

desi
BISTRO

Vegetarian Ishtyle

CATERING MENU



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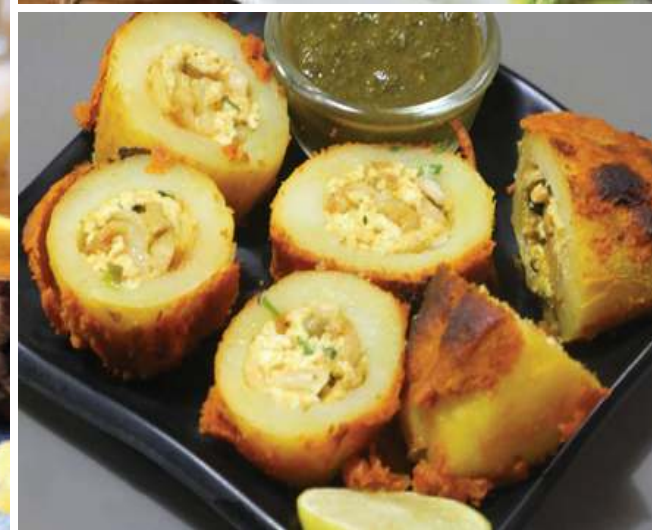
APPETIZERS

Indian

Dal Kachori
Pyaz Kachori
Matar Kachori
Cocktail Samosas
Mix Pakoda
Kanda Bhaji
Batata Vada
Soorti Bites
Mutter Pattice
Masala Pin Wheels
Cheese Bhaji on the go
Tandoori Button Idli
Schezwan Idli
Dal Vada
Mysore Bonda
Ultra Vada Pav

Chinese

Chilli Paneer
Threaded Paneer
Lollipop
Spring Roll
Manchurian Dry
Crispy Gobi Manchurian
Crispy Vegetables with burnt garlic
Chinese Bhel
Gold Coin
Chilli Garlic Tofu
Chilli Garlic Mushroom
Chilli Baby Corn
Goby 65
Paneer 65





LIVE COOKING STATIONS

Regular

Chaat

Pani Puri, Dahi Batata Puri, Sev Puri, Bhel Puri

Chole Bhature

Chole and freshly fried bhature served lachcha pyaaz

Chilla station

Ragi & Moong Dal chilla served with coconut chutney

Chinese Wok

Tossed in a "Wok" Fried Rice, Hakka Noodles

Dosa Station

Plain Dosa, Masala Dosa, Mysore Dosa served with sambhar and two types of chutney

Khichdi Station

Masala Dal Khichdi served with raita

Maggi Station

Maggi with a twist; Flavors - Regular, Paneer Makhni, Oman Chips, Pofaki Cheese, Southern Tadka

Matar Kulcha

Dilli style matar chaat served with hot kulchas

Mumbai ke Parathe

Aloo, Paneer, Gobi, & Dal Paratha served with dahi and achaar

Mumbai Sandwich

Mumbai chutney sandwich with sliced vegetables

Pyaaaz Kachori

Freshly made kachoris served with chutney

Pakoda Station

Assorted vegetables batter fried

Paneer Taka Tak

Paneer Bhurji served with Masala Pav

Pav Bhaji

Indian tangy flavoured bhaji served with freshly heated buttered pav

Ragda Pattice

Aloo pattice served with ragda and flavored with chutney - Jain option available

Tawa Pulav

Flavoured Basmati rice with vegetables, spiced to suit your taste, served with raita

Tawa Vegetable

Selection of garden fresh vegetables, sauteed and spiced to suit your taste.

Tikki aur Amritsari Chole

Crispy Aloo tikki served with Amritsari Chole

MAIN COURSE

Subzi

Aloo Mutter, Aloo Gobi Adraki, Aloo Palak, Baby Corn Masala, Baingan Ka Barta, Bharwan Baingan, Bhindi Dahi Wala, Bhindi Do Pyaza, Bhindi Masala, Kurkuri Bhindi, Chola Masala, Dhingri Matar Hara Pyaaz, Dum Aloo Banarsi, Jeera Aloo, Lachcha Palak Baby Corn, Mushroom Do Pyaza, Navratan Korma, Palak Corn Malai, Palak Kofta, Rajma Masala, Sarson Ka Saag, Subz Hariyali, Veg Korma, Veg Makhni, Veg Jalfrezi, Veg Tawa Masala

