



304-371-4321

<http://www.dubveatz.com>

Spice Connexion

Appetizers

- Fresh Palak Chaat (Appetizer) \$7.09
Fresh spinach fried with spiced chickpea and corn flour batter topped with yogurt, mint and tamarind chutney.
- Vegetable Samosa (Appetizer) \$5.72
Triangle shaped pastry filled with spices, mashed potatoes, herbs and green peas.
- Samosa Chaat (Appetizer) \$7.25
Vegetable samosa topped with spiced chickpeas, onion, tomatoes, mint chutney, tamarind chutney, yogurt and fresh cilantro.
- Vegetable Fritters (Appetizer) \$7.09
Fresh vegetable slices fried with thyme seeds, spices, herbs and mixed with chickpea flour batter.

Soup

- Fresh tomato, basil and coconut soup (Chef Special) \$6.20
Cooked with fresh tomato, basil, herbs, spices and coconut milk.
- Dal Soup \$6.20
Lentil cooked with herbs and spices.

Salad

- Chick Pea Salad (Chef Special) \$6.77
Chickpea, onion, tomato, cilantro salad with lemon, mint and tamarind chutney dressing.

Kids Menu

- Butter Chicken with Rice \$8.14
 Chicken Nuggets with Fries \$8.66

Lamb/Goat

Served with your choice of Naan or Rice.

- Lamb Rogan Josh \$15.21
Lamb cooked with onion, tomato, spices and herbs based gravy.
- Lamb Vindaloo (Hot) \$15.21
Lamb cooked with onion, tomato and vinegar based hot sauce.
- Lamb Shaukeen (Chef Special) \$15.74
Lamb cooked with clay oven roasted vegetable and a creamy cashew nut sauce.
- Lamb Saag \$15.21
Lamb cooked with fresh ground spinach, onion, spices and a cream based sauce.
- Lamb Madras \$15.21
Lamb cooked with onion, tomato based sauce and shredded coconut.
- Lamb Kurma \$15.21
Lamb cooked with creamy cashew nut sauce.
- Lamb Kofta \$15.21
Minced lamb ball cooked with onion, tomato and a creamy cashew nut sauce.

Tandoori Dishes

Clay oven roasted kebabs

- Tandoori Chicken \$14.16
Medium spiced bone chicken (half) marinated and roasted in a clay oven.
- Chicken Tikka \$14.16
Medium spiced chunks of boneless chicken marinated and roasted in a clay oven.
- Lamb Kebab \$15.21
Chunks of lamb medium spices marinated and roasted in a clay oven.
- Tandoori Paneer Tikka \$14.16
Cubes of Indian cheese marinated with sour cream, spices and herbs grilled with onion, tomato and bell pepper.

Vegetable

Served with choice of naan or rice.

- Aloo Gobi (Vegan) \$12.86
Semi dry preparation of cauliflower and potato with spices.
- Aloo Palak (Vegan) \$12.86
Spinach and potato cooked with spices and onion based gravy.
- Baingan Masala (Vegan) \$13.11
Eggplants cooked with fresh onion, tomato, spices and herbs based sauce.
- Chana Masala (Vegan) \$12.06
Chickpea cooked with spices and onion based gravy.
- Dal Tadka (Vegan) \$12.06
Yellow lentils cooked with onions, tomatoes, spices and tempered with cumin and mustard seeds.
- Paneer Tikka Masala \$13.39
Cubes of Indian cheese cooked with tomato, onion, spices and cream based sauce.
- Sweet Potato Curry (Chef Special) \$13.11
Sweet Potato cooked with fresh tomatoes, onion and creamy cashew nut sauce.
- Malai Kofta \$13.11
Dumplings made with Indian cheese and potato simmered with tomato, onion and creamy cashew nut based sauce.
- Saag Paneer \$13.39
Cubes of Indian cheese cooked with fresh ground spinach, onion, spices and a cream based sauce.

Chicken

Served with choice of naan or rice

- Chicken Curry \$13.39
Chicken cooked with onion and a tomato based sauce.
- Chicken Vindaloo (Hot) \$13.64
Chicken cooked with onion, tomato and vinegar based sauce.
- Chicken Saag \$13.91
Chicken cooked with fresh ground spinach, onion, spices and a cream

Tandoori Breads

Clay oven baked bread

- Naan \$2.61
White flour bread
- Garlic Naan \$3.41
White flour bread with garlic
- Aloo Naan \$3.68
White flour bread stuffed with spice potato and herbs
- Beatles Naan (Chef Special) \$3.94
Naan stuffed with coconut, cashew nuts and mozzarella cheese and baked.
- Roti \$2.61
White wheat bread

Desserts

- Gulab Jamun \$5.24
Milk dumplings soaked in a honey and sugar syrup topped with almonds.
- Rice Pudding \$4.71
House made special basmati rice pudding topped with almonds
- Carrot Pudding \$5.24
House made special carrot pudding topped with almonds

Side Order

- Extra Side Order of Basmati Rice \$3.68
Lightly seasoned long grain rice
- Pappad \$2.10
Two pieces of crispy thin lentil cracker
- Mango chutney \$2.63
Sweet and sour mango chutney
- Raita \$3.15
Cucumber and yogurt dressing
- Pickle \$2.63
Spicy mixture of pickle vegetable

Drinks

- Mango Lassi \$4.73
Mango and yogurt smoothie
- Masala chai (Indian Tea) \$2.63
- Ice Tea \$2.63
- Sodas \$2.10

Goat Curry \$15.21
Bone-in goat cubes cooked in an authentic Indian curry sauce.

Seafood

Served with your choice of Naan or Rice

Fish Fry \$14.69
Fish fillet marinated with spices and herbs and fried.

Fish Malavaar \$14.69
Fish chunks cooked with a coconut based sauce.

Shrimp Vindaloo (Hot) \$14.69
Shrimp cooked with onion, tomato and vinegar based sauce.

Biryani

Highly seasoned basmati rice cooked with spices and herbs

Vegetable Biryani \$12.55

Chicken Biryani \$14.12

Lamb Biryani \$14.65

Goat Biryani \$14.65

based sauce.

Chicken Malavaar \$13.91
Chicken cooked with onion, tomato based sauce and coconut milk.

Butter Chicken \$14.16
Tandoori chicken tikka simmered with tomato and a cream based gravy.

Chicken Tikka Masala \$14.16
Tandoori chicken tikka cooked with tomato, onion spices and a cream based sauce.

Chicken Kurma \$13.91
Chicken cooked with onion and a creamy cashew nut sauce.

Chicken Chili (Hot) \$14.69
Flour coated strips of chicken cooked with vegetables in a homemade tangy garlic sauce.

Hydrabadi Murg Haleem (Chef Special) \$14.69

Slow cooked preparation of finely mashed chicken with beans and a specialty spice mix.