





# just desi

**INDIAN RESTAURANT**  
**TAKE AWAY - DELIVERY - CATERING**

**JUST DESI Indian Restaurant** is a cozy oasis of flavors and spices in the heart of Lecce. It offers an authentic and varied experience, with a menu that caters to everyone's tastes.

We offer a wide selection of **VEGAN** and **VEGETARIAN** dishes, and our **TAKE AWAY** and **DELIVERY** service allows you to enjoy our delicious dishes comfortably at home.

Upon request, we also provide **CATERING** services for **CEREMONIES** and **EVENTS**.

**FOLLOW US:**



**VEGETARIAN**



**VEGAN**



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# APPETIZERS

1

## 1. VEG SAMOSA € 4

Flaky pastry filled with seasoned potatoes and peas.

## 2. PYAJ KACHORI € 6

Crisp and flaky deep-fried snack stuffed with spiced potato and onions.

## 3. DAL KACHORI € 5

Crisp and flaky deep-fried snack stuffed with spiced lentils.

## 4. MIRCHI VADA € 5

Green chilli filled with potato and spices stuffing battered and fried.

## 5. ALOO BONDA € 4

Round shaped seasoned potato balls dipped in chickpea batter

## 6. BREAD PAKORA € 4

Bread slices filled with potato and paneer stuffing dipped in spiced gram flour batter & fried.

## 7. DAL VADA € 4

Fritters made with lentils, spices and herbs.

4

6

# APPETIZERS

8

## 8. VEG PAKORA

€ 5

Mixed vegetables coated with gram flour batter and deep fried.

## 9. PANEER PAKORA

€ 5

homemade cheese coated with gram flour batter, deep fried and served with chutney.

## 10. ONION RINGS

€ 4

Deep fried slices of onion coated with breadcrumbs and flour.

## 11. PANEER FINGERS

€ 5

Paneer slices coated with batter, bread crumbs and flour.

## 12. VEG SPRING ROLL

€ 2

Deep-fried snack made with mixed vegetable stuffing wrapped in thin translucent roll sheets.

9

## 13. PAPADAM

€ 2

Crispy lentil and rice crackers fried or roasted.

## 14. FRITTO MISTO INDIANO

€ 10

Mix of veg appetizers served with chutneys.

10

13



# APPETIZERS

15

## 15. SAMOSA CHAAT € 6

Samosa topped with chickpeas, yogurt, vegetables, and chutney.

## 16. KADHI SAMOSA € 6

Samosa topped with yogurt based hot curry garnished with finely chopped onions.

## 17. KACHORI CHAAT € 7

Kachori topped with chickpeas, yogurt, chutneys and chopped tomatoes and onions .

## 18. KADHI KACHORI € 7

Kachori topped with yogurt based hot curry garnished with finely chopped onions.

## 19. MIRCHI VADA CHAAT € 6

Mirchi vada topped with spiced chickpeas, yogurt, vegetables and chutney.



16

18





# APPETIZERS

21

**20. ALOO TIKKI**  € 6

Crispy potato patty flavored with spices, chickpeas and topped with yogurt, chopped tomatoes, onions and chutneys.

**21. DAHI VADA**  € 5

Soft lentil fritters soaked in creamy yogurt and topped with tamarind and mint chutneys.

**22. PANI PURI**  € 6

Deep-fried breaded sphere filled with potato, onions and served with mixture of flavored water.

**23. DAHI PURI**  € 6

Deep fried breaded sphere filled with potato, yogurt mint and tamarind chutney and finely chopped onions and tomatoes.

22

**24. PAPDI CHAAT**  € 6

Crispy flour crackers, potatoes and chick-peas topped with yogurt and tamarind sauce.

**25. BHEL PURI**  € 4

Crispy puffed rice is tossed with tamarind chutney and topped with sev and chopped mixture of tomatoes and onions.

23

25





26

# APPETIZERS



## 26. CHICKEN PAKORA € 6

Chicken marinated in a blend of fragrant spices, coated with chickpea flour-based batter and deep fried.

## 27. POLLO FRITTO € 7

Chicken pices coated with seasoned flour batter and deep fried.

## 28. NON VEG SAMOSA € 5

Flaky pastry filled with seasoned potatoes and peas and spiced chicken .

## 29. NON VEG SAMOSA CHAAT € 6

Samosa topped with spiced chickpeas, various chutneys and spices garnished with chopped onions, tomatoes and yogurt.

## 30. SPRING ROLL TONNO € 2

Deep-fried snack made with mixed vegetable and fish stuffing wrapped in thin translucent roll sheets.

