



Proudly Vegetarian 
by Chef Vishnu Gaur

Desi Tadka is a Pure Vegetarian Family Restaurant Managed by Chef Vishnu Gaur. The restaurant serves varieties of cuisines like Indian, Chinese ,Tandoori ,Continental and south Indian our Chef ensures that the food should be prepared hygienically and retain its natural Flavour and taste.

Desi Tadka started in 2016 as a Takeaway Unit has now become A Fine Dining Restaurant with 100 Covers .The old village theme of the restaurant and homely touch in the food makes people to come and celebrate their evening and special occasion in the restaurant.

OUR CHEF VISHNU GAUR IS A FORMER CHEF FROM OBEROI HOTELS AND RESORTS. AS A CHEF HE WORKED WITH MANY HOTELS AND RESTAURANTS. HE WORKED WITH THE BEST INDIAN MASTER CHEFS. OUR FOOD OUTLET DESI TADKA ENSURES THE BEST QUALITY AND HYGIENIC FOOD AT ECONOMICAL PRICES.



OUR OUTLETS

City plaza market 3rd floor gaur city 1

Mahagun Mart 2nd floor gaur city 2

SOUP

Tomato

Tomato soup is a healthy and popular tomato drink prepared using tomato and spices. serves with bread croutons.

Hot & Sour

Hot and Sour soup is a spicy and hot soup made with mixed fresh vegetables, mushrooms, spices and soy sauce.

Munchow

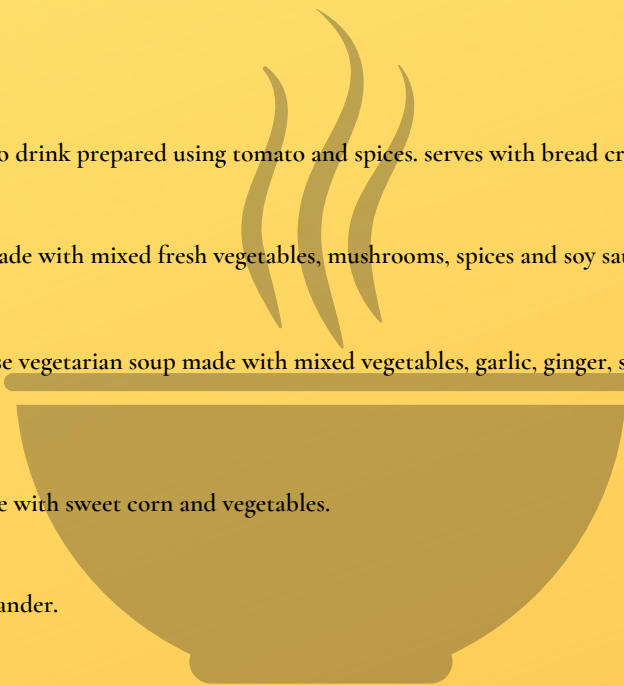
Munchow Soup is a restaurant style Chinese vegetarian soup made with mixed vegetables, garlic, ginger, soya sauce served with fried noodles.

Sweet Corn

Sweet Corn Soup is a classic Indo soup made with sweet corn and vegetables.

Lemon Corriander

vegetable soup flavored with lemon and coriander.



135/150

135/150

135/150

135/150

135/150

SALAD

Garden Green Salad

Sliced Tomato, Carrot, Cucumber, Onion with lemon wedge and slit green chilly.

Onion Salad

Onion rings with lemon wedge and slit green chilly.

Masala Papad

Crispy fried papad topped with a tangy, spiced masala filling of onions, tomatoes, herbs and spices.

Plain Papad

Papad is a thin Indian wafer.

Chef Special Salad

Tomato, Carrot, Cucumber, Onion mix with spices and tossed with lemon juice and special chutney.



100

100

50

30

100

RAITA

Plain/Curd

Sliced Tomato, Carrot, Cucumber, Onion with lemon wedge and slit green chilly.

Boondi

Crisp fried gram flour balls with Indian spice yogurt.

Mix Vegetable

Chop onion, tomato and cucumber in Indian spice yogurt.

Pineapple

Sweet yogurt served with pineapple.

Fruit

Sweet yogurt served with assorted fruits.



150

170

180

200

200

COOLERS

Mojito

Virgin/Mango/Orange

130

Fresh Lime Soda

Sweet/Salty/Mix

130

Cold Coffee

Coffee/Caramal/Hazalnut

160

Flavoured Milk Shake

Chocolate/vanila/strawberry/butterscotch/pineapple.

