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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.





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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, chilies, 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



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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.

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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.

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.

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.

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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

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.

वैज्ञानिक 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.

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)

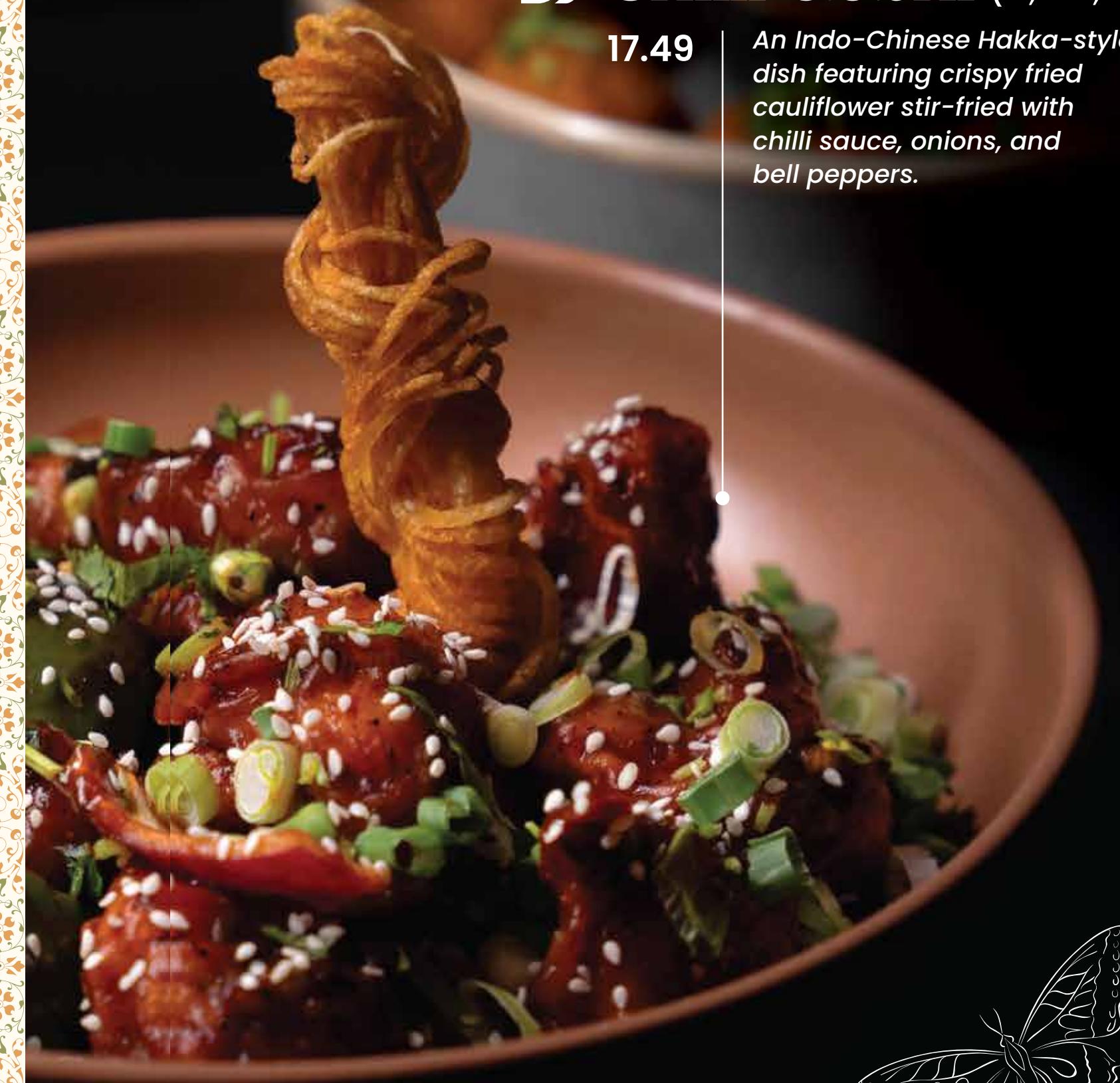
VEG PLATTER 32.49

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

B 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).



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

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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.

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.

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.

ORIGINAL TANDOORI CHICKEN (NF) 17.99

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 23.99

Crispy fish fillets coated in a tangy Punjabi spice blend and gram flour, served with masala fries and mint tartar sauce.

CREAMY CHILLI CHICKEN (NF) 19.99

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

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 MALAI TIKKA 22.99

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

B*** PARD CHICKEN (NF, DF) 21.99

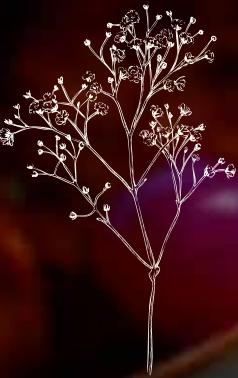
Grilled chicken marinated in fiery Jamaican Jerk seasoning, packed with tantalizing heat for spice lovers.

MACHI PAKODA 18.99

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

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.



