

BEVERAGES

95. **Sweet or Salty Lassi ... 2⁹⁵**
A sweet or salted yogurt drink with a touch of rose water. A soothing and flavorful drink.
96. **Mango Shake ... 2⁹⁵**
Mango fruit blended with milk or yogurt.
97. **Mango, Peach or Strawberry Lassi ... 2⁹⁵**
98. **Pina Colada (non-alcoholic) ... 2⁹⁵**
Indian style.
99. **Indian Tea ... 1⁹⁵**
Tea boiled with cardamom, cinnamon stick and Indian herbs, served with or without milk.
100. **Tea, Coffee, Soft Drinks ... 1⁹⁵**
101. **Splindian Tea ... 1⁹⁵**
Iced tea with Indian herbs.
102. **Tiranga Punch ... 3⁹⁵**
Strawberry, mango, pina colada and crushed pineapple juices.

Ask for
Indian Beers!

south indian specialties

103. **Medhu Vada ... 3⁹⁵**
Fried lentil donuts served with coconut chutney and Sambar (Indian lentil & vegetable soup).
104. **Idly ... 3⁹⁵**
Steamed rice patties served with coconut chutney and Sambar (Indian lentil & vegetable soup).
105. **Dahi Vada ... 3⁹⁵**
Lentil donuts dipped in tastefully prepared yogurt and spices.
106. **Bhel Poori ... 3⁹⁵**
Mix of puffed rice mixed with onion, tomatoes, coriander, light spices and chutneys.

accompaniments

107. **Masala Papadum ... 1⁹⁵**
Thin and crispy lentil bread topped with onion, chili, tomato, coriander, spices and lemon juice.
108. **Raita ... 1⁹⁵**
A tangy mixture of potatoes, cucumbers and tomatoes mixed in fresh homemade yogurt. A healthy side dish.
109. **Achar ... 1⁹⁵**
Hot and spicy Indian pickles.
110. **Mango Chutney ... 1⁹⁵**
A special preparation of sweet and spicy mango slices.
111. **Katchubar Salad ... 2⁹⁵**
Chopped vegetable salad mixed in mildly spiced vinegar and lemon juice dressing.
112. **Fresh Green Salad ... 2⁹⁵**
Fresh salad served with homemade dressing.



Open 7 Days per Week
~ LUNCH ~
11:00 am - 3:00 pm
~ DINNER ~
5:00 pm - 10:30 pm

indian breads

113. **Naan ... 1⁹⁵**
Teardrop shaped white bread baked by slapping it quickly on the side of Tandoor, served piping hot.
114. **Onion Kulcha ... 2⁹⁵**
Bread stuffed with onions and baked in Tandoor. Goes well with lamb dishes.
115. **Jumbo Poori ... 1⁹⁵**
Deep-fried puffed round bread of whole-wheat flour.
116. **Vegetable Partha ... 2⁹⁵**
Unleavened whole-wheat bread filled with a medley of hearty vegetables, baked in the Tandoor with butter. Goes well with Tandoori dishes.
117. **Lachaa Partha ... 2⁹⁵**
Multi-layered whole-wheat unleavened bread baked in the Tandoor.
118. **Tawa Partha ... 1⁹⁵**
A very popular unleavened bread baked on the grill.
119. **Tawa Roti ... 1⁹⁵**
Indian style unleavened whole-wheat bread baked on the grill.
120. **Lajawab Partha ... 3⁹⁵**
Multi-layered bread stuffed with shredded chicken, cooked with authentic spices and herbs.
121. **Tandoori Roti ... 1⁹⁵**
Round shaped whole-wheat bread baked in the Tandoor, served piping hot.
122. **Paneer Kulcha ... 2⁹⁵**
Unleavened white bread filled with fresh homemade cheese, baked in Tandoor.
123. **Keema Naan ... 3⁹⁵**
Unleavened whole-wheat bread filled with succulent minced meat baked in Tandoor.
124. **Garlic Naan ... 2⁹⁵**
Exotic naan bread baked in clay oven with small chunks of fresh garlic and coriander.
125. **Peshawari Naan ... 3⁹⁵**
Unleavened bread stuffed with nuts, coconut and raisins.
126. **Basket Bread ... 7⁹⁵**
Choice of any three breads or inform your server to give you the chef's choice.
127. **Pudina Pratha ... 2⁹⁵**
Exotic bread made with whole wheat bread stuffed with mint and Indian spices.
128. **Alu Pratha ... 2⁹⁵**
Exotic bread stuffed with mildly spiced potatoes.