## 31. SPRING ROLL CHICKEN € 2

Deep-fried snack made with mixed vegetable and chicken stuffing wrapped in thin translucent roll sheets.



27

30





32

33

# INDIAN OVEN [TANDOORI]



## 32. PANEER TIKKA



€ 9

Cubed paneer marinated in yogurt, garlic, ginger and spices cooked.

## 33. PANEER TIKKA ROLL



€ 8

Paneer tikka cubes wrapped in bread with onion slices, tomatoes and sauces.





34



35

# INDIAN OVEN [TANDOORI]

## 34. TANDOORI CHICKEN € 10

Chicken pieces marinated in yogurt and mild spices.

## 35. CHICKEN TIKKA € 9

Boneless chicken marinated in yogurt and mild spices.



## 36. SHAMMI KABAB € 8

Prepared with ground or minced chicken, seasoned with warm spices, aromatics, and herbs.

## 37. CHICKEN TIKKA ROLL € 8

Chicken tikka pieces wrapped in bread with onions, tomatoes and sauces.

## 38. MIX TANDOORI PLATTER € 13

A selection of our tandoori favorites includes pieces of tandoori chicken, chicken tikka and kebabs.



36

37



# MAIN COURSES

39

## 39. KARAHI PANEER

Homemade paneer sauteed with onions, green peppers, tomatoes, and exotic spices.

€ 8

40

## 40. PANEER TIKKA MASALA

Homemade paneer cooked with tomato sauce, onions, green peppers and herbs.

€ 9

## 41. SAHI PANEER

Paneer cooked with butter, tomato sauce and milk cream.

€ 8

## 42. MATAR PANEER

Paneer cubes cooked with fresh peas in a mild sauce.

€ 8

## 43. PALAK PANEER

Fresh spinach cooked with paneer cubes and spices .

€ 8

41

## 44. KAJU CURRY

Creamy curry made with roasted cashews and creamy onion and tomato gravy.

€ 9

## 45. MALAI KOFTA

Fresh vegetables and cheese balls simmered in a mild cream sauce.

€ 8

42

43

45

49

# MAIN COURSES

48

## 46. MUSHROOM MASALA € 8

Mushrooms cooked with onions, tomatoes, spices and herbs.

## 47. MIX VEG € 8

Mixed vegetables cooked in light sauce .

## 48. CHANA MASALA € 7

Chickpeas cooked with herbs and spices in Punjabi style.

## 49. DUM ALOO € 7

Baby potatoes cooked in a onion and tomato gravy.

## 50. ALOO GOBHI € 7

Cauliflower and potatoes cooked with fresh spices and herbs.

## 51. ALOO PALAK € 7

Potato cubes cooked with spinach and light spices.

## 52. JEERA ALOO € 7

Potatoes cooked with cumin seeds and spices.

50

51

# MAIN COURSES

54

## 53. BHINDI FRY

Stir fried okra with Indian spices and herbs.

€ 7

## 54. BHINDI MASALA

Okra cooked with fresh spices and herbs, sauteed in tomatoes and onion gravy.

€ 7

## 55. RAJASTHANI KADI PAKORA

Crisp & soft chickpea flour balls served in a creamy and flavorsome hot yogurt sauce.

€ 7

## 56. RAJASTHANI GATTA CURRY

Mildly spiced steamed dumpling made with chickpea flour cooked with tomatoes and onions.

€ 7

## 57. MANGO LAUNJI

Sweet, spicy, and tangy North Indian chutney recipe made with Raw mangoes, Jaggery, and spices.

€ 5

## 58. METHI LAUNJI

Sweet, spicy and tangy chutney made with Fenugreek seeds, sugar and spices.

€ 5

## 59. SEASONAL VEGITABLE

Seasonal Vegetables

€ 7

58



61



# LEGUMES

60

## 60. DAL FRY

€ 6

Lentils soup cooked with onions, tomatoes and spices.



## 61. DAL MAKHANI

€ 7

Lentils and beans cooked in a creamy butter sauce.

## 62. RAJMA MASALA

€ 7

Kidney beans curry with onion, tomatoes and spices.



62





64

# MAIN COURSES

63

## 63. BUTTER CHICKEN

€ 10

Chicken cooked in creamy tomatoes, cashews and butter sauce.

## 64. CHICKEN KARAHI

€ 10

Mildly spiced pieces of chicken with bones cooked in mild spices.

## 65. CHICKEN TIKKA MASALA

€ 9

Pieces of chicken tikka cooked with tomatoes, onions, spices and herbs in butter.

