



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 and wide 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

Desi Vibes Little Treasures

Locks

Desi Vibes takes pride in displaying its collection of Original and antique locks.

Some of which are:

- an ancient scorpion lock with 12 inches long key*
- 2.5 feet long lock of haveli*
- a chor taala (thief lock), which opens from 6 keys*
- an ancient bronze lock which can chop off your finger if not handled properly.*



SHORBA

<i>Kachori Shorba</i>	<i>Rs. 265</i>
<i>Tamatar Dhaniya Ka Shorba</i>	<i>Rs. 265</i>
<i>Makkai Ka Shorba</i>	<i>Rs. 265</i>
<i>Veg Shorba</i>	<i>Rs. 265</i>
<i>Matar Mushroom Ka Shorba</i>	<i>Rs. 265</i>
<i>Dal Ka Shorba</i>	<i>Rs. 265</i>
<i>Murgh Shorba</i>	<i>Rs. 295</i>
<i>Mutton Shorba</i>	<i>Rs. 295</i>

TARO TAZA

<i>Nimbu Paani(Sweet / Salted)</i>	<i>Rs. 145</i>
<i>Jal Jeera</i>	<i>Rs. 145</i>
<i>Aerated Beverages</i>	<i>Rs. 145</i>
<i>Nimbu Soda (Sweet / Salted)</i>	<i>Rs. 145</i>
<i>Aam-e Khas</i>	<i>Rs. 145</i>
<i>Chaach (Butter Milk)</i>	<i>Rs. 165</i>
<i>Kullad Vali Lassi (Sweet/Salted)</i>	<i>Rs. 165</i>
<i>Mango Mastani Lassi</i>	<i>Rs. 165</i>
<i>Kesar Milk</i>	<i>Rs. 165</i>
<i>Badam Thandaai</i>	<i>Rs. 165</i>
<i>Cold Coffee</i>	<i>Rs. 185</i>
<i>Mineral Water</i>	<i>MRP</i>

*Gst Charges Extra

Desi Vibes Little Treasures

Stamps and Postcards

*At Desi vibes we are proud to display
a vast collection of myriad,
old and rare stamps
ranging from the 18th Century.*

*Also displayed are First Day Covers and
Rare postcards with 18 digit codes*

*On display are also Postcards with telephone no. 718,
21 and many more...*



4 Annas, 1954, Known As The
"9.5 Arches Easy"



6 Annas Provisional, 1866
Bombay To London By
Steamer, 28 Days



The First Stamps Of Independent India
Shows The New Indian Flag. It Was
Meant For Foreign Correspondence

KHAAS SHAKA-HARI KEBAB

Hara Kurkura Kebab

Tinge of green spinach, potato, cottage cheese are carefully blended and interfused so delicately cooked that it melts instantly in mouth.

Rs. 545

Bhutteyan De Kebab

Sweet corn is given the right royal treatment removed from the cob. Packed blended with herbs & spices and served pan fried.

Rs. 545

Desi Vibes Ke Khas Dahi Ke Kebab

Yogurt mixed with milk powder, cottage cheese, cloves and basil. Served pan fried.

Rs. 545

Aananas Chaat

Tangy-chilly flavours of pineapple pieces meet in the all new avatar of Desi Chaat. Delicious pineapple pieces coated with red and green chilli paste, coriander, ginger and lemon.

Rs. 545

Raj Galauti

Rajma Kebabs mashed with little potatoes flavoured elegantly with mint leaves and cumin seeds powder, make brilliant tikkis!

Rs. 545

Paneer Galouti

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

Rs. 545

Mushroom Galouti

Mushroom Kebab made with mushrooms, mashed potatoes, herbs and spices.

Rs. 545

Galafi Seekh

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

Rs. 545

Tandoori Aloo

Potato barrels, stuffed with potato dices, pistachio, cashew-nuts, raisins, coriander and thyme, grilled in the tandoor.

