



MENU

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.

[Let's Chat!](#)

DESI BAR & GRILL FOOD MENU

[JUMP TO DRINKS MENU](#)

BAR SNACKS

PATAKA PUDINA PEANUTS \$ 9.99
Deep fried jodhpuri peanuts tossed with desi inhouse ingredients

BHATTI WINGS \$ 17.99
Succulent chicken wings marinated in traditional Indian spices and grilled to smoky perfection.

GARLIC FRIES \$ 10.99
Crispy Potato fingers fried to perfection and tossed in our in house garlic sauce

MASALA PAPAD \$ 12.99
Served with tangy desi salsa, peanuts and fried chilly

KOLKATA FISH PAKORA \$ 15.99
Crispy, golden-brown fish fritters marinated in a blend of Kolkata's finest spices, served with a tangy mint chutney.

BIHARI BHUNA CHICKEN \$ 16.99
Bihari Bhuna Chicken: Succulent chicken pieces marinated in aromatic spices and slow-cooked to perfection, delivering rich, robust flavors.

ROASTED NACHOS \$ 19.49 / \$20.99
(Shahi Paneer / Murgh Makhani)
Fusion of mexican tortilla chips layered with "BUTTER CHICKEN" or "SHAHI PANEER"

Spring Rolls

	VEG
CLASSIC	\$ 17.99
TANDOORI	\$ 18.99
KURKURE	\$ 19.99



CHATORI GALI KI CHAAT

AVOCADO BHELPURI	\$ 9.99
Crunchy puffed rice and variety of mixtures infused with desi style of guacamole	
DELHI 6 KI ALOO TIKKI	\$ 9.99
Crispy hashbrowns stuffed with lentils and shallow fried, yogurt and chutney	
WEST DELHI KE GOLGAPPE	\$ 9.99
Puffed semolina balls, sewed with tangy and spicy water	

FILLERS

PAO BHAIJ	\$ 14.49
PIZZA KULCHA	\$ 17.99
CHANDNI CHOWK KI SABZI KACHORI	\$ 14.49



STARTER (Veg.)

MUSHROOM GALOUTI	\$ 18.99	CREAMY JALAPENO PANEER TIKKA	\$ 18.99
Quad of hand-picked mushrooms transformed in mouth melting kebab originated from awadh		Chargrilled cottage cheese served with home sour cream & jalapeno sauce	
CHILLI GOBHI	\$ 17.49	TOOFANI CHAAP	\$ 19.99
Indo-chinese hakka dish featuring fried gobi stir-fried with chilli sauce, onions and bell peppers		Marinated to perfection with ginger and creamy hung curd, finished in the tandoor	
DAHI KE KEBAB	\$ 14.99	CHUR CHUR MALAI CHAAP	\$ 21.99
Creamy hung curd patty, deep fried serves		Mouthmelting creamy chargrilled soya steak, rumali roti & laccha onion	
HONEY CHILLI POTATOES	\$ 15.99	SHAKAHAARI PLATTER	\$ 32.49
Crunchy potato wedges and tangy pineapple tossed in oriented sauce		Indian Paneer Tikka, Dahi Kabab,	

Dilli Wale Steamed Momo

VEG MOMO	\$ 16.49
CHICKEN MOMO	\$ 17.49
PANEER MOMO	\$ 16.49
SPINACH CORN & CHEESE MOMO	\$ 17.49

Dilli Wale Fried Momo

VEG MOMO	\$ 16.49
CHICKEN MOMO	\$ 17.49
PANEER MOMO	\$ 16.49

MUSHROOM TIKKA MALAI \$ 17.99
Creamy fried chargrilled button mushrooms with laccha onions and mint chutney.

ACHARI MUSHROOM \$ 16.99
Tickle pickle and chargrilled button mushrooms, laccha onions, and mint chutney.

malai soya cheap, masala soya cheap & mushrooms.

SPINACH CORN & CHEESE MOMO \$ 17.49

Dilli Wale Tandoori Momo

VEG MOMO \$ 17.49
CHICKEN MOMO \$ 19.49
PANEER MOMO \$ 17.49



STARTER (Non-Veg.)

CHILLY CHICKEN \$ 19.99
Sweet, spicy and slightly sour hakka chinese dish made with chicken, bell pepper, onion, garlic, chilli & soy sauce.

CREAMY CHILI CHICKEN \$ 21.99
Chanakyapuri's chilli chicken tossed in creamy garlic dip to balance the hotness.

CHILLI SESAME FISH \$ 21.99
Fresh river basa cooked in desi chinese style with crunchy peppers & onions.

