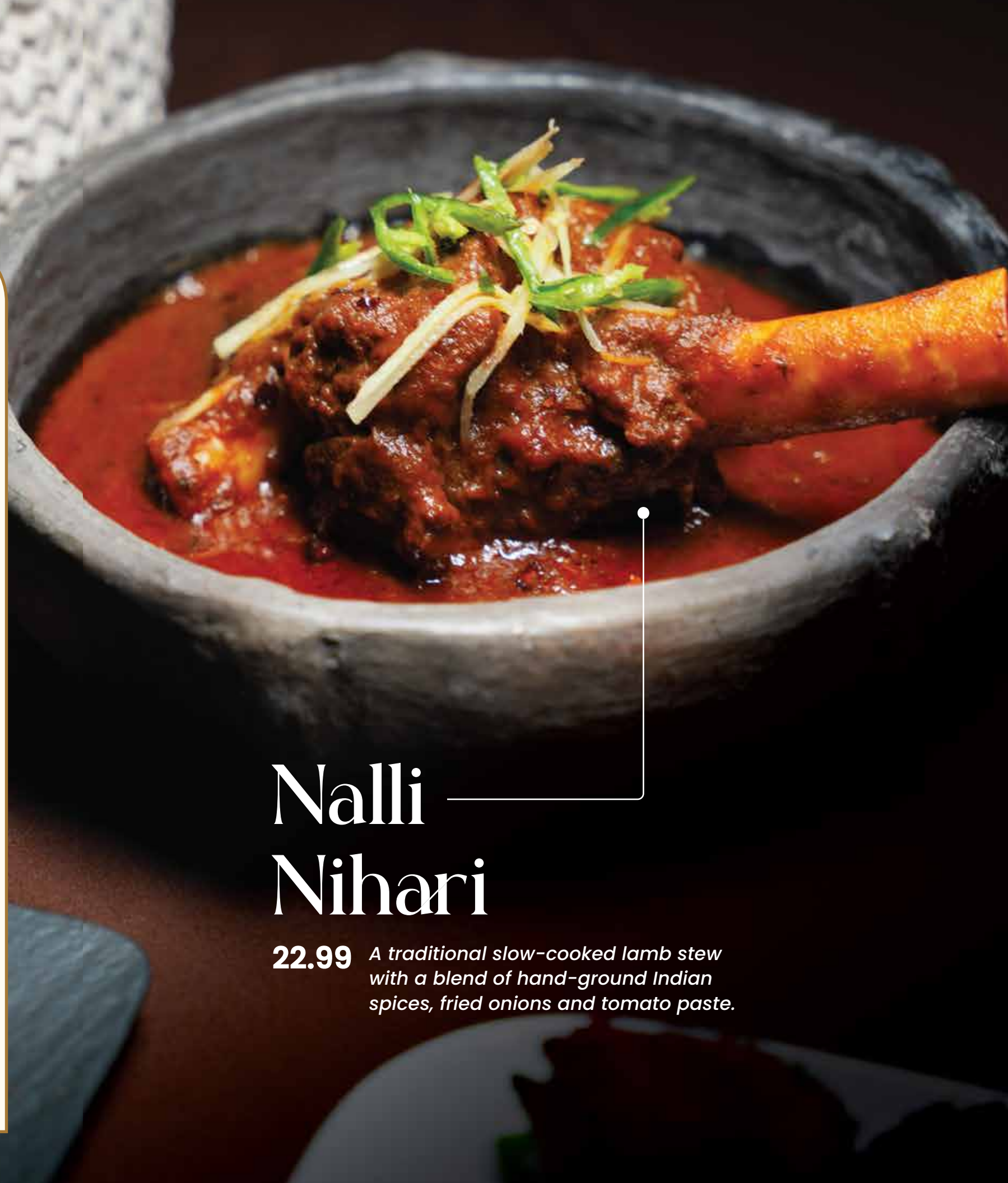
A fiery chicken curry infused with guntur peppercorns, fennel seeds & curry leaves delivering a punch of bold flavours. *(Boneless)*

#### 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
ACHARI PYAAZ	4.49
DESI SALAD	7.99
PLAIN YOGURT	5.49
KARARI BOONDI RAITA	6.49
BURRANI RAITA	6.49
MIX VEG RAITA	7.49

# 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



## 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.*

#### BASUNDI 10.99

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

#### 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.*