Rs. 565

Bharwan Mushroom

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

Rs. 565

Hariyali Paneer Tikka

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

Rs. 565

Achari Paneer Tikka

Cottage cheese in saffron pickle enriched with Flavour and gently grilled on charcoal

Rs. 565

Chaap (Tandoori / Achari / Malai)

Soyabean chaap marinated in cloves, basil and yogurt, smoked and grilled in the tandoor.

Rs. 565

Shakahari Kebab Platter

Rs. 1045

***Gst Charges Extra**

Desi Vibes Little Treasures

Knives and Swords

Desi Vibes has a wide collection of knives ranging from Khanjars, Swords, Pata and more

We are also proud to display an original barood-dani (Gunpowder Gun) which used in wars of the past



Katara



Khukri



Talwar

MURGH KEBAB TANDOOR SE

Khas Bharawan Tandoori Tangari

Rs. 645

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. 645

The traditional seekh kebab of minced chicken with a flavours of coriander, tomatoes, mint and spring onion.

Desi Vibes Ka Khas Potli Kebab

Rs. 645

Murg Potli Kebab, a dish which mimics the shape of a potli, aromatic parcel of minced chicken and spices

Zarki Murgh Tikka

Rs. 685

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. 685

Boneless chicken pieces marinated in hung curd with roasted onion paste and a mélange of spices.

Till Vala Murgh Tikka

Rs. 685

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. 685

Boneless cubes of chicken legs marinated with exotic yogurt spices, cardamom cloves, cinnamon and nutmeg then roasted in tandoor.

Murgh Malai Jaffrani Kebab

Rs. 685

Boneless chicken breast marinated with royal cumin seed enriched cream, cheddar cheese and a hint of fresh coriander and then glazed in the tandoor.

Kali Mirch Tikka

Rs. 685

The boneless chicken cubes marinated with kali mirch paste, cream, cheddar paste and grilled in tandoor.

Murgh Banno Tikka

Rs. 685

Boneless chicken reserved over night marinated in a paste of ginger & garlic with exotic spices roasted in the tandoor.

Mirchi Murgh Tikka

Rs. 685

Boneless chicken marinated with curd, lemon juice, ginger, green chillies, black peppercorns, along with special spices before its grilled in tandoor.

***Gst Charges Extra**

Desi Vibes Little Treasures

Wood Blocks

At Desi Vibes we proudly present a beautiful collection of wood blocks used by artisans and weavers of India. Different patterns and textures represent the variety of designs used in ancient times.



MURGH KEBAB TANDOOR SE

Tandoori Murgh

The king of Kebab whole murgga' reserved over night marinade in a yogurt of exotic spices then roasted in the tandoor.

Half	Full
Rs. 595	Rs. 1045

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. 595	Rs. 1045
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Murgh Peshawari

With bone chicken reserved over night marinade in a paste of ginger & garlic with exotic spices roasted in the tandoor.

Rs. 595	Rs. 1045
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Murgh Platter

Rs. 1345

MUTTON 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. 765

Mutton Tikka

Mutton boneless pieces, marinated in pineapple and papaya, pasta and yogurt, smoked and grilled in the tandoor

Rs. 765

Mutton Seekh

The innovative seekh of mutton minced with the singing flavour of cheese, egg and exotic spices, creating an extra ordinary - play of taste.

Rs. 765

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. 795

Jalandhari Mutton

An authentic Mutton preparation from the town of jalandhar. The mutton is rubbed with lemon juice and spices and marinated with a mix of curd, ginger, garlic and raw papaya

Rs. 795

***Gst Charges Extra**

MACHHI KEBAB TANDOOR SE

Ajwaini Machhi Tikka

Rs. 795

Cubes of a fish marinated thrice first with lemon then with mint & finally with creamy yogurt cheese spiced with cardamom.

