



**SAAR INDIA**  
Biryani & Grills

“Discover the essence of Indian Cuisine’s”



# MENU



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#N 229 St. 51L322, Phnom Penh Cambodia

# HOUSE OF DOSAS



- **Plain/Ghee Dosa** ..... 4.00\$  
Traditional thin crepe made from fermented rice and lentil batter, optionally served with ghee.  
**Ingredients:** Dosa batter (rice, lentils), ghee (clarified butter).
- **Masala Dosa** ..... 4.50\$  
Classic Masala Dosa stuffed with spiced potato filling, served with chutney and sambar.  
**Ingredients:** Dosa batter, potato masala filling (potatoes, onions, spices), chutney, sambar.
- **Onion Dosa** ..... 4.50\$  
Crispy dosa topped with flavorful onions, a perfect blend of crunch and taste.  
**Ingredients:** Rice, lentils, onions, green chillies.
- **Ghee Karam Dosa** ..... 4.50\$  
· Spicy Ghee Karam Dosa with a hint of clarified butter, perfect for those craving a flavorful kick.  
**Ingredients:** Dosa batter, ghee (clarified butter), red chili powder, cumin seeds, salt.
- **Panner Dosa** ..... 5.50\$  
Flavorful dosa filled with spiced cottage cheese, served with chutney and sambar.  
**Ingredients:** Dosa batter (rice, lentils), paneer (cottage cheese), spices, chutney, sambar.
- **Cheese & Chilli Dosa** ..... 5.50\$  
Savory dosa filled with melted cheese and spicy chillies, served with chutney and sambar.  
**Ingredients:** Dosa batter (rice, lentils), cheese, chillies, chutney, sambar.
- **Sweet Corn Dosa** ..... 5.50\$  
Delicious dosa filled with sweet corn kernels, creating a perfect blend of sweetness and savory flavors.  
**Ingredients:** Dosa batter (rice, lentils), sweet corn kernels, spices.



- **Mushroom Dosa** ----- 5.50\$

Scrumptious dosa filled with savory mushrooms, adding a delightful earthy flavor to every bite.  
**Ingredients:** Dosa batter (rice, lentils), mushrooms, spices.
- **Pizza Dosa** ----- 6.50\$

Fusion delight featuring dosa topped with pizza sauce, cheese, and assorted toppings for a unique flavor experience.  
**Ingredients:** Dosa batter (rice, lentils), pizza sauce, cheese, assorted toppings.
- **Egg Dosa** ----- 5.50\$

Delectable dosa with a layer of beaten eggs, offering a delightful combination of flavors and textures  
**Ingredients:** Dosa batter (rice, lentils), eggs, spices.
- **Chicken Kheema Dosa** ----- 6.50\$

Flavorful dosa filled with minced chicken cooked in aromatic spices, delivering a savory delight.  
**Ingredients:** Dosa batter (rice, lentils), chicken kheema (minced chicken), spices.
- **Mutton Kheema Dosa** ----- 7.00\$

Savory dosa filled with minced mutton cooked in aromatic spices, offering a rich and flavorful experience.  
**Ingredients:** Dosa batter (rice, lentils), mutton kheema (minced mutton), spices.
- **Prawn Dosa** ----- 7.00\$

Scrumptious dosa filled with succulent prawns, infusing a delightful seafood taste into every bite.  
**Ingredients:** Dosa batter (rice, lentils), prawns, spices.
- **Mixed Nonveg Dosa** ----- 8.00\$

Flavorsome dosa filled with a combination of chicken, mutton, and prawns, creating a delectable medley of meats.  
**Ingredients:** Dosa batter (rice, lentils), chicken, mutton, prawns, spices.
- **Onion Uthappam** ----- 4.50\$

Thick and fluffy pancake topped with sliced onions, offering a delightful blend of textures and flavors.  
**Ingredients:** Uthappam batter (rice, lentils), onions, spices..





## IDLY & VADA

- **Idly Plain** ..... 4.00\$  
Soft and fluffy steamed rice cakes served plain, with ghee, or with a spicy seasoning.  
**Ingredients:** Idly batter (fermented rice and lentils), ghee (clarified butter), karam (spice seasoning).
- **Idly Ghee/Karam** ..... 4.50\$  
Crispy and savory lentil fritters, perfect as a snack or accompaniment.  
**Ingredients:** Urad dal (split black lentils), spices.
- **Medu Vada** ..... 4.00\$  
Crispy and savory lentil fritters, perfect as a snack or accompaniment.  
**Ingredients:** Urad dal (split black lentils), spices.
- **Sambar Vada** ..... 4.50\$  
Crispy lentil fritters soaked in tangy and flavorful lentil soup.  
**Ingredients:** Urad dal (split black lentils), sambar (lentil soup), spices.
- **Dahi Vada** ..... 5.00\$  
Soft lentil fritters soaked in creamy yogurt, topped with tangy chutneys and spices.  
**Ingredients:** Urad dal (split black lentils), yogurt, chutneys, spices.
- **Kaju Upma** ..... 4.50\$  
A flavorful semolina dish garnished with cashews and seasoned with aromatic spices.  
**Ingredients:** Semolina (rava), cashews (kaju), mustard seeds, curry leaves, green chilies, ginger, onions and cooking oil.



# SHORBAS AND SOUPS



- **Cream of Tomato Soup** ..... 3.50\$  
Velvety tomato soup enriched with cream, offering a comforting and flavorful experience.  
**Ingredients:** Tomatoes, cream, herbs, spices.
- **Cream of Carrot Soup** ..... 3.50\$  
Smooth and creamy soup made with carrots, a touch of cream, and aromatic herbs.  
**Ingredients:** Carrots, cream, herbs, spices.
- **Spinach and Baby Corn Soup** ..... 3.50\$  
Nourishing soup infused with fresh spinach and tender baby corn, creating a delightful blend of flavors.  
**Ingredients:** Spinach, baby corn, broth, herbs, spices.
- **Lemon and Coriander Soup** ..... 3.50\$  
Tangy and refreshing soup with a hint of citrus from lemon and aromatic coriander.  
**Ingredients:** Lemon, coriander, broth, herbs, spices.
- **Tomato Dhaniya Shorba** ..... 3.50\$  
A flavorful Indian soup made with tomatoes, fresh coriander, and aromatic spices.  
**Ingredients:** Tomatoes, coriander, broth, spices.
- **Shahi Badam Shorba** ..... 4.00\$  
Rich and creamy almond soup infused with aromatic spices.  
**Ingredients:** Almonds, cream, broth, spices.
- **Chettinad Kozhi Rasam** ..... 4.50\$  
Spicy and tangy chicken soup with traditional Chettinad spices.  
**Ingredients:** Chicken, tamarind, spices, herbs.
- **Chicken Mulligatawny** ..... 4.50\$  
A flavorful soup with chicken, lentils, and a blend of aromatic spices, originating from Anglo-Indian cuisine.  
**Ingredients:** Chicken, lentils, spices, vegetables.





