



THE
Catering
MENU

Brand Overview

Desi Downtown is a vibrant culinary destination in Abu Dhabi dedicated to serving authentic and flavorful South Asian cuisine. With a fresh new identity, we bring a contemporary touch to traditional flavors, offering a dining experience that captures the essence of desi hospitality.

Our carefully curated menu pays homage to the rich traditions of Desi cuisine, cooked with premium ingredients and expert techniques to deliver bold, unforgettable flavors. At Desi Downtown, every meal is an immersive journey through vibrant tastes and warm hospitality.



Our Story



Vision

To become the leading destination for authentic Desi cuisine in the UAE, setting a benchmark for quality, creativity, and hospitality. We aim to bridge cultures through food, offering an unforgettable experience that brings people together over the rich and diverse flavors of South Asia.



Mission

To serve authentic South Asian cuisine with a modern touch, creating a dining experience that celebrates tradition and quality. We are committed to using the finest ingredients, delivering exceptional flavors, and fostering a warm, inviting atmosphere where every guest feels at home.



Our Story



Mark Origins

The name Desi Downtown embodies the soul of South Asian culture in the heart of a modern city. "Desi" reflects our deep-rooted commitment to authentic flavors and traditions, while "Downtown" signifies our vibrant, urban setting—a dynamic space where heritage and contemporary dining converge.





Corporate MENU DEALS



DESI BRUNCH

Menu

CHIT CHAAT PACKAGE ₹18

Samosa (Aloo OR Chicken)

Hand-crafted pastry pockets stuffed with either mashed potatoes or chicken, and roasted spices, fried to a crisp and served with tangy chutney.

Chana Chaat

Slow-cooked chickpeas folded with diced vegetables, fresh herbs, homemade chutneys, and signature chaat masala, finished with papri crunch. A refreshing, flavour-packed starter for any event.

Dahi Baray

Soft lentil dumplings soaked in creamy whipped yogurt, topped with sweet and tangy chutneys, chaat masala, and a sprinkle of fresh coriander. A light and elegant addition to any buffet or event.

Spring Rolls (Vegetable OR Chicken)

Crispy golden spring rolls filled with your choice of fresh seasoned vegetables or tender shredded chicken, served hot with dipping sauce.

Tea OR Green Tea

Your choice of traditional doodh pati chai or soothing green tea, brewed to perfection and served warm.

Water

Chilled or Room temperature bottled water.





BREAK BUNDLE PACKAGE ₨ 23

Haleem

Rich, slow-cooked meat and lentil haleem topped with traditional garnishes.

Samosa (Aloo OR Chicken)

Hand-crafted pastry pockets stuffed with either mashed potatoes or chicken, and roasted spices, fried to a crisp and served with tangy chutney.

Dahi Baray

Soft lentil dumplings soaked in creamy whipped yogurt, topped with sweet and tangy chutneys, chaat masala, and a sprinkle of fresh coriander. A light and elegant addition to any buffet or event.

Chana Chaat

Slow-cooked chickpeas folded with diced vegetables, fresh herbs, homemade chutneys, and signature chaat masala, finished with papri crunch. A refreshing, flavour-packed starter for any event.

Plain Naan

Fresh tandoor-baked naan.

Kheer OR Gulab Jamun

Kheer - choose from creamy slow-cooked rice pudding or soft, syrup-soaked milk dumplings, or Gulab Jamun - soft, syrup-soaked milk dumplings.

Tea OR Green Tea

Your choice of traditional doodh pati chai or soothing green tea, brewed to perfection and served warm.

Water

Chilled or Room temperature bottled water.



THE EXECUTIVE PACKAGE ₪ 30

Shami Bun Kabab

A soft bun filled with a flavorful shami kabab, layered with chutney, onions, and house sauces.

Fried Fish

Fresh Habbour fish marinated in spices and fried to a crispy golden finish, served hot with lemon and dipping sauce.

Samosa (Aloo OR Chicken)

Hand-crafted pastry pockets stuffed with either mashed potatoes or chicken, and roasted spices, fried to a crisp and served with tangy chutney.

