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Desh

WEST MALLING

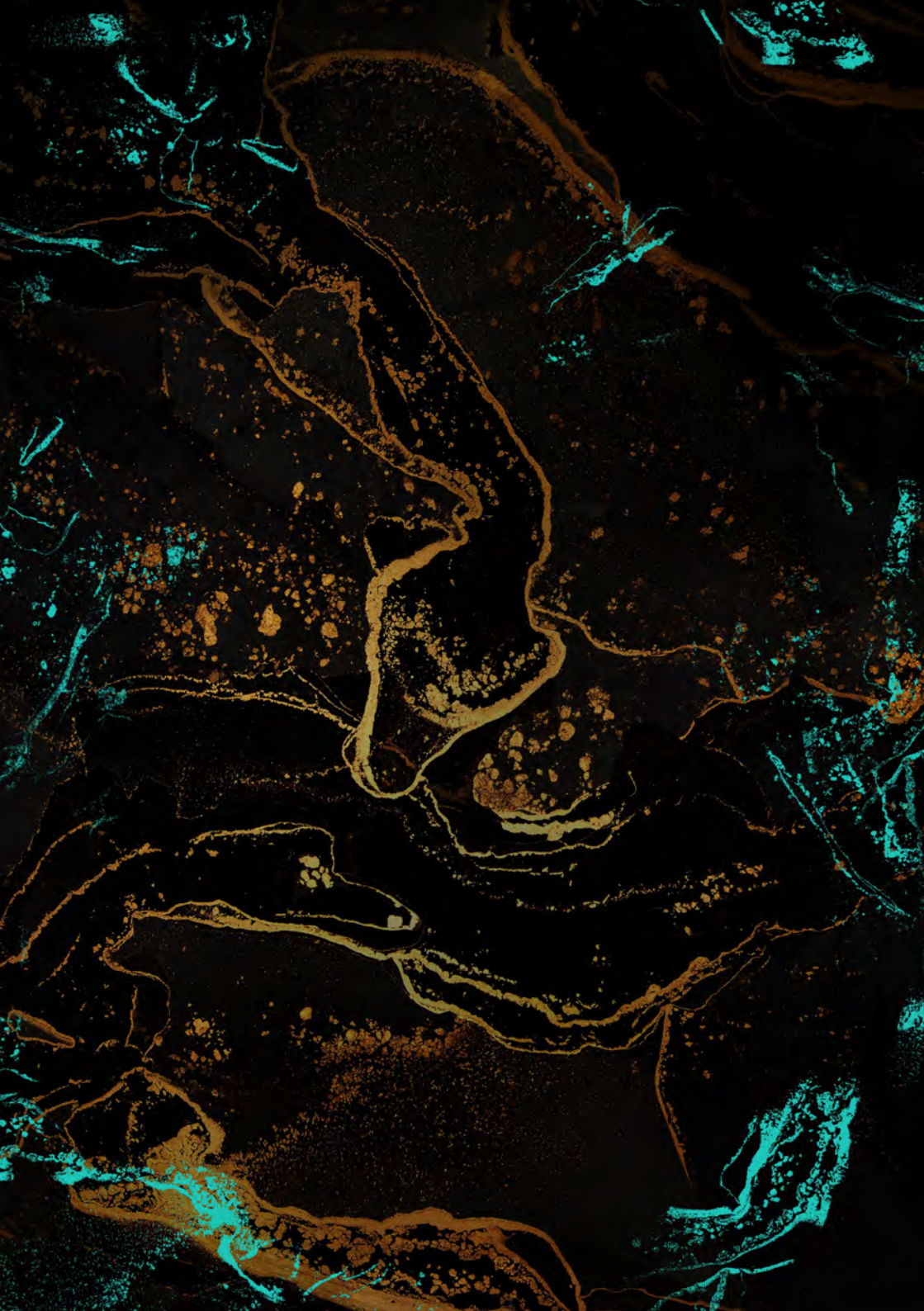
Takeaway Menu

Deliveries available via Deliveroo

01732 845600 / 01732 840209

www.deshrestaurants.co.uk

info@deshrestaurants.co.uk



Appetisers

Bag of Poppadum's and Homemade Chutneys £6

Deal Boxes

Perfect for sharing -Take away exclusive

Selection Box £40

Popadoms, Jungli Chicken Tikka main, Lamb Achari, Saag Aloo, Pilau Rice & Plain Naan.

