

SHRIMP AND FISH ENTREES

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| 74. | SHRIMP CURRY | \$18.95 |
| | <i>Large shrimp cooked in a mild sauce.</i> | |
| 75. | SHRIMP DO PIAZA | 18.95 |
| | <i>Shrimp cooked in a hearty onion sauce.</i> | |
| 76. | SHRIMP BHUNA | 18.95 |
| | <i>Shrimp cooked in a specially prepared herbs and spices with a touch of garlic and ginger.</i> | |
| 77. | SHRIMP DHANSAK | 18.95 |
| | <i>Shrimp marinated in honey, vinegar and spices cooked in lentil sauce.</i> | |
| 78. | MALABAR FISH CURRY | 18.95 |
| | <i>Seasonal fish cooked in a South Indian styled in light sauce.</i> | |
| 79. | FISH BEGUM BAHAR | 18.95 |
| | <i>Baked fish with tomatoes, eggs, fresh coriander leaves and very thick gravy.,</i> | |
| 80. | FISH FRY | 18.95 |
| | <i>Seasoned fish marinated in fresh herbs and spices, lightly and fried.</i> | |

BIRYANIS - THE RICE ENTREES

Selected portions of lamb or chicken or shrimp or mixed vegetables sautéed in herbs & spices, cooked with fragrant rice and nuts, served with raita. (Yogurt Sauce)

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| 81. | CHICKEN OR LAMB OR GOAT BIRYANI | \$14.95 |
| 82. | SHRIMP BIRYANI | 17.95 |
| 83. | VEGETABLE BIRYANI | 12.95 |
| 84. | SHAHJEHAN BIRYANI | 18.95 |

SAKOON'S SIDE ORDERS

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| 85. | BASMATI RICE | \$4.95 |
| 86. | DAL | 9.95 |
| | <i>Lentils fried in butter, onions & tomatoes.</i> | |
| 87. | VEGETABLE PULAU RICE | 8.95 |
| | <i>Naturally aromatic long grain rice tossed with green peas & onions.</i> | |

SAKOON RECOMMENDATIONS

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| 88. | COMBO FOR ONE | \$25.95 |
| | <i>A glass of wine, tandoori chicken, chicken or goat curry, seekh kabab, mixed vegetables, rice and nan, followed by dessert</i> | |
| 89. | SAKOON SPECIAL DINNER | 49.95 |
| | <i>A platter fit for a King and Queen:- Complete dinner includes two glasses of wine, two bowls of mulligatawny soup papadam, seekh kabab, chicken tikka, goat or chicken curry, mixed vegetables, rice & nan. Followed by dessert.</i> | |
| 90. | VEGETARIAN THALI | 21.95 |
| | <i>Three vegetarian curries, dal, onion chutney, raita, papadam, rice, poori and dessert.</i> | |
| 91. | TANDOORI COMBINATION | 24.95 |
| | <i>A glass of wine, and assorted clay oven specialties:- Tandoori chicken, seekh kabab, chicken, tikka, reshmi kabab, served with naan and rice, followed by dessert.</i> | |

COLD & HOT BEVERAGES

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| 92. | MANGO LASI | \$4.99 |
| 93. | TEA | 2.95 |
| 94. | COFFEE | 2.95 |
| 95. | ALL JUICES | 3.95 |

GIFT CERTIFICATE AVAILABLEPLEASE ASK YOUR SERVER

ALL ENTREES CAN BE PREPARED MILD OR MEDIUM OR SPICY



SOUPS

23. **MULLIGATAWNY SOUP**.....\$4.95
Fresh vegetables and lentils blended to form a thick and chunky soup.
24. **TOMATO SOUP**.....4.95
Fresh tomatoes and cream simmered with a hint of spices.
25. **CHICKEN SOUP**.....5.95
Thick and chunky mix of fresh blended vegetables and chicken.

CONDIMENTS

26. **MANGO CHUTNEY**.....\$2.95
Sweet and Sour Chutney made from not so ripe Mangoes.
27. **ONION CHUTNEY**.....2.95
Chopped onions in vinegar and paprika.
28. **HOT PICKLE**2.95
Vegetable and lime mixed in a hot-hot sauce.
29. **RAITA**.....4.95
Grated cucumber and chopped tomatoes mixed with delicately flavored homemade yogurt.

