



304-371-4321

http://www.dubveatz.com

Fresh Mint Indian Grill

Starters

Samosa	\$5.99
<i>2 pcs - Seasonal potatoes Wrapped in Light Pastry</i>	
Veg spring Rolls	\$5.99
Vegetable Pakora	\$5.99
<i>Delicately Spiced vegetables Dipped In Chickpeas batter and deep fried</i>	
Gobi Manchurian	\$7.99
<i>Deep fried battered cauliflower cooked in a fiery Manchurian sauce</i>	
Chilly Panner	\$7.99
<i>Homemade cottage cheese cubes Tossed with onions,garlic,ginger & Green peppers</i>	
Chilly Chicken	\$7.99
<i>Deep fried boneless chicken tossed with onions, Garlic, ginger, green peppers and garnished with Green onions</i>	

South Indian Dosas

Plain Dosa or Butter Dosa	\$7.99
<i>Crispy crepe made with Rice and lentil flour Served with Coconut chautney and Sambar</i>	
Masala Dosa	\$8.99
<i>Crepe made with lentil & Rice flour stuffed with Potato masala served with chautney & sambar</i>	
Spring Dosa	\$10.99
<i>Crepe made with lentil & rice flour layered with Chautney & stuffed with vegetable masala</i>	
Chicken Dosa	\$11.99
<i>Crepe made with rice and lentil flour and stuffed With chicken and spices & served with chautney and Sambar</i>	
Channa Batura	\$10.99
<i>Deep fried whole wheat large fluffy bread Served with side of chickpeas masala</i>	

Exotic Biryani Classics

Dum Biryani	\$12.99
<i>Basamati rice steam cooked with indian herbs and spices granished with cilantro and lemon wedge</i>	
Fresh Mint Special Biryani	\$14.99
<i>Extra long grain basamati rice cooked in mint special ingredients ,herbs and spices cooked with boneless chicken</i>	

Kids Menu

Butter Chicken Kids	\$7.99
<i>Served with rice, naan bread and a choice of soda.</i>	
Butter Panner Kids	\$7.99
<i>Served with rice, naan bread and a choice of soda.</i>	
Orange Chicken Kids	\$7.99
<i>Served with rice, naan bread and a choice of soda.</i>	
Hakka Noodles Kids	\$7.99

Soup & Salads

Green Salad	\$4.99
<i>Served with house dressing</i>	
Lentil Soup	\$4.99
<i>Lentil cooked with tomatoes And spices</i>	
Coconut Soup	\$4.99
<i>coconut cooked with chefs recipe</i>	
Sweet Corn Veg or Chicken Soup	\$4.99
<i>Delicious creamy corn cooked With chicken or fresh Vegetables</i>	

Vegetable Entrees

Served with a side of rice.

Palak Panner	\$12.99
<i>Cottage cheese cubes cooked with spinach Fresh herbs and indian spices</i>	
Begara Beigan	\$12.99
<i>Baby eggplant cooked in roasted blend of peanuts, Sesame, coconut ,Onions,garlic and spices</i>	
Veg Nilgiri Kurma	\$12.99
<i>mixed veg cooked with coconut milk, poppy seeds spice and herbs</i>	
Navaratna Kurma	\$12.99
<i>Nine kind of vegetables and dry fruits Cooked in chef s special creamy sauce</i>	
Vegetable Chattinad	\$12.99
<i>Fresh mix vegetables cooked with south indian chattinad style with coconut milk</i>	
Aloo Gobi Masala	\$12.99
<i>Fresh cauliflower and potatoes stir fried with ground spices and fresh herbs</i>	
Panner Tikka Masala	\$12.99
<i>Grilled cottage cheese cubes cooked in a rich creamy sauce with indian spices</i>	
Butter Panner	\$12.99
<i>Cottage cheese cooked in tomato based butter creamy sauce & Indian herbs</i>	
Malai Kofta	\$12.99
<i>Soft and creamy homemade vegetable Cheese dumplings cooked in mild creamy sauce</i>	
Channa Masala	\$12.99
<i>Chickpeas cooked with onions, tomatoes Spices and fresh herbs</i>	
Dal Tadka	\$12.99
<i>Yellow lentils cooked with ginger, Tomatoes And tempering cumin seeds and spices</i>	
Egg Curry	\$12.99
<i>Boiled egg cooked in curry and indian spices</i>	

