



DESI VILLAGE

RESTAURANT & CAFE

HOME DELIVERY

04 2986222
052 100 1986
052 100 1987

THE COMPLETE MENU PAPER

A HARMONIOUS BLEND

Desi Village - A harmonious blend of old India nostalgia and soulful Indian cooking enveloped by new age Dubai. As old as our traditions and as flavourful as our mother's cooking, glorious country India is the driving force behind our culinary destination that transcends cultures and spans across 29 unique states, each with its individual flavor. Desi Village's dishes have been winning hearts and satisfying the hunger of hundreds of guests since it's opening in 2019 with the influence of undivided India, from Peshawar in the northwest, to Delhi, India's food capital.

Decadent desserts of the Deccan in the south to street style bites from Mumbai in the West, Desi Village is pleased to bring you fresh made-to-order cooking, high quality produce and its secret recipes.

Cultural Food Fusion, North Indian cuisine cannot be placed in to strict classifications; it is a style that over thousands of

years of uninterrupted history has continued to evolve. Fresh herbs, along with pungent spices are blended in ways that have, over time, become closely guarded secrets. At Desi Village we tap into our rich cherished traditions to bring you a taste that is unique. Our combinations of succulent meats, fresh vegetables and authentic indian spices bring a

hint of india in every meal we serve.



“We are a business of people serving people. Our team members are highly passionate about what they do, cooking up happiness in the kitchen and serving it with a smile.”



All Prices Inclusive of 5% VAT



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SOUP & SHORBA

LENTIL SOUP

Lentils blended with mild indian spices

MUSHROOM DHANIYA SHORBA

Chef's special

TOMATO SHORBA

A delicate soup of fresh tomato with cumin & coriander

MURGH BADAMI SHORBA

A recipe hailing from the glacier of kashmir Delicate soup made with almond and slow cooked in chicken flavoured with cloves cinnamon and zaffran

YAKHNI SHORBA

Mutton shorba flavoured with herbs and zaffran finished with cream

SEA FOOD SOUP

Chef's special

CREAM OF MUSHROOM

Deliciously creamy with tender bites of mushroom pieces full flavoured with garlic, onions and herbs

CREAM OF CHICKEN

Deliciously creamy with tender bites of chicken pieces full flavoured with garlic, onions and herbs

HOT N SOUR (VEG)

A spicy and hot soup made with mixed fresh vegetables, mushrooms spices and soy sauce.

HOT N SOUR (CHK)

A spicy and hot soup made with chicken mixed fresh vegetables mushrooms, spices and soy sauce.

MANCHOW SOUP (VEG)

crunchy vegetables cooked along with soy sauce and vinegar

MANCHOW SOUP (CHK)

A spicy and hot soup made with chicken mixed fresh vegetables mushrooms, spices and soy sauce.

SWEET CORN SOUP

Indo chinese style soup made with mixed veggies, sweet corn kernels & pepper.

LEMON CORIANDER SOUP

Clear vegetable soup made with mix vegetables, lemon and coriander leaves.

CHICKEN ADD ON



SALADS

23.00

CAESAR SALAD

CAESAR SALAD WITH CHICKEN

23.00

MEXICAN CORN SALAD

23.00

GREEK SALAD

GREEN SALAD

KACHUMBER SALAD

26.00



SPECIALITY PAPAD

31.00

ROASTED PAPAD

FRIED PAPAD

33.00

MASALA PAPAD

32.00

CHAKHNA PLATTER



35.00



CHAAT MENU

29.00



31.00

SAMOSA CHAAT (2 PCS)

ALOO PAPDI CHAAT (SINGLE PORTION)

29.00

ALOO TIKKI CHAAT (2 PCS)

PAANI PURI (6 PCS)

VADA PAAV (2 PCS)

31.00

ALOO CHAAT (SINGLE PORTION)

DAHI BATATA PURI (6 PCS)