## 66. CHICKEN CURRY

€ 8

Boneless chicken cooked in a coconut sauce.

## 67. CHICKEN SAHI KORMA

€ 8

Boneless chicken cooked with garlic, onion and tomato sauce and korma spices.

65

## 68. EGG CURRY

€ 8

Hard boiled eggs cooked with onions, tomatoes, ginger and garlic sauces.

## 69. EGG BHURJI

€ 7

Prepared by scrambling beaten eggs with sauteed onions, tomatoes, spices and herbs.

67

68

66



72



71

## MAIN COURSES



### 70. KEEMA MATAR

€ 8

Minced chicken cooked with peas and various spices.

### 71. LAMB CURRY

€ 10

Tender pieces of lamb sauteed with onions in a curry sauce.

### 72. VITTELLO AL CURRY

€ 9

Boneless beef cooked with onions, tomatoes, ginger, garlic and combination of whole and ground spices.



# RICE

74



73

## 73. PLAIN WHITE RICE

Plain white steamed [basmati] rice.

€ 5

## 74. POHA



Flattened rice, onions, peanuts and flavored with spices and herbs.

€ 5

## 75. JEERA RICE



Basmati rice prepared with cumin seeds.

€ 6



## 76. VEG PULAO



Basmati rice prepared with a mix of vegetables.

€ 6

## 77. MATAR PULAO



Basmati rice cooked with green peas.

€ 6

75

## 78. VEG BIRYANI



Basmati rice cooked with mix veggies, dry fruits, herbs and biryani spices.

€ 6

## 79. FRIED RICE



Cooked rice stir-fried with various vegetables, paneer and spices.

€ 6



77

78



# RICE

81

80

## 80. TOMATO RICE

€ 6

Rice cooked with tomatoes, fresh herbs, whole spices and ground spices.

## 81. LEMON RICE

€ 6

Rice is flavored with lemon juice, spices and herbs.

## 82. CHICKEN FRIED RICE

€ 8

Cooked rice stir-fried with vegetables, scrambled eggs and chicken .

## 83. CHICKEN BIRYANI

€ 10

Basmati rice cooked with boneless chicken, spices and fresh herbs.

## 84. BEEF BIRIYANI

€ 10

Basmati rice cooked with marinated boneless beef, spices and herbs.

## 85. LAMB BIRYANI

€ 10

Marinated Lamb is cooked with basmati rice, spices and fresh herbs.

83



88

# YOGURT



87

## 86. PLAIN YOGURT

€ 4

Plain white yogurt.

## 87. MIX VEG RAITA

€ 4

Prepared with mixed vegetables, yogurt and spices.

## 88. BOONDI RAITA

€ 4

Yogurt and boondi (fried gram flour balls) with a few ground spices and herbs.

## 89. CUCUMBER RAITA

€ 4

Prepared with yogurt, fresh cucumbers, herbs and spices.

# LASSI

## 90. SALTED LASSI

€ 3

Yogurt drink with salt and cumin powder.

## 91. SWEET LASSI

€ 3.5

Yogurt drink flavored with cardamom and sugar.

## 92. MANGO LASSI

€ 3.5

Yogurt drink prepared with sweet mangoes and a touch of cardamom.

89

92





# SOUP

## 93. VEGETABLE SOUP



€ 7

Soup prepared using vegetables.

