

SHIVAS Bar & Grill

1907 Greenville Ave Dallas

Ph: 469-250-1429

Appetizers

| | | | |
|---|---------------|---|--------|
| <i>Keema Samosa</i> | \$ 6 | <i>Vegetable Samosa</i> | \$ 5 |
| 2 corn patties stuffed w/lamb & coriander | | 2 corn patties stuffed w/potatoes, peas coriander | |
| <i>Baby Corn Manjuria</i> | \$ 11 | <i>Vegetable Pakora / Paneer Pakora</i> | \$ 4/6 |
| Fresh baby corn batter dipped & deep-fried | | Vegetable fritters dipped in chick pea batter & deep fried | |
| <i>Chicken Chatt</i> | \$11 | <i>Onion Bhaji / Chili Bhaji</i> | \$ 6 |
| Tortillas topped w/ Chicken & chutneys | | Onion rings or Chili battered in chick pea flour & deep fried | |
| <i>Assorted Tandoori Meat Appetizer</i> | \$ 14 | <i>Samosa Chatt</i> | \$ 8 |
| Assorted Tandoori Meats w/ onions & peppers | | Samosa topped w/Chickpeas & Onions | |
| <i>Hyderabad Chicken 65</i> | \$ 12 | <i>Assorted Appetizer Platter</i> | \$ 8 |
| Boneless chicken marinated in yogurt and spices | | Samosa and assorted vegetable fritters | |
| <i>Crispy Calamari or Shrimp Pakora</i> | \$ 12 | <i>Metu Vada – 2 pcs</i> | \$ 6 |
| Calamari or Shrimp batter dipped & deep-fried | | Lentil donut served with coconut chutney | |
| <i>Dosa – Special Veg / Chicken /Lamb</i> | \$12/14/14 | <i>Podi Idly</i> | \$ 7 |
| Rice & lentil crispy crepe w/potato or meat | | Mini Rice Cake topped with Spicy powder | |
| | | | |
| <i>Traditional or Boneless Chicken Wings</i> | 6pcs / 12 pcs | \$6 / 11 | |
| Choice of Sauce:- Sweet Chili / Sweet Teriyaki / Buffalo / Tamarind BBQ / Smokey BBQ / Golden BBQ | | | |

Soups

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|---|------|---|-------|
| <i>Shorba</i> | \$ 7 | <i>Tomato Basil Scented</i> | \$ 8 |
| Basmati rice w/ chicken, baby spinach spices | | Fresh basil boiled with diced tomatoes with spices. | |
| <i>Yellow OR Black lentil soup</i> | \$ 5 | <i>Lobster Bisque</i> | \$ 12 |
| Lentils cooked w/ herbs, Indian spices & cilantro | | Lobster & black truffle made with aged sherry | |

Royal Dinner for two

Dinners are served with lentil soup, garlic bread, raita, rice and dessert

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|---|------|--|------|
| <i>Meat Classic</i> | \$70 | <i>Vegetable classic</i> | \$60 |
| Chicken Tikka Masala, Lamb Saag, Tandoori Chicken Eggplant peanut curry & Shrimp Curry | | Paneer Tikka Masala, Chana Saag, Aloo Gobi, Eggplant peanut curry & Dal Makhani | |

Meat Entrees

(Choose a sauce & meat from selection to create a perfect entree. Add Paneer Cheese to any Entree for \$2)

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|---|---|--------------------|--------------------|
| <i>Tikka masala</i> | <i>Korma</i> | | |
| Tomato and cream sauce with fenugreek and spices | Cream based sauce with cashews, almonds and raisins | | |
| <i>Curry</i> | <i>Kadai</i> | | |
| Onion & ginger garlic w/tomato, cilantro & spices | Art of cooking in a wok w/pepper, tomato & onion seeds | | |
| <i>Jalfrezi</i> | <i>Saag</i> | | |
| Mixed veg cooked to perfection in ginger, garlic Sauce and onion gravy | Blended Spinach & Broccoli cooked in butter garlic sauce w/light cream | | |
| <i>Vindaloo</i> | <i>Rogan Josh</i> | | |
| Slow simmered curry w/ tomato, vinegar & potatoes | Onion, ginger & garlic base w/ sour cream & green onions | | |
| <i>Sambar</i> | <i>Chettinadu</i> | | |
| Lentil & vegetable base w/mustard & tamarind | South Sp - Pan fried w/onion, dry chili, funnel seeds spices | | |
| <i>Mango</i> | <i>Baingan bharta</i> | | |
| Onion & ginger garlic gravy w/tomatoes, mango | Baked Eggplant mashed sautéed onions, garlic, ginger & special spices | | |
| <i>Dal makhani</i> | <i>Bindi Masala (Okra)</i> | | |
| Lentils in butter w/fresh garlic & tomatoes | Fresh okra cooked w/onions, tomatoes & spices | | |
| <i>Bagara Baigan</i> | | | |
| Roasted Eggplant w/peanut, sesame, coconut, spices | | | |
| <i>Chicken</i> \$14 | <i>Lamb or Beef</i> \$16 | <i>Salmon</i> \$18 | <i>Prawns</i> \$18 |
| <i>Lobster & Mushroom</i> \$28 | <i>Alligator & Mushroom</i> \$32 | | |

From Tandoor Open clay oven

| | | |
|-------------------------------|--|------------------------------------|
| <i>Tandoori chicken</i> \$16 | <i>Tandoori Prawns</i> \$19 | <i>Chicken tikka boneless</i> \$16 |
| <i>Beef seekh kababs</i> \$16 | <i>Tandoori mixed grill For 2</i> \$30 | |