Lahori Fried Maachi

Rs. 795

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

Amritsari Machhi Tikka

Rs. 795

Cubes of fish marinated with exotic yogurt spices, cardamom cloves, cinnamon and nutmeg then roasted in tandoor.

Kebab Platter

Rs. 1425

DESI GHEE VIBES

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

Dal Masala

Rs. 585

Originated in Uttar Pradesh this healthy Lentil Moong Dal in Protein is tempered with Ghee. Fresh Ingredients and Dash of green chutney making it a nutritious Yummy meal

Matar Mushroom Makai Ki Jugalbandi

Rs. 595

melange of mushrooms, peas and corn cooked in rich gravy to make a perfect subzi

Ghee Badmash Aalo

Rs. 585

Delightful crispy potatoes and tangy Flavoured spices

Punjabi Baingan Da Bhurta

Rs. 565

An age old home made dish made of grilled aubergine in tandoor, mashed & cooked with onion, tomato & green chillies.

Gym Khana Egg Curry

Rs. 585

All time favourite egg curry club style bringing the nostalgia for all slowly cooked in rich onion and tomato gravy

Anda Lababdar

Rs. 585

Soft boiled eggs dunked in creamy mild tomato gravy

Paneer Rara

Rs. 595

Paneer cooked in rich tomato and onion masala with desi ghee and rich mixed of goated paneer alongside

Chicken Teekha Rasila

Rs. 685

Teekha Mirch Murgh is spicy dish. It is prepared chicken, whole red chillies, green chillies and long red chillies

Mutton Ghee Roast

Rs. 745

Irresistible delicious mutton preparation cooked in desi ghee with dry masala

Ghee Pulao

Rs. 385

A home style pulao made with richness of Desi Ghee

Pyaz Paneer Ka Parantha

Rs. 145

Irresistible delicious mutton preparation cooked in desi ghee with dry masala

Anda Parantha

Rs. 145

Most famous choice Egg stuffed Indian bread

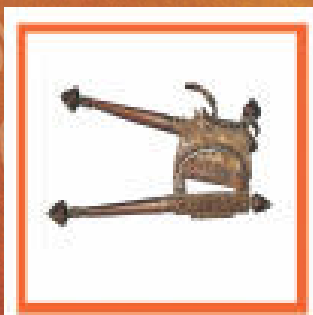
***Gst Charges Extra**

Desi Vibes Little Treasures



Supari (Betelnut) Cutter

*Desi vibes has an array of Brass and Silver
supari cutters of different shapes and
sizes, from as old as 150 years to
the times of the British Raj.*



DAL KA DERA

DV ki Khas Dal Makhani

Rs. 565

The black lentils delicately 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. 565

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. 565

Seasonally balanced delicacy of five lentils tempered five time with five different ingredients.

Pindi Channa

Rs. 565

Famous chick peas cooked to give the spicy traditional taste.

Rajmaa

Rs. 565

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. 595

The cottage cheese cooked in tomato and cashewnut gravy scented with khoya & cardamom served with a garnish of cream, ginger julienne and coriander.

Paneer Lababdar / Paneer Makhani Masala

Rs. 595

Cottage cheese prepared in cream and tomato gravy with a hint of onion and tomato gravy, served with ginger and coriander.

Palak Paneer

Rs. 595

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

Paneer Roganjosh

Rs. 595

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. 595

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

Paneer Dhaniya Adraki

Rs. 595

A rich preparation of paneer with delicate flavours of coriander ginger tomato gravy chopped with green chilli

Sandwich Paneer Tikka Masala

Rs. 595

Chargrill stuffed paneer served with rich gravy

***Gst Charges Extra**

Desi Vibes Little Treasures

Coins

Desi Vibes boasts its collection of more than a hundred real and authentic currency coins. Some of which are :

- Coins which range from the times of King Akbar, as early as 1305 onwards*
- Coins of Indian pre-independence era, used in the times of British Raj.*
- Coins as old as from the year 1786*
- Coins from King George IV 1895 to Madhav Rao Scindia.. .*
- From 'taka' to 'anna' to paav anna'*

- And many many more*



East India Company 1/12th Anna



1/4 Anna Coin Of Gwalior,
India Princely State, 1942



French Indian
1 Rupee (1938)

Amritsari Paneer Tikka Lasooni

Cubes of Paneer marinated and cooked with garlic onion gravy to impart a unique flavour and taste.