## 94. TOMATO SOUP



€ 7

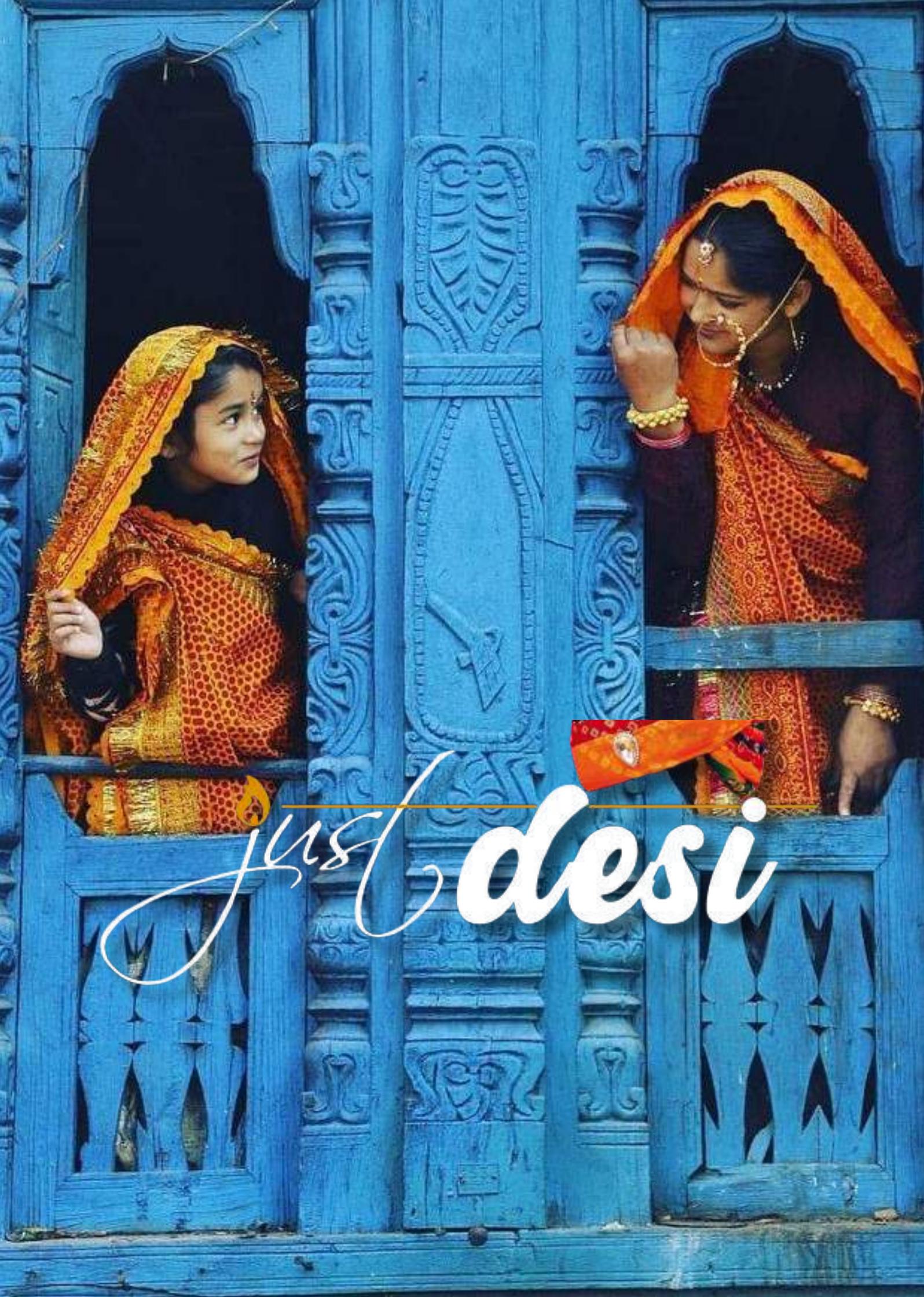
Soup prepared with tomatoes and herbs.

## 95. CHICKEN SOUP

€ 8

Soup prepared with chicken and vegetables.





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100

## SALAD



99

### 96. SALAD

€ 4

Slices of onions, tomatoes, cucumber and green chilies.

### 97. GARDEN SALAD

€ 5

Lettuce, tomato, onion, and cucumber, with lemon juice and chaat masala.

### 98. KACHUMBER SALAD

€ 5

Chopped tomatoes, cucumbers, and onions tossed in lemon juice and chaat masala.

## BREADS

### 99. TANDOORI ROTI

€ 1.5

Whole wheat bread .

### 100. BUTTER NAAN

€ 2.5

Bread made with all-purpose flour, milk, sugar and salt.

### 101. PANEER NAAN

€ 3

Naan stuffed with freshly grated paneer cheese, coriander and spices.





105



## BREADS

102

### 102. GARLIC NAAN

€ 3

Naan spiced with garlic.

### 103. CHEESE NAAN

€ 3.5

Naan filled with cheese.

### 104. KEEMA NAAN

€ 3.5

Bread stuffed with minced chicken and spices.

### 105. LACHHA PARATHA

€ 2.5

Crispy flaky flatbread.

### 106. ALOO PARATHA

€ 2.5

Bread stuffed with spiced mashed potatoes

### 107. PANEER PARATHA

€ 3

Flatbread filled with spiced grated paneer.



107





111

112

## BREADS

**108. MIX VEG PARATHA** € 2.5

Bread stuffed with various vegetables and spices.

**109. PYAJ PARATHA** € 2.5

Bread stuffed with onions and spices.

**110. EGG PARATHA** € 2.5

Bread Filled with egg stuffing.

**111. PURI** € 2.5

A deep-fried bread made with whole-wheat flour.

**112. CHAPATI** € 1

Plain bread made of whole wheat flour and cooked on a griddle.





