

Salads

- BABY ARUGULA, GREEN MOONG SPROUTS, CHERRY TOMATO WITH CILTRONETTE DRESSING \$10
- GREEN TOSSED SALAD WITH HOUSE DRESSING \$9

Appetizers

- VEG SAMOSA - crisp patties filled with spiced potatoes & peas \$6
- MEAT SAMOSA - crisp patties filled with ground lamb and peas \$7
- SAMOSA CHAAT - crushed vegetable samosa served with chickpeas, yogurt, coriander and tamarind chutney \$7
- STUFFED RAGDA PATTIES \$9

Vegetarian

- ORGANIC TOFU TIKKA MASALA - Tofu simmered in a creamy tomato gravy with Indian spices \$16
- MALAI KOFTA - vegetable & cottage cheese dumplings cooked in a mild sauce \$16
- V ALU GOBHI - fresh cauliflower and potatoes cooked on a slow fire with onions, ginger & tomatoes \$14
- V ZEERA ALU - potatoes cooked with whole cumin seeds with other fresh ground spices \$14
- DAL MAKHNI - black lentils cooked in a creamy sauce with onions, tomatoes & spices \$14
- NAVRATTAN VEGETABLE KORMA \$16
- PANEER MAKHNI - homemade cottage cheese cubes cooked in a rich tomato & cream sauce \$16

Non Vegetarian

- CHICKEN TIKKA MASALA - boneless chicken supremes simmered in a creamy tomato gravy with a succulent flavor of funugreek \$18
- SHRIMP TIKKA MASALA - shrimp simmered in a creamy tomato gravy with a succulent flavor of funugreek \$25

PLAIN CURRIES

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.

- CHICKEN \$18
- BEEF \$20
- FISH \$21

Curries

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.

Soups

- MULLIGATAWNY SOUP \$6
- CHILLED TOMATO & CUCUMBER SOUP WITH ROAST PEPPER SORBET \$8

- CURRIED MUSSELS cooked in a spiced coconut curry \$15
- KALE PAKORA \$9
- AMRITSARI MACCHI (fish) \$10
- STEAMED CHICKEN MOMOS \$9
- PAN SEARED SCALLOPS cilantro, jalapeno coulis \$15

- MUTTER PANEER - homemade cottage cheese cubes cooked with green peas in a medium spiced masala \$16

- V BHINDI MASALA - okra sauteed with onions, tomatoes and spices \$14
- SAAG PANEER - spinach and cubed Indian cheese \$16
- MUSHROOM MUTTER - mushroom & peas cooked in a curry sauce \$14
- V BAINGAN BHURTA - baked and mashed eggplant cooked with onions and tomatoes \$14
- V CHANNA MASALA - chickpeas cooked in a creamy sauce with onion, tomatoes & spices \$14
- V YELLOW DAAL - Yellow lentils boiled and then sauteed with onions, garlic and ginger \$14

- LAMB ROGAN JOSH - cubed leg of lamb cooked in traditional Kashmiri style sauce \$20
- LAMB MUSHROOM MASALENDAR - lamb with button mushrooms sauteed in mild mix of onion, tomatoes, ginger, and cilantro. Tastes great with Naan \$22

SAAG CURRIES

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 CURRIES

"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.

- LAMB \$21
- SHRIMP \$25
- GOAT \$21

Saaz Signatures

the symphony of spices

½ lb. CHILEAN SEA BASS MOILEE with french bean usuli, roselle puree.....	\$32
LAMB SHANKS, slow cooked with peculiar chef spices, sweet potato masala, dry mango kale.....	\$29
LOBSTER TAIL MASALA, organic garden vegetable, saffron potato & himalayan pink salt.....	\$36

Kebabs (TANDOORI AATISH)

TANDOORI CHICKEN- spring chicken marinated in yogurt, garlic, ginger, lemon & fresh ground spices overnight & roasted to perfection in a clay oven.	\$20
MAKHMALI KEBAB - creamy chicken supremes in mild spices with almond sauce & roasted	\$20
CHOOZA KEBAB - very tender boneless pieces of dark meat chicken marinated with low fat yogurt & blend of spices to bring out the real flavor of what a kebab should be	\$20
CHICKEN TIKKA - boneless chicken marinated in spices and roasted.....	\$20
LAMB BOTI KEBAB - boneless chunks of lamb marinated in yogurt & spices, broiled in tandoor on skewers	\$21
LAMB SEEKH KEBAB - minced lamb marinated with aromatic herbs, fresh ginger, wrapped around skewer and roasted in the clay oven	\$20
TANDOORI SHRIMP - shrimp marinated overnight in herbs, and spices & broiled in tandoor	\$27
SALMON TIKKA - marinated in traditional style baked in the tandoor	\$25
PANEER TIKKA - homemade cheese pieces marinated in a special sauce	\$18
ASSORTED MIXED GRILL - an assortment of all the kebabs	\$28

Southern Indian Specialties

PLAIN DOSA – rice and lentil crepe, served with chutney & sambar	\$10
MYSORE MASALA DOSA – rice crepe wrapped around potatoes cooked in a very highly spiced masala	\$14
BABY SPINACH DOSA – sautéed baby spinach	\$15
VEGETABLE UTTAPAM – Indian style pizza topped with garden fresh vegetables.....	\$12
MASALA DOSA – rice & lentil crepe wrapped around spiced potatoes cooked with mustard seed	\$13
GOAT CHEESE DOSA – goat cheese, red onion & roasted cumin	\$15
SWEET POTATO DOSA – sweet potato masala	\$13
SHRIMP VARVAL – fennel scented shrimp, crushed black pepper, curry leaves.....	\$18

Rice – Biryanis & Pilafs (BASMATI SE BANA)

Biryani is a special style of rice cooked with a certain meat or vegetable with whole spices like cardamom cinnamon, bay leaf, cloves and cumin seed and garnished with nuts & raisins. It is served with a special vegetable yogurt raita.

CHICKEN BIRYANI	\$18	SHRIMP BIRYANI	\$25
LAMB BIRYANI	\$20	BEEF BIRYANI	\$20
VEGETABLE BIRYANI	\$16	GOAT BIRYANI	\$20
COCONUT RICE	\$6	LEMON & HERB RICE	\$6
BROWN RICE	\$6	PEAS PILAF	\$5
PLAIN BASMATI RICE	\$4		

Breads

WHOLE WHEAT

ROTI - whole wheat bread in tandoor	\$3
LACCHA PARATHA whole wheat multi-layered bread.....	\$4
PUDINA PARATHA - A layered whole wheat bread stuffed with crushed dried mint leaves	\$5
POORI- whole wheat puffed bread	\$5

LEAVENED BREAD

NAAN - unleavened white bread baked in tandoor	\$3
CHILI CHEESE NAAN - spicy chili & mozzarella cheese.....	\$6
ONION KULCHA - bread stuffed with spiced onions.....	\$5
GARLIC NAAN - bread layered with garlic	\$5
KASHMIRI NAAN- Tandoori naan stuffed with a blend of nuts and raisins	\$5
TRUFFLE OIL NAAN	\$5
GOAT CHEESE & SUNDRIED TOMATO NAAN	\$6

Accompaniments

RAITA	\$4	MANGO CHUTNEY	\$4
PAPADUM (2 PCS)	\$3	ONION CHUTNEY	\$3

Indian



Cuisine

the symphony of spices

 **Desserts**

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

 **Drinks**

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