



Food

MENU

Markham

www.desibarandgrill.ca



Desi Bar & Grill Dine- In Policy

Seating Time:

In order to ensure we are able to seat all our valuable guests and have you all enjoy the Desi Bar Experience, we have a strict time limit of 2hrs per table from the time you are seated. This policy is in place to ensure we don't have long wait times for all our guests.

Gratuity:

We train our team with only one goal in mind i.e providing our guests with the best customer experience when you visit Desi Bar & Grill. Our team works really hard to provide you a great dining experience. We try to compensate them to the best of our ability. Hence, we add a gratuity of 18% towards guest groups of 4 or more. However, if you are dissatisfied with our service, you also have an option to tip according to how you feel is reasonable.

Food Preparation Time:

We are elated at the support we receive from our guests during weekends but at the same time we want to ensure that we serve you the best when it comes to the dishes that come out of our kitchen. During such rush hours we request our guests to be patient as the food prep time can be around 30-40 mins. We sincerely request that our guests cooperate with us during busy weekends.

Bar Snacks

Pataka Pudina Peanuts Deep fried Jodhpuri peanuts tossed with desi in house ingredients	\$ 10.99
Bhatti Wings Succulent Chicken Wings Marinated In Traditional Indian Spices & Grilled To Smoky Perfection	\$ 19.99
Garlic Fries Crispy Potato Fingers Fried To Perfection & Tossed In Our In House Garlic Sauce.	\$ 11.99
Masala Papad Served With Tangy Desi Salsa, Peanuts & Fried Chilly.	\$ 13.99
Kolkata Fish Pakora Crispy, Golden-Brown Fish Fritters Marinated In A Blend Of Kolkata's Finest Spices, Served With A Tangy Mint Chutney	\$ 16.99
Bihari Bhuna Chicken Succulent Chicken Pieces Marinated In Aromatic Spices & Slow Cooked To Perfection, Delivering Rich, Robust Flavours.	\$ 17.99
Roasted Nachos (Shahi Paneer/Murgh Makhani) Fusion Of Mexican Tortilla Chips Layered With "Shahi Paneer" Or "Butter Chicken"	\$ 20.49 / \$ 21.99



Fillers

Pao Bhaji	\$ 15.49
Pizza Kulcha	\$ 18.99
Chandani Chowk Ki Sabzi Kachori	\$ 20.99



Spring Rolls (Veg)

Classic Spring Roll	\$ 18.99
Tandoori Spring Roll	\$ 19.99
Kurkure Spring Roll	\$ 20.99



Chatori Gali Ki Chaat



Avacado Bhelpuri Crunchy Puffed Rice & Variety Of Mixtures Infused With Desi Style Of Guacamole	\$ 10.99
Delhi 6 Ki Aloo Tikki Crispy Hashbrowns Stuffed With Lentils & Shallow Fried, Yogurt & Chutney	\$ 19.99
West Delhi Ke Golgappe Puffed Semolina Balls, Sewed With Tangy & Spicy Water	\$ 10.99

Starter (Veg)

Mushroom Galouti Quad Of Hand-Picked Mushrooms Transformed In Mouth Melting Kebab Originated From Awadh	\$ 19.99
Chilli Gobhi Indo- Chinese Hakka Dish Featuring Fried Gobhi Stir- Fried With Chilli Sauce, Onions & Bell Peppers	\$ 18.49
Dahi Ke Kebab Creamy Hung Curd Patty, Deep Fried Serves	\$ 15.99
Honey Chilli Potatoes Crunchy Potato Wedges Tossed In Oriented Sauce	\$ 16.99
Mushroom Tikka Malai Creamy Fried Chargrilled Button Mushrooms With Laccha Onions And Mint Chutney.	\$ 18.99
Achari Mushroom Tickle Pickle And Chargrilled Button Mushrooms, Laccha Onions, And Mint Chutney	\$ 17.99
Creamy Jalapeno Paneer Tikka Chargrilled Cottage Cheese Served With Home Sour Cream & Jalapeno Sauce	\$ 19.99
Toofani Chaap Marinated To Perfection With Ginger & Creamy Hung Curd, Finished In The Tandoor	\$ 20.99
Chur Chur Malai Chaap Mouthmelting Creamy Chargrilled Soya Steak, Rumali Roti & Laccha Onion	\$ 22.99
Shakahaari Platter Indian Paneer Tikka, Dahi Kabab, Malai Soya Chaap, Masala Soya Champ & Mushrooms.	\$ 33.49



Dilli Wale Steamed Momo

Veg Momo	\$ 17.49
Chicken Momo	\$ 18.49
Paneer Momo	\$ 17.49
Spinach Corn & Cheese Momo	\$ 18.49



Dilli Wale Fried Momo

Veg Momo	\$ 17.49
Chicken Momo	\$ 18.49
Paneer Momo	\$ 17.49
Spinach Corn & Cheese Momo	\$ 18.49

