



## ENJOY TRADITIONAL INDIAN CUISINE AND SPICES AT SAVOR AND ZEST

### Flavor Of India Is Famous For Its Atmosphere.

When you think about the kind of people that visit FOI over and over, it ranges from your favorite celebrities to your friends and family. When you walk into Flavor of India, you are instantly welcomed like you are family. Our main goal is to make you feel at home the moment you step into our establishment. That is the way we serve our food, treat our loyal customers and that is what we have built our core foundation on.



### Customer Quotes

*"The spices, variety and fact that Savor and Zest always has a lot of vegetarian options makes me feel at home right away."* Gwendolyn G.

Visit our  Yelp pages for Savor and Zest locations in Burbank, West Hollywood, and Studio City for more customer reviews!



#### Dam, Co-Owner

Darshan is the Co-Owner of FOI restaurants. He is a master chef and is recognized for his unique talents and skill sets. He is warm, friendly and approachable and most likely to be in the West Hollywood locations. He is also welcoming with his guests in his restaurants and often very accommodating.



#### Sam, Owner

Sam is the humble proprietor of Flavor of India Restaurants for the past 16 years. His goal is to ensure people are comfortable and feel welcome when dining at Flavor of India Restaurants. He believes that every meal should be an experience a philosophy that reflects through FOI restaurants.

### Family Owned Since 1998

Flavor of India serves a variety of savory recipes from India's rich tapestry of culture and culinary traditions. Every dish is meticulously prepared in authentic Indian home-style, using only natural spices and ingredients. We never add preservatives or artificial colorings. As a result, Flavor of India's many delectable dishes are lean, low in fat and healthy.

Since 1998, our vision for Flavor of India restaurant has been to create high-energy, family-friendly indian restaurants. It is our everyday mission to deliver quality and freshness, great service, clean restaurants and value to our guests. Ultimately, we hope our guests will come to appreciate Indian cuisine as comfort food. This all starts when you walk in and are greeted with namaste! (*"I salute the soul within you"*)

You are about to experience the cuisine and beverages passionately crafted by two brothers who are not only dedicated to providing you the best in Indian cuisine, but also dedicated to spreading the culture of Indian dining to our guests. The tireless efforts of executive chef Darshan Singh and Tarsem Singh are aimed to attain complete satisfaction from you. They will be heartbroken if you feel otherwise.

### Photo Album



CELEBRITY WALL



INTERIOR



FOOD



Order Online

FOOD

DRINK

GIFT CARD

SHOPPING CART



Chili Panner\$13.95

Home made cheese prepared with spicy sauce and bell peppers.



Lamb Sagg\$13.95

Puree spinach leaves and lamb or chicken with onions and chili.



Shrimp Sagg\$13.95

Puree spinach leaves and lamb or chicken with onions and chili.



Chicken Sagg\$13.95

Puree spinach leaves and lamb or chicken with onions and chili.



Samosa\$4.00

Vegetarian turnover stuffed with potatoes, peas, spices, and herbs.



Idli\$4.95

Rawa idli steamed cake. Made with ground semolina and lentils.



Bhel Puri\$ 5.95

Puffed rice, potatoes, oniones, wafers, sev, chutney, and lime.



Curry Thali\$17.95

Vegetarian entree and chicken curry with dal, rice, raita, naan.



Rock Lamb Thali\$19.95

Vegetarian entree and rack of lamb. Includes dal, rice, raita.



Vegi Dinner\$34.95

Two pieces of samosa, salad, two full vegetable entree, rice, naan.



Tandoori Thali\$17.95

Vegetarian entree and choice of tandoori chicken, tikka, mirchi.



Seafood Thali\$19.95

Vegetarian entree and choice of fish curry, tandoori fish or shrimp.



Sev Puri\$5.95

Crisp wheat wafers topped with onions, potatoes, and chili chutney.



Began Salad\$6.95

Japanese eggplant topped with tomato sauce and ginger yogurt.