114

## MIXED PLATE



113

### 113. KADHI PAKORA WITH RICE

€ 10

Kadhi pakora [ Number 55 ] is served with plain white basmati rice.

### 114. RAJMA MASALA WITH RICE

€ 10

Rajma curry [ Number 62 ] is served with plain white jeera rice.

### 115. DAL WITH RICE

€ 8

Dal [ Number 60 ] is served with plain white basmati rice.

### 116. DAL MAKHANI WITH BUTTER NAAN/RICE

€ 10

Dal makhani [ Number 61 ] is served with naan or plain white basmati rice.

### 117. CHOLE MASALA WITH PURI

€ 10

[ Numero 48 ] A combination of chana masala (spicy white chickpeas) and bhatura a deep-fried bread made from refined wheat flour.

### 118. SAHI PANEER WITH BUTTER NAAN/RICE

€ 10

Sahi paneer is served with naan or choice of rice.

### 119. CHICKEN SAHI KORMA WITH BUTTER NAAN/RICE

€ 10

Chicken sahi korma [ Number 67 ] is served with naan or choice of rice.

115

117





# MIXED PLATE

## 120. CHICKEN CURRY WITH RICE € 10

Chicken curry [ Number 66 ] is served with choice of rice.

## 121. PARATHA WITH YOGURT AND MIX PICKLE € 6

Choice of paratha is served with yogurt and mix pickle.

## 122. PIATO MISTO € 10

Rice portion with veg or non veg curry of choice.