- Lamb Bone Soup** ----- 4.50\$

Hearty and nourishing soup made from lamb bones, simmered with herbs and vegetables for rich flavor.  
**Ingredients:** Lamb bones, herbs, vegetables, spices.
- Lamb Shorba** ----- 4.50\$

A fragrant and comforting soup made with tender lamb, spices, and aromatic herbs.  
**Ingredients:** Lamb, spices, herbs, broth.
- Prawn and Fish Soup** ----- 5.00\$

A delightful seafood soup prepared with succulent prawns, fish, and a blend of flavorful ingredients.  
**Ingredients:** Prawns, fish, broth, herbs, spices.

## SALADS AND PAPADS



- Fresh Green Salads** ----- 3.00\$

Fresh and vibrant assortment of salads accompanied.  
**Ingredients(for salads):** Lettuce, tomatoes, cucumbers, carrots, bell peppers, dressing.
- Peanut Masala (Boiled/Roasted)** ----- 3.50\$

Spiced peanuts boiled or roasted to perfection, offering a crunchy and flavorful snack.  
**Ingredients:** Peanuts, spices (for masala).
- Papad (Masala/Roasted)** ----- 2.00\$

Crispy lentil wafers available with a choice of spiced masala or roasted.  
**Ingredients:** Lentil flour, spices (for masala), salt.



- **Aloo Chaat / Channa Dal Chaat / Dahi Papdi Chaat** ..... 4.00\$  
A flavorful street food snack with potatoes / split chickpeas / crispy papdi topped with tangy chutneys and yogurt.  
**Ingredients(for Aloo Chaat):** Potatoes, chutneys, spices, yogurt.  
**Ingredients(for Channa Dal Chaat):** Split chickpeas, chutneys, spices, yogurt.  
**Ingredients(for Dahi Papdi Chaat):** Crispy papdi, chutneys, spices, yogurt.

- **Panipuri / Dahi Puri** ..... 4.00\$  
Bite-sized crispy puris filled with spicy tangy water / topped with yogurt, chutneys, and savory fillings.  
**Ingredients(for Panipuri):** Puris, spicy tangy water (pani), chutneys, fillings.  
**Ingredients(for Dahi Puri):** Puris, yogurt, chutneys, fillings.



## APPETIZERS & GRILLS



### VEG



- **Choice of Tikka (Paneer)** ..... 7.00\$  
Delicious paneer tikka marinated in your choice of flavors: Pahadi, Reshmi, Malai, Banjara, Afghani, or Achari.  
**Ingredients:** Paneer (Indian cottage cheese), yogurt, ginger-garlic paste, spices, lemon juice, oil, and choice of marinade ingredients for respective flavors.
- **Tandoori Veg Platter** ..... 9.00\$  
Assortment of grilled vegetables marinated in aromatic spices, served with mint chutney.  
**Ingredients:** Assorted vegetables, tandoori masala, mint chutney.
- **Aloo Mutter Ki Tikki** ..... 6.00\$  
Flavorful potato and pea patties, shallow fried to perfection.  
**Ingredients:** Potatoes, green peas, spices, breadcrumbs.
- **Corn Tikki** ..... 6.00\$  
Crispy and delicious corn patties, made with sweet corn kernels and flavorful spices.  
**Ingredients:** Sweet corn kernels, potatoes, spices, breadcrumbs.
- **Paneer Papdi Kebab** ..... 7.00\$  
Succulent paneer (cottage cheese) kebabs infused with spices and served with crispy papdi.  
**Ingredients:** Paneer (cottage cheese), spices, papdi, herbs





## Paneer 65

Spicy and tangy deep-fried paneer cubes tossed in a flavorful marinade.

**Ingredients:** Paneer (cottage cheese), spices, yogurt, cornflour.

7.00\$



## Chilli Paneer

Stir-fried paneer (cottage cheese) tossed with bell peppers and onions in a spicy and tangy sauce.

**Ingredients:** Paneer (cottage cheese), bell peppers, onions, spices, sauces.

7.00\$

## Tandoori Shabnam Ki Moti

A delectable dish featuring mushrooms stuffed with a creamy filling, cooked in the tandoor.

**Ingredients:** Mushrooms, creamy filling, spices.

7.50\$

## Tandoori Vegetable Nazarana

Assorted marinated vegetables skewered and cooked in the tandoor, presenting a vibrant and flavorful medley.

**Ingredients:** Mixed vegetables (such as bell peppers, cauliflower, potatoes), tandoori masala, spices.

7.50\$

## Corn Paneer Seekh Kebab

Skewers of succulent corn and paneer (cottage cheese) kebabs, grilled to perfection.

**Ingredients:** Corn, paneer (cottage cheese), spices, herbs.

7.50\$

## Veg Nawabi Seekh Kebab

Royal vegetarian kebabs made with a rich blend of vegetables and aromatic spices, grilled to perfection.

**Ingredients:** Mixed vegetables (such as carrots, peas, beans), spices, herbs.

7.50\$

## Stuffed Mushroom Kebab

Juicy mushroom caps stuffed with a flavorful filling, grilled to perfection.

**Ingredients:** Mushroom caps, stuffing mixture (such as paneer, spices, herbs).

7.50\$

## Veg Seekh Kebab

Spiced and grilled vegetable kebabs, packed with a delightful combination of flavors.

