



Established

2023

W E D E S I

When Dosa Meets Dragon

FAMILY RESTAURANT

Monday Closed

MENU

12PM - 11PM
Tuesday - Sunday



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Contact : 01274 0572

Address: 219 Manningham Lane, Bradford, BD8 7HH, UK

www.wedesi.uk



Website



The Taj Mahal, an exquisite symbol of eternal love, stands on the banks of the Yamuna River in Agra, India. Its gleaming white marble walls, adorned with intricate designs and surrounded by lush gardens, draw millions of visitors every year.

The story behind this architectural marvel is one of deep affection. In the 17th century, Mughal Emperor Shah Jahan commissioned its construction in memory of his beloved wife, Mumtaz Mahal. She had died during the birth of their 14th child, leaving the emperor heartbroken. In her honor, he vowed to create the most beautiful mausoleum the world had ever seen.

The project took over 20 years to complete, employing thousands of artisans, architects, and laborers. When it was finally finished, the Taj Mahal stood as a testament to the depth of Shah Jahan's love for Mumtaz. The majestic dome and its symmetrical surroundings are designed to evoke peace and eternal beauty, forever preserving the memory of a love that transcends time.

Today, the Taj Mahal remains one of the Seven Wonders of the World, drawing visitors from around the globe, each struck by the silent, powerful love captured in its marble walls.

Dosa Items

Masala Dosa 	£6.99
Plain Dosa	£4.99
Onion Dosa 	£7.99
Mysore Masala Dosa 	£7.99
Paneer Dosa	£7.99
Jini Chessy Dosa 	£7.99
Karam Podi Dosa 	£7.99
Chicken Dosa 	£9.99
Chicken butter Dosa	£9.99
Schezwan Masala Dosa 	£8.99
Schezwan Paneer Mysore Dosa	£8.99
Schezwan Chicken Dosa	£8.99



Soups

We Highly recommend strating your meal with soul to soften and warm up your body as it's healthy & Nutritious

Veg Soups

Hot and Sour

An Authentic Chinese soup known for its Spiceness & Tangy Flavours.

£4.99

Manchow

Stir fried shredded vegetables tossed in a soya Sauce, vinegar broth and topped with fried noodles.

£4.99

Non Veg Soups

Chicken Hot & Sour

Deliciously peppery soup made with chicken, mixed vegetables in a hot n sour broth.

£5.99

Chicken Manchow

A spicy soup full of veggies & chicken, topped with crunchy fried noodles.

£5.99



Desi Appetizers

Followings are Desi Mini Meals to Stimulate your desire to eat.

Onion Bhaaji

Two pcs of Crispy fried Onion Bhaaji made with desi spices n other ingredients & herbs.

£4.99

Honey Chilly Potato

Another popular dish from streets of China, French fries are tossed in sweet n sour hot sauce along with Honey.

£5.99

Chilli Paneer

Mind blowing appetizer for vegetarian lovers, made by tossing Indian cottage cheese in tangy sweet n sour sauce.

£7.99

Paneer 65

A vegetarian version of Chicken 65, Cottage cheese tossed in Chef secret sauce.

£7.99

Veg Manchurian Dry

Deep Fried Shredded Vegetables dumplings tossed in soya sauce, vinegar & Mixed with other seasonings.

£7.99

Tandoori Paneer Tikka

Indian Cottage cheese are tossed with spicy Schezwan sauce.

£8.99

Non Veg Starter

Chicken Pakoda

Chicken marinated with gram flour, spices & herbs are fried to perfection until golden brown.

£8.99

Chicken Pepper Fry

A South Indian popular street dish made with black pepper, Curry Leaves & black mustard.

£8.99

Chilly Chicken

A popular Indo-chinese appetizer made by tossing fried chicken in spicy hot chilli sauce.

£8.99

Chicken Lollypop - 5 Pcs

Chicken Legs shaped into lollypops, breaded, deep fried n tossed in tangy spicy sweet n sour sauce.