32.00



RAITA

28.00

BOONDI RAITA

PINEAPPLE RAITA

BURANI RAITA

MIX-VEG RAITA

08.00

24.00

PANEER AJWAINI TIKKA (6 PCS)

39.00

36.00

Cubes of grilled cottage cheese marinated in spices and yo-ghurt topped with ajwain and grilled in a low flame

28.00

PANEER HARIYALI TIKKA (6 PCS)

39.00

22.00

Cubes of cottage cheese marinated with pudina sauce

29.00

GULNAR ALOO

32.00

Baby potato marinated and grilled

in a mustard chilli paste with tangy flavour

MAKAI MALAI SEEKH KABAB

33.00

(6 PCS STICK)

Soft creamy cottage cheese and corn kabab spiced with fresh herbs

12.00

DAHI K SHOLAY (6 PCS)

33.00

15.00

Chef's special

18.00

BHATTI KE MUSHROOM

36.00

28.00

Fresh mushroom grilled in a special tandoori masala

MUSHROOM GALAWATI

34.00

Chef's special

VEG PLATTER

(Half - 12 PCS / Full-24 PCS)

79.00/121.00

Mix vegetarian platter -

a combination of popular kababs

TANDOORI SOYA CHAAP

39.00

Grilled soya chaap marinated with youghurt, red chilli and indian spices

22.00

MALAI SOYA CHAAP

39.00

17.00

Grilled soya chaap marinated with cashew paste and dressing with cream, butter and aromatic indian spices

17.00

HARA BHARA KABAB

34.00

22.00

Mix of spinach, green peas and potato deep fried patty





MURGH BHATTI KABAB Non Veg Starter

- MURGH SURKH TANDOORI** 39/53
(HALF / FULL)
Chicken marinated in red chilli paste and yoghurt finished in a clay oven
- MURGH KA LAZEEZ TIKKA (8 PCS)** 39.00
Desi tandoor charcoal grilled chicken
- MURGH MALAI TIKKA** 39.00
Cubes of chicken marinated with cheese cashew paste and aromatic indian spices dressing with cream and butter
- MURGH SEEKH GILAFI** 39.00
Minced chicken skewered and rolled with diced tomatoes, onions and capsicum charcoal grill
- NAWABI MURGH KALMI KABAB (5 PCS)** 45.00
Chicken drumsticks marinated with yoghurt yellow masala enriched with spices grilled to perfection
- TANGDI KULFI (4 PCS)** 52.00
A chef's special you can't miss out
- MURGH KASHMIRI** 42.00
Chicken boneless marinated with green apple and yoghurt legacy of kashmiri delicacy
- MURGH PAHADI KABAB (6 PCS)** 39.00
Succulent cubes of chicken in a green chilli and spinach marinated barbeque to perfection slightly spicy
- NON-VEG PLATTER** 87/139
(HALF / FULL)
A combination platter of popular Lucknowi kababs.
- BIHARI CHICKEN KABAB** 43.00
North Indian's distinctive style marinated boneless chicken dices served with mint Chutney



MUTTON BHATTI KABAB

- AALISHAN KAKORI KABAB** 49.00
This kabab is attributed to the city of kakori a mouth watering kabab of finely minced lamb flavoured with cloves and cinnamon
- GILAFI GOSHT SEEKH KABAB** 43.00
The innovative seekh of mutton minced with sinking flavour of mint and brown onion and exotic spices creating an extra ordinary play of taste
- AFGHANI BOTI (8 PCS)** 46.00
Boneless lamb cubes marinated in oven chef's special masala paste and cheese with royal cumin, ginger & garlic paste finished in clay oven
- CHAPLI KABAB** 49.00
Rounded minced mutton in a tangy marinated with mint, onion chop flavoured with cinnamon & charcoal grilled
- GOSHT SHAMI KABAB (4 PCS)** 49.00
A very delicate soft kabab of minced meat yellow garam masala with paste whole ground spices shallow fried
- GOSHT GALAWATI KABAB (4 PCS)** 53.00
A Lucknowi delicacy
- LAMB BARRA CHOP** 53.00
Small goat chops in a tangy marinated flavoured with cinnamon and charcoal grilled
- AFGHANI RAAN SPICY & NON SPICY** 109.00
Roasted lamb marinated in curd and cooked in special indian spices along with white pepper and cream