**Ingredients:** Mixed vegetables (such as carrots, peas, potatoes), spices, herbs.

7.00\$

## Veg Hara Bhara Kebab

Green and nutritious kebabs made with spinach, peas, and a medley of aromatic spices.

**Ingredients:** Spinach, peas, potatoes, spices, herbs.

7.00\$





- Special Dahi ke Kebab** ..... 7.50\$
 

Assortment of crispy and flavorful vegetable fritters, served with chutneys.  
**Ingredients:** Hung curd (strained yogurt), paneer (cottage cheese), spices, herbs.
- Pakora Platter** ..... 6.50\$
 

Smooth and creamy soup made with carrots, a touch of cream, and aromatic herbs.  
**Ingredients:** Mixed vegetables, chickpea flour, spices, chutneys.
- Veg Spring Roll** ..... 5.00\$
 

Crispy and savory rolls filled with a delicious mixture of vegetables, wrapped in a spring roll wrapper.  
**Ingredients:** Mixed vegetables, spring roll wrappers, spices, sauces.

## APPETIZERS & GRILLS

### NOV-VEG



- Choice of Chicken Tikka (Tikka/Afghani/Banjara/Pahadi)** ..... 7.50\$
 

Succulent pieces of marinated chicken cooked to perfection, available in a variety of flavorful styles.  
**Ingredients:** Chicken, marination spices (varies based on the style chosen).
- Choice of Chicken Kebab (Angara/Achari/Jafrani/Tangdi/Gilafi/Reshmi)** ..... 8.50\$
 

Tender chicken kebabs cooked in various enticing styles, offering a range of delightful flavors.  
**Ingredients:** Chicken, kebab spices (varies based on the style chosen).
- Murg Malai Tikka** ..... 8.00\$
 

Tender and creamy chicken tikka marinated with a rich blend of cream, yogurt, and aromatic spices.  
**Ingredients:** Chicken, cream, yogurt, spices.
- Chicken Rajasthani Shole** ..... 7.50\$
 

Spicy and flavorful Rajasthani-style chicken dish cooked in a traditional gravy.  
**Ingredients:** Chicken, Rajasthani spices, onion, tomato, garlic, ginger.
- Chicken Chapli Kebab** ..... 7.00\$
 

Juicy and flavorful flat kebabs made with ground chicken, spices, and herbs.  
**Ingredients:** Ground chicken, spices, herbs, onion, tomato.



- **Chicken Seekh Kebab** ----- 7.50\$

Tender and aromatic minced chicken kebabs, skewered and grilled to perfection.

**Ingredients:** Minced chicken, spices, herbs, onion, ginger, garlic.
- **Chicken Tandoori (Half/Full)** ----- 8.00\$/13.50\$

Juicy and succulent chicken marinated in traditional spices and cooked in a clay oven.

**Ingredients:** Chicken, tandoori masala, yogurt, spices.
- **Chicken Lollipop** ----- 7.00\$

Crispy and flavorful chicken drumettes, marinated and deep-fried to perfection.

**Ingredients:** Chicken drumettes, spices, flour, egg.
- **Chicken Kalmi Kebab** ----- 8.50\$

Tender and juicy chicken drumsticks marinated in a blend of aromatic spices and grilled to perfection.

**Ingredients:** Chicken drumsticks, yogurt, spices, herbs.
- **Andhra Chilli Chicken** ----- 7.00\$

Spicy and tangy chicken dish from Andhra Pradesh, cooked with fiery red chillies and a blend of flavorful spices.

**Ingredients:** Chicken, red chillies, onion, tomato, ginger, garlic, spices.
- **Chicken 555** ----- 7.00\$

A delightful combination of crispy fried chicken tossed in a flavorful sauce with aromatic spices.

**Ingredients:** Chicken, spices, herbs, flour, sauces.
- **Chilli Egg** ----- 6.00\$

Soft-boiled eggs coated in a spicy batter, deep-fried, and stir-fried with bell peppers, onions, and a tangy sauce.

**Ingredients:** Eggs, flour, spices, bell peppers, onions, sauces
- **Boiled Egg (Plain/Roasted)** ----- 2.50\$/3.50\$

Soft-boiled eggs served either plain or roasted, providing a simple and nutritious option.
- **Lamb Seekh Kebab** ----- 9.90\$

Spiced and succulent minced lamb kebabs, skewered and grilled to perfection.

**Ingredients:** Minced lamb, spices, herbs, onion, ginger, garlic.



- **Lamb Chapli Kebab** ----- 10.80\$

Flavorful and aromatic flat kebabs made with minced lamb, spices, and a blend of special herbs.

**Ingredients:** Minced lamb, spices, herbs, onion, tomato.
- **Andhra Crispy Lamb** ----- 10.80\$

Crispy and tender lamb chunks marinated with aromatic spices and deep-fried to perfection.

**Ingredients:** Lamb, spices, flour, cornstarch, curry leaves.
- **Lamb Kheema Balls** ----- 10.80\$

Spiced and flavorful minced lamb formed into small balls and cooked in a delicious gravy.

**Ingredients:** Minced lamb, spices, onion, garlic, ginger, tomato.
- **Lamb Chops** ----- 10.80\$

Tender and flavorful lamb chops grilled to perfection.

**Ingredients:** Adaraca lasoon paste, Salt, Musterd oil, Pappaya paste, Melt vinager, Thegi chilli powder, Kasthoori methi powder, Hang curd, spices, Patharakapool, Kaaju paste, brown onion paste
- **Lamb Kheema Balls** ----- 10.80\$

Spiced and flavorful minced lamb formed into small balls and cooked in a delicious gravy.

**Ingredients:** Minced lamb, spices, onion, garlic, ginger, tomato.
- **Prawns Tempura** ----- 8.00\$

Crispy and delicious tempura-battered prawns.

**Ingredients:** Prawns, tempura batter mix, oil for frying.
- **Kurmura Fried Prawns** ----- 8.00\$

Crispy fried prawns coated with crunchy puffed rice.

**Ingredients:** Prawns, puffed rice (kurmura), spices, oil for frying.
- **Prawns Tawa** ----- 8.50\$

Juicy prawns cooked on a sizzling tawa with aromatic spices.