£8.99

Dragon Chicken

Crispy Strips of boneless chicken tossed in fiery schezwan sauce.

£8.99



Chicken 65

A popular dish of South Indian appetizers made with tempered sauce of yoghurt.

£9.99

Chicken Wings 5 Pcs

Marinated and deep fried to golden brown, chicken wings are tossed with sweet n sour sauce with honey.

£9.99

Chicken Fry

Marinated chicken fried with crumbs & served with special dip n chips.

£9.99

Chicken Tikka

Chicken chunks tossed in a mixture of thick sour curd, butter, mustard oil and a melange of spices like red chilli powder, cinnamon & grilled.

£9.99

Chicken Tangdi Kabab

“Tangdi” simply means chicken legs, tastes absolutely irresistible with soft, moist & aromatic spicy smoky flavour.

£9.99

Peri peri chicken tikka

Boneless chicken tossed with peri peri sauce.

£9.99

Chicken Malai Boti

Over night marinated chicken with cream & cheese, grilled to perfection.

£9.99

Chicken Seekh Kabab

Marinated Chicken minced place over skewers in cylindrical shape covering with chopped vegetables and cooked over fire.

£9.99

Chicken Hariyali Kabab

A classic North Indian starter where chicken is flavoured with fresh green herbs, mint and coriander leaves.

£9.99

Nizamuddin Tandoori Chicken Half

Half chicken, marinated in a mixture of yoghurt and spices and grilled, in a clay oven, served with a pinch of lemon and some coriander leaves. WITH FRIES / RICE.

£9.99

Nizamuddin Tandoori Chicken Full

Whole chicken, marinated in a mixture of yoghurt and spices and grilled in a clay oven, served with a pinch of lemon and some coriander leaves. WITH FRIES / RICE.

£15.99

Afghahani Chicken Half

Half chicken, marinated in a mixture of Afghani masala and spices and grilled in a clay oven, served with a pinch of lemon and some coriander leaves. With FRIES/RICE.

£9.99

Afghahani Chicken Full

Whole chicken, marinated in a mixture of Afghani masala and spices and grilled in a clay oven, served with a pinch of lemon and some coriander leaves. With FRIES/RICE.

£15.99

Salmon Fish Tikka

This succulent salmon tikka recipe is a delicious, light and spicy way to change up your “curry” rituals without losing any of the flavours.

£10.99

Fish Fry

Deep fried crispy chicken strips are coated with a secret spicy sauce.

£10.99

Lamb Chops – 5 Pcs

Juicy Tender meat with ribs marinated overnight with secret ingredients grilled over skillet.

£10.99

Lamb Seekh Kabab

Marinated lamb minced placed over skewers in cylindrical shape covering with chopped vegetables and cooked over fire.

£8.99

WeDesi Mix Platter

3 pcs Lam chops, 3 pcs Chicken Tikka, 3 Chicken Wings, 2 pcs Seekh Kebab, 2Pcs Lollypop, 2Pcs Grill chicken.

£16.99

WeDesi Mini Mix Platter

1 pcs Lam chops, 2 pcs Chicken Tikka, 2 Chicken Wings, 1 pcs Seekh Kebab, 1 Pcs Lollypop, 1 Pcs Grill chicken.

£11.99

Tandoori Prawns

This Indian appetizer with a smoky flavour, made in homemade tandoori masala is perfect for any dinner party, pot luck or any kitty parties.

£9.99



Noodles & Rice

Veg Noodles

Indian style chowmein where noodles are tossed with soya, vinegar & tomato ketchup sauce along with veggies.

£5.99

Wedesi Spc Fried Rice with Noodles

Boiled rice tossed with special sauce, veggies and chicken along with herbs & other seasonings in schezwan sauce served with Wedesi specials sauce.

£9.99

Veg Fried Rice

Boiled rice tossed with mix veggies along with herbs & other seasonings.

