# Indian Cuisine



the symphony of spices

Dine In - Jake Out - Delivery - Catering

# Indian



# Cuisine

Salads the symphony of spices Soups BABY ARUGULA, GREEN MOONG SPROUTS, CHERRY TOMATO WITH MULLIGATAWNY SOUP......\$6 CILTRONETTE DRESSING.....\$10 CHILLED TOMATO & CUCUMBER SOUP GREEN TOSSED SALAD WITH HOUSE WITH ROAST PEPPER SORBET.....\$8 DRESSING......\$9 **Appetizers** CURRIED MUSSELS cooked in a spiced coconut VEG SAMOSA - crisp patties filled with spiced curry ...... \$15 potatoes & peas......\$6 KALE PAKORA ......\$9 MEAT SAMOSA - crisp patties filled with ground AMRITSARI MACCHI (fish) ...... \$10 lamb and peas ......\$7 STEAMED CHICKEN MOMOS ......\$9 SAMOSA CHAAT - crushed vegetable samosa PAN SEARED SCALLOPS cilantro, jalapeno served with chickpeas, yogurt, coriander and coulis......\$15 tamarind chutney ......\$7 STUFFED RAGDA PATTIES ......\$9 **Vegetarian** MUTTER PANEER - homemade cottage cheese cubes cooked with green peas in a medium spiced ORGANIC TOFU TIKKA MASALA - Tofu simmered masala ......\$16 in a creamy tomato gravy with Indian spices...... \$16 BHINDI MASALA - okra sauteéd with onions, MALAI KOFTA - vegetable & cottage cheese tomatoes and spices ......\$14 dumplings cooked in a mild sauce......\$16 SAAG PANEER - spinach and cubed Indian V ALU GOBHI - fresh cauliflower and potatoes cooked cheese ...... \$16 MUSHROOM MUTTER - mushroom & peas on a slow fire with onions, ginger & tomatoes ...... \$14 V ZEERA ALU - potatoes cooked with whole cumin cooked in a curry sauce ......\$14 seeds with other fresh ground spices ...... \$14 V BAINGAN BHURTA - baked and mashed eggplant DAL MAKHNI - black lentils cooked in a creamy cooked with onions and tomatoes ......\$14 V CHANNA MASALA - chickpeas cooked in a creamy sauce with onion, tomatoes & spices......\$14 NAVRATTAN VEGETABLE KORMA ......\$16 PANEER MAKHNI - homemade cottage cheese V YELLOW DAAL - Yellow lentils boiled and then cubes cooked in a rich tomato & cream sauce ...... \$16 sauteed with onions, garlic and ginger...... \$14 Non Vegetarian CHICKEN TIKKA MASALA - boneless chicken LAMB ROGAN JOSH - cubed leg of lamb cooked in supremes simmered in a creamy tomato gravy traditional Kashmiri style sauce ......\$20 with a succulent flavor of funugreek ......\$18 LAMB MUSHROOM MASALENDAR - lamb with

## **PLAIN CURRIES**

SHRIMP TIKKA MASALA - shrimp simmered

flavor of funugreek .....\$25

in a creamy tomato gravy with a succulent

Plain curries are regular curries made with a base of onion, and tomato with fresh ground and whole spices. Enjoy with rice, lentils or both.

KORMA CURRIES
"Korma" is a type of curry which is considered royal in India and therefore has the name "Nawabi" because of its richness in cream and garnishing with nuts and raisins. It is made to the milder side because of its cream content. Enjoy with rice, bread or both.







# VINDALU CURRIES

Vindalu is a typical west Indian dish from Goa. The main ingredients in these curries are potato and a sweet and sour sauce with vinegar and a blend of hot chilies and spices, therefore it is always on the hotter side. Enjoy with both rice and bread.

JHALFREZI CURRIES
"Jhalfrezi" means chili masala cooked with different
fresh vegetables and various hot spices, therefore it
has a slightly thick gravy so it is best enjoyed with
bread, but can also be eaten with rice.

# **SAAG CURRIES**

button mushrooms sauteed in mild mix of onion,

Tastes great with Naan ......\$22

tomatoes, ginger, and cilantro.