Dilli Wale Tandoori Momo

Veg Momo	\$ 18.49
Chicken Momo	\$ 20.49
Paneer Momo	\$ 18.49



Starter (Non-Veg)

Chilly Chicken

Sweet, Spicy And Slightly Sour Hakka Chinese Dish Made With Chicken, Bell Pepper, Onion, Garlic, Chilli & Soy Sauce

\$ 20.99

Creamy Chilli Chicken

Chanakyapuri's Chilli Chicken Tossed In Creamy Garlic Dip To Balance The Hotness

\$ 22.99

Chilli Sesame Fish

Fresh River Basa Cooked In Desi Chinese Style With Crunchy Peppers & Onions

\$ 22.99

Peshawari Fish Tikka

Street Cart Style Of Char Grilled Basa Infused With Hand-Picked Cracked Spices & Squeeze Of Fresh Lemon.

\$ 22.99

Macchi Amritsari

Crispy, Crunchy And Delicious Indian Stylefish Fry, Made With White Fish Coated In Indian Spices. The Amritsari Fish Is A Must Try For All Fish Lovers

\$ 22.99

Bhatti Murgh

All New Version Of Our Jama Masjid, Smoked And Crunchy Chargrilled

\$ 19.99

Tandoori Pomfret

Fresh Pomfret Marinated In Aromatic Spices And Yogurt, Grilled To Perfection In A Traditional Tandoor, & Served With Tangy Mint Chutney & Lemon Wedges.

\$ 26.49

Murgh Angaar

Smokey Flavoured Boneless Chicken Marinated With Yogurt, Ginger, Aromatic Herbs & Spices, Broiled In A Charcoal Clay Oven

\$ 21.99

Malmali Rumali Seekh

Mouth - Watering Juicy Chicken Breast Kabab Served On Rumali Roti

\$ 24.99

Bund Pard Chicken

A Well Seasoned Grilled Chicken With A Jamaican Jerk Marinate With A Perfect Balance Of Heat, Sweet & Savoury Flavours

\$ 21.99

Dilliwala Afghani Murgh

Bone-In Chicken With Deep Cream And Marination, Nuts, Finished In Tandoor "It's A Fat Ass Tick"

\$ 19.99

Goshtkhora Platter

Chicken Seekh/ Fish Tikka/ Chicken Angaar/ Tandoori Chicken/ Kaali Mirch Tikka

\$ 40.99

Lehsuni Murgh Kaali Mirch Tikka

Boneless Chicken With Deep Cream And Marination, Nuts, Finished In Tandoor "It's A Fat Ass Tick"

\$ 23.49

Mutton Barrah

Juicy Lamb Chops Marinated In A Robust Blend Of Spices, Slow-Cooked In A Tandoor, And Served With Tangy Mint Chutney And Lemon Wedges.

\$ 32.99



Main Course (Veg)

Pandit Ji Ki Dal Tadka

Toor Daal Tempered With Hing Jeera And A Whole Lot Of Fresh Tomato In Desi Ghee (No Onion/Garlic) (Jain Option)

\$ 18.99

Desi's Dal Makhni

Rich, Creamy & Flavourful Classic Punjabi Dish Where Whole Urad Dal & Rajma (Kidney Beans) Are Slow Cooked With Butter, Cream & Indian Spices.

\$ 19.99

Rawalpindi Chana

Our New Variant Of Vegan, No Onions No Garlic Kabuli Chane Made With The Finest Our Chefs Spices

\$ 19.99

Jodhpuri Bhindi

Spicy, Creamy & Chatpata (Tangy) Flavourful Fried Whole Okra

\$ 19.99

Malai Tawa Chaap

Chaap Prepared In North Indian Style Of Tawa Gravy

\$ 20.99

Lehsuni Corn Palak

Baby Spinach Gently Sautéed With Browned Garlic, Paired With Tender American Corn And Delicately Finished With A Luscious Blend Of Whipped Butter & Cream.

\$ 20.99

Truffle Malai Kofta

Perfect Blend Of Cheese, Turned Into Balls And Dunked In A Rich Cashew And Cream Gravy

\$ 22.99

Tawa Mushroom Tikka

Smokey Mushrooms, Cooked In Our Signature Tawa Gravy.

\$ 20.99



Paneer

Methi Malai Paneer	\$ 19.49
Kadhai Paneer	\$ 19.99
Makhan Palak Paneer	\$ 20.49
Paneer Lababdar	\$ 19.99



Main Course (Non veg)

Dilli Wala Butter Chicken

\$ 24.99

A Renowned Dish Originating From New Delhi, Charcoal-Fired, Succulent Bone-In Chicken, Meticulously Cooked In A Rich Tomato And Cashew Nut Gravy, Perfected With Cream & Butter.

