



Desi - Licious

DESI-LICIOUS

MENU



Desi - Licious

THE LOCAL INDIAN RESTAURANT, REIMAGINED

**READY TO HAVE YOUR MIND
BLOWN? Let us take you there.**

Our talented chefs are constantly pushing the boundaries of innovation, taking dishes you already know and love to new heights that you never imagined. Desi-Licious isn't your typical Indian restaurant!

A stylized, red, serif logo consisting of the letters 'D' and 'L' intertwined.

Desi - Licious

A MODERN INDIAN RESTAURANT, RAVENHALL

**DARE TO BE
DIFFERENT?**

Let us show you Indian-style,
done right.

We pride ourselves on giving
our guests the most exciting
Indian street food and cocktail
experience in Melbourne. With
the bustle of the open kitchen
and the pulse of indian music,
every night at Desi-licious
feels like a celebration.



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Appetizers

PEANUT MASALA \$8.99

A crowd-pleaser! Spiced, crunchy peanuts, mixed with zesty masala

VEG SAMOSA \$7.99

Spicy potato filling wrapped in pastry, deep fried until crispy. Served with lip-smacking chutneys

PAPADI CHAAT \$12.99

Desi-licious style wafers mixed with our chatpati sauces garnished with fresh coriander

SAMOSA CHAAT \$12.99

Freshly made pyramid-shaped crispy snack filled with tempting potatoes and peas topped with flavourful chickpea curry, mint and tamarind sauce

BALLS OF HAPPINESS (PANI PURI) \$11.99

The world famous indian street snack. Comes in a sphere form along with irresistible flavourful green minty water containing desi-licious' secret spices

DAHI PURI \$12.99

Soft fried semolina balls, dipped in cool and refreshing thick sweet yoghurt, drizzled with tamarind and mint sauce



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Appetizers

ALOO TIKKI. \$12.99

Deep fried crispy hot patty filled with chickpea lentil and mashed potatoes. Served with refreshing yoghurt, mint and tamarind sauce

DAHI BHALLE. \$11.99

Mouth melting fried soft and fluffy lentil balls served with yoghurt and signature sauces. Garnished with cumin powder

Veg Entree

PANEER TIKKA \$16.99

Cottage cheese marinated with home ground spices cooked over glowing embers

PANEER PAKODA \$14.99

Homemade cottage cheese fritters served with our signature sauces

STUFFED MUSHROOM \$16.99

Mushrooms filled with mashed potato, paneer and chef's special spices

CHEESE CHILLI \$16.99

Indo chinese spicy and tangy paneer cubes

MALAI SOYA CHAAP \$16.99

Morsels of soya marinated with special spices with a flavourful creamy masala gravy drizzled on top



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Veg Entree

VEG MANCHURIAN \$16.99

The perfect fusion of fried mix veg dumplings in indo-chinese flavours

VEG NOODLES \$16.99

Noodles tossed with shredded vegetables in soy and garlic sauce

MASALA FRIES \$6.99

Crispy french fries tossed in special spices

Non-Veg Entree

TANGRI KEBAB. \$18.99

Mouth watering chicken drumsticks packed with spices

MURG TIKKA. \$18.99

Boneless chicken pieces marinated in tandoori spices & cooked in tandoor

TANDOORI CHICKEN \$18.99

Chicken drumsticks marinated in tandoori masala serviced with mint chutney

MURG MALAI TIKKA \$18.99

Boneless chicken marinated in cashew paste, cream & exotic tandoori spices cooked to perfection

CHILLI CHICKEN \$18.99

Fried battered chicken wok tossed in chef's special chilly sauce



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Non-Veg Entree

SPICY CHIKEN RIBS. \$18.99

Golden crispy ribs coated in spicy signature sauce

LAMB SEEKH KEBAB. \$18.99

Luscious and juicy lamb minced with handpicked ground spices, grilled in tandoor. Garnished with coriander