desserts

129. **Ras Malai ... 2⁹⁵**
Delightful pudding made from homemade cheese. Served cold with sweetened milk and rose water. A very popular Indian dessert.
130. **Gulab Jamun ... 2⁹⁵**
Round pastries made from non-fat dry milk dipped in honey sauce. Served warm in flavorful syrup.
131. **Ice Cream ... 2⁹⁵**
Please ask for available flavors.
132. **Firni ... 2⁹⁵**
Custard milk made with mixture of cocktail fruits.
133. **Kulfi Ice Cream ... 2⁹⁵**
Made from thickened milk cooked for several hours, and then quickly frozen with the nutty taste of almonds with a magical touch of East India.

SAHIB

wine list

- ☞ **CHAMPAGNE** ☞
Tattinger Brut NV, France
Mionetto IL Prosecco, Italy
- ☞ **WHITE WINE** ☞
Chardonnay - Raymond Reserve, Napa
White Zinfandel - Robert Mondavi, California
Sauvignon Blanc - Glazebrook, New Zealand
Gewurtztraminer - Hugel, Alsace (French)
Riesling - McWilliams, Australia
Pinot Grigio - Bollini, Italy
Viognier - Yalumba "Y Series", Australia
- ☞ **RED WINE** ☞
Merlot - Firestone, California
Shiraz - Wolf Blass, Australia
Pino Noir - Erath, Oregon
Chianti - Ruffino, Aziano, Italy
Cabernet Sauvignon - Araucano, Chile
Campo Viejo - Reserva, Spain
Zinfandel - Ravenswood, California
Chakana Bondarda, Argentina
Meritage - Hahn Estates, California
- ☞ **HOUSE WINE** ☞
RED
Merlot - Folonari, Italy
Shiraz - Folonari, Italy
Cabernet - Lindemans

- WHITE**
Pino Grigio - Folonari, Italy
Chardonnay - Lindemans
White Zinfandel - Buehler, Napa

SAHIB

Fine Indian Cuisine

Restaurant • Lounge • Banquet • Catering
• Full Bar Available •

2312 1/2 Browns Mill Road at Days Inn
283-7100

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What does Curry really mean?

What is curry? Most Americans who have not tried Indian food have the misconception that Curry and anything that goes by it is hot and spicy. However, nothing could be farther from the truth.

Curry is a subtle blend of various herbs and spices to make up the dish.

Most curries originating in North India are NOT SPICY AT ALL.

Most Tandoori and Maghlai dishes for example are Mild to Medium spiced with a base of Yogurt, Nuts and/or cream.

Curries, some say have aphrodisiac powers!! Maybe due to the inclusion of saffron and pistachios. But what is certain is most curries have the power to cut down on harmful cholesterol and generally boost the metabolism and help in the natural immunology of the body.

It has taken ages to perfect the recipes to use the spices in exact proportions to give the unique taste.

Our chef takes pride in choosing the right quality and quantity of spices, then roasting them to the correct degree and hand grinding them to perfection.

All this only to make sure you get the best... So go ahead and indulge.

Bon Appetit

LUNCH BUFFET SPECIAL All you can eat only \$7.95 plus tax.
Enjoy more than 20 courses in buffet.
Children (5 & under) eat free 7 days a week.

We specialize in Catering & Banquets
Call us to book your parties and special events.
Ask for Vic for the special discounts.



Open 7 Days per Week
~ LUNCH ~
11:00 am - 3:00 pm
~ DINNER ~
5:00 pm - 10:30 pm

2312 1/2 Browns Mill Road at Days Inn
Directions:

I 26 take exit 35, Roan Street South to 1st traffic light, turn right on Browns Mill Road and turn right to Days Inn parking lot.

