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Menu Catering Specials Dine In

Appetizers

Dhaba Platter

A great combination of vegetarian and non vegetarian appetizer.

\$11.99

Vegetable Somasa

Two pieces. Turnover stuffed with diced green peas and potatoes and mild spices.

\$5.99

Meat Samosa

Two pieces. Spicy turnovers stuffed with minced ground lamb, green peas and spices.

\$6.99

Vegetable Pakora

Five pieces. Freshly marinated vegetables, deep-fried with chickpea batter.

\$4.99

Punjabi Tikka

Four pieces. Spicy potato patties served with tamarind sauce.

\$4.99

Paneer Pakora

Four pieces. Homemade cottage cheese marinated in chickpea batter and deep fried.

\$7.99

Fish Pakora

Five pieces. Sliced fish marinated in a mixture of yogurt, spices, lime juice and chickpea batter and deep fried.

\$8.99

Chicken Pakora

Five pieces. Chicken drumsticks delicately spiced and marinated in chickpea batter and fried to take least amount of oil.

\$8.99

Chicken Tikka

Tender boneless chicken rbeast chunks marinated in yogurt and special spices and barbecued to perfection.

\$11.99

Vegetarian Platter

A great combination of vegetarian appetizers (samosa, pakora, and aloo tikka).

\$9.99

Non Vegetarian Platter

Two Lamb samosa and four chicken pakora.

\$10.99

Madras Fried Shrimp

Large shrimp marinated in mild spices, tomato puree, bell pepper, onion then fried. Served with poori.

\$13.99

Soups And Salads

Chicken Soup

Boneless chicken soup with Indian spices and herbs.

\$5.99

Fresh Tomato Soup

A fresh tomato soup with exotic Indian herbs and spices.

\$4.99

Vegetable Soup

Spicy hot lentil soup with vegetables and spices.

\$4.99

Coconut Soup

Shredded coconut with milk and nuts.

\$4.99

Dhaba Salad

Finely chopped cucumber, tomatoes, green chili and coriander leaves tossed in raita.

\$5.99

Desi Salad

Fresh cucumber, carrots, tomatoes and lettuce garnished with cilantro.

\$4.99

Chaat Bhandar

Wada Sambar

A savory doughnut deep-fried with spices and soaked in sambar.

\$7.99

Dahi Bhalia

Soft lentil patties, soaked in spicy yogurt, garnished with roasted cumin and tamarind sauce.

\$7.99

Aloo Chat

Spicy chaat of potatoes, chickpeas garnished with lemon, tamarind sauce and fresh mint.

\$7.99

Bhel Pooi

A mix of crisp noodles and rice puffs dotted with minced potatoes and onion and infused with tamarind and mint sauce.

\$7.99

Dahi Sev Pooi

Lentil crisps and cubes of potatoes covered with fresh whipped yogurt and tamarind sauce.

\$7.99

Papri Chaat

Spiced potatoes with fried wheat wafers garnished with yogurts and tamarind sauce.

\$7.99

Paani Pooi

Eight pieces. Bite sized puffy pooies served with spicy mint water, diced potatoes, beans, and tamarind sauce.

\$7.99

Dosa Specialties

Plain Dosa

A very thin crispy crepe of rice and lentils.

\$12.99

Masala Dosa

A thin crispy dosa and lentils stuffed with potatoes and onions.

\$14.99

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Mysore Masala Dosa

Very thin crepe of rice and lentils with layer of hot chutney filled with spiced potatoes and onions.

\$14.99

Chicken Dosa

A very thin crispy crepe of rice and lentils stuffed with chicken, potatoes, and onions.

\$15.99

Lamb Dosa

A very thin crispy crepe of rice and lentils stuffed with minced lamb, potatoes, and onions.

\$16.99

Uttapam Vegetable

Rice and lentils pancakes topped with tomatoes, onions, green peas, green peppers, and cilantro.

\$13.99

Onion Green Chilli Uttapam

Rice and lentils pancake topped with green Thai chilies, onions, and fresh cilantro.

\$13.99

Tandoor Delights

Chicken Tandoori

Spring chicken with bone marinated overnight in yogurt and spices. Served with saffron flavored basmati rice.

\$14.99

Chicken Tikka Kabab

Boneless tender chicken pieces, marinated in yogurt with spices. Served with saffron flavored basmati rice.

\$14.99

Seekh Kabab

Finely slices lamb seasoned with chopped onions, herbs, and spices. Served with saffron flavored basmati rice.