150

Oreo Shake

Made with Oreo cookies, milk, vanilla ice cream, sugar, and chocolate sauce.

160

Kit Kat Shake

Milkshake made with milk, kitkat chocolate and vanilla ice cream.

160

Lemon Ice Tea

Lemon Ice Tea is a simple black tea with lemon juice and sugar.

140

Green Apple

A refreshing mocktail with the goodness of green apple,

140

Kala Khatta

A Simple Mocktail Recipe Inspired By An Indian Summer Treat.

140

Soda Shikanji

Shikanji is an Indian spiced version of lemonade.

140

Blue Lagoon

The Blue Lagoon is a French cocktail featuring blue Curaçao

140

Special Lassi

Sweet/Mango/Rose

120

Masala Chaach

Curd-based drink popular across the Indian subcontinent.

70

Cold Drink

Mrp

Mineral Water

Mrp

SIZZLER

Chinese

Spring roll, chilly paneer, noodles/rice.


379

Tandoori

Paneer tikka, malai chap, harabhara kabab, dahi ke sholey.

389

TANDOORI STARTER

Paneer Tikka	310
Sliced Tomato, Carrot, Cucumber, Onion with lemon wedge and slit green chilly.	
Achari Paneer Tikka	310
Achari masala Yoghurt and spice marinated cottage cheese cooked in tandoor.	
Afgani Paneer Tikka	320
Cottage cheese marinated in creamy chashewnut based marination, cooked in a tandoor	
Mushroom Tikka	300
Yoghurt and spice marinated mushroom buttons - finished in a clay pot	
Bharwan Mushroom Tikka	320
Stuffed button mushroom with vegetables and cheese cooked in clay pot.	
Tandoori Chaap	300
Yoghurt and spice marinated soya chaap- finished in a clay pot	
Malai Chaap	310
Creamy cashew nut, pepper, cardamom marinated soya chaap, skewered and cooked in a tandoor.	
Achari Chaap	300
Achari masala, Yoghurt and special spices marinated soya chaap - finished in a clay oven.	
Dahi Ke Sholey	300
Hung yogurt is mixed with paneer, veggies, and spices then wrapped in bread	
Dahi Ke Kabab	320
Fried hung curd patties.	
Hara Bhara Kabab	300
Popular snack of North India. Fried patties made with spinach, peas and potatoes.	
Aloo Angara 	280
Hot and spicy preparation made with diced potatoes with indian spices and coke in a clay pot.	
Tandoori Bharwan Aloo	300
Tandoori Bharwa Aloo is a crispy snack with a flavourfull filling.	
Chef Special Soya Chaap	300
Soya chaap marinated is chef special spices cooked in clay pot.	
Vegetable Seek Kabab	300
Made with veggies like grated boiled potatoes, carrots and green capsicum along with the addition of paneer and cheese.	



CHINESE STARTER

Honey Chilly Potato

Crispy potatoes laced with honey, tossed in a spicy sauce.

220

Spring Roll

Spring rolls are a popular Chinese snack of crispy rolls filled with a savory mixed vegetables stuffing.

220

Cheese Corn Roll

Crispy rolls filled with corn, cheese and vegetables.

220

French Fries

Fried finger chips.

200

Crispy Vegetables

Vegetables fried to a crisp and tossed in a delicious Indo-Chinese sweet chilli sauce.

240

Chilly Mushroom

Crispy fried mushroom tossed with onion, ginger, veggies and green chillies.

240

Veg. Manchurian Dry/Gravy

Minced vegetable balls finished in a special spicy dry sauce.

240/260

Chilly Paneer Dry/Gravy

Crispy cottage cheese cubes tossed with onion, ginger, veggies and green chillies.

300/320

Paneer Papdi

Marinated paneer pieces into the gram flour batter and cover with crumbled papad pieces.

300

Chilly Babycorn

Crispy fried babycorn tossed with onion, ginger, veggies and green chillies.

220

Veg Lolipop

Vegetable lollipop are crispy fried balls made with mix vegetable filling and tossed with chinese sauces.

300

Cheese Balls

Crispy vegetarian snack with the melted cheese heaven inside.

240

Crispy Paneer Finger

Healthy snack recipe for kids as it tastes absolutely delicious with crunchy coating.

260

Crispy Corns

Snack made by frying corn kernels and then flavoured with chinese sauces.

