We take pride in using only the finest ingredients. Our spices are imported directly from India for an authentic taste, and we source fresh meat, fish, vegetables, and herbs from local suppliers to ensure top quality in every dish. We proudly list our suppliers on our website.

SMALL PLATES

Aloo Tikki Chaat £8.00
Aloo tikki chaat is a famous indian street food. A crispy potato patty flavour with spices and topped with yoghurt and chutneys.

Fried Fish Chaat £8.50
Fragrantly spiced fried fish topped with green chutney, yoghurt, tamarind & garnished with a fried chickpea vermicelli.

Masala Mussels £12.00
Mussels simmered in a fresh , fragrant south indian style coconut masala sauce.

Dali Bora £7.00
Lentils blended with ginger, garlic & smoked chilli. Made into bite sized patties, deep fried, served with chilli chutney.

Punjabi Vegetable Samosa £7.50
A popular Indian snack made with a crispy, flaky pastry filled with a spiced mixture of potatoes, peas & aromatic spices. Served with green chutney.

Koliwada Bombay Fried Fish £8.50
Battered tilapia strips, shallow fried & seasoned with fragrant spices, garlic & chilli's.

Lahori Lamb Seekh £8.50
Minced lamb, seasoned with traditional spices, grilled & served with salad garnish & raita.

Chilli Chicken DESH SPECIAL £8.50
Indo-Chinese style chicken bites, coated in a sweet & spicy sauce topped with sesame seeds.

Chargrilled King Prawns £12.00
Served in the shell, marinated in bengali style smoked garlic, dill & chilli.

Lamb Chops £11.00
Country style seasoned, free range, local lamb chops, perfectly grilled & served with raita.

Lamb Samosa £7.00
Fine filo pastries filled with lightly spiced minced lamb.

APPETISERS

Poppadum's & Chutneys £6.00
Bowl of mixed rice poppadum's served with a trio of homemade chutneys.

GRILLS

Jungli Chicken Tikka £9.00 / £14.00
Tender chicken breast pieces marinated in rustic red spices, seared on the grill. Served with a salad garnish.

Lamb Tikka Boti £10.00 / £15.00
Deliciously tender lamb leg pieces infused with a fragrant spiced yoghurt marinade, cooked on the grill for a rustic finish.

Narikela Salmon £12.00 / £18.00
Salmon cubes delicately marinated with coconut, mustard & traditional bengali spices. Served with a mustard mayonaise.

Deshi Paneer Shashlik £8.00 / £13.00
Indian cheese coated in fragrant spices & grilled with peppers. Served with a salad garnish.

Lamb Chops and Saag £22.00
Country style seasoned lamb chops served on a bed of saag.

Dak Bangla (Spiced Half Roast Chicken) £13.00
Chicken on the bone, marinated with earthy asian spices slow roasted & served with homemade raita & salad.

The Malling Grill £22.00
A platter of assorted grills- paneer, salmon, jungli chicken tikka & lamb seekh. Served with salad garnish & chutneys.

The Desh Special Grill £25.00
Fresh assorted mix of jungli chicken tikka, quarter spiced raost chicken, lamb seekh & lamb chop. Served with salad garnish & chutneys.

Awadhi Chicken Biriyani DESH SPECIAL £15.00
A highly aromatic and well - seasoned rice and chicken dish. Composed of marinated chicken, mixed into fragrant rice providing a perfectly balanced dish. Served with salad and raita.
Add Dal Makhani £7.50

CURRIES FROM HOMELAND

House Special Lamb Achari £17.00
A popular dish from North India, tender lamb marinated in pickle & garlic, in a smooth fragrantly spiced sauce.

Aromatic Butter Chicken DESH SPECIAL £ 15.50
Traditionally known as 'Murgh Makhani', the dish is cooked with tandoori spiced chicken in a rich textured tomato sauce with fenugreek and whole spices.
Butter Paneer £15.50

Bengali Style Fish Curry DESH SPECIAL £19.00
This dish is inspired by the loving taste of our mother's cooking. Crisped Seabass fillets placed on a delicately spiced curry.