£5.99

Veg Fri Rice In Schezwan Sauce

Boiled rice tossed with mix veggies along with herbs & other seasonings in schezwan sauce.

£6.99

Egg Fried Rice

Boiled rice tossed with beaten eggs along with herbs & other seasonings.

£6.99

Mixed Meat Fried Rice

Boiled rice tossed with mix meat like chicken, egg, prawns, fish along with herbs & other seasonings.

£9.99

Chicken Noodles

Spcl chicken noodles tossed with veggies, chicken, sauces & other seasonings.

£8.49

Chicken Fried Rice In Schezwan Sauce

Boiled rice tossed with chicken, veggies along with herbs & other seasonings in schezwan sauce.

£8.99

Indian Ocean of Curries

Choose Your Veg Curry

Dal Tadka

Lentils tempered with butter n clarified ghee and spices, has a Smokey flavour which makes it more special.

£7.99

Chana Masala

A popular dish made with chickpeas, chop gravy, herbs & tangy spices.

£7.99

Mix Veg Curry

Mix Vegetables are simmered in tomato base gravy along with spices & herbs.

£7.99

Palak Paneer

Mind blowing dish where cottage cheese is cooked with rich creamy spinach paste & tempered with butter n dry red chillies.

£8.99

Butter Paneer Masala

Indian cottage cheese cooked in a rich & creamy makhani gravy.

£8.99

Bhindi Masala

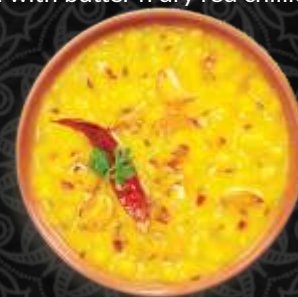
Indian ladyfinger cooked in a rich ingredients with some chef's special touch gravy.

£8.99

Wedesi Chef spc Aloo Dum

A unique dish of stuffed potatoes, from the streets of Varanasi popularly known as Banaras.

£6.99



Chef Spcl Paneer Tikka Masala

Tandoori paneer tikka along with bell peppers are tossed in chef secret gravy & cooked up to perfection.

£8.99

Punjabi Choley

Punjabi Chole, is a creamy and tangy, dark-brown chickpeas curry made with a unique spice blend known as chole masala.

£8.99

Dilli Da Rajma

A vegetarian dish, originating from the Indian subcontinent, consisting of red kidney beans in a thick gravy with many Indian whole spices.

£7.99

Aloo Matter

Aloo Matar, or Aloo Muttur, is a dish originating from northern India, which consists of potatoes (aloo) and peas (matar) in a spiced creamy tomato sauce.

£7.99

Paneer Do Pyaza

Paneer do pyaza is a rich, creamy curry of soft succulent paneer and plenty of onions in a wonderful medley of spices, herbs and tomatoes.

£8.99

Teekha Paneer Angara

This is a popular north Indian recipe. The smoky flavor is given using coal that enhances the taste.

£8.99

Choose your Non-Veg Curry

Egg Curry

Deep fried golden coloured eggs are simmered in North Indian style tomato based tangy & spicy curry.

£8.99

Egg Bhurji

Indian style scrambled eggs tossed with chopped onion, tomatoes, green chillies & herbs.

£8.99

Nawabi Chicken Curry

Chicken cooked in a North Indian Dhaba style just like curry we cook in our home.

£10.99

Kadhai Wala Chicken

Chicken tossed in kadhai masala which consist of coarse crushed coriander seeds, fennel seeds, dried red chillies and black pepper.

£10.99

Murg Makhani (Sweet/Spicy)

Boneless tandoori chicken tikka with smoky aroma are cooked in makhani gravy.

£10.99

Chicken Tikka Masala (Sweet/Spicy)

Boneless tandoori chicken tikka with smoky aroma are cooked in makhani gravy.

£10.99

Chicken Chettinad

Chicken cooked in South Indian Chettinad Sauce with Bell peppers & tempered with curry leaves & mustard seeds.