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Next

Order:

Branch:

First Name:

Last Name:

Address:

Suite:

City:

State:

Zip:

Payment Type:

Card Type:

Card Number:

Expiration Date:

Security Code:

Tip:

Special Instructions:

\$

Checkout



## Contact Us

Join us at our three locations for Savor and Zest! Burbank, West Hollywood, and the **newly opened Studio City branch** will provide you with the same traditional recipes and cuisine. If you have any questions or concerns, feel free to leave us a message for either location using the form below. Savor and Zest thanks you and hopes to see you soon!

Restaurant Branch:

First Name:

Last Name:

Email:

Phone:

Subject:

Your Message:

Enter Captcha:

x u b 2 9

Submit

## BURBANK

161 E. Orange Grove Ave  
Burbank, CA 91502

Sunday–Thursday 11:30am–10:00pm

Friday-Saturday 11:30am-11:00pm

T 818 558 1199

F 818 558 1115

Reservation 818 558 1199



## WEST HOLLYWOOD

9045 Santa Monica Blvd  
West Hollywood, CA 90069

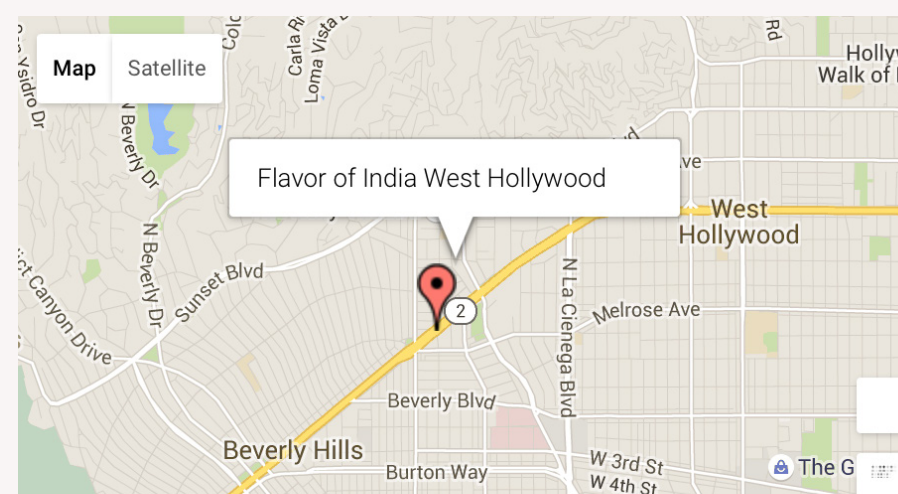
Sunday–Thursday 11:30am–10:30pm

Friday–Saturday 11:30am–11:00pm

T 310 274 1715

F 310 274 8730

Reservation 310 274 1715



## STUDIO CITY

12321 Ventura Blvd  
Studio City, CA 91604

Sunday–Thursday 11:30am–10:30pm

Friday-Saturday 11:30am-11:00pm

T 818 761 8140

F 818 761 8146

Reservation 818 761 8140





Menu[Download To-Go Menu \(pdf\)](#)

APPETIZERS	SOUP AND SALAD	VEGGIE ENTREES	NON-VEGGIE CURRIES	TANDOORI SPECIALITIES	SHAHI DABAT	LUNCH	VEGAN MENU	BREAD AND RICE
 <div>Chili Panner\$13.95 Home made cheese prepared with spicy sauce and bell peppers.</div>			 <div>Idli\$4.95 Rawa idli steamed cake. Made with ground semolina and lentils.</div>			 <div>Vegi Dinner\$34.95 Two pieces of samosa, salad, two full vegetable entree, rice, naan.</div>		
 <div>Chicken Sagg\$13.95 Puree spinach leaves and lamb or chicken with onions and chili.</div>			 <div>Bhel Puri\$ 5.95 Puffed rice, potatoes, oniones, wafers, sev, chutney, and lime.</div>			 <div>Tandoori Thali\$17.95 Vegetarian entree and choice of tandoori chicken, tikka, mirchi.</div>		
 <div>Shrimp Sagg\$13.95 Puree spinach leaves and lamb or chicken with onions and chili.</div>			 <div>Curry Thali\$17.95 Vegetarian entree and chicken curry with dal, rice, raita, naan.</div>			 <div>Seafood Thali\$19.95 Vegetarian entree and choice of fish curry, tandoori fish or shrimp.</div>		
 <div>Samosa\$4.00 Vegetarian turnover stuffed with potatoes, peas, spices, and herbs.</div>			 <div>Rock Lamb Thali\$19.95 Vegetarian entree and rack of lamb. Includes dal, rice, raita.</div>			 <div>Sev Puri\$5.95 Crisp wheat wafers topped with oniones, potatoes, and chili chutney.</div>		
<a href="#">Next</a>								

