



Indian Desire

MODERN KITCHEN & BAR



OTHER LOCATIONS

TORONTO

OWEN SOUND

NIAGARA FALLS

MEET THE CHEF

Chef Vikas Vashistha, the culinary genius behind Indian Desire Restaurants, brings over 25 years of rich culinary experience to the table. Trained under renowned celebrity master chefs such as Sanjeev Kapoor and Harpal Singh Sokhi, Chef Vikas developed a deep understanding of Indian spices and flavors in Delhi. His culinary journey then took him across various regions of India, Australia, and the Middle East, before finally settling in Canada, where he founded Indian Desire Restaurants.

Chef Vikas's vision is simple yet powerful: to communicate and showcase overlooked Indian delicacies in a modern, innovative way. This menu reflects his global journey and passion for Indian cuisine—an invitation to experience the flavors, stories, and creativity he brings from around the world to your plate.

Enjoy our Menu,

Chef Vikas Vashistha



THE BROTH BAR

MANCHOW RAGI SOUP | ₹249| ₹299

A hearty Indo-Chinese style soup made with fresh vegetables, flavored with garlic & soy, finished with crispy noodles and a nutritious ragi twist. (Veg/chicken)

MUSHROOM CAPPUCCINO| ₹249

Creamy velouté of mushrooms, served frothy like a cappuccino, topped with truffle oil for an elegant touch.

THUPKA| ₹299

A traditional Himalayan noodle soup, simmered with fresh herbs, vegetables, and spices — warm, comforting, and wholesome. (veg /chicken)

*T&C Apply**

PLATES TO PASS

TRUFFLE SHUFFLE FRIES | ₹349

Golden fries tossed in truffle oil and Parmesan, served with garlic aioli

FRY ME TO HEAVEN | ₹399

Crisp golden halloumi fries served with refreshing lemon cream dip.

DRAGON KISS POTATOES | ₹349

Crispy potatoes tossed in a spicy, tangy chili-garlic sauce.

PURI GONE THAI | ₹299

Crispy puris filled with zesty Thai-inspired stuffing, served with spicy, tangy water.

LEAF ME ALONE | ₹299

Crispy spinach leaves topped with tangy chutneys, yogurt, and spices for a crunchy, zesty bite.

MUSH KABOOM | ₹499

Crispy enoki mushrooms tossed in aromatic Indian spices, served with a creamy, spicy gochujang mayo.

BREAD ZEPPELIN | ₹349

Melty cheese on garlic-crust ed heaven..

THE GARDEN STUDIO

PINEAPPLE CUCUMBER SALAD | ₹399

Crisp cucumber and juicy pineapple with a tangy, herb-infused dressing.

GREEN SALAD | ₹249

A garden-fresh mix of leafy greens, perfect for a light, wholesome start.

HERB & GRAIN HARMONY SALAD | ₹449

Light and fluffy couscous tossed with fresh vegetables, aromatic herbs, and a tangy dressing for a wholesome, refreshing salad.

MANGO CORN FIESTA SALAD | ₹449

Sweet mango and crisp corn tossed with fresh herbs, a hint of chili, and a zesty dressing for a refreshing tropical crunch

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EAST MEETS INDIA

BANG BANG LOTUS | ₹499

Crispy lotus tossed in spicy sauce with sesame and spring onion.

CAULI POWER | ₹449

Crispy fried cauliflower coated in a sweet, tangy, & spicy Chinese sauce.

CORNY BUT CRUNCHY | ₹449

Tiny bites with a big attitude.

JHOL MOMO | ₹399

Steamed veg/chicken dumplings served in a flavorful Nepali-style spicy tomato and sesame broth.

WOK THIS GNOCCHI | ₹449

Soft potato gnocchi tossed in spicy-tangy Manchurian sauce with peppers and spring onions

BAO ME UP | ₹249 | ₹299

Fluffy Korean bao packed with flavorful veg or chicken and fresh crunchy slaw.

