Desi vibes

Indian Cuisine Indian Style

Welcome to Desi Vibes
A place with the touch of your native roots,
exquisite food and mouth watering dishes.

A place where we try and give you a perfect mix of
hearty meals, divine desserts and great drinks
while you soak up in the desi and beautiful ambience.

We make you re-live the Desi experience, with our delicious,
extensive andwide ranging menu that spans from
Traditional to Mughlai to authentic North Indian cuisine!

At Desi Vibes we have only one mission,
to provide you the best dining experience and
the most spectacular and succulent food straight to your table!

www.desivibes.in

SHORBA

Kachori Shorba	Rs. 225
Tamatar Dhaniya Ka Shorba	Rs. 225
Makkai Ka Shorba	Rs. 225
Veg Shorba	Rs. 225
Matar Mushroom Ka Shorba	Rs. 225
Dal Ka Shorba	Rs. 225
Murgh Shorba	Rs. 265
Mutton Shorba	Rs. 265

TARO TAZA

Nimbu Paani(Sweet / Salted)	Rs. 115
Jal Jeera	Rs. 115
Aerated Beverages	Rs. 115
Nimbu Soda (Sweet / Salted)	Rs. 115
Aam-e Khas	Rs. 135
Chaach (Butter Milk)	Rs. 145
Kullad Vali Lassi (Sweet / Salted)	Rs. 145
Mango Mastani Lassi	Rs. 145
Kesar Milk	Rs. 145
Badam Thandaai	Rs. 145
Cold Coffee	Rs. 165
Mineral Water	MRP

*Local Taxes & Services Charges Extra

KHAAS SHAKA-HARI KEBAB

Hara Kurkura Kebab — Rs. 495
Hara bhara Kebab gets its greenish tinge from the green spinach, potato, cottage cheese are carefully blended and interfused so delicately before cooking that it melts instantly in mouth.

Bhutteyan De Kebab — Rs. 495
Sweet corn is given the right royal treatment removed from the cob. Packed blended with herbs & spices and served pan fried.

Desi Vibes Ke Khas Dahi Ke Kebab — Rs. 495
Yogurt mix with milk powder, cottage cheese, cloves and basil. Served pan fried.

Aananas Chaat — Rs. 495
Tangy -chilly flavors of pineapple pieces meet in this all new avatar of Desi Chaat. Delicious pineapple pieces coated with red and green chilli paste, coriander, ginger and lemon.

Raj Galauti — Rs. 495
Rajma Kebabs mashed with little potatoes flavoured elegantly with mint leaves and cumin seeds power, make brilliant tikkis!

Paneer Galouti — Rs. 495
The specialty of a galouti kebab is its ability to completely melt in your mouth and this paneer galouti kebab does just that.

Mushroom Galouti — Rs. 495
Mushroom Kebab made with mushrooms, mashed potatoes, herbs and spices.

Galafi Seekh — Rs. 525
Seekh kebab blended with cottage cheese, red capsicum, yellow capsicum, mixed with spices and grilled in the tandoor.

Tandoori Aloo — Rs. 525
Potato barrels, stuffed with potato dices, pistachio, cashew-nuts, resins, coriander and thyme, grilled in the tandoor.

Bharwan Mushroom — Rs. 525
Mushroom stuffed with minced mushroom and cheese, coated with the paste of cloves, basil and yogurt, smoked and grilled in the tandoor.

Hariyali Paneer Tikka — Rs. 525
Paneer wrapped in coriander mint leaves, green pepper & corn enriched with different flavours and specially grilled on charcoal.

Achari Paneer Tikka — Rs. 525
Cottage cheese in saffron pickle enriched with flavor and gently grilled on charcoal

Chaap (Tandoori / Aachari / Malai) — Rs. 525
Soyabean chaap marinade in cloves, basil and yogurt, smoked and grilled in the tandoor.

Shakahari Kebab Platter — Rs. 925

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MURGH KEBAB TANDOOR SE

Khas Bharawan Tandoori Tangari — Rs. 595
Leg pieces of chicken, stuffed with royal herbs, enriched cream and cheese with a hint of fresh coriander, grilled in tandoor.

Raunaq-E-Seekh — Rs. 595
The traditional seekh kebab of minced chicken with a flavors of coriander, tomatoes, mint and spring onion.

