

## RICE



<b>Plain Rice</b>	<b>\$2.99</b>
Freshly steamed rice, a traditional accompaniment to a typical Indian meal	
<b>Cumin Rice</b>	<b>\$2.99</b>
<b>Vegetable Fried Rice</b>	<b>\$10.99</b>
<b>Chicken Fried Rice</b>	<b>\$11.99</b>
<b>Vegetable Biryani / Raita</b>	<b>\$14.99</b>
<b>Chicken Biryani / Raita</b>	<b>\$16.99</b>

## BREADS



<b>Plain Naan</b>	<b>\$2.99</b>
Freshly steamed rice, a traditional accompaniment to a typical Indian meal	
<b>Butter Naan</b>	<b>\$2.99</b>
Indian fine flour flat bread brushed with butter	
<b>Garlic Naan</b>	<b>\$3.99</b>
Grated garlic infused naan brushed with garlic butter	
<b>Roomali Roti</b>	<b>\$3.99</b>
<b>Laccha Parantha</b>	<b>\$2.99</b>
Layered whole wheat bread sprinkled with herbs cooked in clay oven	

## TAWA BREADS



<b>Aloo Parantha (2 Pcs)</b>	<b>\$11.99</b>
<b>Paneer Parantha (2 Pcs)</b>	<b>\$12.99</b>
<b>Gobhi Paratha (2 Pcs)</b>	<b>\$11.99</b>
Served with yogurt / pickle	

## DESSERTS



<b>Gulab Jamun</b>	<b>\$3.99</b>
<b>Kheer</b>	<b>\$3.99</b>
<b>Ice Cream</b>	<b>\$3.99</b>



**DESI-LICIOUS**  
**825-480-1919**

# Food Menu



**DESI-LICIOUS**  
**INDIAN CUISINE + BAR**

# DESI-LICIOUS

## — MENU —

### ALL DAY BREAKFAST



<b>Plain Dosa</b>	<b>\$9.99</b>
Lentil crepes made with fermented dosa batter is served with flavourful sambar and two types of chutneys	
<b>Masala Dosa</b>	<b>\$12.99</b>
A crispy crepe with a filling of flavourful spiced potato mixer which served with sambar and two types of chutneys	
<b>Vegetable Dosa</b>	<b>\$12.99</b>
<b>Paneer Dosa</b>	<b>\$14.99</b>
A crispy Indian savory crepe with a delicious filling made from paneer. It goes with sambar and two types of chutneys.	
<b>Chicken Dosa</b>	<b>\$14.99</b>
Crepe stuffed with a South Indian style chicken mixer which has South Indian spices and served with sambar and two types of chutneys.	
<b>Mysore Dosa</b>	<b>\$14.99</b>
<b>Rava Dosa</b>	<b>\$13.99</b>
It is made with semolina and served with sambar and two types of chutneys	
<b>Rava Masala Dosa</b>	<b>\$14.99</b>
Made with semolina and stuffed with flavourful potato mix which served with sambar and two types of chutneys	
<b>Vegetable Uttapam</b>	<b>\$14.99</b>
<b>Idli / Sambar</b>	<b>\$11.99</b>
<b>Mendu Vada / Sambar (4 Pcs)</b>	<b>\$11.99</b>
<b>Pav Bhaji</b>	<b>\$10.99</b>
Potato curry served with pav (buns) shallow fried with butter & served with	
<b>Chole Bhature</b>	<b>\$12.49</b>
Combination of fried flatbreads and tangy chickpea curry.	
<b>Extras:</b>	
<b>Bhatura</b>	<b>\$2.99</b>
<b>Channa</b>	<b>\$1.99</b>
<b>Pav</b>	<b>\$1.99</b>
<b>Sambar</b>	<b>\$2.99</b>

### WRAPS



<b>Tandoori Chicken Tikka Wrap</b>	<b>\$14.99</b>
<b>Spinach, Baby Corn &amp; Paneer Wrap</b>	<b>\$14.99</b>
<b>Chickpeas Masala Wrap</b>	<b>\$14.99</b>
<b>Kadhai Chicken Wrap</b>	<b>\$14.99</b>

### WINGS



<b>Salt &amp; Pepper Wings (8 Pcs)</b>	<b>\$13.99</b>
<b>Hot Garlic Wings (8 Pcs)</b>	<b>\$13.99</b>
<b>BBQ Wings (8 Pcs)</b>	<b>\$13.99</b>

### SOUPS

<b>Dal Soup</b>	<b>\$5.99</b>
<b>Cream of Tomato Soup</b>	<b>\$5.99</b>
<b>Vegetable Manchow Soup</b>	<b>\$5.99</b>