Kadai Chicken Curry £15.50
Tender, boneless, chicken thighs grilled and cooked with peppers, onions and our unique kadai masala.

Dhal Murgh £15.50
Our home style dhansak, chicken cooked with chickpea lentils in a warm and hearty sauce.

Aubergine Masala £14.00
Aubergine, new potatoes and peas tossed in South Indian spices and cooked with coconut milk to create a perfectly rich and flavoursome curry.

Malabar King Prawn Curry £19.00
Succulent king prawns in a rich coconut and curry leaf sauce, infused with vibrant spices. A perfect blend of heat and sweetness from the malabar coast of India.

Chicken Korma (N) £15.50
A more traditional style korma with a rich, creamy, spiced sauce. Cooked with coconut milk, coconut shavings and cashews.
Vegetable (N) £14.00

Lamb Shank Rogan Josh DESH SPECIAL £22.00
'Rogan' means Red and 'Josh' means Fiery!
Our lamb shank is slow cooked with our spices to give an intense flavour and warmth.

TRADITIONAL PLATTERS FOR TWO £35

Dak Bangla (Spiced Half Roast Chicken), Adwahi Chicken Biryani, Dal Makhani & Two Chapatis. Served with salad & accompanying chutneys.

SIDES

Dal Makhani DESH SPECIAL £7.50
Black lentils, slowly cooked with delicate spices & cream creating a velvety finish.

Onion Bhaji £6.00
Classic onion bhaji, served crisp and with a light dusting of chaat masala.

Zeera Aloo £6.00
Curried new potatoes cooked and fried with cumin.

Saag with New Potatoes £7.00
Spinach cooked with spiced new potatoes.

Gobi Bhaji £6.50
Lightly marinated Cauliflower cooked with onions and spices.

Curry Sauce £7.00
Bhuna, Butter or Korma

Chestnut Mushroom Bhaji £6.00
Lightly spiced chestnut mushrooms, fried with onions.

Saag £6.50
Spinach cooked with a delicate balance of spices and garlic.

Saag Paneer £7.50
Spinach perfectly combined with our marinated paneer, a traditional Indian cheese.

Masala Coated Chips £5.00
Chips coated in a masala spiced salt.

Kachumber Salad £4.00
Freshly diced cucumber, tomato, onion with lemon and corriander.

Pilau Rice	£4.50
Mushroom Rice	£4.95
Steamed Rice	£3.95
Chapati	£2.00
Plain Naan	£3.75
Garlic Naan	£4.25
Side Salad	£3.50
Raita	£1.00
Tomato Chutney	£1.00
Green Chutney	£1.00
Mango Chutney	£1.00
Chilli Chutney	£1.00

A JOURNEY OF EXCITING INDIAN FLAVORS AND MODERN INDIAN COOKING TECHNIQUES

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Welcome to Desh, a truly exciting and innovative Indian restaurant that captures the authentic flavours of delicious Indian and Bangladeshi cuisine, fusing them with local British produce and stunning presentation, to create a sensational dining experience that you will want to enjoy again and again.

Desh means "Motherland" and we hope that the exceptional cuisine, tasteful décor and warm service that we bring to you is a fitting tribute to all the places that we call home – Bangladesh, India and Britain.

Our food is deliciously imaginative, beautifully executed, artistically presented and tastes absolutely amazing. We promise to delight you with a feast not only for your eyes, but your taste buds as well. Our menu has been paired with some wonderful wines and you can also enjoy some refreshing cocktails, homemade drinks, juices and soft drinks.

Your meal is freshly cooked to order and because of the genuine cooking methods, this can sometimes mean your food may take a little longer to arrive.

As we do prep and cook all our dishes daily, on occasions it may mean that some of your favourite dishes can be unavailable.

Please let us know of any dietary requirements before placing your order

Nuts (N) / Vegetarian (V) / Vegan *

Please sanitize your hands on entry and exit. We kindly ask you
to not enter if you or anyone in your house hold has covid symptoms.

Tag us and Follow us on Facebook and Instagram

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Desh

WEST MALLING

A LA CARTE MENU

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