**Ingredients:** Prawns, spices, onions, tomatoes, ginger-garlic paste, oil, fresh coriander leaves.
- **Prawns Smoke** ----- 8.00\$

Smoky grilled prawns infused with flavorful spices.

**Ingredients:** Prawns, spices, oil, lemon juice, garlic, ginger, fresh coriander leaves.
- **Prawns Tandoori** ----- 8.00\$

Tandoori-style marinated prawns cooked to perfection in a clay oven.

**Ingredients:** Prawns, yogurt, tandoori masala, lemon juice, ginger-garlic paste, oil, spices.
- **Fish Koliwada** ----- 6.50\$

Crispy and flavorful deep-fried fish fritters.

**Ingredients:** Fish, gram flour, ginger-garlic paste, red chili powder, turmeric powder, lemon juice, garam masala, coriander leaves, spices.



- **Fish Tawa Masaledar Fry** ----- 7.50\$

Spicy and aromatic pan-fried fish with a flavorful masala coating.

**Ingredients:** Fish, spices, ginger-garlic paste, red chili powder, turmeric powder, coriander powder, cumin powder, lemon juice, oil, onions, tomatoes, green chilies, coriander leaves.
- **Hariyali Fish Tikka** ----- 7.00\$

Tender fish marinated in a vibrant green herb and spice mixture, grilled to perfection.

**Ingredients:** Fish, coriander, mint leaves, chilies, ginger-garlic paste, yogurt, lemon juice
- **Pomfret Tawa Fry** ----- 12.00\$

Crispy and flavorful Pomfret fish marinated with spices and pan-fried to perfection.

**Ingredients:** Pomfret fish, ginger-garlic paste, spices, lemon juice, rice flour
- **Rawa Tawa Pomfret Fried Fish** ----- 12.00\$

Tender Pomfret fish coated with semolina (rawa) and pan-fried to a golden crisp.

**Ingredients:** Pomfret fish, semolina (rawa), ginger-garlic paste, salt, oil, spices.
- **Fish Lehsuni Tikka** ----- 7.50\$

Tender fish marinated in a flavorful garlic-based marinade and grilled to perfection.

**Ingredients:** Fish fillets, garlic paste, yogurt, lemon juice, ginger paste, spices.
- **Non-Veg Platter** ----- 16.00\$  
( chicken/lamb /fish /prawn)

A delectable assortment of chicken, lamb, fish, and prawn delicacies.

**Ingredients:** Chicken (choice of tikka), lamb chops, fish (choice of fry or tikka), prawns (choice of tawa or tandoori), assorted spices and marinades.



## MAIN COURSE

### VEG



- **Dal Fry / Tadka** ----- 5.30\$

A flavorful blend of lentils cooked to perfection with aromatic spices and tempered with ghee and cumin seeds.

**Ingredients:** Lentils, ghee, cumin seeds, onions, tomatoes, ginger, garlic, green chilies, spices, and cilantro.





- **Dal Makhani** ..... 6.30\$  
Creamy black lentils cooked with butter, cream, tomatoes, onions, and aromatic spices.  
**Ingredients:** Black lentils, butter, cream, tomatoes, onions, spices.
- **Sahi Paneer** ..... 7.50\$  
Cottage cheese cooked in a creamy tomato-based gravy with aromatic spices.  
**Ingredients:** Cottage cheese, tomatoes, and aromatic spices.
- **Badami Paneer** ..... 7.50\$  
Creamy and rich cottage cheese cooked in a luscious almond-based gravy.  
**Ingredients:** Paneer (cottage cheese), almonds, spices, cream, onions, tomatoes, ginger-garlic paste, and aromatic herbs.
- **Paneer Lababdar** ..... 6.50\$  
A delightful dish of succulent paneer cooked in a rich and flavorful tomato-based gravy.  
**Ingredients:** Paneer (cottage cheese), tomatoes, onions, ginger, garlic, cashews, spices, cream, butter, and aromatic herbs.
- **Paneer Butter Masala** ..... 6.50\$  
Soft paneer cooked in a creamy and buttery tomato-based gravy.  
**Ingredients:** Paneer (cottage cheese), tomatoes, onions, butter, cream, ginger, garlic, cashews, spices, and aromatic herbs.
- **Paneer Ki Bhurji** ..... 6.50\$  
Scrambled paneer cooked with onions, tomatoes, and aromatic spices.  
**Ingredients:** Paneer (cottage cheese), onions, tomatoes, ginger, garlic, green chilies, spices, coriander leaves, and vegetable oil.
- **Paneer Tikka Masala** ..... 6.50\$  
Grilled paneer cubes cooked in a spicy and tangy tomato-based gravy.  
**Ingredients:** Paneer (cottage cheese), yogurt, bell peppers, onions, tomatoes, ginger, garlic, spices, cream, butter, and aromatic herbs.
- **Paneer Palak** ..... 6.50\$  
Tender paneer simmered in a flavorful spinach gravy.  
**Ingredients:** Paneer (cottage cheese), spinach, onions, tomatoes, ginger, garlic, spices, cream, butter, and aromatic herbs.