### INDIAN DRINKS

<b>Masala Chai</b>	<b>\$3.99</b>
<b>Adraki Chai</b>	<b>\$3.99</b>
<b>Plain Lassi</b>	<b>\$4.99</b>
<b>Masala Lassi</b>	<b>\$5.99</b>
<b>Mango Lassi</b>	<b>\$6.99</b>
<b>Coffee</b>	<b>\$3.99</b>

### VEG SNACKS



<b>Samosa</b>	<b>\$1.99</b>
Pastry filled with a choice of mashed potatoes, peas and cilantro	
<b>Pakoda Platter</b>	<b>\$9.99</b>
<b>Paneer Tikka</b>	<b>\$15.99</b>
<b>Vegetable Manchurian</b>	<b>\$14.99</b>
<b>Chilli Paneer (Veg / Non Veg)</b>	<b>\$15.99</b>
<b>Chow Mien</b>	<b>\$15.99</b>

### NON VEG SNACKS



<b>Chicken Tikka</b>	<b>\$15.99</b>
Boneless tender chicken marinated in yogurt and tandoori spices cooked in clay oven	
<b>Tandoori Chicken</b>	<b>\$15.99</b>
Chicken marinated in yogurt and other spices and grilled in clay oven	
<b>Malai Chicken Tikka</b>	<b>\$15.99</b>
Boneless pieces of chicken marinated in white pepper, cardamom, cheese and cream cooked in clay oven	
<b>Tandoori Wings (8 Pcs)</b>	<b>\$13.99</b>
Chicken wings marinated in yogurt and other spices and cooked in clay oven	
<b>Chicken Manchurian</b>	<b>\$14.99</b>
<b>Fish Tikka</b>	<b>\$14.99</b>

### PASTA



<b>Macroni in Tomato or White sauce</b>	<b>\$9.99</b>
<b>Penne in Tomato or White sauce</b>	<b>\$9.99</b>
<b>Spaghetti in Tomato or White sauce</b>	<b>\$9.99</b>

### VEG CURRY



<b>Dal Tadka</b>	<b>\$11.99</b>
Yellow Lentils cooked with various different herbs and spices.	
<b>Dal Makhani</b>	<b>\$14.99</b>
<b>Rajma Masala</b>	<b>\$13.99</b>
Red kidney beans curry slow cooked with various herbs and spices.	
<b>Channa Masala</b>	<b>\$13.99</b>
White chick peas cooked with tomato and onion masala and herbs	
<b>Palak Paneer</b>	<b>\$14.99</b>
Cubes of cottage cheese cooked with in distinct kashmiri spinach cooked in its own juice with herbs and spices.	
<b>Paneer Butter Masala</b>	<b>\$15.99</b>
Cottage Cheese cooked with thick creamy tomato and onion gravy blended with Indian spices.	
<b>Kadai Paneer</b>	<b>\$14.99</b>
Cubes of cottage cheese cooked with green pepper, onion, tomatoes and other Indian spices.	
<b>Shahi Paneer</b>	<b>\$14.99</b>
Cubes of cottage cheese cooked in thick creamy gravy, tomatoes and Indian spices	
<b>Malai Kofta</b>	<b>\$14.99</b>
Cottage Cheese balls cooked in thick creamy gravy infused with Indian Spices	
<b>Mix Vegetable</b>	<b>\$12.99</b>

### NON VEG CURRY



<b>Butter Chicken</b>	<b>\$16.99</b>
Boneless chicken cooked in rich tomato and creamy sauce and infused with authentic Kashmiri spices.	
<b>Chicken Curry</b>	<b>\$15.99</b>
<b>Kadhai Chicken</b>	<b>\$16.99</b>
<b>Chicken Tikka Masala</b>	<b>\$16.99</b>
Tandoor cooked chicken tikka is sauteed in rich and creamy onion and tomato gravy	
<b>Chicken Vindaloo</b>	<b>\$15.99</b>
Chicken cooked with hot and spicy sauce with a touch of coconut milk	
<b>Palak Chicken</b>	<b>\$16.99</b>
Chicken pieces cooked in spinach puree and flavorful Indian herbs and spices on slow flame	
<b>Egg Curry</b>	<b>\$11.99</b>
<b>Goat Curry</b>	<b>\$18.99</b>
<b>Lamb Vindaloo</b>	<b>\$18.99</b>
Cottage Cheese cooked with thick creamy tomato and onion gravy blended with Indian spices.	