Paneer

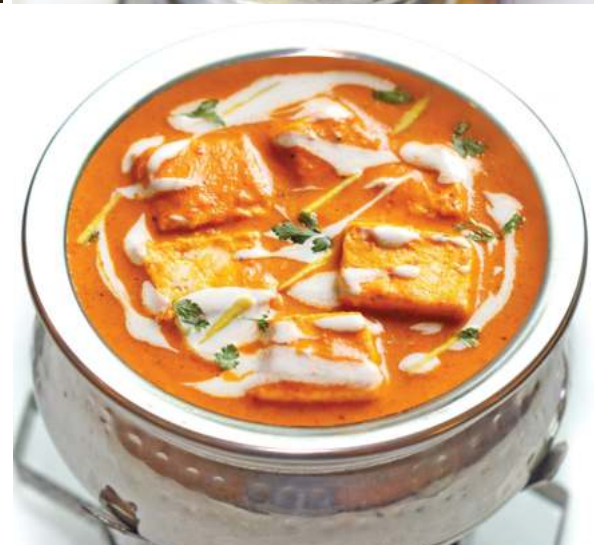
Kadhai Paneer, Mater Paneer, Palak Kofta, Palak Paneer, Paneer Makhni, Paneer Do Pyaza, Paneer Tikka Masala, Paneer Butter Masala, Paneer Jalfrezi, Paneer Saagwala, Paneer Taka Tak, Shaam Savera

Dal & Kadhi

Dal Makhni, Dal Tadka, Panchratan Dal, Gujarati Dal, Sambhar, Dahi Kadhi Gujarati Kadhi, Kadhi Pakoda,

Chinese

Crispy Vegetables, Manchurian in Gravy, Vegetables in Schezwan Sauce
Sweet & Sour Vegetables, Vegetables in Hot Garlic Sauce
Mushroom & Babycorn in Black Pepper Sauce, Paneer Red Chilly Basil
Paneer Capsicum Chilly, Paneer In Schezwan Sauce



STAPLES

Rice Preparation

Jeera Rice, Jeera and Matar Pulav, Saffron Rice, Rosemary Pilaf, Masala Khichdi
Steamed aromatic Basmati rice

Biryani

Subz (Vegetable), Paneer Achari, Corn & Soya

South Indian

Tamarind Rice, Lemon Rice, Curd Rice, Sambhar Rice, Ghee Basmati

Chinese

Fried Rice, Triple-Schezwan-Rice
Burnt Garlic Rice, Mushroom Fried Rice, Chilly Garlic Rice
Noodles; Hakka Noodles, Szechwan Noodles

Tandoori Breads

Buffet | Live Stations

Tandoori Naan (plain or butter), Tandoori Roti (plain or butter), Garlic Naan, Paratha
Missi Roti, Cheese naan, Pappu's bread, Makke ki roti (seasonal)

Premium; Olive Naan, Mushroom Truffle Naan

Freshly made; Puri or Bhature

Roasted Papad

Sides

Raita (Flavoured yoghurt); Boondi, Vegetable, Cucumber, Pineapple, Jeera
Salad; Laccha pyaaz, sliced vegetables with chilli lemon wedges





DESSERT

Indian Sweets

Angoori Rabdi, Ras Malai, Seviyan Kheer, Kulfi Falooda
Phirni, Kulfi Falooda, Kesari Shrikhand, Amrakhand (seasonal)
Gulab Jamun, Moong Dal Halwa, Masala Kheer, Gajar ka Halwa, Sooji Halwa

Fruits

Fruit Salad, Fruit Custard, Fruit Platter (Fresh cut fruit)

SINFUL SWEETNESS -LIVE STATIONS

Jalebi Rabdi

Freshly made Jalebi garnished with pistachio, cardamom and served with rabdi

Chai Toast

Masala tea served with freshly popped buttered toasties

Masala Milk

Creamy, rich simmered milk with chopped nuts infused with flavors of saffron, nutmeg and cardamom.
A luxurious drink to celebrate the season.

Malpua and Rabdi

Traditional Indian dessert. Flour based deep fried golden pan-cake, soaked in sugar syrup topped with rabdi (thick sweetened milk) garnished with nuts for added richness.

Beverages

Mango Lassi, Masala Chaas, Pudina Chaas, Sweet Lassi, Thandai, Soft Drinks





LIVE COOKING STATIONS

Premium

Chaat

Regular Chaat + Jain Ragda, Palak Patta Chaat, Samosa Chaat, Papdi Chaat

Pasta Station

Penne Pasta with choice of tomato or white sauce and parmesan cheese

Chinese Wok

Add ons: Chilly Paneer Dry or Gravy | Veg Manchurian Dry or Gravy

Mexican Pizza

Pizza with crispy tortilla base, cheese and veggies served with salsa

Dosa Premium Station

All Regular Dosas and Mexican, Manchurian, Schezwan Masala

Tandoor Talks

Assorted Kebabs served with selection of Tandoori Naan or Roti

Tandoori Bhuni Subzi

Tandoori Mushroom, Gobhi, Red & Yellow Bell Pepper, Pineapple