Starters SAMUNDAR KE MOTI BHATTI SE



- MACHLI AMRITSARI (6 PCS)** 43.00
Deep fry fish in marinated made from amritsari spices
- FISH TANDOORI (6 PCS)** 53.00
Ajwain flavoured chunks pieces of fish marinated in spices and finished in clay oven
- HARYALI FISH TIKKA** 53.00
Fish marinated with spinach coriander, mint in aromatic indian spices and mustard
- KASTOORI FISH TIKKA** 53.00
Cooked in tandoor finished with kastoori with perfect blend
- LAHSOONI FISH TIKKA** 53.00
Fish marinated with combination of ginger, garlic
- TANDOORI JHINGA (6 PCS)** 61.00
Chef's special, prepared in olive oil arabic spices laccha onion cooked in clay oven
- JHINGA KALI MIRCH (6 PCS)** 61.00
Prawns marinated in our signature desi style infused with freshly ground black pepper mixed in coconut milk in clay oven



TANGDI KULFI

This is the creamiest kabab ever! The name "kulfi" itself suggests its going to be a creamy extravaganza. If a delicious cheesy sauce dripping from a beautifully cooked chicken drumstick is your idea of a kabab then you are in the right place, deliciously flavoured perfectly cooked chicken tangdis are what this recipe promises. Go ahead and try it out!





DESI KHANE KI BAHAR VEG

PANEER MAKHNI

Our specialty, fresh paneer cubes cooked in rich tomato butter gravy spiced with cumin powder, cinnamon, and garnished with yellow butter and cream

PANEER TAKA TAK

A chef's recommendation, special creamy simmered pan fry cubes of paneer laced with yellow butter garnished with yellow butter

DUM SUBZ HANDI

A vegetarian's delight - prepared from vegetables with a masala-dar gravy in nawabi style of dum cooking garnished with yellow butter

TAWA SUBZ BANJARA

A delicacy prepared with fresh vegetables on hot tawa given a splash of golden fry onion paste

MUSHROOM MASALA

Delicately prepared mushroom in a gravy with special indian spices prepared by Lucknowi chef

ALOO WITH YOUR PICK

Pudina/zeera/adraki/gobhi aloo

MUTTER MUSHROOM

A traditional punjabi style

BHINDI DO PYAZA

Diced lady fingers tossed with onions and herbs

KADHI PAKODA

A thick gravy based on gram flour, and contains vegetable fritters called pakoras, to which dahi is added to give it a bit of sour taste

DHABA KADAI PANEER

Stir fried cubes of fresh paneer cooked in iron wok combination of tomato capsicum

DAL PUNJABI TADKA

Yellow lentils tempered with chilli onion garlic and spices

DAL BUKHARA

A delicacy from Punjab whole black lentils with creamy earthy flavour this is a perfect accompaniment at tandoori kitchen

DAL FRY

Yellow lentils cooked in our Traditional Awadhi style induced with pure desi ghee tadka

DAL MAKHNI

Black lentils rajma and chana dal made with fresh tomato puree ginger and garlic paste simmered overnight in tomato finished with cream and served with butter

41.00 SOYA CHAAP MASALA 39.00

Soya chaap cooked in red tomato gravy toasted in aromatic indian spices and cream

MUSHROOM DO PYAZA 39.00

Mushrooms toast with onion and herbs

41.00 PANEER BUTTER MASALA 39.00

Our chef's recommendation

31.00



DASTARKHAN KISHAAN MURGH

MURGH MATKA

Our chefs recommendation - an excellent dish prepared with cashew nuts infused with cloves & cumin in cashew powder served with pure desi ghee