283-7100

1. **Vegetable Samosa . . . 2⁹⁵**
Crispy vegetable turnover made from flour, filled with delicious vegetables.
2. **Samosa Chaat . . . 3⁹⁵**
Mashed vegetable Samosa mixed in special chickpeas sauce, chutneys and topped with onions and coriander.
3. **Dahi Bhalla . . . 3⁹⁵**
Lentil balls served in spiced yogurt, garnished with spices and chutney. (Served Punjabi Style)
4. **Vegetable Pakoras . . . 2⁹⁵**
Mixed fresh vegetables dipped in deliciously spiced batter and prepared to golden perfection.
5. **Assorted Snacks . . . 6⁹⁵**
A delicious combination of appetizers, vegetable Samosa, assorted vegetable fritters and chicken nuggets.
6. **Mirchi Pakora . . . 3⁹⁵**
Stuffed hot Indian peppers batter dipped and gently cooked.
7. **Papdi Chaat . . . 3⁹⁵**
Wheat crisps and boiled diced potatoes mixed with fragrant spices and herbs.
8. **Murg Pakora . . . 4⁹⁵**
Tender pieces of chicken marinated in Indian spices and gently cooked and served piping hot.
9. **Jheenga Pakoras . . . 6⁹⁵**
Shrimps lightly marinated in sour cream touched with herbs and cooked with breadcrumbs.
10. **Meat Samosa . . . 3⁹⁵**
Crisp cone shaped turnover filled with curried minced meat.
11. **Paneer Pakora . . . 3⁹⁵**
Homemade cheese fritters gently seasoned with spices, served hot.
12. **Aloo Tikki . . . 3⁹⁵**
Grilled potato patties flavored with chili peppers and coriander, served with tangy chickpeas and yogurt sauce.
13. **Onion Bhajia . . . 2⁹⁵**
Thinly sliced onions dipped in gram flour and spice, carefully cooked to golden perfection.
14. **Cholle Bhatura . . . 7⁹⁵**
Large soft deep fried bread served with special chickpeas, yogurt, fresh onions and lemon.
15. **Tandoori Mix Appetizer . . . 7⁹⁵**
A delicious combination of chicken and lamb grilled in our charcoal fired Tandoor.
16. **Fish Pakora . . . 4⁹⁵**
Tender pieces of fish marinated in Indian spices and gently cooked and served piping hot.

17. **Mulligatwany Palak Soup . . . 2⁹⁵**
18. **Tomato Soup . . . 2⁹⁵**
A very light tomato soup flavored with authentic Indian spices.
19. **Mulligatawny . . . 2⁹⁵**
(Lentil Soup) A South Indian creation made with lentils, tomatoes and a dash of specially blended spices and herbs, served hot.
20. **Hyderbadi Murg Shorba . . . 3⁵⁰**
(Chicken Soup) A traditional Indian soup made with chicken and potatoes, flavored with lemon.
21. **Vegetable Soup . . . 2⁹⁵**
A refreshingly delicious soup made from cabbage, carrots and green pepper.
22. **Soup of the Day . . . 3⁵⁰**
Please ask your waiter for chef's recommendation of today's soup.

tandoori specialties

23. **Tandoori Chicken . . . 8⁹⁵**
Spring chicken marinated in yogurt, fresh spices and lemon juice, barbecued over flaming charcoals in our Tandoor.
24. **Reshmi Kabab . . . 12⁹⁵**
Boneless chicken pieces flavored with fresh herbs and spices grilled on skewers in Tandoor.
25. **Sahib Chicken Special . . . 12⁹⁵**
Chef's favorite preparation, boneless white chicken meat marinated in yogurt, fresh garlic and ground spices, carefully broiled in Tandoor on skewers.
26. **Seekh Kabab . . . 12⁹⁵**
Ground lamb blended and marinated with onions and spices, wrapped around a skewer and roasted in Tandoor.
27. **Tandoori Prawns . . . 14⁹⁵**
Tender shrimp carefully prepared, lightly seasoned and slowly broiled over charcoal in Tandoor.
28. **Murgh Tikka . . . 12⁹⁵**
A Northern India specialty, tender boneless pieces of chicken subtly marinated and flavored with herbs and spices and barbecued on a skewer in Tandoor.
29. **Tandoori Mixed Grill . . . 14⁹⁵** Assorted delicacies from our charcoal fired Tandoor.
30. **Tandoori Fish Tikka . . . 13⁹⁵**
Chunks of fish marinated and flavored with herbs and spices then barbecued on a skewer in our Tandoor.
31. **Haryali Kabab . . . 12⁹⁵** White meat chicken with Ster mint and Indian herbs and spices.