MOROCCAN LAMB CHOPS \$20.99

Char-grilled lamb in a spiced marinade, roasted in tandoor. served with mint sauce

AMRITSARI FISH \$20.99

Chunks of fish marinated in chef's special spices to be crisp fried

Veg Curry Delight

MIX VEG \$17.99

The perfect comfort dish. Seasoned vegetables mixed to perfection

KADAI PANEER \$17.99

Paneer cubes dipped in flavourful rich gravy and made with special kadai masala, onion and capsicum

MATTAR PANEER \$17.99

Paneer cubes and peas dipped in a rich tomato based curry, spiced to perfection



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Veg Curry Delight

PALAK PANEER \$17.99

Paneer cubes cooked in a tomato and spinach based sauce, blended to perfection

SHAHI PANEER \$17.99

Paneer cubes cooked in a creamy tomato and cashew based sauce

PANEER MAKHANI \$17.99

Soft & mellow paneer cubes cooked in spicy and rich gravy of tomato, cashew nuts and milk cream

ACHARI TAWA PANEER \$17.99

A semi dry gravy of paneer cubes cooked in tomato gravy, aromatic array of spices and fresh cream

MALAI KOFTA \$17.99

Soft dumplings made with potato & cottage cheese dipped in creamy & cashew sauce and nuts

MATAR MUSHROOM \$17.99

Mushroom & peas in a creamy onion, tomato and cashew sauce. A staple dish

MUSHROOM MASALA \$17.99

White button mushrooms in a spiced onion and tomato gravy packed with flavour & spices



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Veg Curry Delight

VEG JALFREZI \$17.99

Mixed veg stir fried in special spices
& herbs

CHANNA MASALA \$17.99

Flavoursome curry made with green
chillies, onions, garlic & chickpeas,
along with a blend of spices

BHINDI DO PAYAZA \$17.99

Spicy indian stir fried okra and onion,
a delectable veggie marriage made in
heaven

DAAL TAKDA \$16.99

Yellow lentils tampered with onions,
ginger, garlic & finished off with
curry leaves

DAAL MAKHANI \$16.99

Black lentils and kidney beans slowly
cooked for hours to perfection with
special indian spices



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Murgh Curry Delight

BUTTER CHICKEN \$18.99

Tender chicken pieces in creamy makhani sauce, traditional sauce

CHICKEN TIKKA MASALA \$18.99

Roasted chicken in onion, tomato, cashew spiced curry sauce. A crowd pleasing curry

CHICKEN KORMA \$18.99

Tender chicken korma cooked in a creamy sauce flavoured with ground cashew nuts

CHICKEN SAAG \$18.99

Chicken tempered with cumin seed and cooked with tomato and fresh spinach

MURGH HANDI \$18.99

Chicken pieces slow-cooked in a copper pot with aromatic spices, yoghurt and cream

KADAI CHICKEN \$18.99

Chicken cooked in an onion-tomato-based gravy with diced capsicum and onion

PUNJABI CHICKEN \$18.99

Chef's special chicken marinated in luscious sauce



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Murgh Curry Delight

CHICKEN VINDALOO \$18.99

Meat cooked in fiery vindaloo sauce,
flavoured with vinegar and red
chillies

CHICKEN PATIALA \$18.99

A luscious meat curry cooked with
ground spices, cashewnuts and cream

Goat/Lamb Delight

YADI'S GOAT CURRY \$19.99

An all-time favourite. Tender pieces
of goat on the bone The answer lies in
the 'marination'...

