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Saffron

Tandoori Wala

- Paneer Tikka Shashlik \$12.99
Chunk of Indian cottage cheese, bell peppers and onions marinated in spice skewered grilled in tandoor.
- Lasooni Shrimp \$13.99
Garlic infused Mexican bay shrimp cardamon pepper clove marinade.
- Fish Koliwada \$13.99
Classic yogurt, chili and tandoori spices marinated boneless finger-licking fish cooked in clay oven.
- Chicken Tandoori \$12.99
Classic yogurt marinated chicken bone in spiced with chili and tandoori spice.
- Zaffrani Chicken Tikka \$13.99
Tandoori boneless white chicken meat marinated in creamy yogurt, fenugreek and saffron.
- Chicken Reshmi Kebab \$13.99
Boneless chicken tikkas marinated with subtle aromatic spices and grilled in tandoor.
- Chicken Cafreal Kebab \$13.99
Chicken thigh marinated with spices, cilantro and mint cooked in the clay oven.
- Lamb Sheekh Kebab \$13.99
Ground lamb folded with shallots, ginger, cilantro and homemade spice mix.
- Signature Frontier Rack of Lamb \$19.99
Chef special rack of lamb matured in yogurt mint and delicious aromatic spices then cooked in tandoor.
- Bihari Hoti \$14.99
Mix, fried onions, ginger, garlic, yogurt, thread meat on skewers and grill.

Vegetarian Entrees

- Channa Masala \$9.99
Chickpeas sauteed with fresh ginger and garlic and cooked in traditional way with onions and tomatoes.
- Navaratna Korma \$9.99
Mixed vegetables cooked in a mildly spiced creamy cashew sauce.
- Allo Gobi Masala \$9.99
Fresh cauliflower florets and potato stir-fried with ground spices and fresh herbs.
- Gutti Vankaya Kura \$9.99
Baby eggplant fill with stuff paste of peanuts, onion, garlic paste and spices.
- Malai Kofta \$9.99
Soft and creamy homemade vegetable cheese dumplings cooked in mild sauce.
- Okra Masala \$9.99
Crispy fried cut okra cooked with onion tomatoes spices.
- Paneer Saagwala \$9.99

- Fresh creamed spinach cooked with a cubes of home made cheese.*
Paneer Tikka Masala \$9.99
Home made cheese simmered in onions, bell peppers and cooked in tomato-based creamy sauce.
- Baigan Bharta** \$9.99
Barbecued eggplant cooked with green peas, tomatoes and onions.
- Vegetable Jalfrazi** \$9.99
Mixed vegetables with onion, tomatoes and bell pepper with aromatic spices.
- Paneer Bhurji** \$9.99
Minced homemade cheese stirred with onion.

Non-Vegetarian Entrees

- Chicken Dhaba** \$10.99
Chicken cooked in special sauce and spices in south Indian style.
- Chicken Tikka Masala** \$10.99
Boneless chicken marinated in yogurt and cooked in special herbs and spices.
- Chicken Saagwala** \$10.99
Chicken cooked with spinach and flavored with garlic and cream.
- Chicken Vindaloo** \$10.99
Chicken chunks braised natural chicken and potato in garlic, malt vinegar and hot chili sauce.
- Chicken Gongura** \$10.99
Chicken chunks with the distinctive taste of its main ingredient, gongura leaves.
- Chicken Kori Gassi** \$10.99
Bone in chicken exotic spices, shallots, garlic, dried chilies and coconut milk.
- Chicken Keema Mutter** \$10.99
An Indian semi-dry curry in which minced or ground meat (keema), is cooked with green peas mutter and seasoned with garam masala.
- Chicken Cafreal** \$10.99
Green and divine spiced chicken cubes.
- Chicken Korma** \$10.99
A true Mughlai delight boneless-chicken cooked simmered in a creamy and spices with flavor of cardamon.
- Chicken Methi** \$10.99
Thai chicken. Chunks of chicken with fenugreek leaves (methi) and spices.
- Chicken Chettinadu** \$10.99
Chicken breast cooked in marinated chettinad spices with coconut milk.
- Chicken Makhani** \$10.99
Chicken cooked in a mildly an spiced creamy sauce.
- Curry** \$13.99
Choice of meat cooked in special sauce and spices in south Indian style.
- Tikka Masala** \$13.99
Chicken marinated in yogurt and cooked in special herbs and spices.
- Saagwala** \$13.99
Choice of meat cooked with spinach and flavored with garlic and cream.
- Vindaloo** \$13.99
Choice of meat braised natural chicken and potato in garlic, malt vinegar and hot chili sauce.
- Gongura** \$13.99
Choice of meat with the distinctive taste of its main ingredient, gongura leaves.