Traditional Box £40

Awadhi Chicken Biryani, Dak Bangla (Half Roast Chicken), Lamb Seekh Kebab, Daal Makhani & two Chapatis.

Vegetarian Box £40

Popadoms, Vegetable Bhuna, Butter Paneer, Saag Aloo, Pilau Rice & Plain Naan.

Luxury Box £60

Popadoms, Chargrilled King Prawns, Lamb Shank Rogan Josh, Butter Chicken, Chestnut Mushroom Bhaji, Pilau Rice and Plain Naan.

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER

All items are freshly prepared to order. Dishes may contain nuts or preservatives. Fish dishes may contain bones.

Nuts (N)

Small Plates

Deshi Singhara Chaat £7.50

Potato stuffed pastries, deep fried and topped with mint yoghurt, and garnished with a fried chickpea vermicelli.

Aloo Tikki Chaat £7.50

A famous Indian street food. A crispy potato patty flavour with spices, topped with yoghurt & chutneys.

Dali Bora £6

Traditional Bengali crispy snacks. Lentils blended with ginger, garlic and smoked chilli. Made into bite sized patties, deep fried.

Lamb Samosa £6

Fine filo pastries filled with lightly spiced minced lamb.

Vegetable Samosa £6

Punjabi style vegetable samosa, shortcrust pastries filled with a spiced potato and pea mixture.

Lahori Lamb Seekh Kebab £7.50

Minced Lamb, seasoned with traditional spices & grilled.

Koliwada Bombay Fried Fish £7.50

Battered tilapia strips, with fragrant spices, garlic & chilli.

Chilli Chicken Desh Favourite £7.50

Chicken bites coated in a sweet and spicy sauce topped with sesame seeds.

Chargrilled King Prawns £11

Served in the shell, marinated in Bengali style smoked garlic, dill and chilli.

Lamb Chops £10

Country style seasoned, free range, local lamb chops, perfectly grilled and served with house raita.

Sides

Dal Makhani Desh Favourite £7

Black lentils, slowly cooked with delicate spices & cream creating a velvety finish.

Onion Bhaji £5

Traditional fried Indian onion snack

Gobi Bhaji £6

Cauliflower with onions & spices

Zeera Aloo £5

Curried potatoes fried with cumin

Saag with New Potatoes £6

Spinach with spiced new potatoes

Chestnut Mushroom Bhaji £5

Lightly spiced chestnut mushrooms

Saag £6

Spinach cooked with spices and garlic

Saag Paneer £6

Spinach cooked with paneer, a traditional Indian cheese

Masala Coated Chips £4

Chips coated in a masala spiced salt

Kachumber Salad £3

Diced cucumber, onion, tomato and coriander.

Chutney £1

Raita — Tomato Chutney — Green Chutney — Chilli Chutney — Mango Chutney

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Steamed Rice £3.75 **Pilau Rice** £3.95
Plain Naan £3.50 **Garlic Naan** £3.75
Chapati £2.00

Currys

All our curry's are cooked individually and to the traditional spice level.
We can spice any of our curries up for you.
We use fresh, quality spices meaning that spice levels can be higher throughout our food.

House Special Lamb Achari £16

A popular dish from North India, tender Lamb marinated in pickle & garlic, in a smooth fragrant sauce.

Aromatic Butter Chicken Desh Favourite

Traditionally known as 'Murgh Makhani', the dish is cooked with tandoori spiced chicken in a rich textured tomato sauce with fenugreek and whole spices.

Chicken £14 **Paneer** £14

'Desh' Special Bengali Style Fish Curry £17

This dish is inspired by the loving taste of our mother's cooking. Grilled seabass fillets placed on a delicately spiced curry.

Kadai Chicken Curry £14

Tender, boneless, chicken thighs grilled and cooked with peppers and onions in a our unique kadai masala.

Dhal Murgh £14

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

Baby Aubergine and Peas Masala £12

Aubergines, potato and peas tossed in South Indian spices and cooked with coconut milk.