Desi Vibes Ka Khas Potli Kebab — Rs. 595
Murg Potli Kebab, a dish which mimics the shape of a potli, aromatic parcel of minced chicken and spices

Zarki Murgh Tikka — Rs. 625
Boneless chicken steeped in a marinade of green onion, white onion, thyme and mix of cinnamon, black pepper & soya sauce then grilled in the tandoor.

Bhatti Ka Murgh — Rs. 625
Boneless chicken pieces marinated in hung curd with roasted onion paste and a mélange of spices.

Till Vala Murgh Tikka — Rs. 625
Boneless chicken legs pieces steeped in a marinade of royal seasons seeds, enriched cream, cheddar cheese and a hint of fresh coriander then grilled in the tandoor.

Amritsari Murgh Tikka — Rs. 625
Boneless cubes of chicken legs marinade with exotic yogurt spices, cardamom cloves, cinnamon and nutmeg then roasted in tandoor.

Murgh Malai Jaffrani Kebab — Rs. 625
Boneless chicken breast marinade with royal cumin seed enriched cream, cheddar cheese and a hint of fresh coriander and then glazed in the tandoor.

Kali Mirch Tikka — Rs. 625
The boneless chicken cubes marinade with kali mirch paste, cream, cheedar paste and grilled in tandoor.

Murgh Banno Tikka — Rs. 625
Boneless chicken reserved over night marinade in a paste of ginger & garlic with exotic spices roasted in the tandoor.

Mirchi Murgh Tikka — Rs. 625
Boneless chicken marinated with curd, lemon juice, ginger, green chillies, black peppercorns, along with special spices before its grilled in tandoor.

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MURGH KEBAB TANDOOR SE

	Half	Full
Tandoori Murgh *The king of Kebab whole 'murgga' reserved over night marinade in a yogurt of exotic spices then roasted in the tandoor.*	Rs. 545	Rs. 995
Murgh Afghani *An age old preparation made with full chicken marinated with cheese, cream, cashewnuts, pepper & mild spices added with a flavour of cardamom, then grilled in tandoor.*	Rs. 545	Rs. 995
Murgh Peshawari *With bone chicken reserved over night marinade in a paste of ginger & garlic with exotic spices roasted in the tandoor.*	Rs. 545	Rs. 995
Murgh Platter		Rs. 1195

MUTTON & MACHHI KEBAB TANDOOR SE

Burra Kebab *Mutton chaap, piccata of kid tenderized in a marinade of cloves, basil and yogurt, smoked and grilled in the tandoor.*	Rs. 695
Mutton Tikka *Mutton boneless pieces, marinated in pineapple and papaya, pasta and yogurt, smoked and grilled in the tandoor*	Rs. 695
Mutton Seekh *The innovative seekh of mutton minced with the singing flavor of cheese, egg and exotic spices, creating an extra ordinary - play of taste.*	Rs. 695
Roti Pe Boti *Boned cubes of mutton kid cut from the shoulder tenderized with raw papaya stir fried with yogurt cheese mint coriander, green chillies and fried onion paste. served on malabar paratha*	Rs. 745
Jalandari Mutton *An authentic Mutton preparation from the town of jalandar. The mutton is rubbed with lemon juice and spices and marinated with a mix of curd, ginger, garlic and raw papaya*	Rs. 745
Ajwaini Machhi Tikka *Cubes of a fish marinated thrice first with lemon then with mint & finally with creamy yogurt cheese spiced with cardamom.*	Rs. 745
Lahori Fried Maachi *Lahori fish is known for its spicy distinct taste. It is light, crispy and crunchy from the outside while moist, tender, aromatic and jam-packed with flavours from the inside*	Rs. 745
Amritsari Machhi Tikka *Cubes of fish marinade with exotic yogurt spices, cardamom cloves, cinnamon and nutmeg then roasted in tandoor.*	Rs. 745
Kebab Platter	Rs. 1295

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DESI GHEE VIBES

Traditional Delicacies made with the richness of Desi Ghee, giving you a tantalizing treat to your taste buds

Dal Masala — Rs. 525
Originated in Uttar Pradesh this Lentil Moong Dal healthy dal rich in Protein is tempered with Ghee, Fresh Ingredients and Dash of green chutney making it for a nutritious Yummy meal

Matar Mushroom Makai Ki Jugalbandi — Rs. 565
melange of mushrooms, peas and corn cooked in rich gravy to make a perfect subzi

Ghee Badmash Aalo — Rs. 525
Delightful crispy potatoes and tangy flavoured spices

Punjabi Baingan Da Bhurta — Rs. 525
An age old home made dish made of grilled aubergine in tandoor, mashed & cooked with onion, tomato & green chillies.