SIDES	DESSERT	DRINKS
 <div>Began Salad\$6.95 Japanese eggplant topped with tomato sauce and ginger yogurt.</div>		 <div>Bhel Puri\$ 5.95 Puffed rice, potatoes, oniones, wafers, sev, chutney, and lime.</div>
 <div>Idli\$4.95 Rawa idli steamed cake. Made with ground semolina and lentils.</div>		 <div>Samosa\$4.00 Vegetarian turnover stuffed with potatoes, peas, spices, and herbs.</div>

Weekly Buffet

All you can eat lunch buffet is only available at the Burbank and West Hollywood locations.  
Every day our buffet includes many kinds of Chutneys, appetizers, Samosa, and Vegi Pakora. Saturday and Sunday includes your choice of a soft drink or glass of champagne. Cheers!

HOURS AND PRICING  
Monday–Friday \$10.95  
Saturday–Sunday \$12.95

Burbank 11:30–3:00pm  
West Hollywood 11:30–2:30pm  
Studio City 11:30–3:00pm (Lunch Special Only)

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Chicken Tikka Masala, Fish Curry, tandoori Chicken, aloo gobi, Shahi Paneer, Dal of the day, rice, naan, and Samosa, Vegi Pakora.						

Catering Menu[Download Catering Menu \(pdf\)](#)

A medium tray serves 15-20, a large tray serves 25-30.  
We recommend at least three item trays per party, plus sides.  
Sales tax will be added to the listed selling prices on all items.



APPETIZERS	VEGGIE ENTREES	NON-VEGGIE CURRY	TANDOORI SPECIALITIES
Samosa 25 Pieces \$50 Samosa 50 Pieces \$100 Vegi Pakora (Punjabi Style) - Large Tray \$83.40 Vegi Pakora (Punjabi Style) - Medium Tray \$41.70			
RICE AND BIRYANI	BREAD	SALAD	DESSERT
Chicken Biryani - Large Tray \$167.40 Chicken Biryani - Medium Tray \$83.70 Plain Basmati Rice - Large Tray \$35.40 Plain Basmati Rice - Medium Tray \$17.70 Pullao Rice - Large Tray \$59.40 Pullao Rice - Medium Tray \$29.70 Vegetable Biryani - Large Tray \$131.40 Vegetable Biryani - Medium Tray \$65.70			



### Specials



**Butter Chicken**

\$13.95

Marinated tandoor cooked boneless chicken, prepared in butter, onion, tomatoes, ginger, garlic, and creamy sauce.



**Chicken Tikka Masala**

\$13.95

Dolly Parton’s favorite. marinated, tandoor cooked boneless chicken, served with a tomato fenugreek saffron sauce.



**Frankie Lunch**

\$11.95

Your choice of chicken, lamb or vegetarian frankie. Frankies are a very popular bombay "indian burrito". Served with salad and raita.



**Lamb Curry**

\$13.95

Boneless pieces of lamb prepared with tomato, onion, ginger, garlic and freshly ground spices.



**Chicken Curry Lunch**

\$11.95

Chicken curry lunch served with dal of the day, rice, naan and salad.



**South Indian Lunch**

\$9.95

Comes with sev puri, lunch size uttapam and lunch sized masala dosa. served with sambar (lentil soup) and a side of coconut chutney.