Rs. 595**Malai Kofta**

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

Rs. 595**Signature Palak Paneer Kofta**

An innovative way to present palak paneer in an inside out kofta dipped in a rich tomato gravy

Rs. 595**Nav Ratan Korma**

A rich creamy combination of cashewnut gray made with a variety of vegetables and dry fruits.

Rs. 595**Aloo Dum Banarasi**

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

Rs. 595**Mutter Mushroom / Mushroom Masala**

Mushroom and green peas simmered in red-tomato gravy. Served with cream and ginger julienne, coriander.

Rs. 595**Chaap Do Pyaza / Chaap Rogan Josh**

A dish ticking your taste buds made with Soyabean Chaap. Simmered in onion & tomatoes base gravy, smashed with ginger julienne & Coriander

Rs. 595**Desi Vibes Ki Khas Hari Bhari Mirch Ki Kadhi**

Stuffed chilli dumpling, simmered in a butter milk gravy tempered with asafoetida and cumin in Punjabi style.

Rs. 565**Bhutta Methi Palak**

Baby corn, methi, palak cooked together with Kashmiri degi mirch & flakes of garlic.

Rs. 565**Paanch Ratan**

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

Rs. 565**Gobhi Mutter Methi**

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

Rs. 565**Masaledaar Gobhi Roganjosh**

Cauliflower Cooked with the traditional Spices in a deeply flavoured full gravy in a terra cotta pots served with ginger and coriander

Rs. 565**Jeera Aloo / Aloo Gobhi**

Aloo is a spicy, tangy potato dry dish with lot of flavours

Rs. 565**Bhindi Masala**

Lady Finger stuffed with specially picked herbs, ginger & coriander.

Rs. 565**Sarson Da Saag (Served only in season)**

Luscious green gravy, made out of mustard seeds. Cooked with onion & tomatoes base gravy, served with ginger julienne, coriander.

Rs. 565

***Gst Charges Extra**

Desi Vibes Little Treasures

Stamp Papers

Desi Vibes has a unique and one of its kind collections of more than 50 revenue stamp papers.

Some of these are from the princely states of Jaipur and Kishangarh and others.

Few of them have horizontal folds and imperfections including creases and water soaked stains, preserving their originality



MURGH HANDI (CHICKEN)

	Full	Half
Murgh Makhani <i>the king of chicken, cooked in tomato base gravy simmered flavourfull with fenugreek, served with cream and ginger julienne.</i>	Rs. 1275	Rs. 685
Murgh Kadhai <i>chicken cooked in the thick onion, tomato base gravy, stir fried in kadhai with bell pepper, onion, tomato flavoured with fenugreek, served with ginger julienne and coriander.</i>	Rs. 1275	Rs. 685
Murgh Rara <i>for those who love spicy chicken cooked with the traditional deora spices in a deeply flavour full gravy with minced chicken, served with ginger julienne and coriander.</i>		Rs. 685
Murgh Lababdar <i>Boneless pieces of chargrilled chicken prepared in cream and tomato gravy with a hint of onion and tomato gravy, served with ginger and coriander.</i>		Rs. 685
Multani Murgh <i>Giving butter chicken a new style, boneless chicken cooked in tomato base gravy simmered flavour full with fenugreek and minced chicken.</i>		Rs. 685
Murgh Dhaniya Adraki <i>A rich preparation of chicken with delicate flavours of coriander ginger, tomato gravy and chopped green chillies.</i>		Rs. 685
Murgh Amritsari Masala <i>Chicken cooked with egg, fine chop onions, tomato, capsicum and traditional deora spices, makes an emphatic statement with its pure punjabi taste.</i>		Rs. 685
Fauji Chowk ka Lasooni Tikka Masala <i>Chicken cooked with traditional spices & yoghurt in a deeply flavour full gravy served with ginger and coriander.</i>		Rs. 685
Murgh Curry Dhaba Style <i>Chicken with bone or boneless cooked with the traditional spices in a deeply flavour full gravy, served with ginger and coriander.</i>		Rs. 685
Murgh Kali Mirch <i>Cubes of boneless chicken cooked in a fenugreek leaves, kali mirch, cream & cashewnut gravy topped with herbs to give an everlasting taste.</i>		Rs. 685