£10.99

Murg Massallam

Tandoori Chicken cooked in rich creamy spicy sauce over a Indian skillet with boiled egg.

£10.99

Wedesi Spc Mughlai Handi Chicken

Chicken dum cooked in closed vessel known as handi with chef special secret gravy.

£11.99

Nalli Nihari

Marinated Lamb shank cooked in chop gravy until well done.

£11.99

Lamb Roganjosh

Rogan Josh, a classic comfort food from the Kashmiri Cuisine is a slow cooked dish made with lamb, spices, herbs and chop gravy.

£9.99

Wedesi Spc Mughlai Handi Lamb

Lam dum cooked in closed vessel known as handi with chef special secret gravy.

£13.99

Chef Spcl King prawn Chilly Garlic

Juicy prawns in a sweet, spicy, garlicky sauce, this chilli garlic prawns is super quick to make but pack a serious flavour punch!

£13.99

Lamb Muglai

Lamb dum cooked in closed vessel known as handi with chef special secret gravy.

£9.99

Lamb Nawabi curry

Lamb cooked in a North Indian Dhaba style just like curry we cook in our home.

£8.99

Roti-Shoti/Breads

Choose your bread from the following section as per your choice.

Tandoori Roti

It's flatbread made with whole wheat and traditionally cooked in tandoor (cylindrical clay oven) hence the name tandoori.

£1.00

Butter Tandoori Roti

Tandoori roti brushed with butter on top.

£1.49

Plain Naan

It's flatbread made with flour and traditionally cooked in clay oven.

£2.00

Butter Naan

Naan served with butter on top.

£2.49

Garlic Naan

Naan cooked with chopped garlic n served with butter on top .

£3.00

Garlic Coriander Naan

Garlic naan cooked with chopped coriander leaves n served with butter on top.

£3.49

Chilly Garlic Naan

Garlic naan cooked with chopped green chilly n served with butter on top.

£3.49

Cheese Naan

Naan stuffed with grated cheese & cooked in clay oven over fire.

£3.49



Basmati Chawal Ki Khusboo

Choose your rice dishes from the following section as per your choice.

Boiled Rice

Basmati Rice simply boiled in water with aroma of whole spices.

£3.99

Jeera Rice

Boiled Basmati Rice tossed with whole cumin seeds n garnished with chopped coriander leaves.

£4.99

Matter Pulao

Yellow coloured basmati rice cookd with whole spices just like Indian pulao.

£4.99

Veg Biryani

Basmati Rice cooked with biryani masala and yoghurt with vegetables , rice , Caramelized onion, herbs and saffron infused milk.

£7.99

Hyderabadi Chicken Dum Biryani

Basmati Rice cooked with biryani masala & yoghurt with chicken , rice , Caramelized onion, herbs and saffron infused milk.

£9.99

Hyderabadi chicken Dum Biryani Family Pack

Dum cooked chicken Biryani for 4 person.

£21.99



Chicken 65 Biryani



Chicken 65 Biryani is a special kind of biryani where the cooked rice is layered with chicken 65 masala and other spices, and dum cooked with perfection.

£9.99

Chicken Chilly Biryani

Chilli Chicken Biryani. Boneless grilled chicken with yogurt, curry leaves, green pepper and spices. Cooked with fragrant basmati rice.

£9.99

Chicken Matka Dum Biryani

Aromatic basmati rice, precious indian spices, perfect blended veggies and meat and supporting flavours. Served in clay pot to give the perfection.

£10.99

Hyderabadi Lamb Biryani



Basmati Rice cooked with biryani masala & yoghurt with lamb, rice, caramelised onion herbs and saffron infused milk.

£12.99

Hyderabadi lamb Biryani Family Pack

Dum cooked lamb Biryani 4 person

£25.99

Galiyon Ke Chatkare

If you haven't tried desi chaats believe us you will regret

Aloo Samosa Chaat



Tangy & spicy Samosa chaat is a north Indian popular street food famous for its crunchiness.

