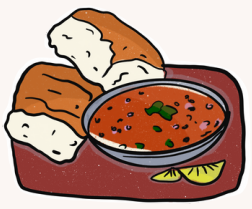




# DESYCAN



## देसीकैन

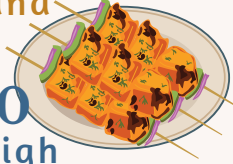


### TANDOORI GRILLS

Medium size plate. Normally served as an Entree. All our Tandoori dishes are perfect for two or more; enjoy passing them around the table.

#### chicken tikka

\$20



Succulent and juicy pieces of chicken thigh fillet, marinated overnight in a subtle mix of spices and yoghurt then cooked in our Tandoor oven, served with fresh Kachumbar salad.

#### Tandoori chicken leg

\$20

2pc Chicken leg marinated in yogurt, garlic, ginger, lemon juice, and tandoori spices, then roasted to smoky perfection.



#### Tandoori Soya Chaap

\$18

Soya sticks marinated in spiced yogurt with capsicum, onion, and Indian herbs, then grilled in the tandoor for a smoky, flavorful bite

#### Paneer Tikka

\$19

Paneer is a vegetarian first-class fare and a subtle cheese to taste. Marinated then gently charred with red and green capsicums and onions.

### DESY+CAN

A spicy Desi soul with a chill Canadian twist serving up fusion that feels like a bhangra in a snowstorm

#### Butter chicken Poutine



\$20



Fries topped with tender butter chicken in a creamy sauce, melted Quebec cheese curds, fresh cilantro, and a drizzle of mint chutney a bold Indo-Canadian fusion!

#### Shahi Paneer Poutine(V)



\$18

Crispy fries topped with creamy spiced shahi paneer, Quebec cheese curds, fresh cilantro, and mint chutney—a rich Indo-Canadian fusion.

#### Veggie Burger, Masala Fries

Homemade red potato patty with paneer, tamarind, and green chutney on a brioche bun. Served with masala fries.



#### Butter chicken Burger,



#### Masala Fries

\$20

Crispy hand-breaded chicken thighs in butter chicken gravy, topped with tandoori sauce, lettuce, and onions on a brioche bun. Served with masala fries.



### SERIOUSLY ROADSIDE

An all-time sensation straight from the streets of India. An assortment of the best handpicked roadside eats, great to share.

#### Kathi Roll (V)/(NV)

\$13/15

An Indian street food favorite! Marinated, grilled chicken or paneer with fresh veggies, cilantro, and a drizzle of tamarind and mint sauce, all wrapped in a buttery, crisp paratha..

#### Dahi Puri



\$12



Younger sister of Pani Puri, Stuffed mini puris with sweet yoghurt, tamarind and mint chutney. 8 Puris in a serve.

#### Pani Puri



\$11

Hollow, 8crispy puris filled with mashed potatoes and onions. "Pani" is a tangy and spicy mixture of tamarind, mint, and spices.

#### Dahi Bhalla



\$12

Yogurt dunked lentil fritters, perfect balance of creaminess and spice

#### Pav Bhaji



\$15



No dish is more Bombay - a bowl of mashed potatoes served with buttered pav buns.

#### Bombay's Vada Pav



\$13

A Mumbai classic! Spicy potato fritter (vada) in a soft pav bun, topped with mint chutneys and ghati masala, served with crispy fried green chilies



#### Samosa



\$5

2pc Samosa Stuffed with potatoes, peas and spices with chutneys

#### Samosa Chana Chaat



\$15

The humble 2pc samosas always hits the spot- homemade pastry, pea, potato & warmly spiced. Served with mint sauce, tamarind sauce, sweet yogurt & chickpea curry.

#### Classic Masala Dosa



\$20

An all day South-Indian staple, light pancake made from homemade fermented batter of rice and lentils. Served with sambar, coconut and tomato chutneys.