Spinach is used as a gravy in many curries, being the main green vegetable in Indian cooking. We prepare these dishes by slightly grinding the spinach and cooking it with fresh ground and whole spices.

"Kadai" is a type of curry which is a specialty of Pakistan, therefore has the name various cities of Pakistan. The main ingredients are green peppers, tomatoes, onions and green chilies with thick gravy. It is preferred with bread, but can also be enjoyed with rice.

CHICKEN\$18	LAMB\$21
BEEF\$20	
FISH\$21	GOAT\$21

PAPADUM (2 PCS) ......\$3



ONION CHUTNEY .....\$3

	Saaz Signatures	the symphony o	f spices	
	1/2 lb. CHILFAN SEA BASS MOILEE W	ith french hean usuli	, roselle puree	\$32
			eet potato masala, dry mango kale	
			on potato & himalayan pink salt	
•	Lebabs (TANDOORI AATI		on potato a minutayan pink sale	450
	CECHINA (IANDOOKI AATI	.311)		
			garlic, ginger, lemon & fresh ground spices overnig	
	•		ices with almond sauce & roasted	
	•		eat chicken marinated with low fat yogurt	
			b should be	\$20
	CHICKEN TIKKA - boneless chicken m	arinated in spices a	and roasted	\$20
			yogurt & spices, broiled in tandoor on skewers	\$21
			atic herbs, fresh ginger, wrapped around skewer	
			os, and spices & broiled in tandoor	
			he tandoor	
			a special sauceabs	
	ASSOCIED MIXED GRILL - all assort	illent of all the keb	105	پک
	Southern Indian Spec	cialties		
	PLAIN DOSA – rice and lentil crene se	erved with chutney	& sambar	\$10
			tatoes cooked in a very highly spiced masala	
			den fresh vegetables	
			I potatoes cooked with mustard seed	
	GOAT CHEESE DOSA - goat cheese,	red onion & roasted	cumin	\$15
	SHRIMP VARVAL – fennel scented shri	mp, crushed black p	epper, curry leaves	\$18
	Rice – Biryanis &	Milafs (BAS	MATI SE BANA)	
			or vegetable with whole spices like cardamom cin ns. It is served with a special vegetable yogurt ra	
	CHICKEN BIRYANI		SHRIMP BIRYANI	
	LAMB BIRYANI	\$20	BEEF BIRYANI	\$20
	VEGETABLE BIRYANI		GOAT BIRYANI	
	COCONUT RICE		LEMON & HERB RICE	
	BROWN RICEPLAIN BASMATI RICE		PEAS PILAF	\$5
•	Breads		LEAVENED BREAD	
			NAAN - unleavened white bread baked in tandoor	
	WHOLE WHEAT		CHILI CHEESE NAAN - spicy chili & mozzareli	
	ROTI - whole wheat bread in tandoor	\$3	cheese	
	LACCHA PARATHA whole wheat multi	-layered	ONION KULCHA - bread stuffed with spiced	
	bread	\$4	onions	
	PUDINA PARATHA - A layered whole was a second control of the secon	wheat bread	GARLIC NAAN - bread layered with garlic	\$5
	stuffed with crushed dried mint leaves	•	KASHMIRI NAAN- Tandoori naan stuffed	
	POORI- whole wheat puffed bread	\$5	with a blend of nuts and raisins	
			TRUFFLE OIL NAAN	
1	Accompaniments		GOAT CHEESE & SUNDRIED TOMATO NAAN	\$6
	O Jecomponiones			
	DAITA	¢Λ	MANCO CHUTNEY	¢Λ





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# KHEER \$7 RASMALAI \$7 GULAB JAMUN \$7 KULFI - an Indian style ice cream \$7 FLAN - with apricot coulis \$7 INDIAN SMOOTHIES MANGO LASSI \$5 STRAWBERRY LASSI \$5 SWEET LASSI \$5

# Orinks

TEA	\$2
COFFEE	\$2
ESPRESSO	\$3
CAPPUCCINO	\$4
ORGANIC HERBAL TEAS	\$3
MASALA CHAT	\$3