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DESI

OLD INDIA CAFE

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FROM INDIA WITH LOVE

The cafe culture of Old India has all but disappeared. They broke the boundaries between colony and creed. These cafes were the site for adda – simply a place to meet old friends and make new ones. And it was the food & drink that brought us together. For us, DESI is an Old India Cafe that harks back to this more inviting and dynamic times. We pay homage to the cafes of old – reigniting the hustle & bustle of their faded elegance. So let's wander back in time to this wonderful Old India.

SUPPORT US, SUPPORT THEM

Giving is not about making a donation – it's about making a difference. With our own charity initiatives set up, know that supporting us you are making the difference to those in need. Visit the link and see the smiles you are bringing...
desicafe.co/giving

AGREEABLE LUNCH OR ROLL INTO DINNER

KATHI WRAP

Oregano & sweet chilli flakes dusted on a toasted wrap... rolled up & ready to have like the Kolkatan's did but with our DESI twist... filled with salad & contrasting chutney.

- CHICKEN TIKKA WRAP 6.95
- LAMB KEBAB WRAP 6.95
- GRILLED PANEER & PINEAPPLE WRAP (V) 6.95

SMALL PLATES

Snacking before, during and after meals is the national pastime in the subcontinent, if not their national sport. Tempted... So do join in...

VADA PAU (V)

Two spiced potato balls enrobed in toasted brioche buns, mint & coriander chutney, DESI slaw & Bombay ketchup. 7.95

PANEER & PINEAPPLE TIKKA (V)

An amazing playful fayre of Paneer & Pineapple, marinated overnight in a lightly herbed creamy sauce, grilled in the tandoor. 7.95

SEV PURI (V)

Hollow puri filled with chick peas, potatoes, onion, sweet yoghurt & chutnies. Sprinkled with potato bhujia and pomegranate 5.95

HOUSE CHAAT (V)

Moreish crispy vegetable samosas, on a bed of spiced chana, split into a cool sweet yoghurt. Drizzled with tamarind & mint and coriander chutney. Topped off with pomegranate & spicy potato sprinkles. 7.95

KEEMA PAU

Minced meat and peas, lightly spiced - with two toasted brioche buns, DESI slaw & Tzatziki Raita. 7.95

PUNJABI PYRAMIDS (V & VGN)

The Punjabi Samosa - most famous of all the samosas. Filled with potatoes, peas & wonderful array of spices. Served with DESI Slaw & Bombay ketchup. (Vegan: Replace DESI Slaw with Mint & Coriander Chutney) 5.95

CHAPLI KEBAB SLIDER

Pakistani inspired minced meat kebabs in two toasted brioche buns, dressed with DESI slaw & Bombay ketchup. 7.95

ONION BHAJIA (V)

The onion bhajia's served at our cafe are the real McCoy. Served with DESI slaw & Bombay ketchup. 5.95

GRILLED MALAI CHICKEN TIKKA

Chicken marinated overnight in light creamy home ground spices. Served with Bombay bread, DESI slaw & Bombay Ketchup. 7.95

HOMESTYLE CURRY

As eaten in the Cafes of Old India, our curries are home style - individually cooked - in its own juices and spices, to recreate flavours one would associate with home cooked food.

MALAI CHICKEN KORMA

Marinated chicken cooked in a smooth & creamy sauce infused with a Jaipur spice mix (mild). 8.95

DESI CHICKEN TIKKA MASSALA

Tandoor marinated chicken, simmered in a velvety tomato & cashew nut sauce balanced off with subtle spices (mild). 8.95

KONKANI CHICKEN

This dish originates from the scenic coast line of Konkan. Perfectly packed with rich, fragrant ground spices, tantalising your tastebuds – dryish in texture (slight heat). 8.95

HARA CHICKEN JALFREZI

Distinct flavour of fresh ground coriander and chillies. A dish for anyone who loves a bit of heat but not at the expense of amazing taste (slight heat). 8.95

LAHORI LAMB

Tender lamb complimented by the robust flavours of fresh ground spices of garam masalas – dryish in texture (slight heat). 9.95

RAILWAY LAMB

You'll need to try this gem of the rail side. Lovely & hot with an abundant of dry roasted spices, needless to say it's full of flavour (slight heat). 9.95

KERALA FISH

Delicately spiced Fish, loved by the Indians, brought to them by the fishermen of Kerala. A mild melody of coconut milk & curry leaves (slight heat). 10.95

CHINGRI TAWA

Traditional Bangladeshi stir-fried prawns in a medley of spices, tossed in a caramelised onion gravy (slight heat). 10.95

MALABARI VEGAN (VGN)

Seasonal vegetables with a delicate balance of flavours & colours, nicely lifted in light herbs (slight heat). 7.95

BIRYANI

Old India and Biryani go hand in hand. Ever so moreish and perhaps what you're not accustomed to... literally loved by all!