#### Chole Kulche



\$10

Our flavorful Chole, made from a mix of boiled chickpeas, onions, tomatoes and some boiled potatoes with house made sauces and a spice mix. Stuffed Kulcha (BUN)



(S)SPICY, (VG) VEGANS, (GF) GLUTEN FREE, VEGETARIAN

## DESYCAN MEALS

Excite your taste buds with every meal! Your choice of curry, fragrant basmati rice, buttery naan bread, and mix salad - a symphony of flavors awaits!

### Chicken TikkaMasala \$26

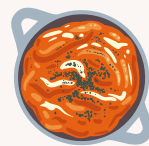
Butter chicken's bigger brother .A more intense and spicer sauce with capsicum and onion

### Butter Chicken. \$27

The forever popular and mighty Butter chicken need not to say more

### chicken Kadahi \$26

Tender chicken cooked in a wok with bold spices, bell peppers, onions, and tomatoes—finished with crushed coriander and a touch of ginger for rich, aromatic flavor.



### Desi Chicken curry \$26

Bone-in chicken slow-cooked in a spiced onion-tomato gravy with garlic, ginger, and traditional Indian masalas for bold, home-style flavor.

### Goat curry \$28

We cook Goat like it's Eid Al Adha everyday! Slow cooked for a minimum of 4 hours with onions to ensure the goat is cooked till the meat falls off the bone.

### Shahi Paneer(V) \$26

Fresh Paneer or Tofu cubes, simmered in a rich, creamy makhani sauce, with a mixture of Indian spices.

### Channa Masala \$23

Authentic chickpea masala, typically made with whole spices, dried mango powder (amchur).

### Dal Tadka \$23

Healthy, delicious and comforting, the only words that can describe the lentil dish. Perfect accompaniment to any meal

### Paneer tikka masala \$26

Grilled marinated paneer cubes in a creamy tomato curry with onions, garlic, ginger, cream, and Indian spices.

### Dal Makhani \$26

The humble black ural daal, combines with red kidney beans, butter and cream hails from the state of Punjab.

## BRIYANI

Slow cooked, layered & aromatic rice dish, tracing its origins to Persia. Prepared with stock & spices, layered with rice & cooked individually in traditional "dum" style And side Raita

### Chicken \$23

### Goat \$25



## DESYCAN THALI

### Veggie Feast Thali \$35

A vibrant trio of rotating vegetarian curries, served with basmati rice, soft naan, crisp salad, and a sweet ending with a warm Gulab Jamun. A complete vegetarian experience that's soulful and satisfying.

### Non-Veg Delight Thali \$38

A bold mix of three flavorful non-veg curries (chicken or lamb), paired with aromatic rice, naan, fresh salad, and a classic Indian dessert – Gulab Jamun.

## CURRY SIDES

### Butter And Garlic Naan \$4.50/5

A leavened plain flour bread of North India.

### Steamed Basmati Rice

Basmati rice

### Raita

Cool and creamy yogurt mixed with spices, cilantro, and a touch of salt—perfect as a refreshing side!

### Lachha Pyaaz (Onion Salad) 8

The must-have accompaniment to any Indian feast. Sliced onion rings, dressed with Chaat Masala.

### Three Wise Papadums 6

Papadums that see no evil, hear no evil, & speak no evil. With tamarind and green chutneys of course. option to add another.

## SWEETS

Dive into our Indian desserts for a sweet escape! it's a sugary adventure worth every bite!

### Desycan kulfi. \$7

Silky smooth ice cream on a stick, Choose either - Pistachio or Mango.

### Gulab Jamun \$8

The Indian donut. Soft & spongy, warm comforting with a hint of cardamom & rosewater. Served Authentic way warm or with \$2Vanilla ice cream. 4 Jamuns in a serve.

## DIETERY



(S)SPICY, (VG) VEGANS, (GF) GLUTEN FREE, VEGETARIAN

