

Indian Cuisine

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Saaz

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the symphony of spices

DINE IN ◆ TAKE OUT ◆ CATERING

1746 County Road 39 Southampton, NY 11968

Phone 631-259-2222 Fax 631-259-2225

Salads

- RED BEET SALAD** European lettuce, red beets, fresh oranges, maple syrup candied walnuts and crumbled goat cheese with a house olive oil based dressing 10
- V BABY ARUGULA GREEN MOONG SPROUTS, & CHERRY TOMATOES** with ciltronette dressing 9

Soups

- WV MULLIGATAWNY SOUP** 6
- V BUTTERNUT SQUASH AND APPLE SOUP** 8

Appetizers

- V KALE PAKORA** finely chopped kale dipped in gram flour batter and deep fried 9
- V ONION BHAJI** onions dipped in gram flour batter and deep fried 8
- CURRIED MUSSELS** cooked in a spiced coconut curry 9
- V STUFFED RAGDA PATTIES** potato cakes stuffed with spices & topped with chick peas and chutney 9
- V VEG SAMOSA** crisp patties filled with spiced potatoes and peas 7
- MEAT SAMOSA** crisp patties filled with ground lamb and peas 8
- SAMOSAS CHAAT** crushed vegetable samosa served with chickpeas, yogurt, coriander and tamarind chutney 9
- V LASOONI GOBHI** cauliflower sautéed in chili sauce 9
- DAHI SEV PURI** crispy puff mini puri, stuffed with onions, tomatoes and potato salsa and drizzled with chutney 7
- V BHEL PURI** A delicacy from Mumbai. Spiced puffed rice, mixed with potatoes, onions, tomatoes, cilantro and chutney. Served cold. 7
- STEAMED CHICKEN MOMOS** chicken dumplings served with beet root chutney 9
- CURRY LEAF CRISPY SHRIMP** 15
- IDLI SAMBAR** steamed rice cakes served with sambar and coconut chutney 9
- TANDOORI LAMB CHOPS** 18

Vegetarian

- ORGANIC TOFU TIKKA MASALA** tofu simmered in a creamy tomato gravy with Indian spices 17
- MALAI KOFTA** mixed vegetable and cottage cheese dumplings cooked in a mild cream sauce 17
- WV ALU GOBHI** fresh cauliflower and potatoes cooked on a slow fire with onions, ginger & tomatoes 16
- WV ZEERA ALU** potatoes cooked with whole cumin seeds with other fresh ground spices 15
- DAL MAKHNI** black lentils cooked in a creamy sauce with onions, tomatoes and spices 16
- PANEER MAKHNI** homemade cottage cheese cubes cooked in a rich tomato gravy 18
- MUTTER PANEER** homemade cottage cheese cubes cooked with green peas in a medium spiced masala 17
- WV BHINDI MASALA** okra sautéed with onions, tomatoes and spices 16
- SAAG PANEER** Indian cheese cooked in a spinach curry with spices 17
- WV MUSHROOM MUTTER** mushrooms and peas cooked in a curry sauce 16
- WV BAINGAN BHURTA** baked and mashed eggplant cooked with onions and tomatoes 16
- WV YELLOW DAL** yellow lentils boiled and then sautéed with onions, garlic and ginger 15
- WV CHANA MASALA** chickpeas cooked into a curry sauce with onion, ginger garlic paste, tomatoes and spice 15

Non Vegetarian

CHICKEN TIKKA MASALA

boneless chicken marinated in yogurt, garlic, ginger, lemon and fresh ground spices overnight and roasted in a clay oven, then simmered in creamy tomato gravy **19**

SHRIMP TIKKA MASALA

shrimp simmered in a creamy tomato gravy with a succulent flavor of funugreek **25**

LAMB ROGAN JOSH cubed leg of lamb cooked in traditional curry with Kashmiri spices **22**

LAMB MUSHROOM MASALENDAR

lamb with button mushrooms sauteed in mild mix of onion, tomatoes, ginger, and cilantro **22**

MANGO CHICKEN

boneless cubes of chicken, batter fried and tossed with spicy mango sauce with onion, tomato and green pepper **20**

CHICKEN METHI MASALA

Tandoori chicken cooked with fenugreek leaves and chefs special medium sauce **20**

RA-RA GHOSHT boneless lamb cooked in ground lamb in brown sauce **22**

Curries

V PLAIN CURRIES

Base of curry made with caramelized onions, ginger garlic paste, tomatoes and spices.