TANDOORI — THE CLAY OVEN DELIGHTS

ALL ENTREES SERVED WITH BASMATI RICE

30. **GULABI KABAB**.....\$15.95
Minced chicken with chopped onions, saffron, herbs and spices broiled in tandoor.
31. **MURG MALAI KABAB**.....15.95
Creamy chicken supremes, marinated in ginger and coriander.
32. **MURG TIKKA ACHARI**.....15.95
Chicken with pickle, spices and fresh herbs.
33. **TANDOORI PANEER TIKKA**.....15.95
Cubes of homemade cheese, spices, onion and bell peppers cooked on skewer.
34. **KASHMIRI KABAB**15.95
Boneless pieces of chicken coated with saffron egg flavor.
35. **TANDOORI CHICKEN**15.95
(Dieter's Delight) Spring chicken marinated in yogurt, freshly ground mild spices and lemon juice, cooked in tandoor.
36. **CHICKEN TIKKAR**.....15.95
Tender boneless pieces of chicken subtly flavored with mild spices and barbecued on a skewer in tandoor.
37. **SEEKH KABAB**17.95
Chopped lamb and spices cooked on skewer.
38. **SHRIMP TANDOORI**.....21.95
Marinated extra large tiger shrimp (4-5) cooked in tandoor and served on a sizzling platter with onions and lemon.,
39. **FISH TANDOORI**.....19.95
Seasonal fish marinated in yogurt and cooked on a skewer in the clay oven on sizzler.

CHICKEN ENTREES

40. **CHILLY CHICKEN**.....\$15.95
White meat of chicken prepared with fresh onions and green chillies, very spicy.
41. **CHICKEN MAKHNI**.....15.95
Clay oven cooked dark meat simmered in a sweet butter sauce with fresh tomatoes and onions.
42. **CHICKEN CURRY**.....15.95
Boneless chicken cooked in a mild sauce.
43. **CHICKEN VINDALOO**.....15.95
A hotter spicier version of the curry.
44. **CHICKEN SPINACH**15.95
Chicken and spinach cooked in a natural and mild juice.
45. **CHICKEN KORMA**.....15.95
Juicy pieces of chicken specially prepared and simmered in a yogurt, tomato and black pepper sauce.
46. **CHICKEN JALFREZI**15.95
White meat chicken prepared with fresh bell peppers, onions and tomatoes mildly spiced.
47. **CHICKEN TIKKA MASALA**17.95
Clay oven cooked chicken white meat simmered in a tomato sauce. Continued

Sakoon

INDIAN RESTAURANT

APPETIZERS

1. **VEGETABLE SAMOSA (2 PER SERVING)** \$4.95
Pastry stuffed with seasoned potatoes and garden fresh peas.
2. **MEAT SAMOSA (2 PER SERVING)** 5.95
Crisp pastry stuffed with lightly spiced chopped lamb and garden fresh peas,
3. **CHICKEN PAKORA (4 PER SERVING)** 8.95
Batter dipped, deep fried chicken fritters, white meat only.
4. **ALOO TIKKI (2 PER SERVING)** 4.95
Indian style potato cutlets stuffed with cheese.
5. **PANIR PAKORA** 8.95
Cottage cheese fritters.
6. **ASSORTED VEGETARIAN APPETIZERS (FOR 2 PERSONS)** 7.95
Vegetarian samosas, pakoras and papadams.
7. **SAKOON SPECIAL MIXED GRILL (FOR 2 PERSONS)** 13.95
Assorted appetizers from clay oven, including Reshmi Kabab, Chicken Tikka and Seekh Kabab, served on a bed of lettuce, tomatoes and onions.
8. **FISH PAKORA** 14.95
Batter dipped deep fish fritters.
9. **GREEN SALAD** 5.95
Tossed green salad.
10. **VEGETABLE KABAB - (DIETERS DELIGHT)** 12.95
Chopped mixed vegetables cooked on skewers.
11. **CHAT PAPRI/SAMOSA.CHAT** 7.95
Crispies, potatoes, onions, mixed with sauces.

