

(NOT SO) 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...

SEV PURI (V)

Our signature bombshell. Oh my, a thrilling burst of ecstasy, most pleasurable when eating whole. Let the party begin in your mouth! 9.45

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 & Bombay mix. 9.45

PANEER & PINEAPPLE TIKKA (V)

An amazing playful fayre of Paneer & Pineapple, marinated overnight in a lightly herbed creamy sauce & grilled in the tandoor. 9.95

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). 8.45

PUNJABI PYRAMIDS (VGN)

The Punjabi Samosa. Most famous of all the samosas. Lovingly filled with potatoes, peas & wonderful array of spices. Served with salad. 7.95

ONION BHAJIA (V)

The bhajia's served at our cafe are the real McCoy. Crispy, light & savoury. Served with salad. 7.45

GRILLED MALAI CHICKEN TIKKA

Comfortingly alluring. Tantalising tender pieces of chicken, marinated overnight in light creamy home ground spices, then grilled to perfection. Served with salad & Bombay flat bread. 9.95

CHARGRILLED CORN ON COB (V/VGN)

Corn on cob, chargrilled, brushed with butter, sprinkled with DESI dust & served with potato straws. 7.45

KATHI WRAPS

Toasted wrap, rolled up & ready to have like the Kolkatan's did but with our DESI twist. Filled with salad, cheese & contrasting chutney.

CHICKEN TIKKA WRAP 9.95

LAMB KEBAB WRAP 9.95

GRILLED PANEER & PINEAPPLE WRAP (V) 9.95

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 tzatziki raita & salad. 16.95

HYDRABADI LAMB BIRYANI

Amalgamation of slow cooked lamb in its own stock & flavours, layered with fluffy rice. Inspired by the biryani's of Hyderabad. Served with tzatziki raita & salad. 17.95

MORE VEGETARIAN DISHES

Be sure to check the other side!

DESI

OLD INDIA CAFE

HOMESTYLE CURRY

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

CAN BE MADE SPICIER

NEW DELHI BUTTER CHICKEN

Our signature masterpiece, born in the kitchens of Old Delhi. Grilled chicken folded through a luxuriously silky tomato and butter gravy, finished with cream and a whisper of crushed fenugreek. Rich, mellow & deeply comforting. (Mild but have it like the Desi's a bit hotter). 14.95

CHICKEN TIKKA MASALA

The nation's favourite, and we don't say that lightly. Char grilled chicken tikka simmered in a rich, spiced tomato masala, gently creamed and coaxed to that unmistakable colour. Bold, smoky, & a little tangy. (slight heat). 14.95

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). 14.95

KERALA CHICKEN CURRY

Inland from the backwaters of Kerala. Chicken slow cooked with coconut cream, curry leaves, black pepper & green chilli (slight heat). 14.45

GARLIC CHILLI CHICKEN

Tender chicken, simmered in a fiery caramelised onion & tomato base with a bold garlic and green chilli tempering. Fragrant, punchy & unapologetic. Turn up the heat & dig in (hot). 14.45

CHICKEN TIKKA KARAHI

Marinated chicken, cooked in a fresh tomato sauce with cracked pepper & coriander (slight heat). 14.95

KONKANI CHICKEN

Delightfully capturing the essence of the scenic coast of Konkani. Impeccably packed with fragrant ground spices. Tantalise your tastebuds! (slight heat). 14.95

KARACHI KARAHI

Pakistan's national favourite. Slow cooked tender mutton, complimented by the robust flavours of fresh ground spices of garam masalas (slight heat). 14.95

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). 15.95

CHICKEN OR MUTTON DHANSAK

Hustle & bustle of slow-cooked meat in a hot, sweet & sour lentil gravy (slight heat). 14.45

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). 16.95

CHINGRI TAWA

Blissfulness of Bangladesh epitomised. Tossed & turned in a caramelised onion gravy, stir-fried tiger prawns in a medley of spices & merrily mingled with lime leaf (slight heat). 16.95

PRAWN KARAHI

Succulent tiger prawns, cooked in a fresh tomato and pepper karahi sauce, finished with cracked black pepper & coriander (slight heat). 16.95

MUST HAVES

PAPADOM (VGN) 1.30 each

CHUTNEY TRAY (V) 3.95

Pineapple Chutney, Bombay Ketchup & Tzatziki Raita.