\$17.99

Boti Tikka Kabab

Lean cubes of boneless lamb marinated in special blend of homemade herbs and spices. Served with saffron flavored basmati rice.

\$16.99

Tandoori Salmon

Chunk of salmon marinated in yogurt and spices. Served with saffron flavored basmati rice.

\$17.99

Tandoori Shrimp

Fresh jumbo shrimp marinated in delicately spiced yogurt. Served with saffron flavored basmati rice.

\$18.99

Tandoori Mixed Grill

A combination platter consisting of chicken tandoori, chicken tikka, lamb tikka kabab, seekh kabab, and tandoori shrimp. Served with saffron flavored basmati rice.

\$18.99

Paneer Tikka

Homemade cottage cheese marinated with spices, skewered and barbecued with onion, tomato, and capsicum in tandoori. Served with saffron flavored basmati rice.

\$18.99

Vegetarian Specialties

Dal Makhani

Black lentils cooked on slow heat, sauteed with fresh ginger, garlic, onions, tomatoes, and spices.

\$13.99

Chana Masala

Whole chickpeas cooked with onions, tomatoes, and authentic spices.

\$14.99

Navrattan Makhani

A traditional merging of nine fresh vegetables sauteed with ginger, garlic, onion, and spices.

\$14.99

Mattar Paneer

Homemade cottage cheese gently cooked with tender garden peas, tomatoes, and fresh spices.

\$14.99

Aloo Palak

Potatoes cooked with chopped spinach, spices, and herbs.

\$14.99

Palak Paneer

Homemade cottage cheese cooked with chopped spinach, onions, tomatoes, and a variety of herbs and spices.

\$14.99

Baingan Bhartha

Fresh eggplants roasted on open flame sauteed with fresh ginger, garlic, onions, and aromatic spices.

\$14.99

Aloo Gobhi

Fresh cauliflower gently cooked with potatoes, onion, herbs, and spices.

\$14.99

Mushroom Saag

Chopped spinach cooked with fresh mushrooms, cream, herbs, and spices.

\$14.99

Shahi Paneer

Homemade cottage cheese sauteed with fresh ginger, garlic and cooked in tomato based creamy sauce, garnished with nuts and raisins.

\$15.99

Malai Kofta

A true Maghlai delight. Vegetable balls simmered in a creamy sauce with nuts and raisins.

\$15.99

Chili Paneer

Homemade cheese sauteed with ginger, garlic and julienne of green chilies in soya sauce.

\$16.99

Vegetable Jalfrazi

Fresh vegetables cooked with paneer, super hot tomato, onion, and sauce.

\$15.99

Tarka Daal

Puree yellow lentil gently tempered with fresh herbs and seasoning.

\$13.99

Bhindi Masala

Okra cooked with sauteed onions, tomatoes, fresh herbs, and spices.

\$15.99

Seafood Specialties

Fish Vindaloo

A traditional spicy recipe of salmon fish cooked with potatoes in a tomato sauce and vinegar. Served with saffron flavored basmati rice.

\$16.99

Fish Masala

Salmon cooked in a creamy tomato sauce with herb. Served with saffron flavored basmati rice.

\$17.99

Shrimp Curry

Shrimp cooked with fresh spices. Served with saffron flavored basmati rice.

\$16.99

Shrimp Masala

Marinated shrimp cooked with tandoori spices. Served with saffron flavored basmati rice.

\$17.99

Shrimp Saag

Fresh shrimp cooked with spinach and freshly ground spices. Served with saffron flavored basmati rice.

\$17.99

Shrimp Vindaloo

Shrimp Bhuna

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Shrimp cooked with potatoes in hot sauce of tomatoes, onion and spices. Served with saffron flavored basmati rice.

\$17.99

Roasted shrimp with ginger, onion and spices. Served with saffron flavored basmati rice.

\$17.99

Shrimp Mushroom
Shrimp cooked with mushrooms in a mildly spiced cream. Served with saffron flavored basmati rice.

\$17.99

Goa Shrimp Curry

Shrimp cooked in traditional Goa curry sauce. Served with saffron flavored basmati rice.

\$17.99

Chicken Specialties

Chicken Curry

Boneless chicken cooked in traditional curry sauce. Served with saffron flavored basmati rice.

\$14.99

Chicken Korma

Chicken cooked with exotic spices and nuts in mild sauce creamy sauce. Served with saffron flavored basmati rice.

\$15.99

Chicken Vindaloo

A traditional spicy recipe of boneless chicken cooked with potatoes, tomatoes, and vinegar. Served with saffron flavored basmati rice.

