

Desserts



- **Kheer**
- A traditional rice pudding flavored with pistachios and almonds
- **Ghulab Jamun**
- Dough consisting of milk solids deep fried and soaked in a sugar syrup and flavored with rose water
- **Ras Malai**
- Sugary cheese balls soaked in clost cream and flavored with cardamom
- **Gajar Ka Halwa**
- Carrots, sugar and butter fried into a roux and cooked with a sugary syrup
- **Suji Ka Halwa**
- Semolina, sugar, and butter fried into a roux and cooked with a sugary syrup
- **Zarda**
- Sweet rice cooked in milk and sugar
- **Gajrela**
- Beens of carrots, milk and heavy cream
- **Assorted Mithai** - [additional cost]
- South Indian confectionery of deep fried sugar, milk, and condensed milk
- **Fruit Basket** - [additional cost]
- **Fruit Platter** - [additional cost]
- **Kulfi**
- **Ice Cream**
- (Mango, Chocolate, Vanilla, Strawberry, Pistachio, Rose, Tutti Frutti)

Bread



- **Plain Naan**
- Flatbread cooked in a traditional clay oven
- **Assorted Naan**
- (Plain, Garlic, and Onion)
- **Paratha**
- (Plain, Aloo, Qeema)

CATERING MENU

Dera Restaurant: 180 route 59 Spring Valley NY-10977. 845-352-0770.
Dera masala grill. 741 broad street Clifton NJ. 862-239-9300.
For Catering: Please call 845-729-0281

Bronze \$13/Head	Silver \$15/Head	Gold \$18/Head	Platinum \$24/Head
Two Appetizer	Three Appetizers	Three Appetizers	Four Appetizers
Chicken Biryani	Goat Biryani	Goat Biryani	Goat Biryani
One Entree	One Entree	2 Main Entrees	3 Main Entrees
Choice of 1 Tandoori	Choice of 1 Tandoori	Choice of 2 Tandoori	Choice of 2 Tandoori
Choice of vegetable	Choice of vegetable	Two Choices of vegetable & Daal or Channa	Two Choices of vegetable & Daal or Channa
Tandoori Chicken	Chicken Tikka		
Or Seekh Kabab	or Shish Kabab		
Or Reshmi Chicken	or Reshmi Chicken		
Naan	or Tandoori Chicken	Choice of 2 Tandoori	Choice of 2 Tandoori
Salad	or Chicken Bihari	Tandoori Chicken	Tandoori Chicken
Raita	or Chicken Bihari	or Reshmi Chicken	or Reshmi Chicken
	Naan	or Shesh Kabab	or Shesh Kabab
	Salad	or Chicken Bihari	or Chicken Bihari
	Raita	or Chapli Kabab	or Beef Bihari
		or Shami Kabab	or Chapli Kabab
		Naan	or Shami Kabab
		Salad	Naan
		Raita	Salad
			Raita
Desert	Desert	Desert	Desert
Choice of one	Choice of one	Choice of two	Choice of three
Kheer, Zarda	Kheer, Zarda	Kheer, Zarda	Kheer, Zarda
Gajar Halwa	Gajar Halwa	Gajar Halwa	Gajar Halwa
Gulab jaman	Gulab jaman	Gajar Halwa	Gulab jaman
			Ice-Cream

Pricing for 100 people

(845) 352-0770

180 Route 59
Spring Valley, NY 10977

Dera & Masala Grill Catering Menu

Specialty Foods:
Mehndi, Wedding, Graduation,
We offer full service Event Planning,
including stage, tents, tables
& much more.



www.Deramasalagrill.com

Dera Menu

Starter

- **Mix Pakora** - (Aloo/Palak/Baigan/Mirch)
- Potato, spinach, eggplant, or chis fritters
- **Bite Size Samosa**
- Fried pastry with a savory filling of spiced potatoes, onions and peas
- **Papdi Chaat**
- Crisp fried dough wafers served with potatoes, chick peas, chilies, and yogurt topped with chaat masala
- **Samosa Chaat**
- Fried pastry with savory filling served with potatoes, chick-peas, chives, and yogurt topped with chaat masala
- **Aloo Tikki**
- Snack made of mashed potato patties mixed with various herbs and spices
- **Keema Samosa**
- Fried pastry with a savory filling of onions, peas and ground beef
- **Chicken 65**
- Spicy, deep-fried chicken pieces marinated in ginger, cayenne pepper, and mustard powder, then tossed in a creamy yogurt sauce
- **Chicken Boti**
- Boneless chicken marinated in yogurt and spices and cooked in a traditional clay oven
- **Bite Size Chapli Kabab** (Beef or Chicken)
- **Bite Size Seekh Kabab** (Beef, Chicken or Lamb)
- **Shrimp Tandoori** [extra charge]
- Shrimp marinated in a savory yogurt and spice mixture then cooked in a traditional clay oven