WRAPS LETTUCE ENTERTAIN YOU | ₹449| ₹499

Paneer / Chicken

GANGNAM HOT WINGS | ₹549

Crispy, golden chicken wings tossed in a savory-sweet Korean glaze.

BUN & BUNCHA FUN | ₹349| ₹449

Juicy patty with Korean spices, crisp slaw, and a punchy sauce, served in a soft bun. (chicken/ paneer)

THE CONTINENTAL TABLE

FUNGI & LEAF FIESTA | ₹499

Crispy baked tortillas stuffed with creamy spinach, mushrooms & cheese, served with salsa fresca.

CAJUN POTATOES | ₹399

Crispy baby potatoes tossed in a creamy, spicy Cajun sauce with garlic, herbs, and a hint of chili

DOUBLE SHROOM DELIGHT| ₹499

Stuffed mushrooms layered with cheese & herbs, baked to golden delight.

TORONTO CRUNCH TACO | ₹499

Fusion-style crunchy taco filled with spiced chicken/veg, fresh slaw & house sauces.

PERI PERI CHICKEN | ₹599

Tender chicken marinated in fiery peri-peri spices, flame grilled for a smoky kick.

OVEN ROASTED WINGS| ₹549

Slow roasted wings, juicy inside, charred outside served with dips.

PASTA LA VISTA

AGLIO E OLIO | ₹549

Spaghetti tossed in garlic, olive oil & a kick of chili.

ALFREDO AL FUNGHI | ₹599

Silky fettuccine twirled in rich Parmesan cream with mushrooms and herbs.

RIGATONI PIE | ₹599

Baked rigatoni in cherry tomato & tomato paste sauce, fresh basil, and melted cheese.

PANNE PESTO| ₹549

Penne tossed in basil pesto with sundried tomatoes and Parmesan.

ADD CHICKEN| ₹100

IN CRUST WE TRUST

BURRATA CAPRESE CALZONE | ₹599

Folded pizza stuffed with cheese, tomato, and your choice of fillings, baked to golden perfection.

TANGY CHINESE | ₹549

Crispy pizza topped with zesty Chinese-style sauce, vegetables, and a blend of cheeses.

SUNNY SPRINTERS | ₹599

Spinach, corn, bell peppers, sun-dried tomato, onion, truffle parmesan drizzle.

FETA FRED | ₹699

Spanish olives, arugula, jalapeno, sun-dried tomato, onion, and crumbled feta.

KICKSTART YOUR TASTEBUD VEG

PANEER TIKKA PICCANTE | ₹599

A smoky, cheesy fusion treat bursting with bold flavors!

TANEER PIKKA ACHARI | ₹549

Marinated in pickling spices and grilled to perfection — soft, smoky, and delicious.

PANEER MINTY SINGH | ₹549

Soft paneer tikka infused with mint and aromatic spices — a fun, flavorful starter.

MALAI SOYA / PEPPERMINT | ₹499

Soft, flavorful soya tikke with a creamy, indulgent twist.

CORN- FUSED TIKKI | ₹449

Crispy, golden corn tikkis with a fusion of herbs and spices.

DAHI NAFA DHAMAKA | ₹549

Crispy on the outside, creamy on the inside — a flavor-packed fusion treat.

SPICY DAHI POPS | ₹449

Crispy, tangy yogurt pops with a bold spice kick.

MR. BEAN FRY | ₹449

Crispy, flavorful rajma kebabs — hearty, spiced, and melt-in-your-mouth.

VEG SHARE & DARE PLATTER | ₹799

Flavor-packed veg platter with tikka, tikkis, soya, and Dahi pops — share the adventure!

KICKSTART YOUR TASTEBUD NON-VEG

DELHI STYLE TANDOORI CHICKEN | ₹599

Classic Delhi-style tandoori chicken with aromatic spices and a smoky finish.