Gym Khana Egg Curry — Rs. 525
All time favorite egg curry club style bringing the nostalgia for all slowly cooked in rich onion and tomato gravy

Anda Lababdar — Rs. 525
Soft boiled eggs dunked in creamy mildy tomato gravy

Paneer Rara — Rs. 565
Paneer cooked in rich tomato and onion masala with desi ghee and rich mixed of goated paneer alongside

Chicken Theeka Rasila — Rs. 625
Teen Mirch Murgh is spicy dish. It is prepared chicken, whole red chilies, green chilies and long red chilies

Mutton Ghee Roast — Rs. 695
Irresistible delicious mutton preparation cooked in desi ghee with dry masala

Ghee Pulao — Rs. 345
A home style pulao made with richness of Desi Ghee

Pyaz Paneer Ka Parantha — Rs. 125
Onion & cottage cheese stuffed indian bread

Anda Parantha — Rs. 125
Most famous choice Egg stuffed Indian bread

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DAL KA DERA

DV ki Khas Dal Makhani — Rs. 525
The black lentils delicacy made with fresh tomato puree, ginger garlic paste simmered overnight on the tandoor finished with cream and served with butter.

Dal Punjabi - Tadka Dal — Rs. 525
The traditional Punjabi Dal is yellow lentils cooked in tamarind, coriander tempered with exotic spices makes an emphatic statement with its pure Punjabi taste.

Dal Panchmael — Rs. 525
Seasonally balanced delicacy of five lentils tempered five time with five different ingredients.

Pindi Channa — Rs. 525
Famous chick peas cooked to give the spicy traditional taste.

Rajmaa — Rs. 525
The world's finest red beans come from Jammu & Kashmir. They are cooked with yogurt and black cardamom in a rich a robust delicacy.

SHAKA-HARI HANDI SE

Shahi Paneer — Rs. 565
The cottage cheese cooked in tomato and cashewnut gray scented with khoya & cardamom served with a garnish of cream, ginger julienne and coriander.

Paneer Lababdar / Paneer Makhani Masala — Rs. 565
Cottage cheese prepared in cream and tomato gravy with a hint of onion and tomato gravy, served with ginger and corriander.

Palak Paneer — Rs. 565
The evergreen dish that every Indian Punjabi loves, spinach cooked with cottage cheese served with butter, ginger julienne and coriander.

Paneer Roganjosh — Rs. 565
Cubes of cottage cheese cooked in a light tomato gravy flavour with fenugreek Served with a garnish of cream, ginger julienne and coriander.

Kadhai Paneer — Rs. 565
Cottage cheese cooked in thick onion & tomatoes base gravy stir-fried in kadhai served with ginger julienne & coriander.

Paneer Dhaniya Adraki — Rs. 565
A rich preparation of paneer with delicate flavours of corriander ginger tomato gravy chopped with green chilli

Sandwich Paneer Tikka Masala — Rs. 565
Chargrill stuffed paneer served with rich indian gravy

Amritsari Paneer Tikka Lasooni — Rs. 565
Cubes of Paneer marinated and cooked with garlic onion gravy to impart a unique flavour and taste.

Tawa Paneer — Rs. 565
Semi-dry paneer dish made with cottage cheese aka paneer, onions, capsicum and tomatoes

***Local Taxes & Services Charges Extra**

Malai Kofta — Rs. 565
Creamy paneer kofta cooked in tomato and cashewnut gray.
Served with a garnish of cream, ginger julienne and coriander.

Signature Palak Paneer Kofta — Rs. 565
An innovative way to present palak paneer in an inside out kofta dipped in a rich tomato gravy

Nav Ratan Korma — Rs. 565
A rich creamy combination of cashewnut gray made with a variety of vegetables and dry fruits.

Aloo Dum Banarasi — Rs. 565
Potatoes pricked with a fork, stuffed with cottage cheese fried over extremely low heat then they are simmered in red-tomato gravy.