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.

V 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.

V JHALFREZI CURRIES

"Jhalfrezi" curry is cooked with different fresh vegetables and various hot spices.

KADAI CURRIES

"Kadai" is a type of curry which is a specialty of Pakistan. The main ingredients are green peppers, tomatoes and onions in a thick gravy.

KORMA CURRIES

"Korma" is a type of curry which is considered royal in India because of its richness from cream. It is made with onion, ginger and garlic with a hint of cardamom.

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| CHICKEN | 19 | FISH | 22 |
| LAMB | 21 | GOAT | 21 |
| BEEF | 20 | VEGETABLES | 15 |
| SHRIMP | 25 | TOFU | 16 |

V = Vegan

W = Wellness Foundation Approved Items Wellness Challenge

There will be a 4% convenience charge for credit card use.

Indo-Chinese

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| CHICKEN MANCHURIAN is a very popular dish from Indo-Chinese cuisine. Made with generous amounts of ginger and garlic and flavored with soy sauce and vinegar. | 19 |
| MIXED VEGETABLE MANCHURIAN is a very popular vegetarian dish from Indo-Chinese cuisine. Made with generous amounts of ginger and garlic and flavored with soy sauce and vinegar. | 17 |
| HAKKA NOODLES | 17 |
| MIXED VEGETABLE FRIED RICE | 17 |
| SHRIMP IN GARLIC SAUCE with mixed vegetables | 25 |

Southern Indian Specialties

Served with sambar and coconut chutney

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| V PLAIN DOSA rice and lentil crepe | 12 |
| V MYSORE MASALA DOSA rice and lentil crepe wrapped around potatoes cooked in a very highly spiced masala | 16 |
| V BABY SPINACH DOSA rice and lentil crepe stuffed with sauteed baby spinach | 15 |
| V VEGETABLE UTTAPAM Indian style pizza topped with garden fresh vegetables | 14 |
| V MASALA DOSA rice & lentil crepe wrapped around potatoes cooked with mustard seeds | 15 |
| V SWEET POTATO DOSA rice and lentil crepe stuffed with mashed sweet potatoes | 15 |
| GOAT CHEESE DOSA rice and lentil crepe stuffed with goat cheese | 18 |
| CHEESE DOSA rice and lentil crepe stuffed with mozzarella cheese | 16 |

Tandoori Kebabs

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| TANDOORI LAMB CHOPS | 25 |
| TANDOORI CHICKEN spring chicken on bones marinated in yogurt, garlic, ginger, lemon and fresh ground spices overnight and roasted to perfection in a tandoor oven | 22 |
| MAKHMALI KEBAB creamy chicken supremes marinated in mild spices with cream, hung yogurt and roasted in a tandoor oven | 21 |
| CHOOZA KEBAB very tender boneless pieces of dark meat chicken marinated with low fat yogurt and blend of spices to bring out the real flavor of what a kebab should be | 21 |
| CHICKEN TIKKA boneless chicken marinated in yogurt, garlic, ginger, lemon and fresh spices and roasted in a tandoor oven | 21 |
| LAMB BOTI KEBAB boneless chunks of lamb marinated in yogurt and spices, broiled in tandoor on skewers | 22 |
| TANDOORI SHRIMP shrimp marinated overnight in herbs and spices and broiled in tandoor oven | 28 |
| SALMON TIKKA marinated in traditional style baked in a tandoor oven | 25 |
| PANEER TIKKA homemade cheese cubes marinated in a special sauce and baked in tandoor oven | 18 |
| ASSORTED MIXED GRILL an assortment of all the kebabs | 30 |
| V ASSORTED MIXED VEGETABLES KEBAB | 18 |

Rice - Biryanis & Pilaf

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.