39.00 43.00

MURGH SHAHI QORMA

Desi Village special

41.00 49.00

BUTTER CHICKEN

Desi Village special

33.00 49.00

MURGH MUSALLAM (HALF/FULL)

Tandoori chicken cooked in clay oven is pan fried on a hot plate cooked in our makhni gravy garnished with boiled egg, cream and butter

31.00 43 / 83

MURGH TIKKA LABABDAR

Chicken tikka tossed with mild spicy, red gravy topped with processed cheese

31.00 43.00

PUNJABI MURGH TIKKA MASALA

Punjabi special

41.00 43.00

MURGH PATIALA

Taste of authentic punjabi dhaba

41.00 49.00

LAJAWAB MURGH KA SAALAN

Nostalgic flavours of home cooked saalan

31.00 43.00

KADAI CHICKEN

Pulled tandoori chooza cooked in iron wok with the combination of tomato capsicum

31.00 43.00

CHICKEN DO PYAZA

Special Marinated chicken cooked in cashewnut gravy and special indian spices along with onions

29.00 43.00

TANGDI MASALA 3 PCS

Chef's special

29.00 49.00

LAGAN KA MURGH

Desi village special

31.00 49.00



DASTARKHAN KI SHAAN MUTTON



BHUNA GOSHT

Tender chunks of mutton cooked together traditionally by our chef

53.00

MUTTON SAAG WALA

Tender chunks of mutton cooked spinach and fresh saag base gravy

53.00

KASHMIRI ROGAN JOSH

Raseeli curry of lamb pieces cooked with kashmiri spices and flavour prepared in pure desi ghee

53.00

MUTTON SEEKH ANGARA

Unequivocally the best known dish in punjab homes mutton steeped in thick aromatic gravy soaked with traditional spices

53.00

DUM MUTTER QEEMA

Minced mutton leg marinated with masala mutter onion and tomato gravy

49.00

CHEF SPECIAL KADAI

AWADHI MUTTON QORMA

Epitome of elegance - chef's special gravy prepared with spiced yoghurt infused with cloves and lucknow spices prepared on a base of aromatic desi ghee

53.00

51.00

NALLI NIHARI

A whiff of old Delhi - lamb shank prepared in our Desi Village Style

59.00

MUTTON BOTI NIHARI

Deliciously smooth flour based stew with slow cooked mutton and a myriad of spices

52.00

MUTTON KHADA MASALA

Mutton simmered with whole spices on low flame until the mutton is infused with the spices and cooked till it falls off the bone easily

51.00

ALOO GOSHT KA SAALAN

Desi village special mutton cooked in traditional home styled preparation with fried potatoes

53.00

FULL RAAN MASALA

Made with a whole boiled leg of lamb marinated delicious blend of aromatic spices, mughlai gravy taste

135.00

MUTTON RARA

Mutton pieces and mutton minced cooked in a tomato and brown gravy in aromatic indian spices

59.00





DASTARKHAN KI SHAAN MACHLI

HYDERABADI MACHLI 49.00

Fish fillets sautéed in
onion gravy cooked in desi style

MACHLI TAWA MASALA 53.00

Fish fillets sautéed in
selected spices, onion,
green and pepper finish on tawa

JHINGA DUMNISHA 65.00

Jhinga cooked in onion and
tomato's base gravy
perfectly blended with spices
one of our specialities

KADAI JHINGA 65.00

Fresh prawns cooked in mild
spices with a mixed onion tomato
and capsicum gravy topped with
coriander leaves

JHINGA CURRY 59.00

Seafood lovers special



SUGANDHI CHAWAL

PULAO VEG/NON VEG 31.00/41.00

STEAM BASMATI RICE 23.00

ZEERA RICE 26.00

Steam white basmati rice cooked
to perfection of cumin
and fresh corn kernels

DAL KHICHDI 27.00

CHICKEN KHICHDI 39.00

PRAWNS KHICHDI 49.00



DAWAT-E-BIRYANI

LUCKNOWI SUBZ DUM BIRYANI 39.00

Saffron flavoured basmati rice cooked with fresh vegetables
with cardamom coriander and royal cumin powder, bay leaves
cinnamon brewed with spices garnished in fried onion