Mutter Mushroom / Mushroom Masala — Rs. 565
Mushroom and green peas simmered in red-tomato gravy.
Served with cream and ginger julienne, coriander.

Chaap Do Pyaza / Chaap Rogan Josh — Rs. 565
A dish ticking your taste buds made with Soyabean Chaap. Simmered in onion & tomatoes base gravy, smashed with ginger julienne & coriander.

Desi Vibes Ki Khas Hari Bhari Mirch Ki Kadhi — Rs. 525
Stuffed chilli dumpling, simmered in a butter milk gravy tempered with asafetida and cumin in Punjabi style.

Bhutta Methi Palak — Rs. 525
Baby corn, methi, palak cooked together with Kashmiri degi mirch & flakes of garlic.

Paanch Ratan — Rs. 525
Seasonal vegetables cauliflower, beans, carrot, peas, bell pepper and tomatoes cooked in an onion & tomatoes base gravy, served with ginger julienne, coriander.

Gobhi Mutter Methi — Rs. 525
Floret's of cauliflower, green peas and fenugreek stir-fried with mustard & cumin seeds, served with ginger julienne & coriander leaf.

Masaledaar Gobhi Roganjosh — Rs. 525
Cauliflower Cooked with the traditional Spices in a deeply flavored full gravy in a terra cotta pots served with ginger and coriander.

Jeera Aloo / Aloo Gobhi — Rs. 525
Aloo is a spicy, tangy potato dry dish with lot of flavors

Bhindi Masala — Rs. 525
Lady Finger stuffed with specially picked herbs, ginger & coriander.

Sarson Da Saag (Served only in season) — Rs. 525
Luscious green gravy, made out of mustard seeds. Cooked with onion & tomatoes base gravy, served with ginger julienne, coriander.

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MURGH HANDI (CHICKEN)

	Full	Half
Murgh Makhani *The king of chicken, cooked in tomato base gravy simmered flavorful with fenugreek, served with cream and ginger julienne.*	Rs. 1175	Rs. 625
Murgh Kadhai *Chicken cooked in the thick onion, tomato base gravy, stir fried in kadhai with bell pepper, onion, tomato flavored with fenugreek, served with ginger julienne and coriander.*	Rs. 1175	Rs. 625
Murgh Rara *For those who love spicy chicken. chicken cooked with the traditional deora spices in a deeply flavor full gravy with minced chicken, served with ginger julienne and coriander.*		Rs. 625
Murgh Lababdar *Boneless pieces of chargrilled chicken prepared in cream and tomato gravy with a hint of onion and tomato gravy, served with ginger and coriander.*		Rs. 625
Multani Murgh *Giving butter chicken a new style, boneless chicken cooked in tomato base gravy simmered flvor fullwith fenugreek and minced chicken.*		Rs. 625
Murgh Dhaniya Adraki *A rich preparation of chicken with delicate flavours of coriander ginger, tomato gravy and chopped Green chillies.*		Rs. 625
Murgh Amritsari Masala *Chicken cooked with egg, fine chop onions, tomato, capsicum and traditional deora spices, makes an emphatic statement with its pure Punjabi taste.*		Rs. 625
Fauji Chowk ka Lasooni Tikka Masala *Chicken cooked with the traditional spices & yogurt in a deeply flavour full gravy served with ginger and coriander.*		Rs. 625
Murgh Methi Malai *Cubes of chicken marinated and cooked in yoghurt and cream with an added flavour punch of kasoori methi to impart a unique flavor and taste.*		Rs. 625
Murgh Curry Dhaba Style *Chicken with bone or boneless cooked with the traditional spices in a deeply flavour full gravy, served with ginger and coriander.*		Rs. 625
Murgh Kali Mirch *Cubes of boneless chicken cooked in a fenugreek leaves, kali mirch, cream & cashewnut gravy topped with herbs to give an everlasting taste.*		Rs. 625

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GOSHT HANDI (MUTTON)

Mutton Roganjosh — Rs. 695
Rogan Josh is made with goat in yogurt and curry spices. The red color is derived from Paprika, This dish originated in Kashmir region of India. We have tried to reproduce it to the best of our ability.

Rara Meat — Rs. 695
Goat cooked in yogurt and curry spices with minced meat. Served with ginger julienne and coriander.