chicken specialties

32. **Murg Narm-Garam . . . 12⁹⁵**
Spring chicken cooked in a special blend of onions, tomatoes and fresh spices with a touch of cardamom.
33. **Mogulai Korma . . . 12⁹⁵**
A classic Mogul entree, succulent chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.
34. **Makhani Murg . . . 12⁹⁵**
Marinated pieces of chicken barbecued in the Tandoor and then cooked with a unique sauce.
35. **Methi Murg . . . 10⁹⁵**
Tender pieces of chicken cooked on low heat with a special blend of fenugreek leaves and touch of fresh spices.
36. **Murg Jalfrazie . . . 10⁹⁵**
Tender boneless chicken cooked with fresh green peas, tomatoes, onions and a touch of lemon. An excellent combination of chicken and vegetables.
37. **Murg Madras . . . 10⁹⁵**
A South Indian specialty chicken dish with a touch of lemon and cinnamon can be ordered mild, medium, or hot.
38. **Chicken Saag Wala . . . 10⁹⁵**
Boneless chicken cooked in spinach with mild sauces. A mouth watering dish from royal Indian cuisine.
39. **Chicken Curry . . . 9⁹⁵**
Fresh chicken exotically prepared in a light gravy sauce, served mildly spiced or hot.
40. **Chicken Vindaloo . . . 9⁹⁵** A specialty of Goa, chicken pieces and potatoes cooked in a thick and hot curry sauce.
41. **Chicken Bhuna . . . 9⁹⁵**
Pieces of chicken cooked on low with a combination of herbs, fresh onions, green peppers and tomato.
42. **Murg Tikka Masala . . . 12⁹⁵**
Tender boneless chicken pieces broiled in the Tandoor then cooked in a thick tomato, onions, and green pepper sauce.
43. **Chili Chicken . . . 12⁹⁵**
Tender boneless chicken pieces cooked with chili, fresh tomatoes, onions, ginger and garlic. A very popular North Indian dish.
44. **Chicken Mango . . . 12⁹⁵** Chicken cooked with Indian herbs in a sauce with mango.
45. **Ginger Chicken . . . 12⁹⁵** White meat cooked with ginger on charcoals in clay oven.

lamb specialties

46. **Lamb Narm-Garam . . . 12⁹⁵**
Made in a classical old Delhi style in a thick sauce and blend of spices.
47. **Saag Gosht . . . 10⁹⁵**
Lamb cooked with fresh spinach, green coriander and other fragrant herbs and spices. A very popular Indian dish.
48. **Rogan Josh . . . 12⁹⁵**
Tender pieces of lamb cooked in an onion sauce with yogurt, almonds and unique blend of spices.
49. **Lamb Korma . . . 12⁹⁵**
Selected morsels of lamb cooked in a mild curry sauce, garnished with nuts.
50. **Lamb Tikka Masala . . . 12⁹⁵**
Marinated sliced lamb baked in the Tandoor, then cooked in a thick tomato and green pepper sauce.
51. **Lamb Pasanda . . . 12⁹⁵**
A Northern delicacy, juicy slices of lamb marinated overnight and simmered in a light sauce with yogurt, onions and spices.
52. **Bhindi Gosht . . . 11⁹⁵**
Lamb cooked with okra and a lavishly delightful blend of spices.
53. **Keema Matar . . . 11⁹⁵**
Ground lamb cooked with fresh green peas and mild spices.
54. **Gosht Vindaloo . . . 10⁹⁵**
A specialty of Goa, tender pieces of lamb and potatoes cooked in a thick and hot curry sauce.
55. **Lamb Do-Piaza . . . 10⁹⁵**
Lamb pieces cooked on low heat with a combination of spices, fresh onions and green peppers.
56. **Lamb Mango . . . 12⁹⁵**
Lamb cooked with Indian herbs in a sauce with mango.