- **Malai Kofta Curry** ..... 7.50\$  
Soft cottage cheese and potato dumplings served in a creamy and aromatic gravy.  
**Ingredients:** Paneer (cottage cheese), potatoes, cashews, cream, onions, tomatoes, ginger, garlic, spices, butter, and aromatic herbs.
- **Paneer Kadai** ..... 6.50\$  
Spicy and flavorful paneer cooked with bell peppers, onions, and a blend of aromatic spices.  
**Ingredients:** Paneer (cottage cheese), bell peppers, onions, tomatoes, ginger, garlic, spices, vegetable oil, and aromatic herbs.
- **Paneer Pasanda** ..... 7.50\$  
Paneer stuffed with a delectable mixture of nuts, herbs, and spices, served in a rich and creamy gravy.  
**Ingredients:** Paneer (cottage cheese), nuts (cashews, almonds), spices, yogurt, onions, tomatoes, cream, ginger, garlic, butter, and aromatic herbs.
- **Paneer Do Pyaza** ..... 6.50\$  
Paneer cooked with double the onions, creating a deliciously aromatic and flavorful dish.  
**Ingredients:** Paneer (cottage cheese), onions, tomatoes, ginger, garlic, spices, vegetable oil, butter, and aromatic herbs.
- **Paneer Methi Chaman** ..... 6.50\$  
Paneer cooked with fresh fenugreek leaves, resulting in a delightful blend of flavors.  
**Ingredients:** Paneer (cottage cheese), fenugreek leaves, onions, tomatoes, ginger, garlic, spices, cream, butter, and aromatic herbs.
- **Aloo Apki Pasand (Jeera Aloo/Aloo Hari Mirch/Achari Aloo)** ..... 5.50\$  
Your choice of spiced potatoes cooked with cumin seeds, green chillies, or pickling spices, offering a delightful burst of flavors.  
**Ingredients:** Potatoes, cumin seeds (for Jeera Aloo), green chillies (for Aloo Hari Mirch), pickling spices (for Achari Aloo), onions, tomatoes, ginger, garlic, spices, vegetable oil, and aromatic herbs.
- **Aloo Gobi Adraki** ..... 5.90\$  
A flavorful combination of potatoes, cauliflower, and ginger, cooked to perfection.  
**Ingredients:** Potatoes, cauliflower, ginger, onions, tomatoes, spices, vegetable oil, turmeric, cumin seeds, green chillies, and aromatic herbs.

- **Dum Aloo Kashmiri** ----- 6.50\$

Baby potatoes cooked in a rich and aromatic Kashmiri-style gravy.

**Ingredients:** Baby potatoes, yogurt, onions, tomatoes, ginger, garlic, spices, vegetable oil, cream, and aromatic herbs.
- **Navratan Korma** ----- 6.50\$

A delightful medley of nine different vegetables cooked in a creamy and flavorful gravy.

**Ingredients:** Assorted vegetables, cashews, cream, onions, tomatoes, ginger, garlic, spices, vegetable oil, and aromatic herbs, cocktail fruit.
- **Veg Diwani Handi** ----- 6.50\$

A royal assortment of mixed vegetables cooked in a rich and aromatic gravy.

**Ingredients:** Assorted vegetables, onions, tomatoes, ginger, garlic, spices, cream, butter, vegetable oil, and aromatic herbs.
- **Veg Kolhapuri** ----- 5.90\$

A spicy and flavorful mixed vegetable dish with a traditional Kolhapuri masala.

**Ingredients:** Assorted vegetables, onions, tomatoes, ginger, garlic, Kolhapuri masala, spices, vegetable oil, and aromatic herbs.
- **Veg Kadai** ----- 5.90\$

Assorted vegetables cooked with a blend of aromatic spices and served in a rich tomato-based gravy.

**Ingredients:** Assorted vegetables, onions, tomatoes, ginger, garlic, spices, vegetable oil, and aromatic herbs.
- **Bhindi Do Pyaza** ----- 5.50\$

Okra (Lady's finger) cooked with double the onions, resulting in a flavorful and aromatic dish.

**Ingredients:** Prawns, puffed rice (kurmura), spices, oil for frying.
- **Kadai Chole Masala** ----- 6.50\$

Chickpeas cooked in a spicy and tangy tomato-based gravy, infused with the flavors of a kadai (wok).

**Ingredients:** Chickpeas, onions, tomatoes, ginger, garlic, spices, vegetable oil, green chilies, bell peppers, and aromatic herbs.
- **Punjabi Kadi Pakoda** ----- 6.50\$

Gram flour fritters immersed in a tangy and spiced yogurt-based curry.

**Ingredients:** Gram flour, yogurt, onions, ginger, garlic, spices, vegetable oil, fenugreek seeds, turmeric, red chili powder, and aromatic herbs.



# MAIN COURSE



## NON-VEG



- Murg Hyderabad** ..... 7.00\$  
Succulent chicken cooked in a rich and aromatic Hyderabad-style gravy.  
**Ingredients:** Chicken, onions, tomatoes, ginger, garlic, yogurt, spices, vegetable oil, mint leaves, coriander leaves, and aromatic herbs.
- Gongura Chicken Curry** ..... 7.50\$  
Tender chicken cooked in a tangy and flavorful curry made with Gongura leaves.  
**Ingredients:** Chicken, Gongura leaves (sorrel leaves), onions, tomatoes, ginger, garlic, spices, vegetable oil, tamarind paste, and aromatic herbs.
- Murg Awadhi Korma** ..... 7.50\$  
Tender chicken cooked in a rich and creamy Awadhi-style gravy.  
**Ingredients:** Chicken, onions, tomatoes, yogurt, ginger, garlic, spices, ghee (clarified butter), cream, nuts (cashews, almonds), and aromatic herbs.
- Murg Makhani (Butter Chicken)** ..... 7.20\$  
Tandoori chicken cooked in a rich and creamy tomato-based gravy.  
**Ingredients:** Chicken, tomatoes, butter, cream, yogurt, ginger, garlic, spices, fenugreek leaves, and aromatic herbs.
- Chicken Chettinad** ..... 7.00\$  
Spicy and aromatic chicken curry from the Chettinad region of South India.  
**Ingredients:** Chicken, onions, tomatoes, coconut, spices, curry leaves, ginger, garlic, vegetable oil, and aromatic herbs.
- Butter Chicken Masala** ..... 7.00\$  
Succulent chicken cooked in a rich and creamy tomato-based gravy.  
**Ingredients:** Chicken, tomatoes, butter, cream, onions, ginger, garlic, spices, fenugreek leaves, and aromatic herbs.
- Lamb Hyderabad** ..... 10.00\$  
Tender lamb cooked in a rich and aromatic Hyderabad-style gravy.  
**Ingredients:** Lamb, onions, tomatoes, ginger, garlic, yogurt, spices (including cardamom, cinnamon, cloves), vegetable oil, mint leaves, coriander leaves, and aromatic herbs.