AWADHI MURGH DUM BIRYANI 43.00

Saffron flavoured basmati rice blended with cooked pieces of
chicken flavoured with cardamom, bay leaves and cinnamon brewed

AWADHI GOSHT DUM BIRYANI 53.00

Traditional Awadhi mutton biryani with spices garnished
in fried onions

NALLI GOSHT BIRYANI HALF/FULL 64.00/119.00

Lamb shank cooked to tenderness with desi spices and basmati rice in a
pot sealed with kneaded flour

PUNJABI CHICKEN TIKKA BIRYANI 49.00

Chicken marinated with yoghurt and cooked grilled to perfection, with
biryani and indian spices, garnished with fried onion, nuts and fresh mint

JHINGA BIRYANI 63.00

Saffron flavoured basmati rice blended with dozen pieces of
medium sized prawns and pieces garnished in crisped fried onion

FISH Tikka BIRYANI 53.00

Tandoori Fish tikka biryani with indian spices, garnished with
fried onion, nuts and fresh mint

LUCKNOWI RAAN BIRYANI 119.00

Traditional tender baby lamb biryani served with burani raita



ROTI KA KHAZANA

TANDOORI ROTI / BUTTER ROTI 4.00/6.00

RUMALI ROTI 6.00

MISSI ROTI 7.00

KHASTA ROTI 7.00

BUTTER NAAN / PLAIN NAAN 8.00/6.00

MAKAI KI ROTI 8.00

STUFFED ALOO KULCHA 10.00

STUFFED PANEER/ CHEESE KULCHA 13.00

STUFFED ONION KULCHA 12.00

GARLIC NAAN 8.00

PESHWARI NAAN 12.00

AMRITSARI KULCHA 12.00

ROTI KI TOKRI 26.00

LUCKNOW PARATHA 6.00

LACCHA PARATHA 8.00

TAWA ROTI 6.00



CHINESE

STARTERS

FRENCH FRIES	23.00
MASALA FRIES	25.00
SPRING ROLL (VEG / NON-VEG)	31/41
CRISPY VEGETABLES	31.00
HONEY CHILLI POTATO	41.00
VEG SALT 'N' PEPPER	41.00
CORN SALT 'N' PEPPER	41.00
MUSHROOM SALT 'N' PEPPER	43.00
CHILLI PANEER	43.00
DRUMS OF HEAVEN	41.00
CHICKEN LOLLIPOP	41.00
CHICKEN 65	41.00
CRISPY HONEY CHICKEN	41.00
CHILLI CHICKEN	41.00
GOLDEN FRY PRAWNS	61.00
FISH SALT 'N' PEPPER	51.00
PRAWN SALT 'N' PEPPER	61.00
PANEER TERIYAKI	41.00
CHICKEN TERIYAKI	51.00
SESAME CHICKEN WINGS	51.00
CHILLI PRAWNS	61.00
CHILLI FISH	51.00

MAIN COURSE

VEG	
VEG-MANCHURIAN	41.00
CHILLI PANEER GRAVY	45.00
KUNG PAO PANEER	41.00
THAI CURRY	44.00
NON-VEG	
CHICKEN MANCHURIAN	41.00
CHICKEN CHILLI DRY	44.00
CHICKEN CHILLI GRAVY	49.00
KUNG PAO CHICKEN	41.00
CHICKEN IN HOT GARLIC SAUCE	49.00
FISH IN HOT GARLIC SAUCE	53.00
CHICKEN THAI CURRY	49.00
PRAWNS THAI CURRY	61.00
RICE / NOODLES	
FRIED RICE (VEG / NON-VEG)	29/39
EGG FRIED RICE	31.00
SCHEZWAN RICE (VEG / NON-VEG)	31.00/39.00
CHILLI GARLIC NOODLES (VEG / NON-VEG)	35.00/39.00
HAKKA NOODLES (VEG/NON-VEG)	39.00/43.00
SCHEZWAN NOODLES (VEG / NON-VEG)	39.00/43.00
CHOWMEIN	39.00/43.00