SMOKED SPICY CHICKEN | ₹649

Bold, smoky, and packed with heat perfect for spice lovers.

PARMESAN MALAI CHICKEN TIKKA | ₹649

Malai-marinated chicken with a hint of Parmesan smooth, and indulgent.

CHICKEN BALUCHI KEBAB | ₹649

Bold, aromatic chicken kebabs grilled to perfection — a Baluchi specialty.

KEBAB -E - KHAAS | ₹799

Tender, flavorful kebabs with a special blend of spices — truly Khaas (special).

NIMBU MIRCH MACCHI TIKKA | ₹799

Tangy, spicy fish tikka with a smoky finish — fresh, flavorful, and zesty.

TANDOORI KONKAN PRAWN | ₹999

Tender prawns marinated in Konkan flavors and grilled to perfection.

NON-VEG SHARE & DARE PLATTER | ₹1199

Flavor-packed non-veg platter with chicken, mutton, and fish tikkas

THE MAIN EVENT - VEG EDITION

LASOONI PALAK MILLE-FEUILLE | ₹599

Spinach infused with mild Indian spices, layered to perfection.

TAWA PANEER KALEJI | ₹549

Paneer tossed in aromatic spices for a hearty, flavorful dish.

BURRATA HIGHWAY BUTTER MASALA | ₹599

Burrata elevated with a rich, buttery Indian masala twist.

TAWA KA LATAPATA PANEER | ₹549

Paneer tossed to perfection on a tawa with aromatic masala.

KOFTA NAZAKAT | ₹599

Melt-in-your-mouth koftas with a subtle, refined spice blend.

PUNJABI DUM ALOO | ₹549

Stuffed aloo with rich, spiced paneer delight.

HING JEERA MUTTER ALOO | ₹449

Simple, SATVIK-style curry with tender potatoes, peas, and cumin aroma.

ADRAKI ALOO GOBHI | ₹529

Lightly spiced aloo gobhi with a fresh ginger kick.

ACHARI CHOWKI SUBZ | ₹529

Crisp, spiced vegetables with a punch of pickling masala.

GOBHI STEAK AWADHI STYLE | ₹549

Thick gobhi steaks infused with aromatic Awadhi spices, lightly charred and flavorful.

SMOKED BANGARA BAIGAN | ₹529

Baby eggplants in a spiced Hyderabad masala, kissed with smoke.

DAL MURADABADI | ₹449

Slow-cooked lentils in a rich, spiced ghee gravy, Muradabad style.

DAL ARAVALI | ₹499

Rich, buttery lentils inspired by the traditional flavors of the Aravali region.

HYDERABADI DAL KATLI | ₹449

Silky lentils cooked with signature Hyderabad masala and ghee tempering.

KADAI SOYA CHAAP | ₹529

Char-grilled soya chaap finished in a refined kadai reduction of roasted tomatoes and warm spices

PUNJABI CHOLE | ₹449

Desi-style chole with traditional Punjabi spices and tang.

THE MAIN EVENT - NON-VEG EDITION

BECAUSE I LOVE IT | ₹699

Velvety tomato-butter gravy with tender chicken—so good, you'll fall in love too.

BUTTER CHICKEN TORTELLINI THAI TWIST | ₹649

Indian Butter Chicken meets Thai flavors in pasta perfection.

CHICKEN CHANGAZI | ₹729

Bone-in and boneless pieces simmered in a signature spice blend, rich and aromatic.

DHABHA STYLE CHICKEN CURRY | ₹649

Authentic roadside dhaba flavors with tender, spiced chicken boneless pieces.

CHICKEN BELIRAM | ₹699

Chicken pieces in a rich, spiced sauce with a traditional touch.

KADAI CHICKEN LAZZATDAR | ₹649

Classic Indian kadai-style chicken with vibrant veggies and masala.

CHICKEN RARA | ₹699

Boneless chicken and spiced mince simmered in a fragrant, flavorful sauce.