YAKHNI PULAO RICE (V) 5.95

Probably the finest flavoured pulao rice you've ever tasted. So enticing, you can eat it on it's own.

STEAMED RICE (VGN) 4.95

BOMBAY FLAT BREAD (V) 4.45

Kissed with butter infused oregano & red pepper flakes.

GARLIC FLAT BREAD (V) 4.95

Bombay Flat Bread Infused with garlic butter.

LOADED FLAT BREAD (V) 6.95

Cheese, onion & coriander. Add chilli for some extra heat, it takes it to another level.

DESI DUST FRIES (VGN) 4.95

Crunchy fries kissed with rosemary, sea salt & DESI dust seasoning.

TZATZIKI RAITA (V) 4.95

PINEAPPLE CHUTNEY (VGN) 2.95

BOMBAY KETCHUP (VGN) 2.25

MINT & CORIANDER CHUTNEY (HOT) (VGN) 2.50

THE GRILL

Our meat and fish are always fresh, marinated for over 24 hours, then grilled to perfection. Flame kissed, healthy and full of flavour. Served as a feast for one. Appetite mayhem awaits.

EVERY GRILL COMES WITH

Chargrilled Corn on Cob, House Salad & choose one: Gunpowder Potatoes, Yakhni Pulao Rice or DESI Dust Fries

SEA BASS

Fillet of sea bass, marinated in our house spice blend, charred over flame until smoky and tender. Light, flaky & full of flavour. 23.95

LAMB CHOP CUTLETS

Lamb chop cutlets, yoghurt & spice marinade, charred to perfection. Tender, smoky, finger licking good. Fingers only, thank you. 23.95

GRILLED MALAI CHICKEN TIKKA

Our hero. Marinated overnight, smoked on the grill. The OG, done properly and oh so tasty. 18.95

LAMB ESCALOPES

A nod to the smoky grills of the North-West frontier. Tender cubes of lamb, marinated in yoghurt, garlic, ginger & freshly ground spices. Grilled until charred at the edges & blushing within. Bold & full of flavour. 19.95

WINGS

Flat wings marinated overnight in our signature spices & grilled to perfection. Crispy on the outside, succulent inside. Sticky, smoky & finger licking. 17.95

THE DESI MIXED GRILL (FOR 1)

Our showpiece. A generous selection of lamb chop cutlets, grilled chicken tikka, lamb escalopes and wings, each marinated overnight in their own signature spices and grilled to perfection. Smoky, succulent & best in show. A feast worth showing up hungry for. 24.95





HOMESTYLE VEGETARIAN

The staple Indian diet emphasises a high intake of plant-based foods like vegetables and lentils. Full of delicate flavours. Eat it on its own or accompanied with meat or seafood.

FRESH SEASONAL VEGETABLE HOMESTYLE CURRY (MAIN)

Seasonal pick of the market, cooked to order in your choice of sauce: 12.95

Korma (V) a delicacy from the kitchens of the Royal Nawabs of Lucknow, gentle notes of mace flower and cardamom (mild).

Masala (V) smooth and velvety, where the spices are veiled by a rich blend of tomatoes (mild).

Karahi (VGN) cooked in a fresh tomato sauce with cracked pepper and coriander (spicy).

Dhansak (VGN) the hustle and bustle of a hot, sweet and sour lentil gravy (slight hot).