CONTINENTAL

FISH FINGER (12 PCS)	43.00
FISH N CHIPS (6 PCS)	45.00
GRILLED FISH	51.00
CRISPY CHICKEN	51.00
CHEESE BALLS	39.00
POTATO WEDGES	31.00

SIDES

PEANUT MASALA	25.00
PANEER PAKODA	35.00
VEG PAKODA	29.00
ONION RINGS	29.00
ASSORTED PAKODA PLATTER	39.00

BURGER/SANDWICH

CLASSIC CHICKEN BURGER	39.00
CLASSIC VEG BURGER	33.00
CHICKEN CLUB SANDWICH	28.00
GRILLED CHEESE TOMATO SANDWICH	26.00
VEG-CLUB SANDWICH	28.00
CHICKEN TIKKA SANDWICH	28.00
MUMBAI TOASTIE	28.00

KAATHI ROLLS

PANEER GULNAR ROLL	21.00
PANEER TIKKA ROLL	21.00
MURGH GULNAR ROLL	23.00
CHICKEN TIKKA ROLL	25.00
MALAI TIKKA ROLL	25.00
MUTTON GALAWAT ROLL	25.00

PASTA

PENNE AGLIO BROCCOLI (VEG / NON-VEG)	43.00/49.00
PINK SAUCE PASTA (VEG / NON-VEG)	43.00/49.00
PENNE ARRABIATA (VEG / NON-VEG)	39.00/49.00
CHICKEN ALFREDO PASTA (VEG / NON-VEG)	39.00/49.00

PIZZA

MARGHERITA PIZZA	39.00
CHICKEN BARBEQUE PIZZA	43.00
PANEER TIKKA PIZZA	43.00
SMOKED CHICKEN SPICY PIZZA	43.00
EXOTIC VEG PIZZA	43.00
SEAFOOD PIZZA	55.00

