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<http://www.dubveatz.com>

# Spice Connexion

## Appetizers

- Vegetable Samosa (Appetizer) \$6.59  
*Triangle shaped pastry filled with spices, mashed potatoes, herbs and green peas.*
- Samosa Chaat (Appetizer) \$7.69  
*Vegetable samosa topped with spiced chickpeas, onion, tomatoes, mint chutney, tamarind chutney, yogurt and fresh cilantro.*
- Vegetable Fritters (Appetizer) \$8.79  
*Fresh vegetable slices fried with thyme seeds, spices, herbs and mixed with chickpea flour batter.*

## Soup

- Fresh tomato, basil and coconut soup (Chef Special) \$7.69  
*Cooked with fresh tomato, basil, herbs, spices and coconut milk.*
- Daal Soup \$8.24  
*Lentil cooked with herbs and spices.*

## Salad

- Chick Pea Salad (Chef Special) \$7.69  
*Chickpea, onion, tomato, cilantro salad with lemon, mint and tamarind chutney dressing.*

## Kids Menu

- Kids Butter Chicken with Rice \$10.44
- Kids Chicken Nuggets with Fries \$9.34

## Lamb/Goat

**Served with your choice of Naan or Rice.**

- Lamb Rogan Josh \$16.49  
*Lamb cooked with onion, tomato, spices and herbs based gravy.*
- Lamb Vindaloo (Hot) \$16.49  
*Lamb cooked with onion, tomato and vinegar based hot sauce.*
- Lamb Shaukeen (Chef Special) \$17.59  
*Lamb cooked with clay oven roasted vegetable and a creamy cashew nut sauce.*
- Lamb Saag \$17.59  
*Lamb cooked with fresh ground spinach, onion, spices and a cream based sauce.*
- Lamb Madras \$16.49  
*Lamb cooked with onion, tomato based sauce and shredded coconut.*
- Lamb Kurma \$17.59  
*Lamb cooked with creamy cashew nut sauce.*
- Lamb Kofta \$17.59  
*Minced lamb ball cooked with onion, tomato and a creamy cashew nut sauce.*
- Goat Curry \$17.59  
*Bone-in goat cubes cooked in an authentic Indian curry sauce.*

## Tandoori Dishes

**Clay oven roasted kebabs**

- Tandoori Chicken \$16.49  
*Medium spiced bone chicken (half) marinated and roasted in a clay oven.*
- Chicken Tikka \$16.49  
*Medium spiced chunks of boneless chicken marinated and roasted in a clay oven.*
- Lamb Kebab \$18.14  
*Chunks of lamb medium spices marinated and roasted in a clay oven.*
- Tandoori Paneer Tikka \$16.49  
*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) \$14.84  
*Semi dry preparation of cauliflower and potato with spices.*
- Aloo Palak (Vegan) \$14.84  
*Spinach and potato cooked with spices and onion based gravy.*
- Baingan Masala (Vegan) \$14.84  
*Eggplants cooked with fresh onion, tomato, spices and herbs based sauce.*
- Chana Masala (Vegan) \$14.29  
*Chickpea cooked with spices and onion based gravy.*
- Daal Tadka (Vegan) \$14.29  
*Yellow lentils cooked with onions, tomatoes, spices and tempered with cumin and mustard seeds.*
- Paneer Tikka Masala \$15.39  
*Cubes of Indian cheese cooked with tomato, onion, spices and cream based sauce.*
- Sweet Potato Curry (Chef Special) \$14.29  
*Sweet Potato cooked with fresh tomatoes, onion and creamy cashew nut sauce.*
- Malai Kofta \$15.39  
*Dumplings made with Indian cheese and potato simmered with tomato, onion and creamy cashew nut based sauce.*
- Saag Paneer \$15.39  
*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 \$15.39  
*Chicken cooked with onion and a tomato based sauce.*
- Chicken Vindaloo (Hot) \$15.39  
*Chicken cooked with onion, tomato and vinegar based sauce.*
- Chicken Saag \$15.94  
*Chicken cooked with fresh ground spinach, onion, spices and a cream*

## Tandoori Breads

**Clay oven baked bread**

- Naan \$3.29  
*White flour bread*
- Garlic Naan \$3.84  
*White flour bread with garlic*
- Aloo Naan \$4.39  
*White flour bread stuffed with spice potato and herbs*
- Beatles Naan (Chef Special) \$4.39  
*Naan stuffed with coconut, cashew nuts and mozzarella cheese and baked.*
- Roti \$3.29  
*White wheat bread*

## Desserts

- Gulab Jamun \$6.04  
*Milk dumplings soaked in a honey and sugar syrup topped with almonds.*
- Rice Pudding \$6.04  
*House made special basmati rice pudding topped with almonds*
- Carrot Pudding \$6.33  
*House made special carrot pudding topped with almonds*

## Side Order

- Extra Side Order of Basmati Rice \$4.39  
*Lightly seasoned long grain rice*
- Pappad \$2.75  
*Two pieces of crispy thin lentil cracker*
- Tamarind chutney \$2.75  
*Sweet and sour mango chutney*
- Raita \$3.30  
*Cucumber and yogurt dressing*
- Pickle \$3.29  
*Spicy mixture of pickle vegetable*

## Drinks

- Mango Lassi \$4.13  
*Mango and yogurt smoothie*
- Masala chai (Indian Tea) \$3.84
- Ice Tea \$3.29
- Sodas \$3.29

## **Seafood**

**Served with your choice of Naan or Rice**

Fish Fry	\$17.04
<i>Fish fillet marinated with spices and herbs and fried.</i>	
Fish Malavaar	\$17.04
<i>Fish chunks cooked with a coconut based sauce.</i>	
Shrimp Vindaloo (Hot)	\$17.04
<i>Shrimp cooked with onion, tomato and vinegar based sauce.</i>	

## **Biryani**

**Highly seasoned basmati rice cooked with spices and herbs**

Vegetable Biryani	\$15.39
Chicken Biryani	\$15.39
Lamb Biryani	\$18.69
Goat Biryani	\$18.69

<i>based sauce.</i>	
Chicken Malavaar	\$15.39
<i>Chicken cooked with onion, tomato based sauce and coconut milk.</i>	
Butter Chicken	\$15.94
<i>Tandoori chicken tikka simmered with tomato and a cream based gravy.</i>	
Chicken Tikka Masala	\$15.94
<i>Tandoori chicken tikka cooked with tomato, onion spices and a cream based sauce.</i>	
Chicken Kurma	\$15.94
<i>Chicken cooked with onion and a creamy cashew nut sauce.</i>	
Chicken Chili (Hot)	\$15.94
<i>Flour coated strips of chicken cooked with vegetables in a homemade tangy garlic sauce.</i>	
Haleem	\$15.94
<i>Slow cooked preparation of finely mashed chicken with beans and a specialty spice mix.</i>	