£5.99

Aloo Tikki Chaat

It's a mish-mash of potatoes & choley served with yoghurt & tamarind sauce.

£5.99

Papdi Chaat

Deep fried spiced flour dough served with chickpeas, potatoes & garnished with sev, pomegranate, seeds in coriander leaves.

£5.99

Ragda Patties Chaat

Potato patties are served with a spicy white pea curry and garnished with chutneys, cilantro and sev!

£6.99

Ragda Samosa Chaat



Samosa Patties are served with a spicy white pea curry and garnished with chutneys, cilantro and sev!

£5.99

Paani Poori



Popular Indian street of crispy, hollow, fried dough balls (puri) stuffed with boiled chickpeas filled with spicy tangy water and a sweet chutney.

£4.99

Dahi Poori



Dahi puri is an Indian snack/street food which has small fried dough balls filled with yogurt, chutney and spices.

£4.99

Pav Bhaji



Pav Bhaaji is popular Indian street food where pav (buns) are served with spicy mashed potato veggies topped with dollop of butter.

£6.99

Bhel

Bhel poodi is a popular chaat snack made with puffed rice, sweet sour spicy chutneys, veggies & sev.

£5.99

Extra Paav Plain/ Masala

Can order pav (buns) either plain or masala with butter

£1.99



Drinks

Pepsi/coke	£1.50	Diet Pepsi/ Diet Coke	£1.50
Seven Up	£1.50	Mirinda	£1.50
Rubicon	£1.50	Sweet Lassi	£2.99
Jug of Sweet lassi	£7.99	Mango Lassi	£3.99
Jug of Mango Lassi	£8.99	Banana Milkshake	£3.99
Strawberry Milkshake	£4.99	Oreo Shake	£4.99
Ferrero Rocher Shake	£5.99	Surati Spcl AI Cold Coco (Plain/ Icecream)	£4.99 /£5.99



Mocktails

Virgin Mojito Made with fresh lime juice, lime wedges, sugar syrup, mint leaves & soda water.	£4.99
Shirley temple Made with Grenadine syrup, ginger ale & orange juice	£4.99
Virgin Pina Colada Made with Coconut milk, fresh lime juice, Pineapple juice, coconut cream & ice.	£4.99
Sunrise Made with orange juice & grenadine syrup.	£4.99
Cinderella Made with orange, pineapple, lime juice & ginger ale.	£4.99
Blue lagoon Made with lemon slices, mint leaves, sugar, lemon juice, blue curacao syrup, ice cubes and finally chilled soda.	£4.99



Kids Meal

Chicken Nuggets and chips	£3.99
Chicken Popcorn and chips	£3.99
Plain/masala Maggie	£2.99
Chicken Maggie	£3.99

Desserts

Gajjar Ka Halwa	£2.99
Kheer	£2.99
Gulab Jamun	£2.99
Gulab Jamun with Ice-cream	£3.99

Sides

Green salad	£2.99
Onion Salad	£2.99
Plain Raita	£2.99
Mixed Raita	£2.99
Masala Papad	£2.99
Plan Chips	£2.99
Salt & Pepper chips	£3.99
Schezwan masala Chips	£3.99





The Charminar, standing tall in the heart of Hyderabad, India, is a symbol of the city's rich history and vibrant culture. Built in 1591 by Sultan Muhammad Quli Qutb Shah, the structure was not just an architectural marvel but a mark of triumph. The Sultan had founded the city of Hyderabad after a devastating plague swept through the region, and he vowed to build a monument to ward off the disease.

The Charminar, with its four grand arches and towering minarets, was constructed at the crossroads of the city, symbolizing the unity of the four cardinal directions. Its intricate designs, blending Persian, Mughal, and Indian styles, reflect the cultural fusion of the time. Beneath its arches, markets flourished, and the monument soon became the bustling center of Hyderabad's trade, with merchants peddling pearls, spices, and textiles.