# THALI

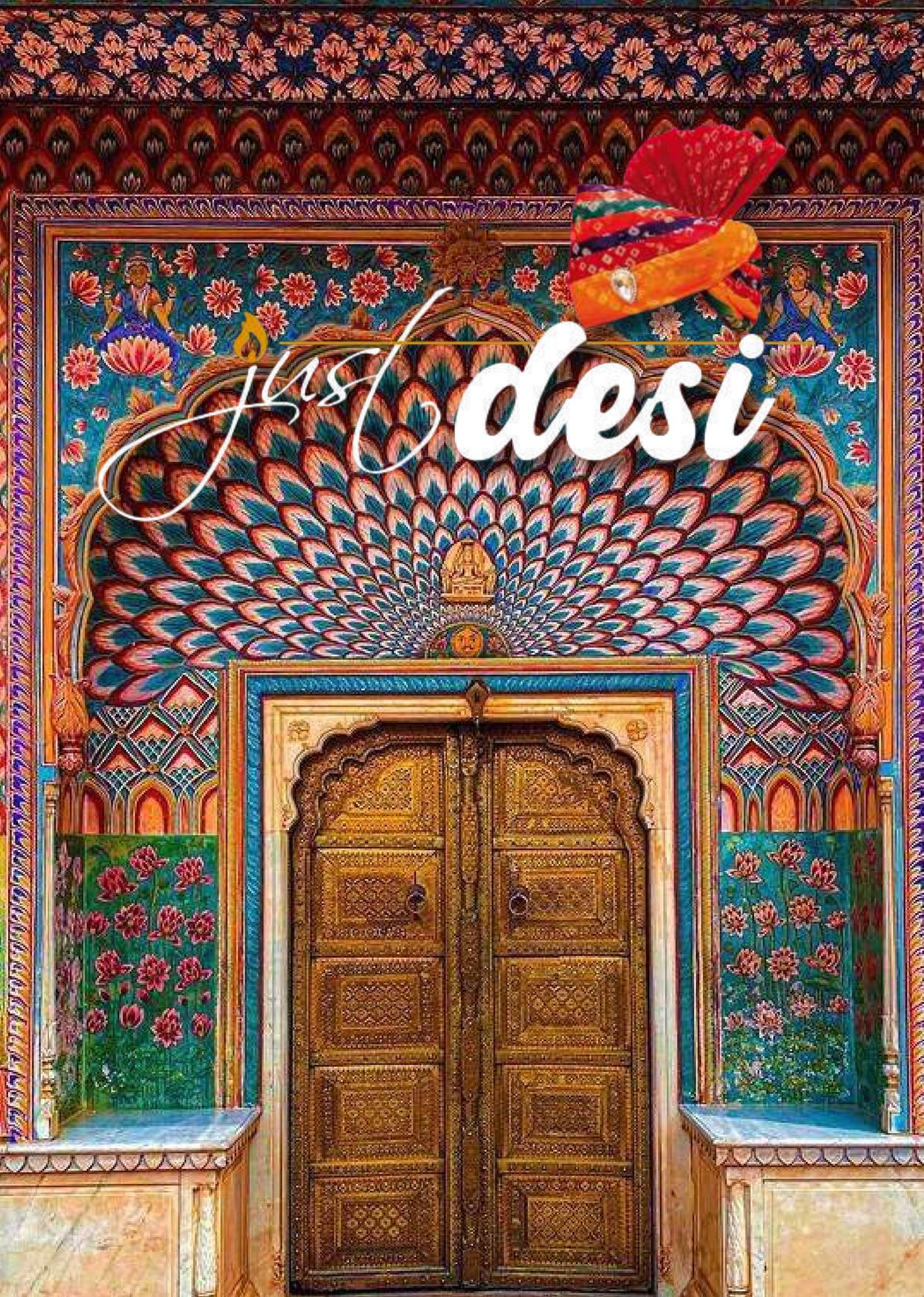
## 123. VEG/VEGAN THALI € 15

Combination of rice dishes, four dishes of veg or vegan curry served with bread and dessert.

## 124. NON VEG THALI € 17

Combination of rice dishes, two type of veg. curry, two type of non veg curry served with bread and dessert.





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## BEVANDE CALDE

### 125. ELACHI CHAI

€ 2

Made by brewing black tea with Cardamom, sugar and milk.

### 126. MASALA CHAI

€ 2

Made by brewing black tea with fragrant spices, sugar and milk.

### 127. REGULAR CHAI

€ 1.5

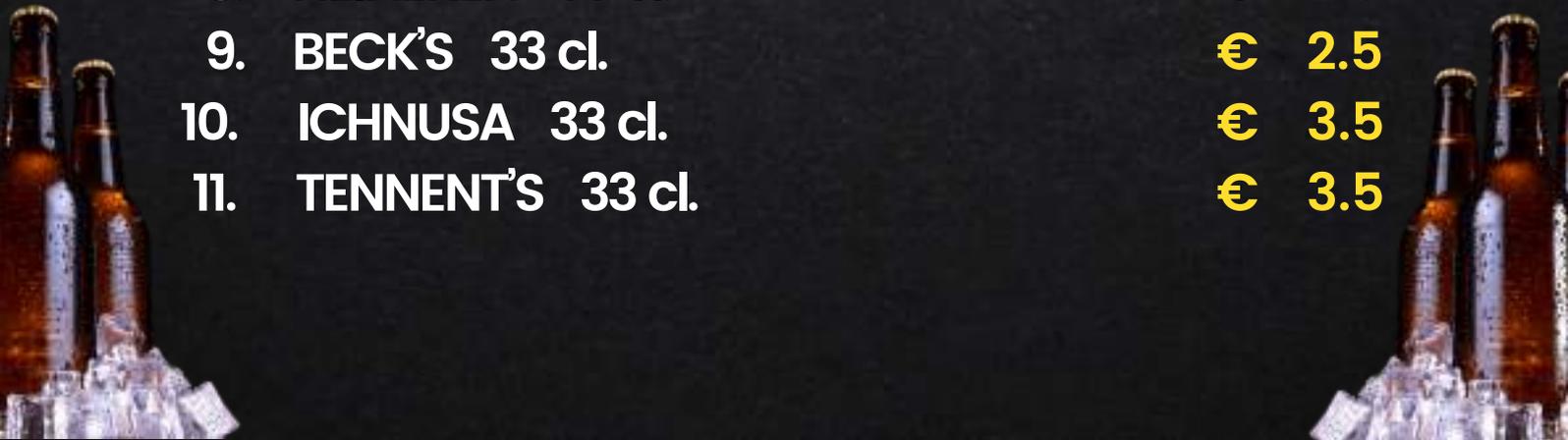
Black tea brewed with water, milk and ginger.