Chana Chaat

Slow-cooked chickpeas folded with diced vegetables, fresh herbs, homemade chutneys, and signature chaat masala, finished with papri crunch.

Dahi Baray

Soft lentil dumplings soaked in creamy whipped yogurt, topped with sweet and tangy chutneys, chaat masala, and a sprinkle of fresh coriander.

Kheer OR Gulab Jamun

Kheer - choose from creamy slow-cooked rice pudding or soft, syrup-soaked milk dumplings, or Gulab Jamun - soft, syrup-soaked milk dumplings.

Tea OR Green Tea

Your choice of traditional doodh pati chai or soothing green tea, brewed to perfection and served warm.

Water

Chilled or Room temperature bottled water.

LUNCH/DINNER

THE EXECUTIVE DUO ₪ 25



Chicken Biryani

Traditional Pakistani chicken biryani made with long-grain basmati rice, tender chicken, bold spices, and a rich masala.

Haleem

Rich, slow-cooked meat and lentil haleem topped with traditional garnishes.

Plain Naan

Soft, fluffy tandoor-baked naan served fresh and warm.

Salad & Raita

Fresh salad and creamy raita.

Water & Soft Drinks

Soft drinks - Coke, Sprite, Fanta, Pakola, Kinza Chilled or Room temperature bottled water.



CORPORATE TRIO ₹ 35



Hara Bhara Kabab

Crispy pan-fried kababs made with spinach, potatoes, peas, and herbs, served hot and flavourful.

Chicken Biryani

Traditional Pakistani chicken biryani made with long-grain basmati rice, tender chicken, bold spices, and a rich masala.

Choice of Curry

Chicken Qorma

Traditional Pakistani chicken qorma cooked in a deep, flavourful masala of browned onions, yogurt, and warm whole spices

Chicken Karahi

Tender chicken cooked in a rich tomato-based gravy with ginger, green chilies, and aromatic spices. Served fresh from the karahi

Haleem

Rich, slow-cooked meat and lentil haleem topped with traditional garnishes.

Naan Selection (Plain / Roghani)

Soft, fluffy tandoor-baked naan served fresh and warm.

Salad & Raita

Fresh salad and creamy raita.

Kheer

Creamy slow-cooked rice pudding or soft, syrup-soaked milk dumplings

Water & Soft Drink included

Coke, Sprite, Fanta, Pakola, Kinza Chilled or Room temperature bottled water.



PREMIER POWER PLATTER ₹ 45

Beef Seekh Kabab

Juicy minced beef mixed with spices, shaped onto skewers, and grilled to smoky perfection.

Fried Fish

Fresh Habbour fish marinated in spices and fried to a crispy golden finish, served hot with lemon and dipping sauce.

Chicken Biryani

Traditional Pakistani chicken biryani made with long-grain basmati rice, tender chicken, bold spices, and a rich masala.

Beef Nihari OR Haleem

Choose from tender, slow-braised Beef Nihari cooked in aromatic spices, or hearty Haleem made with simmered grains and shredded meat. True desi comfort food.

Naan Selection (Plain / Roghani)

Soft, fluffy tandoor-baked naan served fresh and warm.

Choice of Sweet Gulab Jaman

Soft, golden milk dumplings soaked in warm, fragrant sugar syrup.

Kheer

Creamy rice pudding slow-cooked with milk, sugar, and cardamom.

Special Zarda

Sweet saffron rice cooked with nuts, raisins, and aromatic spices.

Salad & Raita

Fresh mixed salad served with cool, creamy raita.

Water & Soft drinks included

Coke, Sprite, Fanta, Pakola, Kinza Chilled or Room temperature bottled water.





KPI DEAL ₨ 60

Chicken Boti

Succulent boneless chicken boti infused with a signature spice blend and char-grilled for a soft, smoky finish.

Beef Seekh Kabab

Traditional spiced beef mince shaped on skewers and flame-grilled.