Over the centuries, the Charminar has witnessed the rise and fall of empires, but its beauty and historical significance have remained unchanged. Today, it is a symbol of resilience, standing proudly amidst the vibrant markets of the old city, where people of all walks of life gather to admire its timeless grace. The Charminar is not just a structure of stone and mortar, but a living testament to Hyderabad's enduring spirit and legacy.

Welcome to Wedesi

A Culinary Journey Home!

Embark on a delightful adventure as we bring the vibrant flavours of India, South India, and Indo-Chinese fusion to the heart of Leeds Bradford. At **Wedesi**, we offer a culinary experience that transcends boundaries, celebrating the diversity and richness of Indian cuisines.

Our Roots: Wedesi is not just a restaurant; it's a heartfelt venture born from the collective yearning of three partners who, despite their diverse backgrounds, found common ground in their love for authentic Indian and Chinese flavours. The founders, two hailing from the restaurant and IT industries, and the head chef, a seasoned culinary expert with 22 years of international experience, came together to create a space that feels like home.

Chef's Expertise: Meet our culinary maestro, the head chef, whose remarkable journey spans Dubai, Saudi Arabia, India, Nepal, and Northern Ireland. With two decades of expertise in the restaurant industry, our chef brings a wealth of knowledge and a deep understanding of the intricate art of Indian, South Indian, and Indo-Chinese cuisine. Every dish at Wedesi is a testament to his dedication and passion for creating flavours that transport you straight to the streets of India, the soulful kitchens of South India, and the heart of Indo-Chinese fusion.

Unity in Diversity: Reflecting the true spirit of unity in diversity, our ownership trio comprises two Hindu and one Muslim partner. Wedesi stands as a symbol of the harmonious blend of cultures, bridging gaps and bringing people together through the universal language of food.

The Heart of Wedesi: What sets us apart is the simplicity and authenticity rooted in our service class origins. The longing for the Desi food of India, the soul-warming comfort of South Indian dishes, and the exciting fusion of Indo-Chinese flavours are at the core of Wedesi. Our menu is a carefully crafted selection of Indian, South Indian, and Indo-Chinese delicacies, complemented by the vibrant flavours of Indian chaats. Indulge in iconic delights such as Samosa Chaat, Aloo Tikki, Pani Puri, and the irresistible Pav Bhaji straight from the bustling streets of Mumbai.

Dosa Delights: Indulge in a unique experience with our 99 varieties of dosa, a South Indian specialty that takes centre stage on our menu. From classic masala dosa to innovative and exotic dosa creations, our dosa selection promises a journey through the diverse flavours of South India.

Breakfast at Wedesi: We take pride in being one of the few establishments in Bradford to serve breakfast. Start your day right with a delicious and hearty Indian breakfast that sets the tone for a day filled with flavour and energy.

Maharashtrian and Gujarati Extravaganza:

Explore the culinary wonders of Maharashtra and Gujarat with our specially curated menu featuring iconic dishes like Dhokla, Khaman, Ragda Patties, and more. Experience the authentic taste of these regions right here at Wedesi.

At **Wedesi**, we believe in more than just serving delicious food; we aim to create an atmosphere where every bite tells a story, and every meal feels like a journey home. Join us on this culinary adventure, where every dish is a nostalgic trip back to the diverse streets of India, the soulful kitchens of South India, the heart of Indo-Chinese fusion, and the culinary landscapes of Maharashtra and Gujarat. Come, experience the warmth of **Wedesi** - where authenticity meets innovation, and every meal is a celebration of the rich tapestry of Indian, South Indian, Indo-Chinese, Maharashtrian, and Gujarati cuisine.

FAMILY RESTAURANT



FOOD ALLERGY NOTICE

If you have any food allergy or a special dietary requirement, please inform a member of the hospitality team.
Thank you



Website



Book Resevat



Contact : 01274 057251

Address: 219 Manningham Lane , Bradford, BB8 7HH, UK
www.wedesi.uk