Indo Chinese

Hakka Noodles	
<i>Traditional noodle cooked with indo chinese style</i>	
Fried Rice	
<i>Steamed basmati rice stir fried</i>	

Tandoori Sizzlers

Mix Grill	\$15.99
<i>Combination of platter served with a Grilled Tikka, Malai kabab, Tandoori chicken & Salmon Fish</i>	
Chicken Tikka	\$13.99
<i>Boneless chicken breast cubes marinated with Fresh herbs & spices Grilled in clay oven</i>	
Malai Kabab	\$13.99
<i>Boneless chicken cubes marinated with spice and herbs mild spices grilled in clay oven</i>	
Tandoori Chicken	\$13.99
<i>Bone in Chicken Leg quarters marinated with Indian Herbs and spices & grilled in Tandoori clay oven</i>	
Grilled Salomon	\$15.99
<i>Salmon Fish marinated with fenugreek (Methi) herbs and spices</i>	

Non Veggie Classics

Tikka Masala	\$13.99
<i>choice of meat grilled and cooked in rich creamy sauce</i>	
Gongura	\$13.99
<i>Tropical Gongura leaves cooked with Special spices</i>	
Vindalo	\$13.99
<i>cooked in goan style with potatoes and sour spices</i>	
Curry	\$13.99
<i>Cooked In Tomatoes, Onions, fresh herbs and spices</i>	
Chattinad	\$13.99
<i>Cooked in shimmered in black pepper sauce, coconut & spices</i>	
Spinach	\$13.99
<i>Cooked with spinach and spices</i>	
Kurma	\$13.99
<i>Cooked in delicious almond, cashew & saffron richy sauce</i>	
Pepper Fry	\$13.99
<i>Panfried with black Pepper sauce cinnamon and curry leaves</i>	
Butter Chicken	\$13.99
<i>Boneless tender chicken cooked in touch of butter creamy mild sauce</i>	
Kashmiri Chicken	\$13.99
<i>Boneless chicken cooked in Kashmiri style with dry fruits, nuts herbs and mild sauce</i>	

Tandoori Naan Breads

Plain Naan	\$1.99
<i>Leavened homemade bread baked in Tandoori CLAY oven</i>	
Butter Naan	\$2.49
Garlic Naan	\$2.99
Onion Naan	\$2.99
Chapati (2 pcs)	\$2.49
<i>Home made whole wheat indian bread</i>	
Cheese Naan	\$4.99

Drinks

Choice of soda.

*with soy sauce assorted vegetables,
Egg or chicken garnished with green
onions*

Desserts

Rice Khmer	\$4.99
<i>Saffron flavored Indian rice pudding topped with nuts and Raisins</i>	
Gulab Jamun	\$4.99
<i>Stuffed golden brown fried dumplings steeped in Syrup</i>	
Rasamalai	\$4.99
<i>Flattened cheese balls dipped in sweet thickened milk creamy delicately flavored with saffron and cardamom</i>	
Rasagulla	\$3.99
<i>Soft and spongy balls made of fresh panner and dipped in sugar syrup</i>	

Mango Lassi	\$2.99
<i>Mango flavored yogurt drink</i>	
Mango Juice	\$2.50
Masala Chai	\$2.99
<i>Chai tea cooked indina style with Ginger, cloves,cardmom</i>	
Madras Coffee	\$2.99
<i>Coffee made with south indian Madras style</i>	
Soda	\$1.99