

DesiGalli



GOOD THINGS COME TO THOSE WHO WAIT. YOUR PATIENCE WILL BE HIGHLY GRATIFIED THROUGH THE FLAVOURS IN YOUR PALATE.

APERITIVES

1 PAPADUMS  2,50€

Delicious chickpea wafer with mild spices.

2 MASALA PAPAD  2,50€

Chickpea wafer topped with spicy and tangy Indian spiced mixture.

3 FRIUMS  4,95€

Assorted tapioca and rice crisps served with a sweet and spicy dip.

4 ONION BHAIYA  7,50€

Spiced onion fritters served with a delicious homemade chutney.

5 PANEER PAKODA  8,50€

Indian cottage cheese fritters coated with savoury battered gram flour.

6 CHATKEDAR ALOO  6,95€

Fried potatoes tossed in a spicy, sweet & sour sauce.



LET'S CHAAT!!!



13 PAPDI CHAAT   8,25€

Flour crisps topped with potato & spices.

14 BHEL    8,25€

Puffed rice tossed with herbs and tangy chutneys.

15 SAMOSAS    7,95€

Flaky pastries with a savoury filling.



19 PAV BHAJI  9,95€

Spiced vegetable gravy served with buttered dinner rolls

20 KEEMA PAV  12,95€

Minced lamb served with buttered dinner rolls.

21 KEEMA SAMOSAS  8,95€

Minced lamb pastries.



For any food allergies, please inform our staff

HATKE!!!

- 40 FISH MASALA** 13,95€

Fish marinated with homemade spices.

- 41 KOLIWADA JHINGA** 14,95€

Spicy & tangy prawn fritters.



NUKKAD

KATHI ROLLS

Indian wraps with the following fillings to choose from:

- 45 PANEER(VEG)** 9,95€
46 CHICKEN 10,50€
47 MUTTON 10,95€

KARAHIS & HANDIS

VEGETARIAN

- 50 PALAK PANEER** 11,50€

Indian cottage cheese cooked in a fresh creamy spinach gravy.

- 51 SHAHI PANEER** 11,50€

Succulent Indian cottage cheese floating in a creamy gravy of yogurt and nuts.

- 52 DAL TADKA** 9,95€

Yellow lentils tempered with spices.

- 53 DAL MAKHANI** 10,95€

Rich and flavourful, slow cooked black lentils.

- 54 BHINDI MASALA** 11,50€

Stir fried okra with sweet onions and tangy tomatoes.

- 55 BAINGAN BHARTA** 10,50€

Smoked eggplant prepared in a creamy yogurt gravy.

- 56 CHOLE BHATURA** 11,50€

Chickpeas simmered in a spicy & tangy gravy



NON-VEGETARIAN

- 60 CHICKEN TIKKA** MASALA 12,50€

A favourite dish for every Indian food lover.

- 61 BUTTER CHICKEN** 12,95€

A butter and silky smooth flavoured chicken curry.

- 62 CHICKEN KORMA** 13,50€

Chicken simmered to perfection with cashew nuts and cardamom gravy

- 63 KARAHIS GOSHT** 13,95€

A flavourful, slow-cooked mutton in a spicy and aromatic curry.

- 64 ROGAN JOSH** 13,95€

A tender mutton dish of Kashmiri origin prepared in a creamy curry.



FISH / SEAFOOD

- 70 MALABAR PRAWNS** 14,95€

A delicious infused prawn curry that originated in the south coastline of India.

- 71 GOAN FISH CURRY** 13,95€

A spicy and tangy fish curry from Goa, a little pocket of Indian paradise

RICE

BIRYANI

A blend of Persian flavours in Indian rice. Basmati rice flavoured with fragrant spices layered with

- 80 CHICKEN** 13,95€
81 LAMB 14,95€
82 PRAWNS 14,95€
83 VEGETABLES 13,95€
84 BASMATI RICE 3,95€
85 JEERA RICE 4,95€

FLAT BREADS

- 90 TAWA ROTI** 2,95€
91 TANDOORI ROTI 2,95€
92 NAAN / BUTTER NAAN 2,95€
93 GARLIC BUTTER NAAN 3,25€
94 CHEESE NAAN 4,75€
95 CHEESE GARLIC NAAN 4,95€
96 LACHHA PARATHA 3,95€
97 BHATURA (2 PCS) 3,95€



DESSERTS

- 100 GAJAR KA HALWA** 5,95€

A special North Indian carrot pudding

- 101 GULAB JAMUN** 4,95€

A favourite milk-based dessert soaked in a sweet saffron syrup

- 102 SEVIYAN PHIRNI** 5,95€

A traditional Kashmiri pudding based on a delicious combination of vermicelli and milk.



- 103 MALAI KULFI** 5,50€

A traditional Indian ice cream with a delicious blend of saffron and cardamom flavours

- 104 MANGO KULFI** 5,95€

A traditional Indian ice cream with a delicious blend of mango, saffron and cardamom flavours.

- 105 ICE CREAM** 4,50€

Chocolate / Vanilla