*Gst Charges Extra

Desi Vibes Little Treasures

Others

Desi Vibes entrance door is a 200 years old antique Made from Solid wood, hand carved by ancient Indian artisans and weighs over 150 Kgs

- Vintage Radio:- From the time when listening to radio was a privilege.

- Antique Hand Fan:- Made from the best quality raw material with intricate carvings and exquisite designs. The richness of the great Indian heritage shines through its perfect beauty.



GOSHT HANDI (MUTTON)

Mutton Roganjosh

Rs. 765

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. 765

Goat cooked in yogurt and curry spices with minced meat. Served with ginger julienne and coriander.

Kadhai Meat

Rs. 765

Goat cooked in the thick onion, tomato base gravy, stir fried in kadhai with bell pepper, onion, tomato flavoured with fenugreek. served with ginger julienne and coriander.

Mutton Masala

Rs. 765

Delicious, soft tender chunks of goat meat in Indian style spiced onion tomato gravy.

Mutton Keema Matar

Rs. 765

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. 765

Mutton bhuna pieces cooked in spicy onion tomato gravy with the flavour of freshly ground spices.

Saagwala Gosht

Rs. 765

Prepared with leafy green spinach, mild spices and mutton intensely flavourfull, loaded with nutrients.

Meat Desi Vibes

Rs. 765

Goat cooked with the traditional spices & yogurt in a deeply flavourfull gravy, served with ginger and coriander

Machhi Curry

Rs. 845

Fish fillets delicately cooked in a red-brown gravy served with ginger julienne, coriander.

Machhi Tikka Masala

Rs. 845

Fish fillets cooked in tomato base gravy simmered flavourfull with fenugreek, served with cream and ginger julienne.

*Gst Charges Extra

Desi Vibes Little Treasures

Others

We at Desi Vibes also have an assortment of some of the most unique and beautiful ideas as part of our décor and interiors.

- A knife used for dharma/religious practices in Tibet in ancient times.*
- A vintage Rajput Maratha - Steel Nakh Sher Panja*
- 1850s Indian Antique Hand carved Wooden lanterns oil container and many many more, all you have to do is just look around.*



BIRYANI KHUSBOODAR AUR CHAWAL

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

	<i>Full</i>
<i>Plain Rice</i>	<i>Rs.325</i>
<i>Jeera Rice</i>	<i>Rs.345</i>
<i>Mutter (Peas) Pulao</i>	<i>Rs.385</i>
<i>Navrattan Pulao</i>	<i>Rs.425</i>
<i>Veg Biryani</i>	<i>Rs.425</i>
<i>Anda Biryani</i>	<i>Rs.425</i>
<i>Chicken Biryani</i>	<i>Rs.445</i>
<i>Mutton Biryani</i>	<i>Rs.545</i>