Kadhai Meat — Rs. 695
Goat cooked in the thick onion, tomato base gravy, stir fried in kadhai with bell pepper, onion, tomato flavored with fenugreek, served with ginger julienne and coriander.

Mutton Masala — Rs. 695
Delicious, soft tender chunks of goat meat in Indian style spiced onion tomato gravy.

Mutton Keema Matar — Rs. 695
Minced mutton cooked in butter, onion and brown gravy with a hint of green peas, cream and coriander. Served with ginger julienne and coriander.

Hari Mirch Ka Bhuna Gosht — Rs. 695
Mutton bhuna pieces cooked in spicy onion tomato gravy with the flavour of freshly ground spices.

Saagwala Gosht — Rs. 695
Prepared with leafy green spinach, mild spices and mutton intensely flavorful, loaded with nutrients.

Meat Desi Vibes — Rs. 695
Goat cooked with the traditional spices & yogurt in a deeply flavourful gravy, served with ginger and coriander

Machhi Curry — Rs. 775
Fish fillets delicately cooked in a red-brown gravy served with ginger julienne, coriander.

Machhi Tikka Masala — Rs. 775
Fish fillets cooked in tomato base gravy simmered flavorful with fenugreek, served with cream and ginger julienne.

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BIRIYANI KHUSBOODAR AUR CHAWAL

'Biryani' : In Persian language, 'Biriyani' means, fried or roasted. However, in Indian culinary 'Biriyani' means something nourishing, roasted with meat, spices & herbs.

	Full
Plain Rice	Rs. 295
Zeera Rice	Rs. 325
Mutter (Peas) Pulao	Rs. 345
Navrattan Pulao	Rs. 375
Veg Biryani	Rs. 375
Anda Biryani	Rs. 375
Chicken Biryani	Rs. 495
Mutton Biryani	Rs. 495

ROTI DARBAR

Tandoori Roti	Rs.65
Tandoori Butter Roti	Rs.70
Tawa Roti	Rs.65
Missi Roti	Rs.85
Rumali Roti	Rs.85
Plain Nan	Rs.95
Butter Naan / Garlic Naan	Rs.105
Laccha Parantha	Rs.105
Laccha Parantha (Mint / Methi / Ajwaini)	Rs.105
Laccha Parantha (Lal Mirch / Hari Mirch)	Rs.105
Malabar Parantha	Rs.115
Spinach Kulcha	Rs.135
Amritsari Stuffeed Naan / Kulcha	Rs.135
Paneer Masala Kulcha	Rs.135

GALI PARANTHE WALI

Aloo Pyaz Parantha	Rs. 135
Paneer Pyaz Laccha Parantha	Rs. 135
Pagri Parantha *Stuffed with minced gobi & herbs.*	Rs. 135
Hariyali Parantha *Stuffed with spinach, cheese, onion & herbs.*	Rs. 145
Dera Parantha *Stuffed with onion, cheese & herbs.*	Rs. 145
Multani Rattan *Stuffed with spinach potato, onion, cottage cheese, cheddar cheese and herbs.*	Rs. 145
Murgh Parantha *Stuffed with chicken minced & herbs.*	Rs. 175
Mutton Keema Parantha *Stuffed with mutton minced & herbs.*	Rs. 175
Peshawari Parantha *Stuffed with chicken minced, mutton minced, onion spinach and cheddar cheese with herbs.*	Rs. 175
Chef Ka Man Pasand Parantha *Stuffed with chicken, mutton, cheddar cheese and herbs.*	Rs. 175

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TAAZE RAITE KI BAHAR

(Raita: Fresh curd, mixed thoroughly with different combinations)

Desi Vibes Ka Khas Pineapple Raita	Rs. 265
Kheera Raita	Rs. 225
Mix Raita	Rs. 225
Boondi Raita	Rs. 225

SALADS

Bag-e-Bahar (Green Salad)	Rs. 165
Kheera Salad	Rs. 145

MISHTHAN

Gulab Jamun	Rs. 195
Rabri	Rs. 195
Rasmalai	Rs. 225
Fruit Custard	Rs. 225
Gajar Ka Halwa (Seasonal)	Rs. 225
Moong Dal Ka Halwa (Seasonal)	Rs. 225

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