- **Chicken Mughlai** ..... 7.00\$  
A royal dish featuring tender chicken cooked in a rich and flavorful Mughlai-style gravy.  
**Ingredients:** Chicken, onions, tomatoes, yogurt, ginger, garlic, spices....
- **Chicken Kadai** ..... 7.00\$  
Tender chicken cooked with a blend of aromatic spices and bell peppers, resulting in a flavorsome dish.  
**Ingredients:** Chicken, onions, tomatoes, ginger, garlic, spices, bell peppers and more
- **Chicken Kolhapuri** ..... 7.00\$  
Spicy and rich chicken curry prepared with a special Kolhapuri masala.  
**Ingredients:** Chicken, onions, tomatoes, ginger, garlic, spices, coconut, tamarind paste, vegetable oil, and aromatic herbs.
- **Chicken Do Pyaza** ..... 7.00\$  
Succulent chicken cooked with double the onions, creating a flavorful and aromatic dish.  
**Ingredients:** Chicken, onions, tomatoes, ginger, garlic, spices, yogurt, vegetable oil, and aromatic herbs.
- **Chicken Korma** ..... 7.50\$  
Tender chicken cooked in a rich and creamy gravy with aromatic spices.  
**Ingredients:** Chicken, onions, tomatoes, yogurt, ginger, garlic, spices, cream, ghee (clarified butter), nuts (cashews, almonds), and aromatic herbs.
- **Chicken Masala** ..... 7.00\$  
Flavorful chicken cooked with a blend of aromatic spices and herbs.  
**Ingredients:** Chicken, onions, tomatoes, ginger, garlic, spices (including coriander, cumin, turmeric), vegetable oil, and aromatic herbs.
- **Chicken Rara** ..... 7.50\$  
Tender chicken cooked in a rich and spicy gravy with minced chicken.  
**Ingredients:** Paneer (cottage cheese), yogurt, bell peppers, onions, tomatoes, ginger, garlic, spices, cream, butter, and aromatic herbs.
- **Chicken Curry** ..... 6.50\$  
Classic chicken dish cooked in a flavorful and aromatic curry sauce.  
**Ingredients:** Chicken, onions, tomatoes, ginger, garlic, spices (including turmeric, coriander, cumin), vegetable oil, yogurt (optional), and aromatic herbs.





- **Chicken Malabari** ----- **7.00\$**  
A delicious chicken dish with rich flavors from the Malabar region of India.  
**Ingredients:** Chicken, onions, tomatoes, ginger, garlic, spices, coconut milk, curry leaves, vegetable oil, and aromatic herbs.
- **Lamb Bhuna Gosht** ----- **11.50\$**  
Tender lamb cooked in a thick and spicy masala with a roasted flavor.  
**Ingredients:** Lamb, onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), vegetable oil, yogurt, green chilies, and aromatic herbs.
- **Lamb Masala** ----- **10.00\$**  
Succulent lamb cooked in a flavorful and aromatic masala gravy.  
**Ingredients:** Lamb, onions, tomatoes, ginger, garlic, spices (including coriander, cumin, turmeric), vegetable oil, yogurt, and aromatic herbs.
- **Gongura Mutton Curry** ----- **11.00\$**  
Tender mutton cooked in a tangy and flavorful curry made with Gongura leaves.  
**Ingredients:** Mutton, Gongura leaves (sorrel leaves), onions, tomatoes, ginger, garlic, spices, vegetable oil, tamarind paste, and aromatic herbs.
- **Lamb Rogan Josh** ----- **10.00\$**  
A traditional Kashmiri lamb curry with a rich and aromatic gravy.  
**Ingredients:** Lamb, onions, tomatoes, yogurt, ginger, garlic, spices (including Kashmiri red chili powder, fennel seeds), vegetable oil, ghee (clarified butter), and aromatic herbs.
- **Lamb Rara** ----- **11.50\$**  
Tender lamb cooked in a rich and spicy gravy with minced lamb.  
**Ingredients:** Lamb, minced lamb, onions, tomatoes, ginger, garlic, spices (including red chili powder, coriander, cumin), yogurt, vegetable oil, and aromatic herbs.



- Lamb Kheema Masala** ----- 11.00\$

Flavorful minced lamb cooked with a blend of spices and aromatic herbs.

**Ingredients:** Minced lamb, onions, tomatoes, ginger, garlic, spices (including coriander, cumin, turmeric), vegetable oil, green chillies, and aromatic herbs.
- Andhra Chepala Pulusu** ----- 8.00\$

A tangy and spicy fish curry from the Andhra Pradesh region of India.

**Ingredients:** Fish, tamarind, onions, tomatoes, ginger, garlic, spices, curry leaves, vegetable oil, and aromatic herbs.
- Fish Masala** ----- 7.00\$

Fresh fish fillets marinated and cooked in a flavorful blend of spices.

**Ingredients:** Fish fillets, onions, tomatoes, ginger, garlic, spices, vegetable oil, lemon juice, and aromatic herbs.
- Goan Fish Curry** ----- 7.50\$

A spicy and tangy coconut-based curry with fish, popular in Goan cuisine.

**Ingredients:** Fish, coconut milk, onions, tomatoes, ginger, garlic, spices, tamarind paste, vegetable oil, and aromatic herbs.
- Malabar Fish Curry** ----- 7.80\$

A flavorful and tangy fish curry with coconut milk, popular in the Malabar region of Kerala.

**Ingredients:** Fish, coconut milk, onions, tomatoes, ginger, garlic, spices, tamarind paste, curry leaves, vegetable oil, and aromatic herbs.
- Kadai Prawns** ----- 7.80\$

Succulent prawns cooked with a blend of aromatic spices and bell peppers, resulting in a flavorsome dish.

**Ingredients:** Prawns, onions, tomatoes, ginger, garlic, spices
- Masala Prawns** ----- 7.80\$

Juicy prawns cooked in a flavorful and aromatic masala gravy.

**Ingredients:** Prawns, onions, tomatoes, ginger, garlic, spices (including coriander, cumin, turmeric), vegetable oil, lemon juice, and aromatic herbs.
- Malabari Prawns Curry** ----- 7.80\$

A delicious and creamy prawn curry with flavors from the Malabar region of Kerala.

**Ingredients:** Prawns, coconut milk, onions, tomatoes, ginger, garlic, spices (including turmeric, red chili powder, coriander), tamarind paste, curry leaves, vegetable oil, and aromatic herbs.