Chief Classics

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|-----------------------|--|-------|
| Alligator | - 16oz marinated alligator in sherry liquor & mild spices w/mango, apple cold mix & greens | \$38 |
| Quail | - Spicy tamarind BBQ glazed roasted Quail w/merlot & rosemary reduced tomato, ajus, potato & mushroom. Garnished with tomato infused oil | \$32 |
| Marine lobster | - w/calzo veg in papad bowl, tandoori roasted potato tossed in sweet basil tomato | \$32 |
| Rib Eye | - 22 oz clay own smoked Rib eye w/robotic veg, mint, cilantro & Potato | \$ 32 |
| Mango Sea Food | - Salmon, Shrimp, Scallop, Calamari & Crab grilled w/onion, ginger, tomato& mango | \$ 32 |

Biryanis

(Basmati Rice cooked with choice of vegetables or meat and cashews, almond & spices - served w/Raita)

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|----------------------------------|-------|-------------------------|------|--------------------------|------|
| Chicken biryani | \$16 | Lamb biryani | \$18 | Vegetable biryani | \$14 |
| Hydrabadi biryani (for 2) | \$ 30 | Sea Food briyani | \$32 | | |

Vegetable Entrees

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|---|------|--|------|
| Aloo mattar or Mattar paneer | \$14 | Gobi & Paneer Manjuriaan | \$16 |
| Fresh green peas, potatoes or paneer cooked in ginger garlic sauce & spices | | Home made cheese and Cauliflower cooked w/ bell peppers, onions & hot peppers in soy sauce and chili sauce | |
| Paneer tikka masala | \$14 | Vegetable korma | \$14 |
| Homemade cheese cooked w/tomato & cream sauce w/fenugreek and spices highly recommended | | Seasonal vegetables cooked in light cream sauce and special blend of spices, sprinkled with nuts | |
| Aloo palak | \$14 | Paneer karahi | \$14 |
| Potatoes, spinach delicately cooked with cream, onions, tomatoes and spices. | | Homemade cheese cubes sautéed in wok w/ onions, peppers, tomatoes, ginger, garlic and herbs | |
| Kara Kulambu | \$14 | Dal makhani or Punjabi tarka dal | \$14 |
| Mixed vegetables with spicy tamarind curry sauce | | Slow simmered lentils sautéed in butter with fresh garlic, and tomatoes | |
| Aloo paneer masala | \$16 | Baingan bharta | \$14 |
| Tender boiled potatoes & Paneer cooked w/cumin seeds, onion and fenugreek leaves | | Eggplant specially baked over open flame, mashed & then sautéed with onions, garlic, ginger and special spices | |
| Palak paneer or Channa saag | \$14 | Chana masala or Bhindi masala | \$14 |
| Deliciously cooked spinach w/ homemade cheese or garbanzo beans cooked in mild spices & herbs | | Whole chickpeas or Fresh okra cooked w/onions, tomatoes, and spices | |
| Shahi paneer or Malai kofta | \$16 | Vegetable vindaloo | \$14 |
| Homemade cheese or vegetable dumplings cooked in herbs & spices with a touch of light cream sauce | | Fresh mixed vegetables cooked in tangy, hot curry sauce | |
| Bagara Baingan | \$16 | Aloo Gobi | \$14 |
| Egg plant w/peanut, sesame seed, coconut, spices | | Potatoes, Cauliflower delicately cooked w/onions, tomatoes & spices. | |

Breads

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|----------------------|-------|------------------------------------|-------|-----------------------|-------|------------------------------|-------|
| Plain Naan | \$2.5 | Garlic Naan | \$3 | Olive Tapenade | \$4.5 | mango & pineapple | \$4.5 |
| Bread Basket | \$9.5 | Spinach Naan | \$3.5 | Piswari Naan | \$4.5 | Onion Kulcha | \$3.5 |
| Aloo Paratha | \$4.5 | Chili Naan | \$3.5 | Keema Naan | \$4.5 | Chicken Naan | \$4.5 |
| Paneer Kulcha | \$3.5 | Sun dried Tomato Mozzarella | \$4.5 | | | Chapatti or Roti | \$3.5 |

Sides and drinks

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|--------------------------|-------|--------------------|-------|---------------|-------|
| Mango chutney | \$2.5 | Raita | \$2 | Pickle | \$2 |
| Mango lassi/Juice | \$3.5 | Masala Chai | \$2.5 | Soda | \$2.5 |

Desserts

| | | | | | |
|-----------------------------------|-----|--------------------------------------|-----|------------------|-----|
| Pistachio Kulfi | \$8 | Mango Kulfi | \$6 | Globjamon | \$6 |
| Mango Guava Cheesecake | \$8 | Chocolate Tuxedo Bomb | \$8 | | |
| Pineapple Coconut Princess | \$8 | Italian Cheesecake Mascarpone | \$8 | | |

Shivas Bar & Grill reserves the right to serve.

Shivas Bar & Grill reserves the right to refuse any alcoholic drinks to any person who appears intoxicated.

20% Gratuity will be added on all parties of 6 or more

Shivas Bar & Grill will not be responsible for any kind of liability claim due to negligence or under influence of alcohol

Parents must at all the time restrain kids to their seats.

***** Private Hall available for any kind of gathering from 15 to 40 *****
***** Call for Delivery ~ 4 mile radius *****