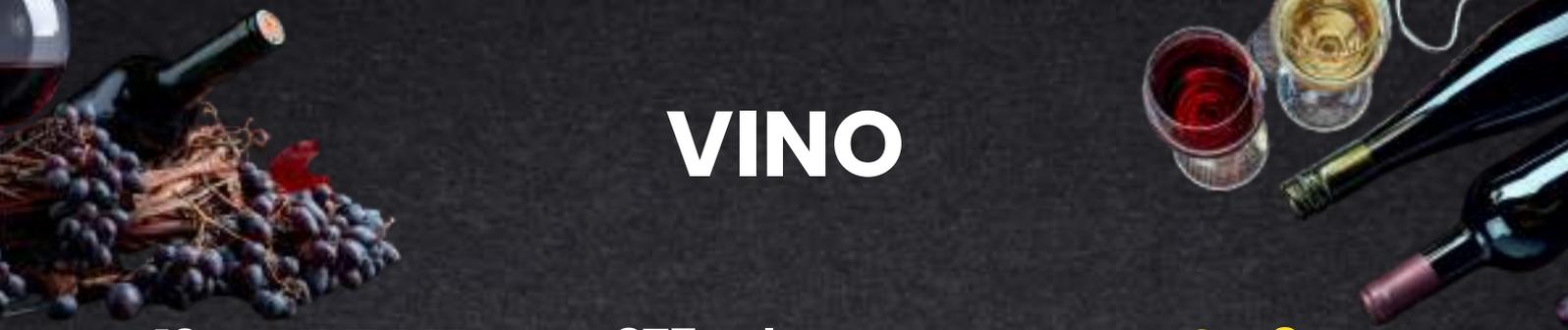
# BEVANDE

- |                          |       |
|--------------------------|-------|
| 1. WATER 50 cl.          | € 1.5 |
| 2. WATER 100 cl.         | € 2.5 |
| 3. COCA COLA 33 cl.      | € 2.5 |
| 4. COCA COLA ZERO 33 cl. | € 2.5 |
| 5. FANTA 33 cl.          | € 2.5 |
| 6. SPRITE 33 cl.         | € 2.5 |
| 7. LEMON SODA 33 cl.     | € 2.5 |

# BIRRE

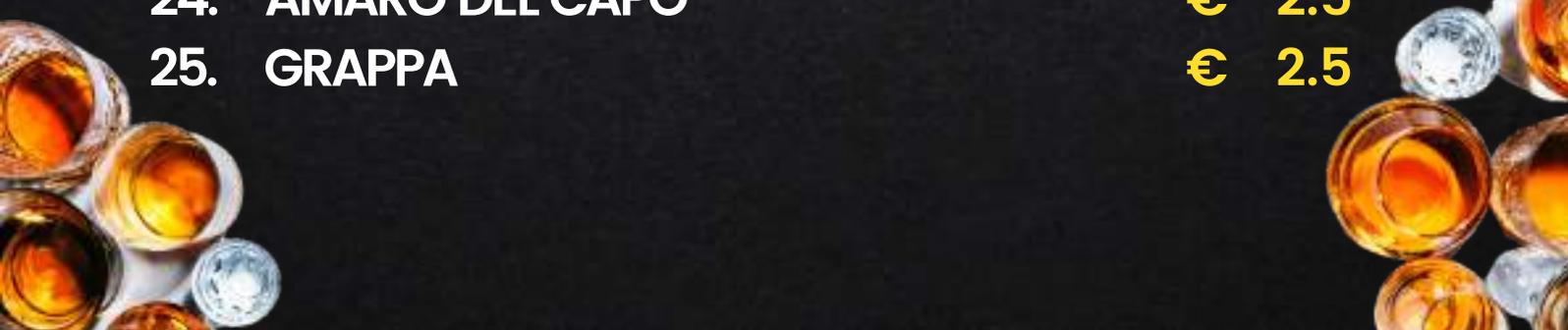
- |                                   |       |
|-----------------------------------|-------|
| 1. INDIAN BEER KAMASUTRA 33 cl.   | € 4   |
| 2. INDIAN BEER KAMASUTRA 66 cl.   | € 6   |
| 3. INDIAN BEER KING FISHER 33 cl. | € 3.5 |
| 4. INDIAN BEER KINGFISHER 66 cl.  | € 5.5 |
| 5. INDIAN BEER COBRA 33 cl.       | € 3.5 |
| 6. INDIAN BEER COBRA 66 cl.       | € 5.5 |
| 7. NASTRO AZZURRO 33 cl.          | € 2.5 |
| 8. HEINEKEN 33 cl.                | € 2.5 |
| 9. BECK'S 33 cl.                  | € 2.5 |
| 10. ICHNUSA 33 cl.                | € 3.5 |
| 11. TENNENT'S 33 cl.              | € 3.5 |
- 

# VINO



12.	WINE RED	375 ml.	€ 8
13.	WINE RED	750 ml.	€ 15
14.	WINE ROSE	375 ml.	€ 8
15.	WINE ROSE	750 ml.	€ 15
16.	WINE WHITE	375 ml.	€ 8
17.	WINE WHITE	750 ml.	€ 15
18.	PROSECCO		€ 15