COMBO

OPTION 1

VEG COMBO 38AED
BHINDI DO PYAZA
PUNJABI DAL TADKA
ZEERA/STEAM RICE
TANDOORI ROTI
RAITA
SALAD
SHAHI TUKDA

OPTION 2

PANEER LABABDAR
PUNJABI DAL TADKA
ZEERA/STEAM RICE
TANDOORI ROTI
RAITA
SALAD
SHAHI TUKDA

MUTTON COMBO 45AED

MUTTON QORMA
PUNJABI DAL TADKA
ZEERA/STEAM RICE
TANDOORI ROTI
RAITA
SALAD
SHAHI TUKDA

MUTTON BHUNA GOSHT
PUNJABI DAL TADKA
ZEERA/STEAM RICE
TANDOORI ROTI
RAITA
SALAD
SHAHI TUKDA

CHINESE COMBO 42AED

VEG CHINESE COMBO
VEG MANCHURIAN
PANEER CHILLI
VEG FRIED RICE
SHAHI TUKDA

NON - VEG CHINESE COMBO
CHILLI CHICKEN
CHICKEN MANCHURIAN
CHICKEN FRIED RICE
SHAHI TUKDA

BBQ CHICKEN COMBO 42AED

CHICKEN TIKKA/
BUTTER CHICKEN
ZEERA/STEAM RICE
TANDOORI ROTI
RAITA
SALAD
SHAHI TUKDA

MURGH MATKA
ZEERA/STEAM RICE
TANDOORI ROTI
RAITA
SALAD
SHAHI TUKDA



BIRYANI COMBO 49/39/59AED

MUTTON BIRYANI
RAITA
SALAD
SHAHI TUKDA

CHICKEN BIRYANI
RAITA
SALAD
SHAHI TUKDA

PRAWNS BIRYANI
RAITA
SALAD
GULAB JAMUN



KUCH MEETHA

GULAB JAMUN	18.00
Balls of khawa golden fried and soaked in a sugar syrup with rose water and saffron	
GULAB JAMUN WITH ICE CREAM	23.00
SHAHI MALAI PHIRNI	31.00
A rich indian dessert flavoured with cardamom and saffron	
SHAHI TUKDA	23.00
An exotic dessert made from jumbo slice of bread soaked saffron sweet syrup with thick rabdi	
GAJAR HALWA	23.00
A rich indian dessert flavoured with cardamom and saffron	
MALAI KULFI	21.00
BROWNIE WITH ICE CREAM	23.00
ICE CREAM	19.00



ARAB KI SHAAN

HUMMUS	20.00
HUMMUS WITH PINE MEAT	25.00
FALAFEL PLATTER (6 PCS)	28.00
FALAFEL SANDWICH	15.00
FATTOUSH SALAD	22.00
ROCCA SALAD	25.00
SHISH TAWOUK	38.00

BREAKFAST

PAAV BHAJI 2 PCS	23.00
Extra 3.00	
POORI BHAJI 4 PCS	23.00
Extra 3.00	
PARATHA 2 PCS	23.00
Plain/aloo/gobi/onion	
Extra 7.00	
CHOLE BHATURE 2 PCS	23.00
Extra 6.00	
KANDA POHA WITH CHUTNEY	23.00
HALWA POORI 2 PCS	23.00
Extra 3.00	
PANEER & QEEMA PARATHA 2 PCS	27.00
EGG OMELETTE TOAST 2 PCS	23.00
Plain omelette & masala omelette	
EGG HALF FRY (ONE SIDED & BOTH SIDED)	23.00
Served with mash potato & grilled tomato	
SHAKSHUKA	36.00
Egg with tomato, onion and cayenne pepper served with rocket salad and fresh tandoor bread	
DOSA MASALA/PLAIN	31.00
Made from a fermented batter predominantly consisting of lentils and rice with south indian spices and served with sambar curry	