Fried Fish

Fresh hamour fish marinated in spices and fried to a crispy golden finish, served hot with lemon and dipping sauce.

Biryani (Chicken OR Mutton)

Long-grain basmati rice slow-cooked with rich biryani masala and your choice of chicken or tender mutton.

Chicken Peshawari Karahi

Succulent chicken simmered in a robust, aromatic Peshawari masala for deep, authentic flavour.

Palak Paneer OR Vegetable Karahi

Palak Paneer - Creamy spinach with paneer Vegetable Karahi - Seasonal vegetables simmered in a rich, aromatic karahi masala.

Naan Selection (Plain / Roghani)

Fresh tandoor-baked naan.

Salad & Raita

Fresh mixed salad served with cool, creamy raita.

Soft drinks included

Coke, Sprite, Fanta, Pakola, Kinza

Kheer

Creamy, slow-cooked rice kheer infused with cardamom, paired with aromatic





Sweet Zarda

Sweet Zarda made with saffron, nuts, and dried fruits for a festive finish.

Water

Chilled or Room temperature bottled water.

OFFICE ALL-STAR DEAL ₪ 75

Chicken Reshami Kabab

Tender, melt-in-your-mouth chicken minced with rich cream, aromatic spices, and herbs, grilled to perfection for a silky, flavorful bite.

Chicken Green Tikka Boti

Succulent chicken pieces marinated in a vibrant blend of fresh coriander, mint, green chilies, and spices, grilled to perfection for a juicy, smoky, herb-infused flavor.

Beef Seekh Kabab

Juicy minced beef blended with traditional spices, fresh herbs, and aromatics, hand-rolled onto skewers and grilled for a smoky, flavorful finish.

Fried Fish

Fresh hamour fish marinated in spices and fried to a crispy golden finish, served hot with lemon and dipping sauce.

Biryani (Chicken OR Mutton)

Long-grain basmati rice slow-cooked with rich biryani masala and your choice of chicken or tender mutton.

Peshawari Karahi (Mutton OR Chicken)

A rich and aromatic karahi prepared in true Peshawari style, featuring tender chicken or mutton cooked with tomatoes, ginger, green chilies, and traditional spices for a bold, authentic flavor.





Palak Paneer or Vegetable Karahi

Palak Paneer - Creamy spinach with paneer Vegetable Karahi - Seasonal vegetables simmered in a rich, aromatic karahi masala.

Water

Chilled or Room temperature bottled water.

Naan Selection (Plain / Roghani)

Fresh tandoor-baked naan.

Salad / Raita / Chatni

Fresh mixed salad served with cool, creamy raita.

Kheer

A creamy, slow-cooked rice pudding infused with cardamom and garnished with nuts for a classic, comforting sweetness.

Special Zarda

A festive saffron-infused sweet rice dish enriched with nuts, dried fruits, and aromatic spices for a vibrant traditional flavor.

Gulab Jamun

Soft, golden milk solids dumplings fried and soaked in warm sugar syrup, offering a rich, melt-in-the-mouth sweetness.

Tea / Green Tea

Your choice of traditional doodh pati chai or soothing green tea, brewed to perfection and served warm.

Water & Soft drinks included

Coke, Sprite, Fanta, Pakola, Kinza Chilled or Room temperature bottled water.



TERMS & CONDITIONS

1. Food prices include staff and setup maximum 50 person (Additional charges applicable for live cooking stations and servers)
2. Orders should be placed at least 24 to 48 hours in advance depending on the size of the order and the availability
3. Minimum number of guests is 25 to provide buffet catering
4. A 25% advance deposit is required upon placing the order
5. The full order amount must be settled upon completion
6. In case of cancellation within 48 hours prior to the event, the 25% deposit will not be refunded
7. Transportation charges apply for orders outside Abu Dhabi City
8. Kids Charges: Less than 5-year-old (No-charge), 5-10 years old (Half-charge), Above 10 years old (Full-charge)



DESIDOWNTOWN.COM | +971 54 990 8494 | +971 26317333