PESHAWARI FISH TIKKA \$ 21.99
Street cart style of char-grilled basa infused with hand-picked cracked spices and squeeze of fresh lemon.

MACCHI AMRITSARI \$ 21.99
Crispy, crunchy and delicious indian style fish fry, made with white fish coated in Indian spices. The amritsari fish is a must try for all fish lovers.

BHATTI MURGH \$ 18.99
All new version of our Jama masjid, smoked and crunchy chargrilled.

TANDOORI POFRET \$ 25.49
Fresh pomfret marinated in aromatic spices and yogurt, grilled to perfection in a traditional tandoor, and served with tangy mint chutney and lemon wedges.

MURGH ANGAAR \$ 20.99
Smoky flavoured boneless chicken marinated with yogurt, ginger, aromatic herbs & spices, broiled in a charcoal clay oven.

BUND PARD CHICKEN \$ 20.99
A well seasoned grilled chicken with a Jamaican jerk marinade with a perfect balance of heat, sweet & savoury flavours.

MAJMAI RUMALI SEEKH \$ 23.99
Mouth-watering juicy chicken breast kabab served on rumali roti.

DILLI WALA AFGHANI MURGH \$ 18.99
Bone-in chicken with deep cream and marination, nuts, finished in tandoor "it's a fat ass tick".

GOSHTKHOR PLATTER \$ 39.99
Chicken Seekh/ Fish Tikka/ Chicken Angaar/ Tandoori Chicken/ Kaali mirch tikka.

LEHSUNI MURGH KAALI MIRCH TIKKA \$ 22.49
Boneless chicken with deep cream and marination, nuts, finished in tandoor "it's a fat ass tick".

MUTTON BARRAH \$ 31.99
Juicy lamb chops marinated in a robust blend of spices, slow-cooked in a tandoor, and served with tangy mint chutney and lemon wedges.





MAIN COURSE (Veg.)

PANDIT JI KI DAL TADKA Toor dal tempered with hing jeera and a whole lot of fresh tomato in desi ghee (no onion/garlic) (Jain option)	\$ 17.99	LEHSUNI CORN PALAK Baby spinach gently sauteed with browned garlic, paired with tender american corn and delicately finished with a luscious blend of whipped butter & cream.	\$ 19.99
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.	\$ 18.49	TRUFFLE MALAI KOFTA Perfect Blend of Cheese, turned into balls and dunked in a rich Cashew and cream gravy	\$ 21.99
RAWALPINDI CHANA Our new variant of vegan, no onions no garlic kabuli chane made with the finest our Chefs spices	\$ 18.99	TAWA MUSHROOM TIKKA Smokey mushrooms, Cooked in our signature Tawa gravy.	\$ 19.99
JODHPURI BHINDI Spicy, creamy & chatpata (tangy) flavourful fried whole okra	\$ 18.99	PANEER METHI MALAI PANEER \$ 18.49 KADHAI PANEER \$ 18.99 MAKHAN PALAK PANEER \$ 19.49 PANEER LABABDAR \$ 18.99	
MALAI TAWA CHAAP Chaat prepared in north Indian style of tawa gravy	\$ 19.99		



MAIN COURSE (Non-Veg.)

DILLI WALA BUTTER CHICKEN 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.	\$ 23.99	CHICKEN RASCALLA (Rajnikant Special) A fiery chicken curry infused with guntur peppercorns, fennel seeds & curry leaves delivering a punch of bold flavours.	\$ 22.49	DAHI MEAT A beloved dish from central Delhi featuring succulent baby goat meat, slow cooked to perfection	\$ 24.99
MURGH LABABDAR Our authentic tikka cooked in rich creamy, chunky tomato gravy with melange of spices	\$ 23.99	LAMB SHANK NIHARI A traditional slow cooked lamb stew, prepared with onions, yogurt and a medley of Indian Spices.	\$ 24.99	COOKER WALA CHICKEN A delightful surprise of homestyle chicken recipe inspired by diverse culinary traditions from across the country, promising a unique taste sensation with every bite.	\$ 20.49
RARA CHICKEN A classic ludhiana style dish featuring chicken cooked in a flavourful chicken keema gravy	\$ 22.49	TAWA MEAT An Indian Delicacy where goat meat is slow cooked with spices and its own juices, resulting in a delectable flavour explosion	24.99		

SUSSEX MURGH CHANGEZI \$ 24.49

Spicy chicken prepared in our secret Changezi gravy offering a tantalizing blend of flavours

METHI MALAI CHICKEN \$ 22.49

A luscious creamy chicken dish prepared with onions, cashews, almonds, fenugreek leaves and rich cream.

