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Deccan Spice

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Menu Prices — October 24, 2026

Deccan Spice menu with prices in United States, updated October 2019: 112 items across 13 categories, prices from $1.99 to $34.00.

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Deccan Spice Menu with Prices (United States)

Deccan Spice menu with prices in United States, updated October 2019: 112 items across 13 categories, prices from $1.99 to $34.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/deccan-spice

Menu categories: Soups · Vegetarian Appetizer · Non-Vegetarian Appetizers · Tandoori Dishes · Daal · Vegetarian Entree · Chef Special Biryani · Bread (Naan) · Sides · Kids Menu · Desserts · Beverages · Drinks

Soups

ITEM	PRICE
Chicken Soup Thin shredded chicken cooked with seasoned spices and topped off with fried noodles	**$7.00**
Lentil Soup Lentils cooked to perfection and spiced with cumin and garlic	**$7.00**
Sweet Corn Soup Clear soup with crushed corn seasoned with garlic, salt, peppers, onion and butter	**$7.00**

Vegetarian Appetizer

ITEM	PRICE
Kalonji Paneer Kashmiri chili, basil marinated paneer, gunpowder tomato and chili	**$13.00**
Mirchi Bhajii Crisp golden green peppers	**$10.00**
Railway Pakora Mix of spinach, onion and potatoes, crisp gram flour battered. Served with mint and tamarind chutney	**$10.00**
Samosa Crisp turnovers, potatoes, peas	**$8.00**
Vegetable Spring Rolls Fresh garden vegetables, crisp to perfection, chili garlic dip	**$9.00**

Non-Vegetarian Appetizers

ITEM	PRICE
Goat Haleem	**$20.00**
Apollo Fish Spiced rubbed fish with potent mix of red onion, andhra spices	**$15.00**
Chicken Lollipops Battered chicken crisp to perfection, corn and chili melange	**$16.00**
Chicken Roast Crisp bone-in chicken, coastal spices, desiccated coconut	**$16.00**
Colombo Shrimp Spicy shrimp marinated, pan sauteed in red masala, curry leaves	**$17.00**
Mutton Sukha Mutton with southern melange of spices and curry leaves	**$17.00**

Tandoori Dishes

ITEM	PRICE

Chicken Tikka — $19.00
Boneless chicken pieces marinated overnight, chargrilled

Hyderabadi Royale Lamb Chops — $34.00
Lamb Chops, fennel, cloves

Malai Chicken Tikka — $19.00
Mild marination of boneless chicken pieces, nutmeg and green cardamom

Tandoori Murgh — $18.00
Classic tandoori marination served on a bed of greens

Teen Tarikey Paneer Tikka — $19.00
Cottage cheese marinated three ways with spiced yogurt, carom seeds

Dakshini Yera — $24.00
Shrimp in ginger, garlic and bled of coastal spices

Daal

ITEM	PRICE
Double Tadka Lentils tempered in mustard seed curry leaves garlic and onion, ghee	$15.00
Makhani Slow cooked lentils in rich tomato creamy broth	$16.00

Vegetarian Entree

ITEM	PRICE
Bagare Baigan Andhra special stuffed eggplant with coconut, sesame, peanuts	$17.00
Kabuli Chloe Slow cooked chickpeas in northern blend of spices	$15.00
Kadai Paneer Paneer, onion, and bell pepper cooked with spicy kadai masala	$19.00
Kaju Curry Fried cashew cooked in a classic tomato sauce	$20.00
Muhghlai Malai Kofta Freshly minced vegetables and cottage cheese croquettes cooked in rich mughlai cashew sauce	$18.00
Navratan Korma Garden vegetables sauteed in butterm cashews, raisins, royal hyderabadi korma melange	$16.00
Paneer Makhani Masala paneer, punjabi tomato puree, methi leaves	$19.00
Saag Paneer Cottage cheese, spinach, tomato and fenugreek	$17.00
Tawa Bhindi Ghatta Dry masala, okra, cooked on high flame	$16.00
Telengana Aloo Rock potatoes cooked with telengana spices	$16.00
Vegetable Makhani Fresh vegetables cooked in tomato and cashew nut sauce	$17.00

Chef Special Biryani

ITEM	PRICE

Egg Biryani — $17.00
Eggs layered with flavored basmati rice, caramelized onions and spices

Fish Biryani — $20.00
Seasonal fish cooked with delicated Indian spices with yogurt

Goat Biryani — $21.00
Baby goat marinated in wholesome of Indian spices cooked along with basmati rice

Gobi Manchurian Biryani — $18.00
Crisp florets of cauliflower, layered with flavored basmati rice, seasoned Indo-Chinese spices