Murgh Lababdar

\$ 24.99

Our Authentic Tikka Cooked In Rich Creamy, Chunky Tomato Gravy With Melange Of Spices

Rara Chicken

\$ 22.49

A Classic Ludhiana Style Dish Featuring Chicken Cooked In A Flavourful Chicken Keema Gravy

Sussex Murgh Changezi

\$ 25.49

Spicy Chicken Prepared In Our Secret Changezi Gravy Offering A Tantalizing Blend Of Flavours

Methi Malai Chicken

\$ 23.49

A Luscious Creamy Chicken Dish Prepared With Onions, Cashews, Almonds, Fenugreek Leaves And Rich Cream.

Chicken Rascalla

\$ 23.99

(Rajnikant Special)

A Fiery Chicken Curry Infused With Guntur Peppercorns, Fennel Seeds & Curry Leaves Delivering A Punch Of Bold Flavours.

Lamb Shank Nihari

\$ 28.99

A Traditional Slow Cooked Lamb Stew, Prepared With Onions, Yogurt And A Medley Of Indian Spices.

Tawa Meat

\$ 25.99

An Indian Delicacy Where Goat Meat Is Slow Cooked With Spices And Its Own Juices, Resulting In A Delectable Flavour Explosion

Lahori Fish Kadhai

\$ 24.49

Grilled Fish Marinated In Masala, Served On A Bed Of Buttery Punjabi Tomato Masala, Topped With Caper And Lime Butter.

Daab Chingri

\$ 30.99

A Unique Dish Of Prawns Cooked In A Green Coconut Shell, Originating From Bengal.

Dahi Meat

\$ 24.99

A Beloved Dish From Central Delhi Featuring Succulent Baby Goat Meat, Slow Cooked To Perfection

Cooker Wala Chicken

\$ 20.49

A Delightful Surprise Of Homestyle Chicken Recipe Inspired By Diverse Culinary Traditions From Across The Country, Promising A Unique Taste Sensation With Every Bite.



Breads

Tandoori Roti

Whole Wheat Bread Baked In Clay Oven

\$ 3.49

Butter Roti

Whole Wheat Bread With A Buttery Finish,
Cooked In Clay Oven

\$ 4.99

Khamiri Roti

A Traditional Indian Bread From The Mughal
Era, Best Enjoyed With Changezi Or Nihari.

\$ 4.99

Plain Naan

A Classic Indian Bread Baked In Tandoor
Clay Oven

\$ 4.49

Laccha / Laal Mirch Paratha

Spiral Layered Whole Wheat Dough Cooked
In A Clay Oven

\$ 5.49, \$ 6.49

Butter/Methi/Garlic Naan

Wheat Dough Kneaded To Perfection,
Crisped In A Clay Oven With Variations
Including Butter, Fenugreek Or Garlic.

\$ 4.99, \$ 5.49, \$ 5.99

Rumali Naan

A Refined Version Of The Lachcha Naan,
Layered With Desi Ghee, Resulting In A Thin,
Easy To Enjoy Bread

\$ 7.99

Garlic Rumali Naan

A Richer Version Of The Lachcha Naan Infused
With Garlic, Layered With Desi Ghee For A
Delightful Experience

\$ 8.99

Tandoori Paratha

(Aloo/ Pyaz/ Paneer/ Mix)
Stuffed Whole Wheat Bread With In House
Spices, Cooked In A Charcoal Tandoor, Served
With Curd, Pickle And Butter.

\$ 10.99

Tandoori Kulcha

Stuffed Wheat Bread With In House Spices,
Cooked In A Charcoal Tandoor, Served With
Curd, Pickle & Butter

\$ 9.99

Cheese Jalapeno & Peppers Naan

Refined Flour Dough Stuffed With Indian
Herbs And Cheese, Topped With Chilly
Garlic Butter, Served With Makhni Gravy

\$ 12.99

Assorted Bread Basket

A Delightful Combination Featuring 2 Rotis,
1 Naan, 1 Rumali Roti, 1 Garlic Naan &
1 Lachcha Paratha With Or Without Butter

\$ 22.49

Roomali Roti

\$ 5.99



Accompaniments

Laccha Onion	\$ 4.99
Creamy Laccha Onion	\$ 6.99
Karari Boondi Ka Raita	\$ 6.99
Chilly Garlic Burrani Raita	\$ 6.99
Tadke Wala Dahi	\$ 7.49
Desi Salad	\$ 8.99
Khatta Meetha Kachumber	\$ 10.99



Biryani

Steamed Rice	\$ 8.99
Masala Jeera	\$12.99
Kathal Biryani	\$ 17.99
Chicken Biryani	\$ 20.99
Mutton Biryani	\$ 21.99
Shadi Wale Chowmein	\$ 19.99

Desserts

Fenny Nest Malai Rabri	\$ 15.49
Mango Mousse Rasmalai	\$ 14.49
Death By Chocolate	\$ 10.99
Chocolate Mousse	\$ 10.99
Walnut Brownie With Ice Cream	\$ 14.49
Moong Dal Halwa	\$ 9.49
Traditional Gulab Jamun	\$ 9.49
Ras Malai	\$ 10.49
Coconut Jaggery Ice Cream	\$ 9.99





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