LAHORI FISH KADHAI \$ 23.49

Grilled fish marinated in masala, served on a bed of buttery Punjabi tomato masala, topped with caper and lime butter.

DAAB CHINGRI \$ 29.99

A unique dish of prawns cooked in a green coconut shell, originating from Bengal.



BREADS

TANDOORI ROTI \$ 3.49

Whole wheat bread baked in clay oven

BUTTER ROTI \$ 3.99

Whole wheat bread with a buttery finish, cooked in clay oven

KHAMIRI ROTI \$ 3.99

A traditional Indian bread from the Mughal era, best enjoyed with changezi or nihari.

PLAIN NAAN \$ 4.49

A classic Indian bread baked in tandoor clay oven

LACCHA / \$ 5.49, \$ 6.49

LAAL MIRCH PARATHA

Spiral layered whole wheat dough cooked in a clay oven

BUTTER/ METHI / \$ 4.99, \$ 5.49, \$ 5.99

GARLIC NAAN

Wheat dough kneaded to perfection, crisped in a clay oven with variations including butter, fenugreek or garlic.

RUMALI NAAN \$ 6.99

A refined version of the lachcha naan, layered with desi ghee, resulting in a thin, easy to enjoy bread

GARLIC RUMALI NAAN \$ 7.99

A richer version of the lachcha naan infused with garlic, layered with desi ghee for a delightful experience

TANDOORI PARATHA \$ 9.99

(Aloo/ Pyaz/ Paneer/ Mix)

Stuffed whole wheat bread with in house spices, cooked in a charcoal tandoor, served with curd, pickle and butter

TANDOORI KULCHA \$ 9.99

Stuffed wheat bread with in house spices, cooked in a charcoal tandoor, served with curd, pickle & butter

CHEESE JALAPENO & PEPPERS NAAN \$ 11.99

Refined flour dough stuffed with Indian herbs and cheese, topped with chilly garlic butter, served with makhni gravy

ASSORTED BREAD BASKET \$ 22.49

A delightful combination featuring 2 rotis, 1 naan, 1 rumali roti, 1 garlic naan & 1 lachcha paratha with or without butter



ACCOMPANIMENTS



DESSERTS

LACCHA ONION	\$ 4.49
CREAMY LACCHA ONION	\$ 6.49
KARARI BOONDI KA RAITA	\$ 6.49
CHILLY GARLIC BURRANI RAITA	\$ 6.49
TADKE WALA DAHI	\$ 7.00
DESI SALAD	\$ 7.99
KHATTA MEETHA KACHUMBER	\$ 9.99

BIRYANI

STEAMED RICE	\$ 7.99
MASALA JEERA	\$11.99
KATHAL BIRYANI	\$ 17.49
CHICKEN BIRYANI	\$ 19.99
MUTTON BIRYANI	\$ 21.49
SHADI WALE CHOWMEIN	\$ 18.99

FENINY NEST MALAI RABRI	\$ 14.99
MANGO MOUSSE RASMALAI	\$ 13.99
DEATH BY CHOCOLATE	\$ 10.49
CHOCOLATE MOUSSE	\$ 10.49
WALNUT BROWNIE WITH ICE CREAM	\$ 13.99
MOONG DAL HALWA	\$ 8.99
TRADITIONAL GULAB JAMUN	\$ 8.99
RAS MALAI	\$ 9.99
COCONUT JAGGERY ICE CREAM	\$10.99



DRINKS MENU

At Desi Bar, we invite you to indulge in our unique selection of Indian-style and fusion drinks. Our drinks are carefully crafted to showcase the bold and rich flavors of traditional Indian ingredients, while also incorporating exciting new twists. Our team takes pride in making each drink an experience, and our goal is always to surprise and satisfy our customers. Whether you're seeking a refreshing mocktail or a boozy cocktail, we have a drink that is perfect for any occasion.