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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.

NF: NUT FREE

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 kadhai 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.



नोन-वेजिटरियन 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)

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)

CHICKEN TIKKA MASALA 22.99

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

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).

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)

CHICKEN RASCALLA 20.99

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

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.

COOKER WALA MEAT 22.99

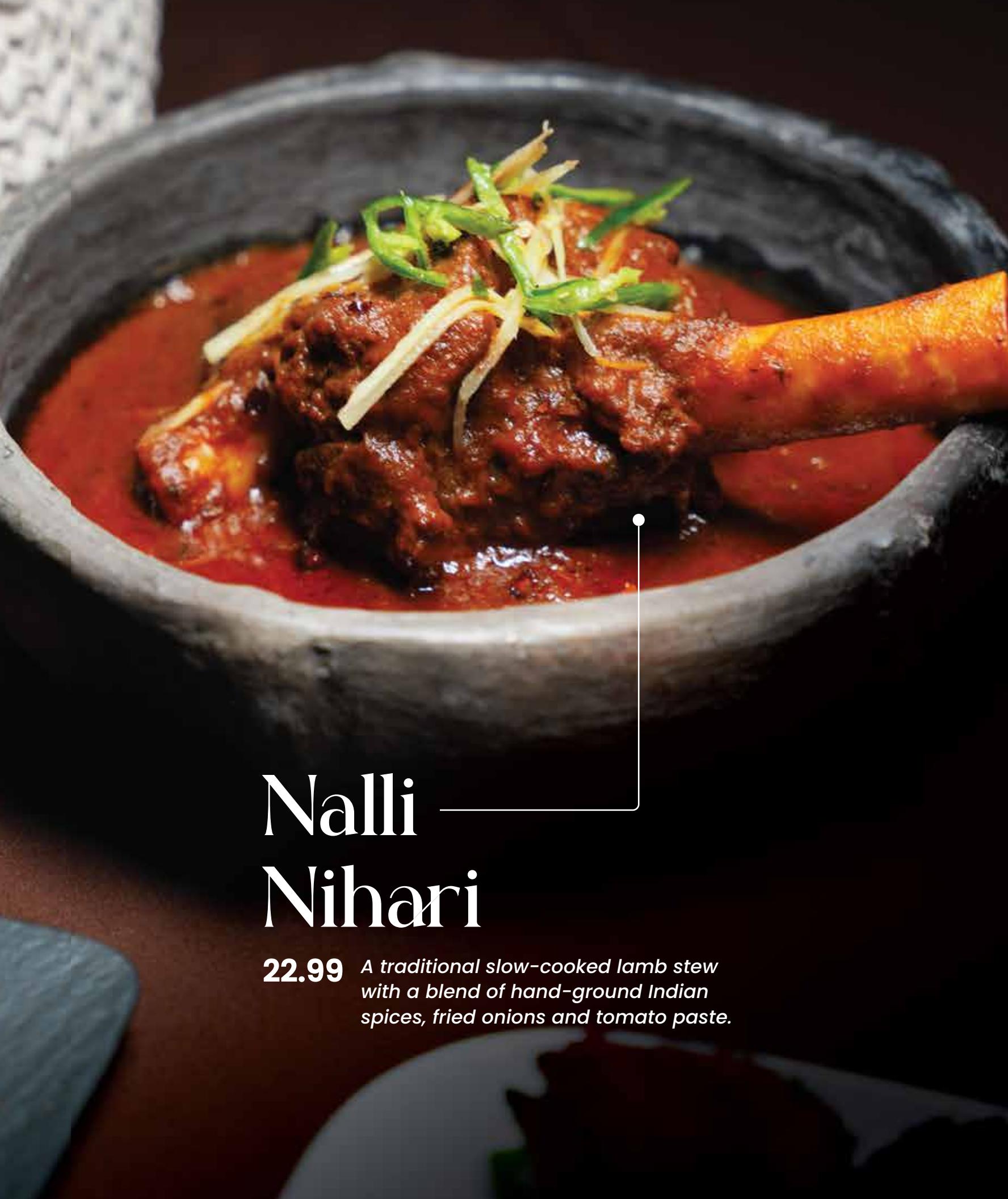
Tender goat meat pressure-cooked with house-blended garam masala in a light, soulful curry, reminiscent of rustic Indian kitchens.

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.

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.

Chicken Biryani

18.99

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



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/Pyaaz/Paneer/Mix)	9.99
ASSORTED BREAD BASKET	23.49

राइस RICE

STEAMED RICE

7.99

JEERA RICE/MASALA JEERA RICE

11.99

Cumin-tempered basmati rice, uplifted with aromatic spices and golden onions

18.99

KATHAL BIRYANI

Aromatic rice dish with kathal (jackfruit) and spices, offering a unique blend of flavors.

19.99

MUTTON BIRYANI

Traditional Bombay-style masala biryani, cooked in a tapeli (deep pot) for that signature layered flavor.

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

Fenny Nest Malai

RABRI

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

14.99



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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.