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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.

KATHI WRAP

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 7.95

LAMB KEBAB WRAP 7.95

GRILLED PANEER & PINEAPPLE WRAP (V) 7.95

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)

Endearingly exquisite - a spiced potato ball enrobed in a toasted brioche bun & a racy chutney. Inspired by Chowpatty...taken to another level at DESI! (in our opinion). 6.95

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)

Oh my...a thrilling burst of ecstasy, most pleasurable when eating whole...let the party begin in your mouth! 6.95

HOUSE CHAAT (V)

Divinely scrumptious – moreish crispy vegetable samosa, on a bed of spiced chana, split into a cool sweet yoghurt. Dressed with tamarind & mint and coriander chutney. Topped off with pomegranate & spicy potato sprinkles. 7.95

PUNJABI PYRAMIDS (V)

The Punjabi Samosa - most famous of all the samosas. Lovingly filled with potatoes, peas & wonderful array of spices. Served with salad & chutney. 6.45

CHAPLI KEBAB SLIDER

Tasteful twist of the traditional Pakistani inspired minced meat kebab in a toasted brioche bun, dressed with slaw & contrasting chutneys. 7.95

ONION BHAJIA (V)

The onion bhajia's served at our cafe are the real McCoy – crispy, light & savoury. Served with salad & chutney. 6.45

GRILLED MALAI CHICKEN TIKKA

Comfortingly alluring - tantalising tender pieces of chicken, marinated overnight in light creamy home ground spices. Served with Bombay bread, salad & chutney. 8.95

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.

NAWABI MURGH KORMA

A delicacy from the kitchens of the Royal Nawabs of Lucknow. Renowned for its subtlety & aroma. Perfectly cooked chicken with gentle notes of mace flower & cardamom (mild). 10.95

MURGH TIKKA MAKHANWALA

Chicken Tikka Masala originally derived from this speciality of Old Delhi. Rediscover this smooth & velvety dish, where the spices are veiled by rich blend of tomatoes (slight heat). 10.95

KONKANI CHICKEN

Delightfully capturing the essence of the scenic coast of Konkan. Impeccably packed with fragrant ground spices, tantalise your tastebuds (slight heat). 10.95

DESI RAÑÑA-BAÑÑA

Sooo DESI! Tender chicken on the bone will leave you licking the tips of your fingers. Releasing all of the desirable tastes & juices, giving depths of showstopping loveliness. With distinct aroma of gram masala and fenugreek (slight heat). 10.95

RAJASTHANI RAJA

Savour the flavour of the finest tender lamb, redolent with gentle ground herbs & spices and ever so gratifying. Cherished by the Raja's & Rani's (slight heat). 11.95

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). 11.95

KERALA FISH

In the twisting & enchanting backwaters of Kerala, local fishermen adored this succulently spiced fish dish. A mild melody of coconut milk, tamarind & curry leaves (slight heat). 12.95

CHINGRI TAWA

Blissfulness of Bangladesh epitomised - tossed & turned in a caramelised onion gravy, stir-fried prawns in a medley of spices & merrily mingled with lime leaf (slight heat). 12.95

VARANASI VEG (VGN)

A joyous array of enticing seasonal vegetables – pleasingly tasteful & flavoursome, satisfyingly lifted in light herbs (slight heat). 8.95

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.

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

BIRYANI

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

THE HUMBLE BIRYANI (VGN)

An engaging marriage of flavourful vegetables layered with basmati rice & dum-cooked to scrumptiousness. Served with house dhaal. 11.95

DEGCHI CHICKEN BIRYANI

Tender chicken delicately cooked within its own juices & spices and layered with rice. Pakistani influenced. Served with slaw & tzatziki raita. 12.95

HYDRABADI LAMB BIRYANI

Amalgamation of slow cooked lamb in its own stock & flavours, layered with fluffy rice. Inspired by the famous biryani's of Hyderabad. Served with slaw & tzatziki raita. 13.95

MUST HAVES

PAPAD CRISPS (V) 2.45

Per plate of crispy papads, dressed with mint & coriander chutney, Bombay ketchup & tzatziki raita.

DESI DUST FRIES (VGN) 3.95

Crunchy fries kissed with rosemary, sea salt & chatt seasoning.

GUNPOWDER POTATOES (V) 4.95

A rapturous explosion of the tastebuds – a foremost companion on any table spread. Roasted baby potatoes sprinkled with DESI spice mix & spring onions.

HOUSE DHAAL (VGN) 4.95

Immensely indulging – an Old India home comfort food, brimming with a luscious parade of the most vaunted lentils.

DESI SLAW (V) 3.45

TZATZIKI RAITA (V) 3.45

STEAMED RICE (VGN) 3.45

BOMBAY BREAD (V) 3.45

MINT & CORIANDER CHUTNEY (VGN) 1.20

BOMBAY KETCHUP (VGN) 1.20

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.

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.

DESI MASALA CHAI

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

MOCKTAIL SHORBOTS

PINA COLADA 4.95

STRAWBERRY DAIQUIRI 4.95

LYCHEE KI SHORBOT 4.95

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. 4.95

ROSE & CARDAMOM LASSI

Subtle aroma of rose and taste of cardamom. 4.95

BOTTLED DRINKS

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

HILDON MINERAL WATER Still or Sparkling. 2.25

BOTTOMLESS DRINKS

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

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 2.95

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