BEERS ON TAP (18 OZ)

CANADIAN	\$10.99
STELLA	\$11.99
HEINEKEN	\$11.99
BELGIAN MOON	\$10.99
RICKARDS RED	\$10.99
BUBBLE STASH	\$10.99

BEER BOTTLES

CANADIAN	\$7.75
BUDWEISER	\$7.75
HEINEKEN	\$8.25
CORONA	\$8.25
KINGFISHER	\$8.50
STELLA	\$8.25

BEER PITCHERS

CANADIAN	\$36.00
STELLA	\$39.00
HEINEKEN	\$39.00
BELGIAN MOON	\$36.00
RICKARDS RED	\$36.00
BUBBLE STASH	\$36.00

WINE



WHITE WINE

CHARDONNAY	
9OZ	\$14.00
12OZ	\$18.00
BOTTLE	\$34.00

SAUVIGNON BLANC	
9OZ	\$14.00
12OZ	\$18.00
BOTTLE	\$34.00

PINOT GRIGIO	
9OZ	\$15.00
12OZ	\$19.00
BOTTLE	\$36.00

RED WINE

CABERNET SAUVIGNON	
9OZ	\$17.00
12OZ	\$22.00
BOTTLE	\$42.00

MERLOT	
9OZ	\$14.00
12OZ	\$18.00
BOTTLE	\$34.00

SHIRAZ	
9OZ	\$23.00
12OZ	\$30.00
BOTTLE	\$57.00

RED WINE

APOTHIC RED	
9OZ	\$20.00
12OZ	\$27.00
BOTTLE	\$51.00

MASI	
9OZ	\$20.00
12OZ	\$27.00
BOTTLE	\$52.00

COCKTAILS



COCKTAILS

CUCUMBER KARIZMA	\$16.49
House gin, fresh cucumber, basil and lime	

GINFINITY	\$16.49
Empress gin, lavender, elderflower and lime	

CAESAR [BLOODY MARY]	\$15.49
Vodka, tomato juice, worcestershire sauce, tabasco, pepper	

DRAGON SOUR	\$16.99
House gin, dragon fruit, lime and egg white	

BERRY MOJITO	\$16.49
White rum, seasonal berries and mint	

OLD FASHION	\$17.49
Bourbon, bitters, simple syrup and orange	

SMURF	\$16.99
Coconut rum, pineapple juice and blue curacao	

DILLI WALA BANTA	\$15.49
Lemon vodka in goli soda	

LONG ISLAND ICED TEA	\$17.49
Bacardi rum, gold tequila, tanqueray gin, triple sec, amaro vodka and coke	

MARGARITAS	
Tamarind	\$16.49
Tequila, orange liqueur, tamarind & fresh lime	
Mango	
Tequila, orange liqueur, mango & fresh lime	
Pineapple	
Tequila, orange liqueur, pineapple & fresh lime	

SOULMATE SOUR	\$16.99
Whiskey sour with cranberry and ginger	

FOAM-CHI-BERRY	\$16.99
Strawberry foam with lychee soda, grey goose, triple sec and lime	

SHIKANJI VODKA	\$16.49
Indian house lemonade, vodka	

GREEN MANGO MORE	\$16.49
Aam panna, black pepper, mango rum	

KAHO NA PYAAR HAI	\$17.49
Rum, vodka, peach schnapps, and a kiss of drizzled grenadine	

BAY BREEZE REMIX	\$16.49
White rum and fruit punch	

SHOTS

PAIANG TOD	\$11.49
Abstinence, pineapple juice and melon liqueur	

AFTER EIGHT	\$10.49
Peppermint schnapps, baileys and kahlua	

HEY SEXY LADY	\$10.49
Ttequila rose and vanilla vodka	

LIQUID COCAINE	\$10.49
Cinnamon whiskey and jagermeister	

POLAR BEAR	\$10.49
Vodka, peppermint and chocolate liqueur	

JAGERBOMB	\$12.49
laaermeister and redbull	

SHOTS



ALIEN BRAIN	\$10.49
Peach liqueur, baileys and blue curacao	

UDTA PUNJAB	\$13.49
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WET KITTY	\$10.49
Peach schnapps, cranberry juice and lime juice	

SUPPERY NIPPLE	\$10.49
Baileys, sambuca and grenadine	

FUZZY MONKEY	\$10.49
Vodka, orange juice, peach and banana liqueur	

CHOCOLATE MONK	\$10.49
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Hazelnut, coffee liqueur with baileys

VODKAS (30 ml)

GREYGOOSE	\$9.50
ABSOLUT	\$7.99
SMIRNOFF	\$7.99
SMIRNOFF LIME	\$7.99
ABSOLUTE RASPBERRY	\$7.99
ABSOLUTE LIME	\$7.99
CIROC	\$9.50
CRYSTAL HEAD ONYX	\$9.50

RUMS (30 ml)

BACARDI WHITE	\$7.99
BACARDI GOLD	\$7.99
CAPTAIN MORGAN	\$7.50
THE KRAKEN	\$8.50
APPLETON ESTATE	\$8.50
EL DORADO 12	\$9.99
EL DORADO 15	\$10.99
OLD MONK	\$12.50