- Kori Gassi \$13.99
Choice of meat with spices, shallots, garlic, dried chilies and coconut milk.
- Cafreal \$13.99
Green and divine spiced choice of meat.
- Korma \$13.99
A true Mughlai delight choice of meat cooked simmered in a creamy and spices with flavor of cardamon.
- Chettinadu \$13.99
Choice of meat cooked in marinated chettinad spices with coconut milk.
- Makhani \$13.99
Choice of meat cooked in a mildly spiced creamy sauce.

Biryani

- Vegetable Biryani \$11.99
Basmati rice cooked with fresh mixed vegetables, herbs, spices and flavored with saffron.
- Paneer Biryani \$11.99
Basmati rice cooked with paneer, herbs, spices and flavored with saffron.
- Egg Biryani \$11.99
Basmati rice cooked with eggs, herbs, spices and flavored with saffron.
- Saffron Biryani \$12.99
Chef special boneless chicken cooked in basmati rice with exotic spices.
- Nawabi Chicken Biryani \$12.99
Basmati rice cooked with chicken, herbs, spices and flavored with saffron.
- Nizam Goat Biryani \$13.99
Basmati rice cooked with goat meat, herbs, spices and flavored with saffron.
- Lamb Biryani \$13.99
Basmati rice cooked with lamb meat, herbs, spices and flavored with saffron.
- Shrimp Biryani \$13.99
Basmati rice cooked with large shrimps, herbs, spices and flavored with saffron.

Vegetable Appetizers

- Vegetable Samosa \$3.99
Crispy, deep-fried triangle pastry stuffed with potatoes and garden peas.
- Vegetable Spring Roll \$3.99
Stir-fried vegetables wrapped in a thin wonton paper.
- Assorted Vegetable Pakora \$4.99
Assorted vegetables deep fried in chickpea flour batter.
- Gobi Manchurian \$5.99
Cauliflowers florets deep fried and sauteed with Indo-Chinese sauces.
- Chili Paneer \$7.99
Cubes of cottage cheese stir fried with onion, bell pepper in spicy chili sauce.
- Allo Papdi Chat \$5.99
Potato with papdi topped with yogurt, tamarind and mint chutney seasoned with Indian herbs.

Sea Fish Special

- Egg Pulusu \$10.99
Tamarind and onion based tangy dish prepared with warm blend of aromatic Deccan spices.
- Alleppy Fish Curry \$13.99

Deccan Grill

Plain Dosa	\$9.99
<i>Thin rice and lentil crepe.</i>	
Cheese Dosa	\$13.99
<i>Thin rice and lentil crepe topped with cheese.</i>	
Masala Dosa	\$13.99
<i>Indian style thin rice and lentil crepe served with specially made onion and potato stuffing.</i>	
Mysore Masala Dosa	\$13.99
<i>Indian style thin rice and lentil crepe topped with spicy chutney served with specially made onion and potato stuffing.</i>	
Gongura Dosa	\$13.99
<i>Indian style thin rice and lentil crepe topped with spicy chutney served with specially made onion and potato stuffing.</i>	
Rava Masala Dosa	\$13.99
<i>Combination of cracked wheat and rice flour crepe served with potato stuffing and chutney.</i>	
Uttappam	\$10.99
<i>Thick rice lentil pancake topped with vegetables.</i>	