ROTI DARBAR

<i>Tandoori Roti</i>	<i>Rs.85</i>
<i>Tandoori Butter Roti</i>	<i>Rs.95</i>
<i>Tawa Roti</i>	<i>Rs.85</i>
<i>Missi Roti</i>	<i>Rs.115</i>
<i>Rumali Roti</i>	<i>Rs.95</i>
<i>Plain Naan</i>	<i>Rs.125</i>
<i>Butter Naan / Garlic Naan</i>	<i>Rs.135</i>
<i>Laccha Parantha</i>	<i>Rs.125</i>
<i>Laccha Parantha (Mint / Methi / Ajwaini)</i>	<i>Rs.125</i>
<i>Laccha Parantha (Lal Mirch / Hari Mirch)</i>	<i>Rs.125</i>
<i>Malabar Parantha</i>	<i>Rs.125</i>
<i>Spinach Kulcha</i>	<i>Rs.145</i>
<i>Amritsari Stuffed Naam / Kulcha</i>	<i>Rs.165</i>
<i>Paneer Masala Kulcha</i>	<i>Rs.165</i>

**Gst Charges Extra*

GALI PARANTHE WALI

Aloo Pyaz Parantha

Rs. 155

Paneer Pyaz Laccha Parantha

Rs. 155

Pagri Parantha

Rs. 155

Stuffed with minced gobi & herbs.

Hariyali Parantha

Rs. 165

Stuffed with spinach, cheese, onion & herbs.

Dera Parantha

Rs. 165

Stuffed with onion, cheese & herbs.

Multani Rattan

Rs. 165

Stuffed with spinach potato, onion, cottage cheese, cheddar cheese and herbs.

Murgh Parantha

Rs. 195

Stuffed with chicken minced & herbs.

Mutton Keema Parantha

Rs. 195

Stuffed with mutton minced & herbs.

Peshawari Parantha

Rs. 195

Stuffed with chicken minced, mutton minced, onion spinach and cheddar cheese with herbs.

Chef Ka Man Pasand Parantha

Rs. 195

Stuffed with chicken, mutton, cheddar cheese and herbs.

TAAZE RAITE KI BAHAR

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

Desi Vibes Ka Khas Pineapple Raita

Rs. 295

Kheera Raita

Rs. 265

Mix Raita

Rs. 265

Boondi Raita

Rs. 265

**Gst Charges Extra*

SALADS

Bag-e-Bahar (Green Salad)

Rs. 195

Kheera Salad

Rs. 165

MISHTHAN

Gulab Jamun

Rs. 225

Rabri

Rs. 225

Rasmalai

Rs. 265

Fruit Custard

Rs. 265

Gajar Ka Halwa (Seasonal)

Rs. 265

Moong Dal Ka Halwa (Seasonal)

Rs. 265



Recognizations Rewards and Recommendations !!!

Food Connoisseurs India Award - Best Restaurant In Noida 2022

Times Foods- Best North Indian Casual Dining 2022

Times Research - Best Indian Restaurant in Noida 2009

Presented by Mr. Kapil Dev

*Burrrp Certified - Finger Licking Butter Chicken and
Chicken Tikka, 2009*

Big Brands Research - Best Indian Restaurant in Noida-2010

Presented by Honourable Dr. Shashi Tharoor (Member of Parliament)

Brands Academy - Best North Indian Restaurant in Noida-2011

Presented by renowned Author Chetan Bhagat

Tripadvisor.com- Service Excellence Award Successively Since 2012

*Global Quality Award -Service Excellence award
for North Indian Food & Service-2015*

Presented by Famous Bollywood Actress Karishma Kapoor

Zomato.com - Enlisted in Best Value for Money Restaurants in NCR -2012

Zomato.com - Enlisted in Best Family Restaurants in NCR-2013

IPSA - Best North Indian Restaurant in Delhi NCR

Presented by Bollywood Actress Huma Qureshi

Media Coverage :

*Desi Vibes has been featured in more than 30 TV shows such as NDTV
Good Times, Metro Nation, CNN TV18, CNBC Awaaz, Zee etc.*

*We are consistently on the drive to improve ourselves to give you the best
dining experience and to serve and delight you !!!*

Please feel free to get in touch with us for feedback or suggestions

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