



VALENTINES DAY MENU

Enjoy our specially selected dishes from our Valentines Day menu, thoughtfully curated to delight your dining experience and featuring some of our most popular favourites. Vegetarian options are also available

STARTERS

- Deshi Spice Mix**
A Juicy combination of Tandoori roasted Lamb Tikka, Chicken Tikka, and Sheek Kebab. Served with a crispy salad and dipping sauce
- Dyanmite Prawns**
Juicy King Prawns enveloped in tempura batter, deep fried until golden and tossed in a creamy sweet chilli sauce
- King Prawn Puri**
Indulge in the tantalizing delights of our Pan-Fried King Prawn Puree, generously coated in a luscious special sauce accompanied by a flaky golden Daal Pur
- Onion Bhaji**
Deep fried finely sliced onions with a delicious blend of aromatic spices and chickpea flour
- Salmon Brochettes**
Delicately marinated in a blend of special spices, our succulent Salmon is threaded onto skewers and barbecued to perfection
- Sheekh Kebab**
Premium minced lamb, seasoned with ginger and garlic, fire kissed in the tandoori oven
- Chicken/Vegetable Samosas**
Flaky spiced vegetable/Chicken-filled pastry, deep fried till golden brown
- Vegetable Spring Rolls**
Flaky spiced vegetable-filled pastry, deep fried till

3. SIDE DISHES

- Bombay Aloo
- Sag Aloo
- Sag Poneer (cheesy)
- Chana Masalla
- Onion Bhaji

4. RICE DISHES

- Plain Rice
- Pilau Rice
- Mushroom Rice

2. MAIN COURSES

- Tikka Masalla - Chicken/Lamb**
A rich blend of very light aromatic spices, cooked to perfection, immersed in a rich, slightly sweet creamy based gravy sauce
- Garlic Chilli - Chicken/Lamb**
Fresh garlic and sliced green chilli infused curry cooked in a special bhuna sauce garnished with coriander. A true delight for the senses of those who want a fiery dish, garlic infused aromatic dish
- Butter Kissed - Chicken/Lamb**
Grilled chicken strips cooked in a rich buttery sauce, cream and a hint of sweetness, infused with garlic, aromatic spices and a touch of honey
- Korma - Chicken/Lamb**
Taste the exquisite creaminess of our mild curry, prepared with fresh milk cream, desiccated coconut and gentle herbs & spices
- Emperor King Prawn**
Large, juicy King Prawns delicately stir-fried with onions and sautéed to perfection, cooked with a tantalizing secret sauce. Herby & Spicy. Served with Boiled Rice
- Bakarah - Chicken/Lamb**
Lamb or Chicken, marinated in our exclusive spice blend, tandoori-roasted to perfection, and then cooked with a medley of tomatoes, onions, green peppers all infused in a thick sauce
- Jalfrezi - Chicken/Lamb**
Rich in flavour, moderately spicy, this dish is prepared with fresh green chillies, diced onions, pepper strips and ripe tomatoes all simmered together in a special, flavourful sauce
- Madras - Chicken/Lamb**
Taste the fiery excitement of Madras, meticulously crafted with a blend of tantalizing herbs and spices, vibrant red chillies, and fresh coriander
- Dansak - Chicken/Lamb**
A sweet and sour hot curry, simmered to perfection with nutritious chickpea lentils, along with a delightful selection of herbs and spices
- Shashlik - Chicken/Lamb**
Tender pieces of either Chicken or Lamb, generously marinated in Deshi's Tandoori Sauce, and expertly skewered before being grilled to perfection in our tandoor oven
- Emperors Mixed Grill**
The Ultimate Mixed Grill experience. Specially marinated succulent Chicken Tikka, Lamb Tikka, King Prawns, Tandoori Chicken, and Sheek Kebab, served alongside a dipping sauce and a crisp, refreshing salad

5. TANDOORI NAAN

- Plain Naan
- Garlic & Cheese Naan
- Garlic Naan
- Peshwari Naan
- Keema Naan