



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 chilies, 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