\$14.99

Chicken Saag

Delicately spiced chicken pieces cooked with fresh spinach, herbs, and spices. Served with saffron flavored basmati rice.

\$14.99

Chicken Jalfraezi

Boneless chicken pieces cooked with tomatoes, peas, peppers, onions, and exotic Indian spices. Served with saffron flavored basmati rice.

\$15.99

Chicken Mango

Boneless chicken cooked with mango sauce and broccoli. Served with saffron flavored basmati rice.

\$16.99

Chicken Makhni

Tandoori chicken cooked in a delightfully delicate cream, tomato, and fresh herb sauce. Served with saffron flavored basmati rice.

\$16.99

Chicken Mushroom

Boneless chicken cooked with mushrooms, exotic herbs, and spices. Served with saffron flavored basmati rice.

\$14.99

Chicken Tikka Masala

Tandoori baked boneless chicken breast pieces, cooked with light creamy tomato sauce. Served with saffron flavored basmati rice.

\$15.99

Chicken Tikka Saag

Tender chicken pieces marinated in spicy yogurt, cooked with spinach, and light cream. Served with saffron flavored basmati rice.

\$15.99

Chicken Chili

Boneless chicken sauteed with tomatoes and exotic spices. Served with saffron flavored basmati rice.

\$16.90

Chicken Do Piazza

White meat marinated in a special sauce, sauteed with onion in red curry sauce. Served with saffron flavored basmati rice.

\$15.99

Chicken Coconut Korma

Chicken cooked with cream of coconut with traditional Goa spices. Served with saffron flavored basmati rice.

\$15.99

Lamb Specialties

Lamb Curry

Tender lamb cubes cooked in a traditional curry sauce. Served with saffron flavored basmati rice.

\$16.99

Lamb Korma

Pieces of boneless lamb cooked in a light creamy sauce with mild spices, herbs and nuts. Served with saffron flavored basmati rice.

\$17.99

Lamb Vindaloo

A traditional spicy recipe of lamb cooked with potatoes in a tomato sauce and vinegar. Served with saffron flavored basmati rice.

\$16.99

Lamb Rogan Josh

Juicy tender pieces of lamb cooked in traditional spice with saffron and yogurt. Served with saffron flavored basmati rice.

\$17.99

Keema Mutter

Ground lamb and peas cooked with spices. Served with saffron flavored basmati rice.

\$17.99

Lamb Saag

Delicately spiced tender lamb pieces cooked with spinach. Served with saffron flavored basmati rice.

\$17.99

Lamb Karahi

Tender lamb cubes sauteed with fresh ginger, onions, peppers, tomatoes, and a unique combination of spices. Served with saffron flavored basmati rice.

\$17.99

Lamb Boti Kabab Masala

Tender juicy cubes of tandoori kabab sauteed in special spices and herbs. Served with saffron flavored basmati rice.

\$17.99

Goat Meat Specialties

Goat Curry

Chunks of goat meat cooked in traditional Indian sauce. Served with saffron flavored basmati rice.

\$16.99

Goat Korma

Goat meat cooked in a mild rich almond and cream sauce. Served with saffron flavored basmati rice.

\$17.99

Goat Jalfrazi

Tender goat meat cooked with vegetables, fresh herbs, and spices. Served with saffron flavored basmati rice.

\$17.99

Goat Rogan Josh

Juicy tender pieces of goat meat cooked in traditional spice with saffron and yogurt. Served with saffron flavored basmati rice.

\$17.99

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Rice Specialties

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Vegetable Biryani

Aromatic Indian rice coked with fresh vegetables, nuts, raisins, herbs, and exotic spices.

\$15.99

Chicken Biryani

Chicken chunks cooked with basmati rice, nuts, raisins, and ginger.

\$16.99

Lamb Biryani

Juicy lamb pieces cooked with rice and spices and garnished with nuts.

\$18.99

Shrimp Biryani

Jumbo shrimp cooked with basmati rice, nuts, raisins, and spices.

\$18.99

Goat Biryani

Goat meat cooked with basmati rice, traditional spices, and garnished with nuts and raisins.

\$18.99

Dhaba Special Biryani

Chicken, lamb, and shrimp cooked with aromatic basmati rice, garnished with nuts and raisins.

\$21.99

Heer Ranjha Biryani

Serves two. Basmati rice cooked with chicken, lamb, shrimp, vegetables, and spices.

\$23.99

Peas Pulao

Aromatic Indian rice cooked with fresh green peas, fresh herbs, and spices.

\$7.99

Basmati Rice

Plain basmati steamed rice.