GINS (30 ml)

BOMBAY SAPPHIRE	\$7.99
EMPRESS 1908	\$8.99
TANQUERAY	\$7.50
HENDRICKS	\$7.99

TEQUILAS (30 ml)

DONJULIO 1942	\$38.50
CLASE AZUL	\$37.99
PATRON EL CIELO	\$31.99
CASAMIGOS BLANCO	\$13.99
CASAMIGOS ANEJO	\$13.99
CASAMIGOS REPOSADO	\$12.99
DONJULIO REPOSADO	\$12.99
DONJULIO BLANCO	\$12.99
1800 GOLD	\$12.99
1800 SILVER	\$12.99
JOSE CUERVO GOLD	\$7.99
SAUZA CUERVO SILVER	\$7.99
SILVER PATRON	\$12.99
TROMBA SILVER	\$8.99

COGNACS (30 ml)

HENNESSY VS	\$10.99
COURVOISIER VS	\$8.99
GRAND MARNIER	\$8.99
STREMY XO	\$7.99
COURVOISIER VSOP	\$12.99
HENNESSY VSOP	\$15.50
HENNESSY XO	\$40.99
REMY MARTIN	\$14.99



WHISKEY

WHISKEY (30 ml)

GLENFIDDICH 12 YRS	\$10.99	CARDHUL 12 YRS	\$10.99	JP WISER'S	\$7.99
GLENFIDDICH 15 YRS	\$14.99	HIGHLAND PARK 12 YRS	\$10.99	DRAMBLIE	\$8.99
GLENFIDDICH 18 YRS	\$23.99	BLACK LABEL	\$9.99	DAIMORE	\$16.99
GLENLIVET 12 YRS	\$9.99	DOUBLE BLACK	\$10.99	MAKER'S MARK	\$8.99
GLENLIVET 15 YRS	\$14.99	BLUE LABEL	\$39.99	JIM BEAM	\$7.50
GLENLIVET 18 YRS	\$23.99	GOLD LABEL	\$12.99	BULLEIT BOURBON	\$8.99
GLENMORANGIE ORIGINAL	\$9.99	CANADIAN CLUB	\$8.50	WOODFORD RESERVE	\$8.50
GLENMORANGIE 12 YRS	\$14.99	JACK DANIELS	\$8.99	BLENDER'S PRIDE	\$9.99
MACALLAN 12 YRS	\$17.99	NINETY NINE	\$13.89	ROYAL CHALLENGE	\$8.50
MACALLAN 15 YRS	\$41.99	CROWN ROYAL	\$8.99	BLACK DOG	\$10.99
DALWHINNIE 15 YRS	\$15.49	CHIVAS REGAL	\$9.99	ANTIQUITY BLUE	\$9.99
BAIVENIE 12 YRS	\$17.49	JAMESON	\$8.99		

MOCKTAILS (Non- Alcoholic)

BANTA LEMONADE	\$10.99
SHIRLEY TEMPLE	\$9.99
BAY BREEZE	\$10.99



MOCKTAILS

MOJITO (MINT/BERRY/MANGO)	\$12.49
CHATPATE AAM KI RAAS LEELA	\$8.49
AAM PANNA	\$9.99
JUICES (PINEAPPLE/ORANGE/CRANBERRY)	\$5.50
POPS (LMCA/THUMS UP/CRUSH/PEPSI/	\$5.50
DIET PEPSI/ GINGER ALE)	\$5.99
FROOTY MANGO	\$5.99
RED BULL	\$1.99
WATER BOTTLES	

LASSI

GULAB	\$ 9.99
MISHRI MAKKHAN MALAI	\$10.99
KARAARI MIRCH & JEERA	\$ 9.99
MANGO	\$10.99



LOCATIONS

MISSISSAUGA

Tomken Plaza
925 Rathburn Rd E,
Mississauga, ON L4W 4C3

MARKHAM

Armada Square,
7710 Markham Rd,
Markham, ON L3S 4S1

BRAMPTON

Vodden Place
341 Main St N,
Brampton, ON L6X 1N5

NIAGARA FALLS (coming soon)

5485 Victoria Ave,
Niagara Falls, ON L2G 3L3

LINKS

FRANCHISE
LOCATIONS
CAREERS
ABOUT
MENU
CATERING
CONTACT
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PRIVACY POLICY

CONTACT

info@desi.bar



TOP CHOICE AWARD
2023 & 2024 RECIPIENT

PROUDLY CANADIAN