INDIAN BREADS

12. **ROMALI ROTIS** \$3.50
A very thin layer of whole wheat bread.
13. **LACHA PARATHA** 2.95
Multi-layered pan fried flat bread.
14. **TANDOORI PARATHA** 2.95
Multi-layered whole wheat bread, cooked in clay oven.
15. **KEEMA PARATHA** 4.50
Paratha stuffed with mildly spiced chopped lamb.
16. **ALOO PARATHA** 4.25
Paratha stuffed with mildly spiced potatoes.
17. **POORI** 3.25
Deep fried puffed whole wheat bread.
18. **ONION OR PANIR OR GOBHI KULCHA** 4.25
Unleavened bread stuffed with onions or cottage cheese or cauliflower.
19. **NAN** 2.95
Leavened bread of super fine flour baked in tandoor, served piping hot.
20. **TANDOORI ROTI** 2.95
Traditional Indian whole wheat.
21. **PUDINA PARATHA** 3.25
Whole wheat bread with a touch of MINT.
22. **GARLIC NAN** 3.25
Leavened bread of super fine flour with a touch of GARLIC.

CONT.....CHICKEN ENTREES

48. **CHICKEN WITH MUSHROOMS**\$15.95
Chicken and fresh mushrooms simmered in a mild creamy sauce.
49. **CHICKEN LA-JAWAB**15.95
Tender morsels of chicken of chicken, cooked ginger, garlic, tomatoes, chillies sprinkled with fresh herbs, and spices cooked in Kadai.
50. **CHICKEN DO PIAZA**15.95
Chicken with onions, garlic sauce.

GOAT • LAMB ENTREES

51. **GOAT OR LAMB CURRY**.....\$17.95
Cubes of goat or lamb cooked in tangy onion and tomato gravy.
52. **GOAT OR LAMB VINDALOO**.....17.95
Hotter, spicier version of the curry.,
53. **GOAT OR LAMB PALAK**.....17.95
Goat, or lamb and spinach cooked together with mild spices.
54. **LAMB KORMA**17.95
Tender juicy cubes of lamb, specially prepared and simmered in a yogurt, tomato and black pepper sauce.
55. **LAMB PASANDA**17.95
Shredded lamb marinated in cream and cooked with almonds and walnuts.
56. **LAMB WITH MUSHROOMS**.....17.95
Tender lamb and fresh mushrooms, simmered in a mild creamy sauce.
57. **LAMB JALFREZI**.....17.95
Boneless pieces of lamb marinated with fresh ground spices and sautéed with tomatoes, onions & mushrooms.
58. **KEEMA MUTTER**17.95
Minced lamb prepared with ginger, garlic, onions & green peas

59**SAKOON SPECIAL (KARAH)****LAMB OR GOAT OR CHICKEN****\$18⁹⁵**

Hearty helping of diced Lamb or succulent pieces of Baby Goat (With Bone) or Chicken, grilled with Himalayan Herbs fresh onions, tomatoes and Bell Peppers served in Kadai (Traditional Frying Pan)

VEGETARIAN ENTREES

60. **PANEER PASANDA**\$14.95
Fresh homemade cheese cubes, marinated in cream and cooked with fresh herbs.
61. **PANEER BHURJI**14.95
Shredded homemade cheese seasoned with spices, bell peppers and onions.
62. **MALAI KOFTA (4 PCS)**14.95
Stuffed vegetable balls simmered in a mild creamy sauce.
63. **MALAI ALOO**14.95
Cubes of potatoes, simmered in mild cream sauce.
64. **KADAI PANEER**14.95
Fresh homemade cheese cubes cooked with bell peppers and tomatoes.
65. **PALAK PANEER**.....13.95
Spinach and Indian cheese, cooked with assorted spices.
66. **MATTAR PANEER**13.95
Fresh green peas cooked with lightly fried Indian cheese.
67. **EGGPLANT KORMA**.....13.95
Eggplant cooked in mild and creamy sauce.
68. **EGGPLANT BHARTHA**13.95
Whole eggplant baked over an open flame, mashed and seasoned with herbs & sautéed onion.
69. **ALOO GOBI**.....13.95
Fresh cauliflower and potatoes cooked with choice of Indian spices.
70. **ALOO MATTAR**13.95
Fresh peas & potatoes cooked with onion & tomatoes.
71. **BHINDI MASALA**13.95
Okra sautéed with browned onions, tomatoes & dried mangoes.
72. **CHANA MASALA**13.95
Chickpeas cooked with fresh onions & tomatoes.
73. **NAVRATAN KORMA**13.95
Fresh vegetables gently cooked in mild spices and cream.