\$3.50

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Dhaba Special Dinner

Vegetarian Thali

A traditional vegetarian dinner served with palak paneer, tadka daal, aloo chole and poori, basmati rice, and dessert of the day

\$23.99

Non Vegetarian Thali

A traditional non vegetarian dinner served in a thali with tandoori chicken, seekh kabab, lamb curry, daal, basmati rice, naan, raita, and dessert of the day

\$24.99

Dhaba Special Meat Thali

A traditional non-vegetarian dinner served in a thali with samosa, tandoori chicken, chicken tikka masala, lamb curry, basmati rice, naan, and dessert of the day.

\$25.99

Indian Bread

Naan

Unleavened white bread baked in tandoor.

\$3.99

Tandoori Roti

Whole wheat leavened bread baked in tandoor.

\$3.99

Garlic Naan

Unleavened bread topped with garlic and fresh cilantro baked in tandoor.

\$4.99

Onion Naan

Naan bread stuffed with minced onions and spices baked in tandoor.

\$4.99

Aloo Naan

Unleavened bread stuffed with spicy mashed potatoes and baked in tandoor.

\$4.99

Peshawari Naan

Unleavened white bread stuffed with almonds, cashew, raisins, coconut and honey baked in clay oven.

\$4.99

Keema Naan

Unleavened white bread stuffed with minced lamb and green peas.

\$5.99

Chapati

Whole wheat dried bread baked on the grill.

\$3.99

Paratha

Whole wheat multi layered buttered bread.

\$3.99

Aloo Paratha

Stuffed with mashed potatoes, peas, and spices. Grilled with butter.

\$4.99

Keema Paratha

Stuffed with spiced ground lamb and cooked on the grill.

\$5.99

Mix Paratha

Whole wheat bread stuffed with mixed vegetables and grilled with ghee.

\$4.99

Mint Paratha

Wheat bread topped with dry mint and spices and grilled with butter.

\$4.99

Poori

Two pieces. Crispy, deep-fried puffy whole wheat bread.

\$4.99

Bhatoora

Soft deep-fried puffy bread.

\$4.50

Small Bread Basket

A tasty assortment of our two popular breads.

\$8.99

Large Bread Basket

A tasty assortment of our three popular breads.

\$11.99

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Condiments

Raita
Yogurt mixed with cucumber and fresh mint.

\$2.99

Hot Onion Chutney

\$2.99

Mango Chutney

\$2.99

Mixed Pickle

\$2.99

Papadum

\$2.99

Condiments Tray

Onion, mango, mint chutney, and mix pickle with raita.

\$4.99

Mint Chutney

\$2.99

Desi Dhaba Special

Chicken Karahi

Boneless chicken sauteed with fresh ginger, onion, peppers, tomato sauce, and unique combination of spices.

\$17.99

Lamb Madras

A traditional spicy recipe of lamb cooked with tomato sauce, fresh ginger, and masterfully blended spices.

\$18.99

Shrimp Chilly

Fresh shrimp cooked with ginger, garlic, and julienne of green chillies in soya sauce.

\$18.99

Goat Curry Punjabi

Tender goat meat cooked Punjabi style with traditional herbs and spices.

\$18.99

Mix Vegetable Tandoori

A combination of homemade cheese and various fresh vegetable barbecued with capsicum in tandoori oven.

\$19.99

Diet Bread Basket

Whole wheat bread cooked in tandoori oven and tawa roti. 2 chapati and 2 tandoori.

\$12.99

Tabahi Naan

Bread stuffed with mix vegetable and spices.

\$4.99

Chana Bhatura

Whole chickpeas cooked with onions, tomatoes, and authentic spices served with bhatura.

\$19.99

Dessert

Gulab Jamun

Two pieces. Deep fried cheese balls dipped in sugary syrup with flavored rose water.

\$3.99

Kheer

Rice pudding with raisins and almonds flavored with cardamom.

\$3.99

Badami Kulfi

Homemade ice cream with almonds and raisins.

\$3.99

Mango Kulfi

Homemade ice cream garnished with alfaso mango pulp.

\$3.99

Vanilla Ice Cream

\$3.99

Beverages

Sweet Lassi

\$3.99

Salty Lassi

\$3.99

Mango Lassi

\$3.99

Mango Juice

\$3.99

Orange Juice

\$3.50

Milk Shake

Served with ice cream.

\$4.99

Soda

\$1.99

Iced Tea

\$1.99

Spring Water

\$1.99

Dhaba Masala Chai

\$2.99

Hot Tea

\$1.99

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