WEEKEND SPECIAL

HALEEM/KHICHDA	27.00
2 PCS PAAYA GRAVY WITH 2 ROTI	27.00
1 PC NALLI NIHARI WITH 1 PARATHA	27.00

DESI THEKA

MOJITOS		HOT COFFEES	
STRAWBERRY	25.00	CAPPUCCINO	18.00
MINT	25.00	CAFÉ LATTE	18.00
PASSION FRUIT	25.00	MOCHACCINO	18.00
POMEGRANATE	25.00	ESPRESSO (SINGLE / DOUBLE)	11.00/17.00
DESI MOJITO	25.00	TURKISH COFFEE (SINGLE / DOUBLE)	14.00/18.00
SLUSH COCKTAILS		AMERICANO	18.00
LEMON	25.00	HOT CHOCOLATE	18.00
LITCHEE	25.00	NESCAFE	18.00
KIWI	25.00	CHAI	
PASSION FRUIT	25.00	KARAK CHAI	11.00
VIMTO	25.00	ZAFRANI CHAI	18.00
MOCKTAILS		MASALA CHAI	16.00
PINACOLADA	25.00	GINGER CHAI	16.00
(PINEAPPLE + CREAM OF COCONUT)		TANDOORI CHAI	16.00
MEXICAN SUNRISE	25.00	INTERNATIONAL TEA'S	
(ORANGE+PINEAPPLE +PASSION FRUITS)		GREEN TEA	12.00
IGLO SPECIAL	25.00	BLACK TEA	12.00
(STRAWBERRY + PINEAPPLE)		MOROCCAN TEA (SMALL / MEDIUM / BIG)	20.00/27.00/31.00
TANGO MANGO	25.00	BLACK TEA GINGER HONEY	16.00
(MANGO + PEACH)		GREEN TEA WITH HONEY	16.00
BILLYS BERRY	25.00	GINGER WITH HONEY & LEMON	17.00
(BERRIES WITH SPRITE + LEMON)		WATER/DRINKS	
NAUGHTY COCO	25.00	REDBULL	24.00
(COCONUT + ORANGE + PINEAPPLE)		SPRITE	11.00
ANGEL MIST	25.00	COCA COLA	11.00
(SPRITE + STRAWBERRY + LEMON)		FANTA	11.00
BLUE COLADA	25.00	GINGER ALE	11.00
(PINEAPPLE + CREAM OF COCONUT + BLUE LAGOON)		BARBICAN	11.00
ELECTRIC LEMONADE	25.00	SODA WATER	11.00
(SPRITE + LEMON + BLUE LAGOON)		PERRIER WATER	17.00
MINT LEMONADE	25.00	LIGHT COLA	11.00
PINK LEMONADE	25.00	LIGHT SPRITE	11.00
PEACH LEMONADE	25.00	SMALL WATER / LARGE WATER	5.00/11.00
FRESH LIME SODA (SWEET & SALTY)	25.00	RED BULL BOOST	
FRESH JUICE		REDBULL WITH LEMON AND GINGER	28.00
WATERMELON	25.00	RED BULL WITH STRAWBERRY	28.00
ORANGE	25.00	RED BULL WITH WATERMELON	28.00
KIWI	25.00		
APPLE	25.00		
PINEAPPLE	25.00		
STRAWBERRY	31.00		
POMEGRANATE	31.00		
COCKTAIL	31.00		
MANGO	27.00		
SHAKES			
KIT KAT SHAKE	31.00		
OREO SHAKE	31.00		
FERRERO ROCHER SHAKE	31.00		
CHOCOLATE SHAKE	31.00		
VANILLA SHAKE	31.00		
AVOCADO SHAKE	31.00		
MANGO SHAKE	31.00		
BANANA SHAKE	31.00		
CHOCO FULL O NUTS	31.00		
STRAWBERRY SHAKE	31.00		
SMOOTHIES			
STRAWBERRY	29.00		
PEACH	29.00		
MANGO	29.00		
LASSI			
SWEET LASSI	20.00		
SALTY LASSI	20.00		
MANGO LASSI	26.00		
STRAWBERRY LASSI	24.00		
FRUIT LASSI	26.00		
MAWA LASSI	27.00		
COLD COFFEES			
ICE LATTE	20.00		
ICE CAPPUCCINO	20.00		
VANILLA FRAPPUCCINO	26.00		
CARAMEL FRAPPUCCINO	24.00		
MOCHA FRAPPUCCINO	26.00		
ICE COLD COFFEE	27.00		
SPECIAL COLD COFFEE	27.00		
ICE TEA			
LEMON ICE TEA	20.00		
PEACH ICE TEA	20.00		
RASPBERRY ICE TEA	20.00		





PARTY MENU

JUMBO PACK BIRYANI THAT SERVES 10 TO 12 PEOPLE WITH KACHUMBER & KABABS

DISHES	PRICE (AED)
LUCKNOWI SUBZ DUM BIRYANI	285
PANEER TIKKA BIRYANI	310
EGG MASALA BIRYANI	310
AWADHI MURGH DUM BIRYANI	310
PUNJABI CHICKEN TIKKA BIRYANI (SPICY)	330
HYDERABADI MASALA BIRYANI (CHICKEN/MUTTON)	310/390
AWADHI GOSHT DUM BIRYANI	390
MURGH SEEKH KABAB BIRYANI	395
MURGH MALAI TIKKA BIRYANI	395
MURGH NIZAMI BIRYANI	330
MURGH BOMBAY BIRYANI (BONELESS/WITH BONE)	340/310
GOSHT SEEKH KABAB BIRYANI	435
GOSHT NIZAMI BIRYANI	395
LUCKNOWI MURGH DUM BIRYANI	280
NALLI GOSHT BIRYANI	470
AATISH -E- JHINGA BIRYANI	470
JHINGA BIRYANI	470
MACHLI BIRYANI	395



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