# BIRYANIS AND RICE



- Vege Dum Biryani** ..... 6.70\$  
(Mixed Vegetables/Paneer/Mushroom/Sweetcorn)  
Fragrant basmati rice cooked with a medley of vegetables/paneer/mushroom/sweetcorn, layered with aromatic spices and slow-cooked to perfection.  
**Ingredients:** Basmati rice, mixed vegetables/paneer/mushroom/sweetcorn, onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), yogurt, ghee (clarified butter), saffron strands, vegetable broth, and aromatic herbs.
- Saar India Special Non-Veg Biryani** ..... 10.00\$  
(Pieces of Chicken, Mutton, Egg, Prawn)  
A delectable biryani featuring a combination of succulent chicken, tender mutton, boiled eggs, and flavorful prawns, cooked with fragrant basmati rice and a blend of aromatic spices.  
**Ingredients:** Basmati rice, chicken pieces, mutton pieces, boiled eggs, prawns, onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), yogurt, ghee (clarified butter), saffron strands, vegetable broth, and aromatic herbs.
- Hyderabadi Chicken Dum Biryani** ..... 8.10\$  
A signature dish from Hyderabad, featuring succulent chicken marinated with spices, layered with fragrant basmati rice, and slow-cooked to perfection in a sealed pot.  
**Ingredients:** Basmati rice, chicken pieces, onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), yogurt, ghee (clarified butter), saffron strands, milk, fried onions, mint leaves, coriander leaves, and aromatic herbs.
- Chicken Mughlai Biryani** ..... 7.70\$  
A regal biryani preparation inspired by Mughlai cuisine, combining tender chicken pieces and aromatic spices with fragrant basmati rice, creating a flavorful and indulgent dish.  
**Ingredients:** Basmati rice, chicken pieces, onions, tomatoes, ginger, garlic, spices (including cardamom, cinnamon, cloves), yogurt, ghee (clarified butter), saffron strands, milk, fried onions, mint leaves, coriander leaves, and aromatic herbs.
- Chicken Tikka Biryani** ..... 7.70\$  
A delightful fusion of two classic dishes, featuring tender chicken tikka pieces marinated in aromatic spices, layered with fragrant basmati rice and cooked to perfection, resulting in a flavorful and mouthwatering biryani.  
**Ingredients:** Basmati rice, chicken tikka pieces, onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), yogurt, ghee (clarified butter), saffron strands, milk, fried onions, mint leaves, coriander leaves, and aromatic herbs.





- **Chicken Kheema Biryani** ----- 7.70\$  
A delicious biryani made with flavorful minced chicken (kheema), fragrant basmati rice, and a blend of spices, resulting in a hearty and aromatic dish.  
**Ingredients:** Basmati rice, minced chicken (kheema), onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), yogurt, ghee (clarified butter), saffron strands, milk, fried onions, mint leaves, coriander leaves, and aromatic herbs.
- **Chicken Kalmi Biryani** ----- 7.70\$  
A delightful biryani preparation featuring succulent chicken drumsticks (kalmi) marinated in aromatic spices, layered with fragrant basmati rice, and cooked to perfection, resulting in a flavorful and visually appealing dish.  
**Ingredients:** Basmati rice, chicken drumsticks (kalmi), onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), yogurt, ghee (clarified butter), saffron strands, milk, fried onions, mint leaves, coriander leaves, and aromatic herbs.
- **Chicken Lollipop Biryani** ----- 7.70\$  
A unique and delicious biryani variation featuring succulent chicken lollipops, marinated in a blend of spices, combined with fragrant basmati rice, resulting in a flavorful and visually appealing dish.  
**Ingredients:** Basmati rice, chicken lollipops, onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), yogurt, ghee (clarified butter), saffron strands, milk, fried onions, mint leaves, coriander leaves, and aromatic herbs.
- **Hyderabadi Lamb Dum Biryani** ----- 9.10\$  
An iconic biryani from Hyderabad, featuring tender lamb pieces marinated in aromatic spices, layered with fragrant basmati rice, and slow-cooked to perfection in a sealed pot, resulting in a flavorful and indulgent dish.  
**Ingredients:** Basmati rice, lamb pieces, onions, tomatoes, ginger, garlic, spices (including cardamom, cinnamon, cloves), yogurt, ghee (clarified butter), saffron strands, milk, fried onions, mint leaves, coriander leaves, and aromatic herbs.
- **Fish Biryani** ----- 8.50\$  
A delightful biryani preparation featuring tender and flaky fish, combined with fragrant basmati rice and a blend of aromatic spices, resulting in a flavorful and aromatic dish.  
**Ingredients:** Basmati rice, fish fillets, onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), yogurt, ghee (clarified butter), saffron strands, milk, fried onions, mint leaves, coriander leaves, and aromatic herbs.





- Prawn Biryani** ----- 9.10\$  
A flavorful biryani prepared with succulent prawns, fragrant basmati rice, and a blend of aromatic spices, resulting in a delicious and aromatic seafood dish.  
**Ingredients:** Basmati rice, prawns, onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), yogurt, ghee (clarified butter), saffron strands, milk, fried onions, mint leaves, coriander leaves, and aromatic herbs.
- Hyderabad Egg Dum Biryani** ----- 6.70\$  
A delectable biryani preparation from Hyderabad, featuring boiled eggs, fragrant basmati rice, and a blend of aromatic spices, cooked in a sealed pot to infuse flavors and create a delicious egg-centric dish.  
**Ingredients:** Basmati rice, boiled eggs, onions, tomatoes, ginger, garlic, spices (including cumin, coriander, turmeric), yogurt, ghee (clarified butter), saffron strands, milk, fried onions, mint leaves, coriander leaves, and aromatic herbs.
- Plain Biryani Rice** ----- 4.00\$  
Fragrant basmati rice cooked to perfection, seasoned with minimal spices, resulting in a fluffy and aromatic bed of rice, perfect as a base for various biryani dishes.  
**Ingredients:** Basmati rice, water, salt, and whole spices (such as bay leaves, cinnamon, cardamom, and cloves).
- Steamed Rice** ----- 2.50\$  
Light and fluffy rice cooked by the steaming method, resulting in separate grains that are tender and perfect as a staple accompaniment to various dishes.  
**Ingredients:** Rice and water.
- Jeera Rice** ----- 3.00\$  
Fragrant basmati rice cooked with cumin seeds, resulting in a flavorful and aromatic side dish that pairs well with a variety of Indian curries and gravies.  
**Ingredients:** Basmati rice, water, cumin seeds, ghee (clarified butter), and salt.
- Ghee Rice** ----- 3.00\$  
Fragrant basmati rice cooked with ghee (clarified butter) and whole spices, resulting in a rich and flavorful rice dish that can be enjoyed on its own or paired with a variety of curries and gravies.  
**Ingredients:** Basmati rice, water, ghee (clarified butter), whole spices (such as cinnamon, cardamom, and cloves), and salt.