MUTTON RARA | ₹799

Mutton Rara with bone-in pieces and mince, bursting with bold flavors.

AMRITSARI TAWA MUTTON | ₹799

Amritsari-style mutton, richly spiced and pan-seared for flavor and texture.

OLD DELHI LAMB KORMA | ₹749

Melt-in-your-mouth lamb simmered in Old Delhi-style korma, rich and fragrant.

SEAFOOD

PRAWNS MOLIEE | ₹999

Tender prawns cooked in a velvety, flavorful coconut-masala sauce.

KADAI PRAWNS | ₹999

Bold, aromatic, and perfectly spiced prawns, straight from the kadai.

TANDOORI FISH MOLIEE | ₹799

A delicate fusion of tandoori flavor and creamy Moliée sauce.

TAWA FISH TIKKA | ₹799

Spiced fish fillets, char-grilled on a tawa for maximum flavor.

NA ROTI NA CHAWAL... KAISE CHALEGA!!!

RICE

STEAM BASMATI RICE | ₹399

PAN SEARED RICE | ₹449
GREEN PEAS / JEERA & BROWN
ONION / PEPPER & ONION

JHOL MASALE KI BIRYANI

VEGETABLE / CHICKEN / MUTTON
| ₹529 | ₹649. | ₹729

PARANTHA

CAROM SEEDS PARANTHA | ₹129

PUDINA PARANTHA | ₹129

THECHA PARANTHA | ₹149

METHI MIRCH PARANTHA | ₹149

ROTI & NAANS

TANDOORI ROTI / BUTTER ROTI
| ₹99 | ₹109

TIL MIRCH ROTI / PYAZ MIRCH ROTI
| ₹119

FOLDED BUTTER NAAN
GARLIC / ZATAAR / BASIL
| ₹149

CHEESE NAAN
| ₹169

MASALA FOLDED NAAN
| ₹169

AMRITSARI KULCHA
| ₹169

CHURCHUR NAAN
| ₹169

BREADS BASKET
| ₹499

TOP-UP STATION

PAPADUM SAMPLER | ₹299

CUCUMBER TOMATO RAITA | ₹229

PINEAPPLE RAITA | ₹239

TADKA RAITA | ₹249

PLAIN DAHI | ₹179

MEETHA MANAA HAI.... KYA?

JALEBI CHURROS WITH RABRI | ₹399

Crisp jalebi-style churros served with rich, creamy Rabri.

DESSERT DESIRE | ₹399

Chocolate nest with Gulab jamun, brownie-vanilla ice cream, and paan mousse.

MALPUA RABRI | ₹349

Crisp, syrup-soaked Malpua served with rich, creamy Rabri.

PULL ME UP | ₹399

Layers of coffee-soaked cake and mascarpone cream are lifted with a dramatic pour-over sauce.

BROWNIE WITH ICE CREAM | ₹349

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MOCKTAIL

CITRUS EARTH | ₹395

Mango juice, Edible flower syrup, Chaat masala, Lime juice

DESSE PESSE | ₹375

Pineapple juice, Passion fruit syrup, Lime juice

VIRGIN MOJITO | ₹395

Mint leaves, Lemon chunks, Mint syrup, Lime juice, Brown sugar

VIRGIN COLADA | ₹395

Pineapple juiced, coconut cream, coconut syrup

SHAKES & COFFEE

CHOCOLATE SHAKE | ₹375

OREO SHAKE | ₹395

STRAWBERRY SHAKE | ₹355

COLD COFFEE | ₹345

SHAKES & COFFEE

COKE CAN | ₹229

SPRITE CAN | ₹229

GINGER ALE | ₹275

RED BULL | ₹295

DIET COKE | ₹249

TONIC WATER | ₹275

SPARKLING WATER |

MINERAL WATER | ₹195

SODA CHASER | ₹119

CAN JUICE | ₹195

STRAWBERRY PEACH ICE TEA | ₹295

LEMON ICE TEA | ₹295