Keralan Spiced King Prawn Curry £17

Fresh water king prawns simmered with kafir lime, chilli and tomato sauce.

Korma (N)

A rich, creamy and mildly spiced sauce. Cooked with coconut milk and pistachio.

Vegetable £12 **Chicken** £14

Kids

All Kids Meals are served with a choice of Steamed Rice, Pilau Rice or Chips.

Not So Chilli Chicken £8.00

Our popular battered chilli chicken bites, without the chilli sauce.

Beaded Chicken Gujons £8.00

Fish Bites £8.00

Deshi Paneer £8.00

Kids portion of the Paneer Shashlik.

Chicken or Vegetable Korma £11.00

Kids portion of our Korma, either chicken or vegetable. (N)

Please note that our Korma is a traditional style and has a medium spice level and **contains Nuts**

Grills

Jungli Chicken Tikka £8 / £13

Chicken marinated in rustic red spices then seared on the grill.

Lamb Tikka Boti £9 / £14

Deliciously tender Lamb shoulder pieces infused with a fragrant spiced yoghurt marinade, cooked on the grill for a rustic finish.

Lamb Chops and Saag £20

Country style seasoned lamp chops served on a bed of saag

Deshi Paneer Shashlik £7.00 / £12.00

Indian cheese coated in spices and grilled with pep-pers.

Narikela Salmon £16

Salmon cubes marinated with coconut, mustard and traditional Bengali spices.

Dak Bangla (Spiced, Half Roast Chicken) £12

Chicken on the bone, marinated with earthy Asian spices slow roasted and served with homemade raita and salad.

The Malling Grill £18

A platter of assorted grills– paneer, salmon, jungli jungli chicken tikka and lamb seekh kebab.

The Desh Special Grill £22

Fresh assorted mix of jungli chicken tikka, quarter dak bangla chicken, lamb seekh and a lamb chop.

Awadhi Chicken Biryani £14.00

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

Lunch take away

Served 11am–2pm

Curry Bowls £12

A smaller portion of our main curry options served in a bowl with rice.

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

Lamb Achari
A popular dish from North India, tender Lamb marinated in pickle & garlic, in a smooth fragrant sauce.

Butter Chicken / Butter Paneer
A traditional dish cooked with tandoori spiced chicken in a rich textured tomato sauce with fenugreek and whole spices.

Chicken or Vegetable Korma (N)
A rich, creamy and mildly spiced sauce. Cooked with coconut milk and cashew.

Aubergine and Pea Masala
Aubergine, potato and Peas tossed in South Indian spices and cooked with coconut milk.

Kathi Style Wraps –

with masala chips £10 on its own £7

Kolkata Style Chicken Wrap
Grilled Chicken in and indo-chinese sauce, mustard mayonnaise and mixed salad

Lamb Seekh Kebab with Raita
Spiced minced lamb kebab with raita, green chutney and salad.

Deshi Paneer shashlik with Mango
Marinated Indian cheese with mango chutney and salad.

Toasties –

Chicken or Paneer with masala chips £10 (on its own £7)
Grilled toastie with either chilli paneer or chicken, mixed with an indo-chinese sauce and cheese.

Plain Cheese Toastie £4.50

Add– Tomato, onion, chilli or mushrooms 0.50p each

Grill Lunch Meal £10.00

Choose one of the below grills;

Chicken Tikka

Seekh Kebab

Paneer Shashlik

Served with a choice of either rice or chips.

All served with salad and chutney.



Freshly Prepared Daily

We freshly prepare our food daily. this may effect availability on busier evenings.

All our ingredients are of high quality and supplied locally where possible.

We always use the most authentic cuts of meat/chicken for each dish, please ask us for further details on specific cuts. For the most up to date prices & menu options please visit our website.

A JOURNEY OF EXCITING INDIAN FLAVORS AND MODERN INDIAN COOKING TECHNIQUES

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 and the refreshing fusion with British produce and influences, bring to you is a fitting tribute to all the places that we call home – Bangladesh, India and Britain.

We promise to delight you with a feast not only for your eyes, but your taste buds as well.

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 some of your favourite dishes may not be available.

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