220

Vegetable Noodle/Rice

Boiled noodles/rice are stir-fried with colorful vegetables and tossed in chinese sauces.

240

Hakka Noodle

Stir-fried noodle with lots of crunchy vegetables.

250

Chilly Garlic Noodle/Rice

Rice/Noddles tossed with tangy sauces and veggies and flavoured with chillies and garlic.

260

Schezwan Noodle/Rice

Rice/Noddles tossed with schezwan sauces and veggies.

260

D O S A

Masala

Dosa stuffed with masala made of potatoes and onions.

180

Plain

A thin pancake in South Indian cuisine made from a fermented batter of lentils and rice.

160

Chef Special

Dosa stuffed with masala made of potatoes paneer ,dry fruits and onions.

200

Butter Masala

Dosa stuffed with masala made of potatoes and onions and glazed with butter.

190

Onion Masala

Dosa stuffed with masala made of potatoes and lots of onions ,

190

Maysore Masala

Dosa stuffed with masala made of potatoes and a sweet spicy tangy spread.

210

Maysore Plain

A thin pancake in South Indian cuisine made with sweet tangy spicy spread .

190

Paneer

Dosa stuffed with masala made of Paneer and onions.

220

Rawa Masala

Dosa made with semolina stuffed with potato masala.

220

Rawa Pain

Dosa made with semolina.

200

Idli Sambar

Idli is a soft, pillowy steamed savory cake made from rice and lentil batter.

120

Vada Sambar

A traditional dish from South Indian cuisine served with coconut chutney,tomato chutney and sambar.

120

U T T A P A M

Vegetable

Made with mixed vegetables.

180

Only Onion

Made with onion.

170

Onion & Tomato

Made with onions and tomatos.

190

Vegetable & Paneer

Made with mixed vegetables. and paneer.

200

BURGER

Aloo Tikki

100

Paneer Crispy

110

Paneer Tikka

110

Spicy Paneer 

110

Chef Special Street Style

100

SANDWICH

Vegetable Delight

160

Paneer Tikka

170

Coleslaw

140

Spicy Paneer 

160

Corn & Cheese

160 

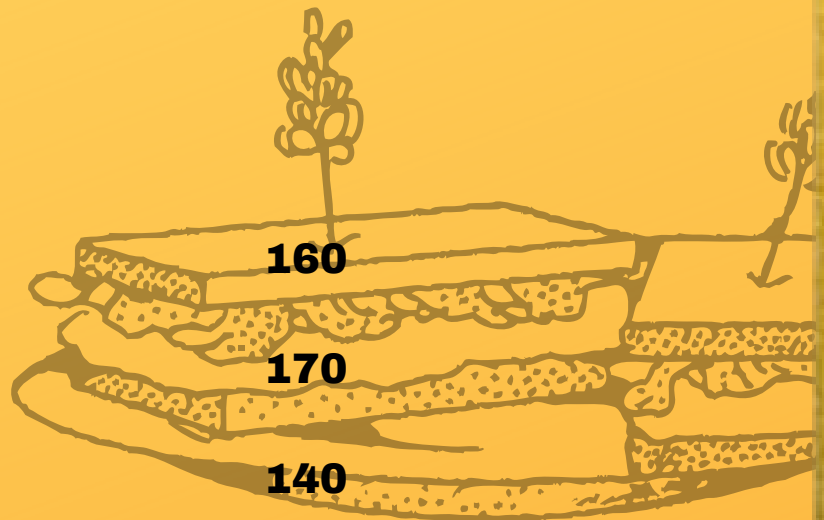
ROLL

Paneer Tikka

160

Soya Chaap

140



D A L

Dal Makhani

Traditional slow cooked smoked black lentil finished with fresh cream and ghee.

320

Dal Tadka

Lentil preparation(chana,arhar) made with classic punjabi style with indian spices and finished with desi ghee.

290

Lehsuni Dal Tadka

Yellow lentil flavoured with garlic and indian spices.

300

Chana Masala

Chickpeas which are soaked overnight and then cooked with onion, tomatoes and spices.

290

Amritsari Chole

Amritsari Chole is a traditional recipe from Amritsar that is made using freshly ground spices.

290

Kashmiri Rajma

Rajma cooked in classic Punjabi masala.

280

P A N E E R

Kadhai Paneer

Cottage cheese cooked with spicy punjabi 'kadai masala' and served with onion - capsicum gravy.