Breads

Butter Nan	\$1.99
<i>Flat leavened baked bread in clay oven.</i>	
Garlic Nan	\$2.99
<i>Fresh nan bread topped with finely chopped garlic.</i>	
Onion Nan	\$2.99
<i>Fresh nan bread topped with finely chopped onion.</i>	
Paneer Kulcha	\$3.99
<i>Finely grated homemade cheese and spices mixed with dough and baked.</i>	
Cheese Nan	\$3.99
<i>Finely grated Parmesan cheese and spices mixed with dough and baked.</i>	
Saffron Grill Nan	\$3.99
<i>Soft leavened white bread stuffed with dry fruits and nuts.</i>	
Roghini Nan	\$3.99
<i>Fresh nan bread topped with poppy seeds and onion seeds.</i>	
Roti	\$1.99
<i>Whole wheat bread baked in tandoor clay oven.</i>	
Paratta	\$2.99
<i>Layers of tandoori bread.</i>	
Bread Basket	\$5.99
<i>Butter nan, garlic nan and roti.</i>	

Desserts

Rice Pudding	\$4.99
<i>Butter nan, garlic nan and roti.</i>	
Semiya Payasam	\$4.99
<i>Butter nan, garlic nan and roti.</i>	
Mango Ice Cream	\$4.99
<i>Butter nan, garlic nan and roti.</i>	
Gulab Jamun	\$4.99
<i>Butter nan, garlic nan and roti.</i>	
Rasmalai	\$4.99
<i>Butter nan, garlic nan and roti.</i>	

Beverages

Soda	\$1.99
<i>Butter nan, garlic nan and roti.</i>	
Lassi	\$2.99
<i>Sweet or salty.</i>	
Mango Lassi	\$3.99
Mango Milkshake	\$3.99
Solkadhi	\$4.99

<i>Coconut milk and kokum.</i>	
Masala Chai	\$2.99
<i>Coconut milk and kokum.</i>	
Coffee Day	\$2.99
<i>Coconut milk and kokum.</i>	

Condiments

Mixed Pickle	\$1.99
<i>Coconut milk and kokum.</i>	
Papad	\$2.99
<i>Fried or roasted.</i>	
Garden Raita	\$2.99
Kid's Reshmi Kebab with Peas	\$5.99
Palau	

Most Popular

Chicken 65	\$6.99
<i>Tender pieces of chicken marinated in mild spices and deep fried.</i>	
Chicken Tikka Masala	\$10.99
<i>Boneless chicken marinated in yogurt and cooked in special herbs and spices.</i>	
Saffron Biryani	\$12.99
<i>Chef special boneless chicken cooked in basmati rice with exotic spices.</i>	
Lamb Biryani	\$13.99
<i>Basmati rice cooked with lamb meat, herbs, spices and flavored with saffron.</i>	
Vegetable Samosa	\$3.99
<i>Crispy, deep-fried triangle pastry stuffed with potatoes and garden peas.</i>	
Butter Nan	\$1.99
<i>Flat leavened baked bread in clay oven.</i>	
Garlic Nan	\$2.99
<i>Fresh nan bread topped with finely chopped garlic.</i>	

Non-Vegetarian Appetizers

Chicken 65	\$6.99
<i>Tender pieces of chicken marinated in mild spices and deep fried.</i>	
Chili Chicken	\$6.99
<i>Chicken chunks stir fried with onion, bell pepper in spicy chili sauce.</i>	
Chicken Pepper Fry	\$6.99
<i>Chicken marinated in crushed pepper corns and fried with onions.</i>	
Shrimp Peri Peri	\$7.99
<i>Shrimp sauteed in a spicy Portuguese inspired garlic and red chili sauce.</i>	
Rava King Fish Fry	\$9.99
<i>Semolina crusted house spiced king fish.</i>	
Apollo Fish Fry	\$6.99
<i>Deliciously spiced and deep fried seasoned fish.</i>	