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| CHICKEN BIRYANI | 19 |
| BEEF BIRYANI | 20 |
| LAMB BIRYANI | 21 |
| GOAT BIRYANI | 21 |
| SHRIMP BIRYANI | 25 |
| VEGETABLE BIRYANI | 17 |
| V VEGETABLE BIRYANI with brown rice | 17 |

Flavored Basmati Rice goes well with any Curry or Kebab

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| LEMON & HERB RICE | 6 |
| COCONUT RICE | 6 |
| V BROWN BASMATI RICE | 6 |
| PEAS PILAF | 5 |
| PLAIN BASMATI RICE | 4 |

Breads

WHOLE WHEAT

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| WV ROTI whole wheat bread baked 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 |
| V POORI whole wheat puffed bread | 5 |

LEAVENED BREAD

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| NAAN unleavened white bread baked in tandoor | 3 |
| CHILI CHEESE NAAN spicy chili and mozzarella cheese | 6 |
| ONION KULCHA naan stuffed with spiced onions | 5 |
| GARLIC NAAN naan layered with garlic | 5 |
| KASHMIRI NAAN Tandoori naan stuffed with a blend of shredded coconut, nuts and raisins | 6 |
| TRUFFLE OIL NAAN | 5 |
| KEEMA NAAN Tandoori naan stuffed with spiced ground lamb | 6 |
| ROSEMARY NAAN | 5 |
| GOAT CHEESE SPINACH NAAN | 6 |

Accompaniments

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| RAITA | 4 |
| WV PAPADUM (2 PIECES) | 3 |
| V PICKLE | 2 |
| V MANGO CHUTNEY | 4 |
| V ONION CHUTNEY | 3 |

Cocktail Menu \$12

BENGAL TIGER

white rum, brandy,
pineapple juice,
pomegranate juice

LAILA

frozen strawberry,
blueberry,
raspberry vodka,
lime and sparkling wine

THE SOLE OF BOMBAY

vodka, lime juice,
mesala mix,
and kokum juice

SHARABI LASSI

mango lassi, coconut rum
and Baileys Irish cream

INDIAN SUNRISE

jalapeno and pineapple
infused vodka

MUMBAI MANGO

mango and fresh
mint leaves muddled
with coconut rum

CUCUMBER MARTINI

fresh cucumber,
carravela and vodka,
served on the rocks

SAAZ MARGARITA

tequila, orange liqueur,
fresh lime, O.J.
with homemade rim salt,
served on the rocks

LYCHEE MARTINI

fresh lychee,
strawberry vodka
and pineapple juice

ORIGINAL MOJITO

rum, fresh mint leaves
and lime muddled,
served on the rocks

GINGER MARTINI

garden gin, elder flower,
ginger, fresh lime,
turmeric powder
served straight up

GINGER BELINI

ginger liquor, caramelized
ginger topped with prosecco

Saaz Beers

TAJ MAHAL

650 ML 11
350 ML 7

FLYING HORSE

650 ML 11

BUDWEISER 7

BUD LIGHT 7

CORONA EXTRA 7

CORONA LIGHT 7

HEINEKEN 7

HEINEKEN LIGHT 7

COORS 7

NON ALC. BEER 7

Tap Beers

BLUE MOON 8

PERONI 8

SCULPIN IPA 8

BROOKLYN 8

Indian Smoothies

MANGO LASSI 5

STRAWBERRY LASSI 5

SWEET LASSI 5

SALTY LASSI 5

Beverages

ORANGE JUICE 3

PINEAPPLE JUICE 3

ICED TEA 3

CRANBERRY JUICE 3

FRESH LIME SODA 5

SHIRLEY TEMPLE 5

PELLEGRINO 6

AQUA PANA 6

COKE 3

DIET COKE 3

SPRITE 3

UNSWEETENED
ICED TEA 3

Hot Drinks

TEA 3

COFFEE 3

ESPRESSO 4

CAPPUCCINO 4

ORGANIC

HERBAL TEAS 3

MASALA CHAI 3