330

Shahi Paneer

Cottage cheese cooked in smooth rich tomato gravy, finished with butter cream.

320

Paneer Butter Masala

Cottage cheese tossed in a rich tomato and cashewnut based gravy, finished with butter.

320

Paneer Tikka Masala

Charcoal roasted cottage cheese in a spicy gravy tossed with onions and capsicums.

340

Paneer Lababdar

Cottage cheese cooked in a rich, velvety tomato gravy.

320

Matar Paneer

Fresh green peas and cottage cheese cook with onion ,tomatoes and punjabi spices.

300

V E G E T A B L E S

Mix Vegetable

Made by cooking a mixture of vegetables together in a traditional Indian onion-tomato gravy.

270

Aloo Gobhi

Popula punjabi recipe made with potatoes (aloo), cauliflower (gobhi), and Indian spices..

260

Dum Aloo

Potato curry which is made using potatoes and cooked on low flame with indian spices.

260

Matar Mushroom

A creamy and spicy curry or north indian gravy recipe prepared mainly with green peas and mushrooms.

320

Mushroom Masala

Delicious Indian curry made with mushrooms, onions, tomatoes and spices.

330



CHEF SPECIAL

Malai Kofta	340
Cottage cheese balls cooked in ric cashewnut based gravy.	
Kadhi Pakora	250
Tangy and flavorful Punjabi Kadhi Pakora has deep fried pakoras (fritters) dunked in a tangy yogurt based curry.	
Masala Chaap	300
Soya chaap cook with onion tomato and Indian spices.	
Malai Chaap Gravy	310
Soya chap cook in cashew nut gravy.	
Sarso Da Saag (SEASONAL)	270
Punjab Ki Shaan.	
Palak Paneer	310
Cottage cheese cooked together with spinach and flavoured with garlic and Indian spices.	
Gatta Masala	280
Marwar speciality in which boiled gatta made of besan are served in a spicy tasty curd based gravy.	
Sev Tamatar	260
Sweet and sour tomato curry prepared with tomato, sev, onion and other Indian curry spices.	
Paneer Kohlapuri	330
Spicy and delicious curry made with Indian cottage cheese, lot of spices, coconut, onions and tomatoes.	
Paneer Handi Korma	330
Handi paneer is a delicious and creamy gravy cooked in a handi.	
Baigan Ka Bharta	250
Gilled eggplant and mixing it with tomato, onion, herbs and spices	

RICE

Vegetable Dum Biryani	250
Aromatic rice dish made with basmati rice, spices & mixed veggies served with raita.	
Plain Rice	200
Plain basmati steam rice.	
Jeera Rice	210
Basmati rice flavoured with cumin.	
Peas Pulao	190
Basmati rice cooked with fresh green peas.	
Veg Pulao	220
Basmati rice cooked with assorted vegetables.	
Rajma/Kadhi/Choley/Dal With Rice	210



BREADS

Tandoori Roti Plain/Butter

Freshly Baked Tandoori Whole Wheat Bread Cooked in clay pot.

25/30

Tawa Roti Plain/Butter

Freshly cooked Whole Wheat Bread Cook in iron griddle .

20/25

Missi Roti

Freshly Baked Tandoori gram flour Bread Cooked in clay pot.

60

Naan - Plain/Butter/Garlic

Freshly Baked Tandoori Refined Flour bread.

65/70/75

Parantha - Laccha/Mirchi/Ajwaini/Pudina

Freshly baked whole wheat bread with flakes

60

Rumali Roti

An exotic thin indian flatbread recipe made with plain flour

25

Stuff Naan- Mix/Aloo/Pyaz/Gobi/Paneer

Freshly Baked Tandoori Refined Flour bread available with different stuffing.

70/70/70/95

Stuff Parantha - Aloo/Pyaz/Gobi/Paneer/Mix

Freshly Baked Tandoori whole wheat Flour bread available with different stuffing.

65/65/65/95

Makka Roti

Makki ki roti is a flat unleavened bread made from corn meal.

60

Izzat Ki Roti

Healthy multigrain bread cooked in tandoor with onions chillies and spices.

60

DESSERT

Gulab Jamun

Soft delicious berry sized balls made with milk solids, flour & a leavening agent.

80

Kesari Kheer

Saffron Flavoured rice kheer with dry fruits

120

Gajar Ka Halwa

Sweet carrot pudding

120

Moong Dal Halwa

Yellow Lentil sweet preparation.