PANEER AUR ALOO TIKKI MASALA (V) (MAIN)

Beloved in India, adored by all. Smooth paneer & aloo tikki cutlet in a rich sauce. Satisfying your cravings (slight heat). 11.95

DHAAL MAKHNI (V) (SIDE)

Raja of all dhaal dishes. Dark, rich, deeply flavoured black lentil & red kidney beans. For super symphony, finished off with cream cheese and fenugreek. 6.95

SAAG PANEER (V) (SIDE)

Indian cheese cooked in tempered spinach. 6.95

SAAG ALOO (V/VGN) (SIDE)

Baby potatoes stir fried with spinach. 5.95

GUNPOWDER POTATOES (V/VGN) (SIDE)

A rapturous explosion of the tastebuds! A foremost companion on any table spread. Roasted baby potatoes sprinkled with DESI spice mix & spring onions. 5.95

HOUSE DHAAL (VGN) (SIDE)

Immensely indulging. An Old India home comfort food, brimming with a luscious parade of the most vaunted lentils. 5.95

ALLERGENS

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.
desicafe.co/allergens



FROM INDIA WITH LOVE

DESSERTS

MANGO COCO DELIGHT 7.95

STICKY TOFFEE PUDDING 6.95
add two scoops of vanilla ice cream 2.95

CHOCOLATE FUDGE CAKE 6.95
add two scoops of vanilla ice cream 2.95

LEMON CHEESECAKE (VGN) 6.95

ICE CREAM

SICILIAN PISTACHIO 5.95
Three Scoops

CHUNKY STRAWBERRY 5.95
Three Scoops

**VANILLA & INFUSION BOURBON
PODS OF MADAGASCAR** 5.95
Three Scoops

SWISS CHOCOLATE 5.95
Three Scoops

SORBET

COCONUT 5.95
Three Scoops

RASPBERRY 5.95
Three Scoops

BRING YOUR OWN BOTTLE

Enjoy the freedom to pair your favourite beverages with our delectable dishes. A corkage fee of **£3 per person** will apply.

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



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.

CATERING

Need catering for a medium to large group – then look no further, get in touch.
Call us 02392 865795 or email us on admin@desicafe.co to discuss further.

SCAN TO WIN DINNER FOR 2



DRINKS

HOT BEVERAGES

Originated in the Indian subcontinent – Karak Chai is a flavoured tea beverage made by brewing black tea with a mixture of aromatic Indian herbs & spices.

KARAK CHAI

A perfect blend of spices brewed with Assam tea leaves and milk. Slightly sweet & deeply warming. 3.95

POT OF GREEN TEA OR FRESH MINT & GINGER

Choose one. Served by the pot. 4.25

MOCKTAIL SHORBOTS

DESI HOUSE LEMONADE

A must try! Fresh lemon and mint shorbot. So so refreshing. 4.95

PINA COLADA

A tropical escape in a glass. Creamy coconut, sweet pineapple and a hint of lime, blended over crushed ice. 6.45

STRAWBERRY DAIQUIRI

Sweet, tangy & irresistibly summery. 6.45

DESI SHAKES

Traditional yoghurt based drinks from the Indian subcontinent. Cooling, creamy & soul soothing.

MANGO & COCONUT LASSI

Thick, cooling and generous. Mango blended with yogurt and a whisper of coconut cream. Oh so lovely. The drink that started it all. 6.45

ROSE LASSI

Subtle aroma of rose with a delicate touch of cardamom. Floral, fragrant & unforgettable. 6.45

BOTTLED DRINKS

RASPBERRY LEMONADE

330ml. 4.25

TRADITIONAL LEMONADE

330ml. 4.25

ROSE LEMONADE

275ml. 4.25

CLOUDY APPLE JUICE

250ml. 3.50

COCA-COLA / COCA-COLA ZERO

330ml. 3.95

SPRITE

330ml. 3.95

SAN PELLEGRINO ARANCIATA

(can) 330ml. 3.75

STILL MINERAL WATER

330ml. 3.20

SPARKLING MINERAL WATER

330ml. 3.20

AYRAN / LABAN

250ml. 3.75

NON ALCOHOLIC BEER

PERONI (0.05%)

330ml. 4.75

CORONA CERO (0.05%)

330ml. 4.75