Hyderabadi Dum Biryani — $18.00
Basmati rice prepared with bone-in chicken and infused with Hyderabadi royal spices

Kheema Biryani — $19.00
Kheema(minced lamb) cooked in basmati rice with herbs and spices

Lamb Biryani — $20.00
Boneless Lamb meat marinated in wholesome of Indian spices cooked along with basmati rice

Paneer Makhani Biryani — $20.00
Paneer, in an authentic rich tomato sauce, kasoori methi, layered with flavored basmati rice

Shrimp Biryani — $22.00
Shrimp cooked in basmati rice with herbs and spices

Vegetable Biryani — $17.00
Mixed Vegetables layered with flavored basmati rice, seasoned with caramelized onions and spices

Bread (Naan)

ITEM	PRICE
Afghani Naan Mix of nuts, coconut & raisins	$6.00
Bullet Naan Cooked with green chili	$5.50
Butter Naan Cooked with butter	$5.00
Cheese Naan Homemade white bread stuffed with cheese	$6.00
Garlic Naan Cooked with garlic	$5.50
Herb de Provence Cooked with mint and cumin	$5.00
Naan Plain bread cooked in clay pot	$4.00
Onion Naan Cooked with onions	$5.50
Rosemary Cooked with rosemary and herbs	$5.50
Roti Round flatbread	$4.50

Sides

ITEM	PRICE

Lemon Rice Cooked with lemon juice	**$10.00**
Jerra Rice Cooked with cumin seed	**$10.00**
Hot Sauce	**$2.00**
Onions/Green Chilies/Limes	**$3.00**
Mint Chutney	**$3.00**
Indian Pickle (Achar)	**$2.00**
Raita	**$3.00**
Tamarind Chutney	**$3.00**
Pappadam	**$4.00**
White Basmati Rice 12 oz	**$4.00**
Yogurt Rice White rice mixed with yogurt and tempering	**$10.00**

Kids Menu

ITEM	PRICE
Cheese Naan (Kids Menu) Homemade white bread stuffed with cheese	**$6.00**
Chicken Tenders and French Fries	**$10.00**
Kids- Noodles Noodles with choice of egg, veggies, chicken	**$10.00**

Desserts

ITEM	PRICE
Bunnu's Brownie Obsession Rich warm chocolate brownie with nuts served with vanilla ice cream	**$9.00**
Caramel Delight Rock salted caramel brownie served on a hot skillet with vanilla ice cream	**$9.00**
Double Ka Meetha Unique hyderabadi dessert made with bread, milk, and dry fruit served with vanilla ice cream	**$8.00**
Gajar Ka Halwa Carrot, milk, dried fruit with nuts	**$7.00**
Gulab Jamun Dry milk dumplings, rose, saffron	**$6.00**
Kesari Rasmalai Pressed cheese, pistachios, condensed milk	**$7.00**

Beverages

ITEM	PRICE
American Coffee	**$3.00**
Arnold Palmer	**$7.99**

ITEM	PRICE
Badam Milk	**$5.00**
Chai	**$4.00**
Club Soda	**$1.99**
Coke	**$2.99**
Coke Zero	**$2.99**
Diet Coke	**$2.99**
Fanta	**$3.99**
Ginger Ale	**$2.99**
Ginger Beer	**$3.00**
Indian Coffee	**$4.00**
Lemonade	**$3.99**
Limca	**$3.99**
Mango Lassi	**$5.00**
Mango Tea	**$5.99**
Orange Juice	**$3.99**
Passionfruit Juice	**$3.99**
Peach Tea	**$5.99**
Pineapple Juice	**$3.99**
Root Beer	**$3.00**
Salt Lassi	**$4.50**
Salt Lassi (Beverages)	**$4.50**
Shirley Temple	**$7.99**
Sparkling Water Large	**$7.49**
Sprite	**$2.99**
Still Water Large	**$7.99**
Sweet Lassi	**$4.50**
Sweet Tea	**$2.99**
Thums Up	**$3.99**
Virgin Cosmo	**$7.99**
Virgin Mojito	**$7.99**
Watermelon Lemonade	**$7.99**

Drinks

ITEM	PRICE
Badam Milk (Drinks) Blend milk, saffron, sugar, almonds	**$5.00**

ITEM	PRICE
Indian Coffee (Drinks) Indian brewed coffee	**$4.00**
Indian Masala Tea Indian tea with aromatic spices	**$4.00**
Mango Lassi (Drinks) Blend of yogurt and fresh mango pulp	**$5.00**
Salt Lassi (Drinks) Blend of yogurt and spices	**$4.50**
Sweet Lassi (Drinks) Plain yogurt with sugar and ice	**$4.50**