# LIQUEURS & SPIRITS



19.	INDIAN LIQUOR		€ 3
	MEERA GINGER LIQUER		
	MEERA ROSE LIQUER		
	MEERA MANGO LIQUER		
	MEERA CARDAMOM LIQUER		
20.	INDIAN RUM OLD MONK	30 ml.	€ 5
21.	INDIAN VODKA	30 ml.	€ 5
22.	INDIAN WHISKEY	30 ml.	€ 5
23.	LIMONCELLO		€ 2.5
24.	AMARO DEL CAPO		€ 2.5
25.	GRAPPA		€ 2.5



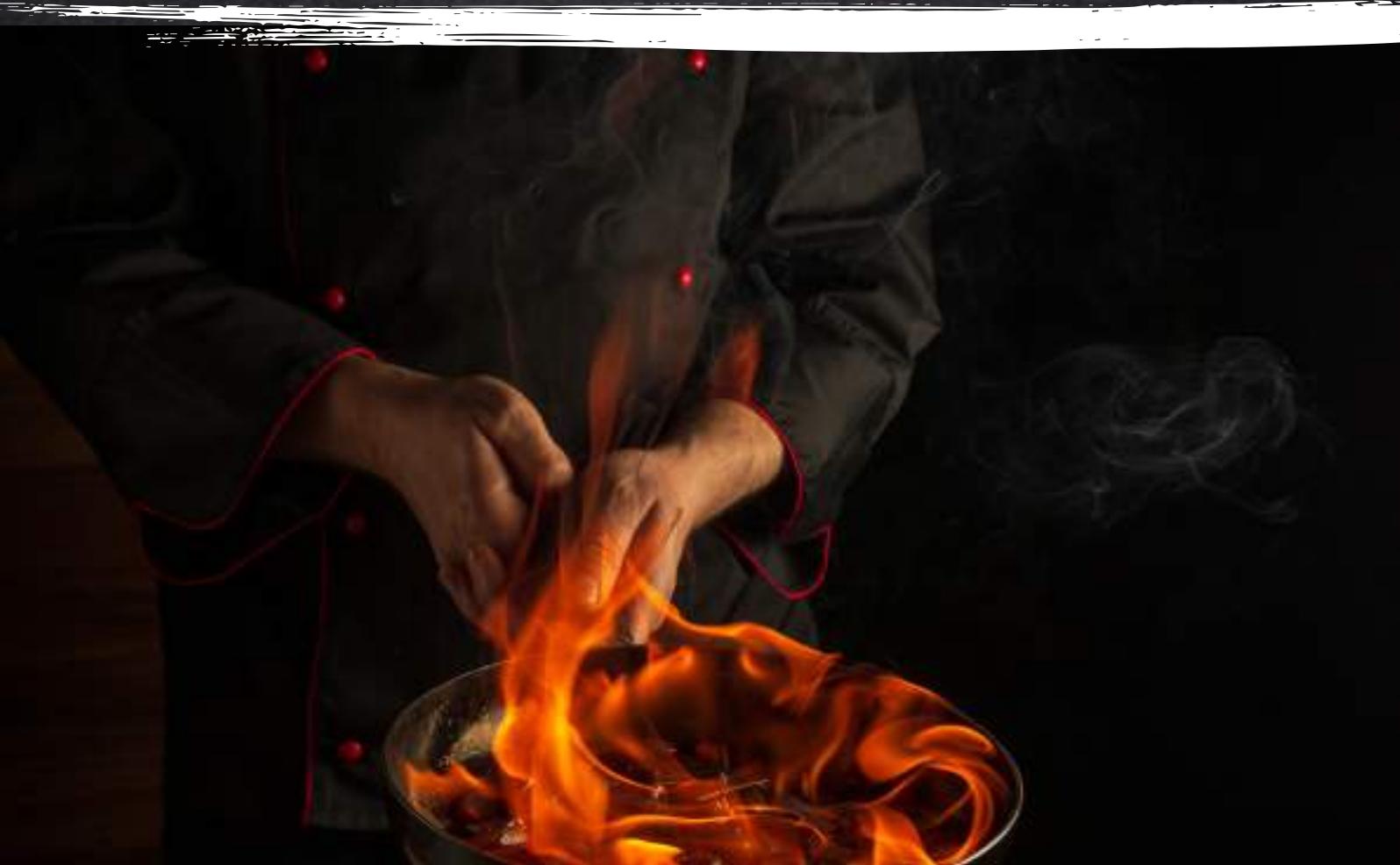
# Just desi

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Thank you for choosing **Just Desi** Indian Restaurant!

Your feedback is very important to us, so we encourage you to share your experience. Your reviews help us improve and allow us to connect with other Indian cuisine enthusiasts. To leave a review, simply visit our **Just Desi Indian Restaurant** page on **Google Maps**.

Thank you for your support, and we hope to see you again soon!





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