• **Lemon Rice** ----- 3.20\$

Tangy and flavorful rice dish prepared with cooked rice, lemon juice, and a tempering of mustard seeds, curry leaves, and spices, creating a zesty and refreshing option for a meal.

**Ingredients:** Cooked rice, lemon juice, mustard seeds, curry leaves, turmeric powder, green chili (optional), peanuts (optional), oil, and salt.

• **Tomato Rice** ----- 3.20\$

A flavorful rice dish prepared with cooked rice and a vibrant tomato-based sauce, infused with aromatic spices, creating a tangy and savory dish that can be enjoyed on its own or paired with raita or yogurt.

**Ingredients:** Cooked rice, tomatoes, onions, ginger, garlic, spices (such as cumin, coriander, turmeric, and red chili powder), curry leaves, mustard seeds, oil, and salt.

• **Curd Rice** ----- 3.50\$

A soothing and creamy rice dish made by mixing cooked rice with yogurt (curd), tempered with mustard seeds, curry leaves, and garnished with chopped coriander leaves, creating a refreshing and cooling option for a meal.

**Ingredients:** Curd , curry leaves, pomegranate and raisins.



## INDIAN BREADS

• **Tawa Chapati** ----- 2.10\$/2.30\$  
( PLAIN/BUTTER )

**Ingredients:** Whole wheat flour, water, salt, and a little oil or ghee (clarified butter) for cooking.

• **Tandoori Roti** ----- 1.30\$ / 1.50\$  
( PLAIN /BUTTER )

**Ingredients:** Whole wheat flour, water, salt, and a little oil or ghee (clarified butter) for brushing.





- **Naan** ..... **1.60\$/1.90\$/2.30\$**  
(PLAIN/BUTTER/GARLIC)  
**Ingredients:** All-purpose flour, water, yogurt, yeast, sugar, salt, baking powder, and a little oil or ghee (clarified butter) for brushing.
- **Tandoori Cheese Naan** ..... **3.0\$**  
**Ingredients:** All-purpose flour, water, yogurt, yeast, sugar, salt, baking powder, cheese (such as mozzarella or cheddar), and a little oil or ghee (clarified butter) for brushing.
- **Kulcha** ..... **2.00\$/2.20\$/2.90\$**  
(ONION/ALOO/PANEER)  
**Ingredients:** All-purpose flour, water, yogurt, yeast, sugar, salt, baking powder, filling of choice (such as mashed potatoes, paneer, or mixed vegetables), and a little oil or ghee (clarified butter) for brushing.
- **Lachha Paratha** ..... **1.90\$/2.10\$**  
(PLAIN/BUTTER)  
**Ingredients:** Whole wheat flour, water, salt, oil or ghee (clarified butter) for layering, and a little oil or ghee for cooking.
- **Tandoori Stuffed Paratha** ..... **5.00\$**  
**Ingredients:** Whole wheat flour, water, salt, filling of choice (such as spiced mashed potatoes, paneer, or vegetables), spices for the filling (such as cumin, coriander, turmeric), oil or ghee (clarified butter) for cooking.
- **Tandoori Cheese Kulcha** ..... **4.50\$**  
**Ingredients:** All-purpose flour, water, yogurt, yeast, sugar, salt, baking powder, cheese (such as mozzarella or cheddar), spices (such as cumin seeds or dried fenugreek leaves), and a little oil or ghee (clarified butter) for brushing.
- **Missi Roti** ..... **5.00\$**  
**Ingredients:** Whole wheat flour, gram flour (besan), water, spices (such as turmeric, cumin, coriander, red chili powder), chopped onions, chopped green chilies, chopped coriander leaves, ginger-garlic paste, yogurt, salt, and a little oil or ghee (clarified butter) for cooking.







## DESSERTS



- **Gulab Jamun** ..... 3.20\$  
**Ingredients:** Milk solids (khoya) or condensed milk, all-purpose flour, baking powder, ghee (clarified butter) or oil for frying, sugar, water, rose water, cardamom, and optionally, saffron strands or chopped nuts for garnish.
- **Fire in Ice** ..... 4.00\$  
**Ingredients:** Lime juice, sugar syrup, mint leaves, ginger slices, jalapeno or red chili flakes (for spiciness), sparkling water or soda, ice cubes, and a garnish of mint sprig or lime wedge.
- **Badam Kheer** ..... 3.20\$  
**Ingredients:** Almonds, milk, sugar, cardamom powder, saffron strands, chopped nuts (such as cashews, pistachios, or almonds) for garnish.
- **Sizzlers Browne** ..... 4.50\$
- **Fruit Salad with Ice Cream** ..... 4.50\$  
**Ingredients:** Assorted fresh fruits (such as strawberries, bananas, grapes, oranges, etc.), vanilla ice cream (or any preferred flavor), and optionally, a drizzle of honey or a sprinkle of chopped nuts for garnish.

## BEVERAGES

- **Choice Of Tea** ..... 4.50\$  
(GINGER/CARDAMON/MASALA)
- **Ice Tea** ..... 3.00\$
- **Madras Filter Coffee** ..... 2.50\$
- **Lassi (PLAIN/MANAGO/BANANA)** ..... 3.00/4.00\$
- **Masala Chaas** ..... 2.70\$
- **Still Water** ..... 0.40\$