120

Shahi Halwa

Chef special recipe

120

Vanila Ice Cream

90

Flavoured Ice Cream

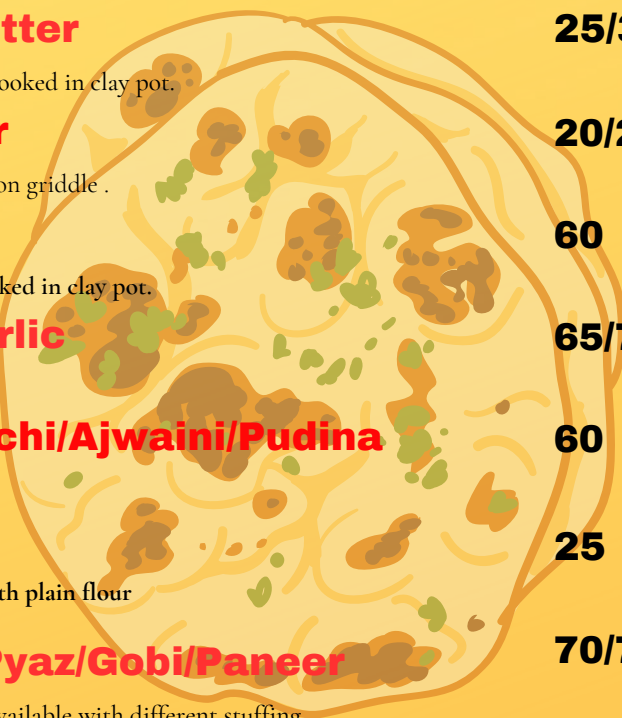
110

Matka Kulfi

Mrp

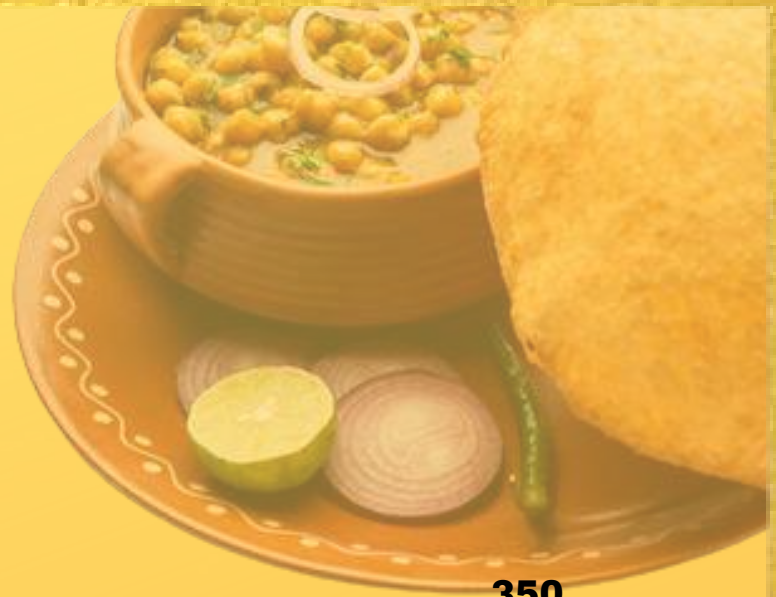
Cassata Slice

Mrp





C O M B O



Chilly Paneer Combo

350

With Rice/Noodles

Manchurian Gravy

330

With Rice/Noodles

Amritsari Kulcha Thali

280

Served with choley,dal makhani,raita,tamarind onion chutny and 2 kulcha.

Desi Thali

260

Dal makhani,mix vegetable,Raita,vegetable biryani,salad,papad,achar,1 butter roti,1 butter naan.

Special Thali

300

Dal makhani,shahi paneer,mix vegetable,Raita,vegetable biryani,salad,papad,achar,1 butter roti,1 butter naan.

Pao Bhaji

120

Vegetable Curry served with a soft buttered buns.

Choley Bhature

100

Chole refers to the curry and Bhatara is the crispy and soft fried bread.

Sarso Da Saag Thali (SEASONAL)

330

Saag,gud,salad,ghee,2pc makka roti.



ORDER ONLINE--www.desitadkarestaurant.com

FOR QUALITY ISSUE AND FEEDBACK--desitadkanoida@gmail.com

(ISO:9001:2015)



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ITEMS AND PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

MINIMUM FOOD PREPARATION TIME IS 25 MINUTES.

5% GST WILL BE CHARGED.