HANDI GOAT \$19.99

A traditional rich stew with goat
pieces in spicy and velvety rich
masala gravy

GOAT VINDALOO \$19.99

Goat pieces cooked in fiery vindaloo
sauce flavoured with vinegar and red
chillies

LAMB ROGAN JOSH \$19.99

A famous curry dish from Kashmir.
Meat cooked in onion and tomatoes in
masala sauce



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Goat/Lamb Delight

LAMB KORMA \$19.99

Lamb cooked in almond and cashew based creamy sauce

LAMB NILGIRI \$19.99

Lamb pieces flavoured with mint, ground spices and coriander leaves

LAMB SAAG \$19.99

Pieces of lamb tossed in a spinach based sauce

ACHARI LAMB \$19.99

A piquant pickling lamb curry pieces in a rich, spicy and tangy gravy

LAMB VINDALOO \$19.99

Lamb pieces cooked in fiery vindaloo sauce flavoured with vinegar and red chillies



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From The Sea

PRAWN MASALA CURRY \$21.99

A simple yet flavourful dish, made with fresh prawns, onions, tomatoes, yoghurt and spices

GARLIC PRAWN CURRY \$21.99

Fresh prawns cooked in garlic, ginger and fresh chilli

GOAN FISH CURRY \$21.99

A speciality of Goa, cooked in Kashmiri chilli, turmeric, coconut, curry leaves and tamarind in satin smooth gravy

FISH CURRY \$21.99

Fish cooked in rich coconut sauce tampered with mustard seeds and curry leaves

Rice

VEG BIRYANI \$16.99

Basmati rice cooked with mixed vegetables and traditional spices

CHICKEN/GOAT BIRYANI \$18.99

Choice of meat cooked slowly with basmati rice flavoured with fresh mint, coriander leaves and saffron

VEG FRIED RICE \$16.99

Rice stir-fried in a wok with vegetables and soy sauce



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Rice

CHICKEN FRIED RICE \$16.99

Rice stir-fried in a wok with vegetables, soy sauce and chicken

SAFFRON RICE \$6.99

Basmati rice cooked with aromatic spices and saffron

PEAS PULAO \$6.99

Basmati rice cooked with green peas and cumin

JEERA RICE \$6.99

Basmati rice with a hint of cumin seeds

STEAM RICE \$5.99

Plain steamed aromatic basmati rice

Breads

TANDOORI ROTI \$2.99

Wheat flavour bread cooked in tandoor

PLAIN NAAN \$3.99

Plain flour flatbread cooked in tandoor

LACHA PARANTHA \$4.99

Wholemeal layered butter bread

BUTTER NAAN \$4.99

Plain naan buttered and sprinkled with sesame seeds



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Breads

GARLIC NAAN \$4.99

Naan bread brushed with garlic

CHEESE NAAN \$6.99

Naan bread stuffed with cheese

CHEESE ONION NAAN \$6.99

Naan bread stuffed with cheese and
onion

KASHMIRI NAAN \$6.99

Naan bread stuffed with nuts and dry
fruits

MISSI ROTI \$5.99

Gluten free layered flat bread

ALOO PARANTHA \$6.99

Made with flour, potatoes and spices

AMRITSARI KULCHA \$6.99

Soft and delicious bread stuffed with
potatoes and spices

PANEER KULCHA \$6.99

Soft and delicious bread stuffed with
paneer and spices



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Salads & Accompaniments

GARDEN SALAD \$5.99

Slices of cucumber, red onion, tomato, carrot, green chilli sprinkled with chaat masala

VINEGAR ONIONS \$4.99

Slices of onions bathed in vinegar

ONION SALAD \$3.99

Slices of onion sprinkled with chaat masala on top

PLAIN YOGHURT \$4.99

Fresh plain yoghurt

BOONDI RAITA \$4.99

yoghurt with cucumbers onion and roasted cumin

KACHUMBER RAITA \$4.99

A spiced salad of diced cucumber, onion and tomato in a spicy lemon dressing

Dessert

GAJAR KA HALWA \$6.99

A carrot based sweet pudding

GULAAB JAMUN \$6.99

Milk based sponge balls deep fried and then soaked in cardamom and saffron rose syrup



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Sweet Talk

MANGO/PISTA KULFI \$6.99

Homemade indian ice cream

ICE CREAM \$6.99

Vanilla, mango & strawberry

RASMALAI \$6.99

Cottage cheese dumplings with saffron
flavoured milk