Main Entree

- **Korma** - (Chicken or Goat)
- Rich Mughal delicacy with a creamy sauce cooked to perfection
- **Karahi** - (Chicken or Goat)
- Chicken or goat cooked in a zesty fenugreek and dry masala combination
- **Kunna** - (Lamb Shank or Goat Paya)
- **Chicken Chilli**
Sweet and sour chicken marinated and cooked with Bell pepper
- **Achari Chicken/Goat**
- Spicy chicken or goat cooked in a South Asian style pickled vegetable based sauce
- **Murg/Mutton Saag**
- Spinach with succulent pieces of chicken or goat in a latpatta style
- **Chicken Tikka Masala**
- Boneless chicken marinated in spices, roasted in a tandoor oven, and cooked in a creamy, spicy sauce
- **Butter Chicken**
- Boneless chicken marinated in spices, roasted in a tandoor oven, and cooked in a buttery, spicy sauce
- **Nihari** - (Beef or Chicken)
- Spiced with succulent pieces of chicken or goat in a latpatta style
- **Paya** - (Goat or Beef)
- South Indian delicacy where goat/cow feet are slow cooked in a soup with herbs and spices
- **Haleem** - (Beef or Chicken)
- Traditional Hydrabadli dish with slow cooked wheat, barley, meat, lentils, and spices
- **Lamb Chop Karahi** - [Additional Cost]
- Lamb chops cooked in a zesty fenugreek and dry masala combination
- **Lamb Masala**
- Lamb cooked in a tomato and onion yogurt based sauce
- **Kofta Curry**
- Balls of ground beef/chicken mixed with spices and onions, served in a savory stew
- **Shrimp Masala** - [Additional Cost]
- Delicate prawns sauteed with garlic and seeped in a light tomato and onion sauce
- **Fried Fish** - [Additional Cost]

- **Chicken Tandoori**
- Chicken leg with bone marinated in yogurt and spices then cooked in a traditional clay oven
- **Chicken Tikka Boneless**
- Boneless chicken marinated in yogurt and spices and cooked in a traditional clay oven
- **Fried Chicken**
- Seasoned fried chicken
- **Seekh Kabab** - (Chicken/Beef/Lamb)
- Mixed meat, seasoned with spices and grilled in a traditional clay oven
- **Bihari Kabab** - (Chicken/Beef)
- Skewered pieces of meat marinated in spices and grilled in a traditional clay oven
- **Chicken Chapli Kabab**
- Meat marinated in spices and pan fried
- **Haryali Boti**
- Chicken marinated in green chilies, coriander, mint and various spices, then tossed in a cream cheese and sour cream based sauce
- **Malai Boti**
- Chicken marinated in a white pepper marinade, then tossed in a cream cheese and sour cream based sauce
- **Beef Gola Kabab**
- South Indian delicacy where goat/cow feet are slow cooked in a soup with herbs and spices
- **Shrimp Tandoori** - [additional cost]
- **Lamb Chops** - [Additional Cost]
- **Leg of Lamb** - [Additional Cost]
- **Lamb Shanks** - [Additional Cost]

- **Bhindi Masala**
- Okra cooked in a traditional Punjabi recipe with cumin and onions
- **Chana Masala**
- Chickpeas cooked in a Punjabi tomato and onion masala
- **Bhagarey Baigan**
- Baby eggplant cooked in a garlic and tomato sauce
- **Mirch Ka Salan**
- Green Pepper Curry cooked in Hydrabadli style
- **Vegetable Jalfrezy**
- Mixed vegetables with onions and peppers sauteed in an onion and tomato sauce
- **Kadhi Pakora**
- Vegetable fritter cooked in a wok with fenugreek seeds
- **Daal Makhani**
- Lentil cooked in a copper vessel, reduced in a tomato and ginger sauce, finished with butter and cream
- **Aloo Subzi**
- Cubed potatoes cooked in a sauce containing mustard seeds, green chilies, and a variety of herbs and spices

Rice

- **Biryani** - (Chicken or Goat)
- Basmati rice cooked in a thick curry of meat sauce containing a variety of herbs and spices
- **Pulao** - (Chicken or Goat)
- Basmati rice cooked in a seasoned broth with chicken or goat meat and vegetables
- **Mutter Pulao**
- Basmati rice cooked in a seasoned broth with peas and other vegetables
- **Sindhi Biryani**
- Basmati rice cooked in a thick yogurt and curry of meat sauce containing a variety of herbs and spices
- **Bombay Biryani**
- Basmati rice cooked on top of a meat and onion based sauce containing a variety of herbs and spices
- **Zeera Rice**
- Rice with cumin seeds
- **Shrimp Biryani** - [additional cost]
- Basmati rice cooked in a thick curry of meat sauce containing a variety of herbs and spices

Vegetable Dishes

- **Aloo Palak**
- Spinach and potatoes cooked in ginger and chili
- **Aloo Gobi**
- Cauliflower and potatoes and peas cooked in green chili and roasted cumin
- **Palak Paneer**
- Spinach and cheese flavored with ginger in a thick curry sauce