DEGCHI CHICKEN BIRYANI

Tender chicken delicately cooked within its own juices & spices and layered with rice. Pakistani influenced. (served with DESI Slaw & Tzatziki Raita). 10.95

HYDRABADI LAMB BIRYANI

Amalgamation of slow flamed lamb in its own stock & flavours, layered with fluffy rice. Inspired by the famous biryani of Hyderabad. (served with DESI Slaw & Tzatziki Raita). 11.95

BOMBAY VEGAN BIRYANI (VGN)

Dum-cooked. Complimenting array of fresh vegetables, delicately layered with rice. (Served with House Dhaal). 11.95

MUST HAVES

PAPAD CRISPS (V & VGN)

1.95
Per plate. Portion of crispy papads, dressed with Mint & coriander chutney, Bombay ketchup & Tzatziki Raita. (Vegan: Remove Tzatziki Raita)

DESI DUST FRIES (VGN) 3.45

Rosemary, sea salt & roasted cumin.

GUNPOWDER POTATOES (V & VGN) 4.45

Roasted baby potatoes sprinkled with DESI spices & spring onion. (Vegan: Specify Vegan Butter)

HOUSE DHAAL (VGN) 4.45

Roasted seasonal vegetables (VGN) 4.45

With crushed cumin & gram masala.

DESI SLAW (V) 3.45

TZATZIKI RAITA (V) 3.45

STEAMED RICE (VGN) 3.45

BOMBAY BREAD (V) 2.95

MINT & CORIANDER CHUTNEY (VGN) 0.80

BOMBAY KETCHUP (VGN) 0.80

We take great care in removing all bones from our meat but traces of bone may remain. Also, there may be whole spices in all our food, which gives amazing flavours, don't worry they are edible. The heat level of chilli may vary due to its variable nature.

We make every effort to avoid cross contamination, but sadly can't guarantee dishes and drinks are allergen free. If you have any food allergies or dietary requirements please let us know. Our allergens guide is available.

DRINKS

MASALA CHAI

Originated in the Indian subcontinent – Masala Chai is a flavoured tea beverage made by brewing black tea with a mixture of aromatic Indian herbs & spices. Ps. Get a refill on us.

DESI MASALA CHAI

A perfect blend of spices brewed with Assam tea leaves and milk - slightly sweet. 3.95

HOT BEVERAGES

DOUBLE ESPRESSO 2.45

CAPPUCCINO 3.25

LATTE 3.25

FLAT WHITE 3.25

MOCHA 3.45

HOT CHOCOLATE 3.45

TEA POTS

Expertly chosen loose tea from Indian. Choose from Assam, Early Grey, Long Jing, Green Tea, Tropicana Fruits, Fresh Mint & Ginger. 2.95

DESI SHAKES

Traditional yoghurt-based drink, originating from India. One of the most popular drinks of the subcontinent

COCONUT & MANGO LASSI

Summery blend of the subcontinent. 3.95

ROSE & CARDAMOM LASSI

Subtle aroma of rose and taste of cardamom. 3.95

FRESHLY SQUEEZED

ORANGE JUICE
Refreshingly thirst quenching. 3.45

LEMON & MINT SHORBOT
Light citrusy juice stirred but not shaken with sugar and black salt. 3.45

BOTTOMLESS DRINKS

COKE, DIET COKE, SUNKIST ORANGE, SUNKIST LEMON & LIME, APPLE JUICE 2.45

BOTTLED DRINKS

ROSE LEMONADE, RASPBERRY LEMONADE, TRADITIONAL LEMONADE, CLOUDY APPLE JUICE 2.95

HILDON MINERAL WATER
Still or Sparkling. 2.25