seafood specialties

57. **Shrimp or Scallops Coconut . . . 13⁹⁵**
Shrimp or scallops in chef's homemade coconut sauce.
58. **Shrimp Narm-Garam . . . 13⁹⁵**
Shrimp cooked in a special blend of onions, tomatoes and fresh spices with a touch of cardamom.
59. **Shrimp Do-Piaza . . . 12⁹⁵**
Shrimp cooked on low heat with a combination of spices, fresh onions and green peppers.
60. **Jheenga Masala . . . 12⁹⁵**
Shrimps smothered with Indian condiments, onions and green peppers. A gourmet delight from South India.
61. **Shrimp Curry . . . 11⁹⁵**
Shrimp pieces exotically prepared in a light gravy sauce.
62. **Shrimp Saag Wala . . . 11⁹⁵**
Shrimps cooked in spinach with mild spices and flavored with fresh herbs, ginger and garlic.
63. **Shrimp Vandaloo . . . 11⁹⁵**
Selected shrimps exotically prepared in mild or hot sauce. A real delight from South India.
64. **Shrimp Jalfrazie . . . 12⁹⁵**
A delicious combination of shrimps, tomatoes, green peppers and onions enhanced with fresh herbs and spices.
65. **Shrimp Mango . . . 13⁹⁵**
Shrimp cooked with Indian herbs in a sauce with mango.
66. **Fish Curry . . . 12⁹⁵**
Fish pieces exotically prepared in a light gravy sauce.
67. **Fish Masala . . . 12⁹⁵**
Fish smothered with Indian condiments, onion, green peppers. A gourmet delight from South India.

sahib specialties

68. **Chili Paneer Dry . . . 9⁹⁵**
Battered cubes of homemade cheese & chilies cooked with diced onions. Sweet and spicy sauce topped with spring onions.
69. **Sahib Special Vegetable Dinner for Two . . . 25⁹⁵**
Chef's selected appetizer, two any vegetable curry choice of small portion served with two soups, naan bread, raita and dessert.
70. **Combination Dinner for Two . . . 34⁹⁵**
Two people can cuddle up to this dinner of padapum, mulligatawny soup, seekh kabob, chicken tikka, lamb or chicken curry, vegetable curry, naan bread, raita and dessert. Two sodas.
71. **Vegetarian Thall . . . 12⁹⁵** Three vegetables, rice, puri, raita and dessert.
72. **Non-Veg Thall . . . 14⁹⁵**
Two vegetables, one non veg, two pieces of Tandoori chicken, rice, nan, raita and dessert.

vegetarian specialties

73. **Aloo Gobi Masala . . . 8⁹⁵**
Fresh cauliflower and potatoes cooked with onions, tomatoes and spices on low heat and garnished appetizingly with fresh coriander.
74. **Aloo Palak . . . 8⁹⁵**
Potatoes cooked with special chopped spinach in a special blend of spices.
75. **Baingan Burtha . . . 8⁹⁵**
Whole eggplants partially cooked on a skewer in the Tandoor, then chopped and mixed with tomatoes, onions, and tasty spices and gently simmered.
76. **Bhuni Bhindi . . . 9⁹⁵**
Green okra cooked with diced onions, tomatoes and exotic herbs and spices.
77. **Channa Masala . . . 8⁹⁵**
Chickpeas, onions, and tomatoes cooked in a thick sauce of a delicious combination of spices and herbs.
78. **Channa Saag Wala . . . 8⁹⁵**
Chickpeas gently cooked with fresh spinach, green coriander and mild spices.
79. **Daal Turka, Makhani or Yellow Daal . . . 7⁹⁵**
Creamed lentils delicately tempered and seasoned with exotic spices and fresh coriander.
80. **Kashmiri Dum Aloo . . . 9⁹⁵**
Fresh potatoes scooped and filled with a masterfully prepared mixture of nuts and spices.
81. **Malai Kofta . . . 9⁹⁵**
Mixed vegetable balls cooked in a mildly spiced sauce with a touch of select nuts.
82. **Mattar Paneer or Mushroom Matter . . . 9⁹⁵**
Peas and homemade cheese dices masterfully prepared with spices in a mild sauce. A popular dish from royal India.
83. **Paneer Kadahi . . . 9⁹⁵**
Homemade cheese cubes cooked on low with combination of herbs, fresh onions, green pepper and tomato.
84. **Paneer Jalfraize . . . 9⁹⁵**
A delicious combination of homemade cheese cubes, tomatoes, green peppers, and onions enhanced with fresh herbs and spices.
85. **Paneer Tikka Masala or Paneer Mukhni . . . 9⁹⁵**
Homemade cheese cubes cooked with tomato, onions, and great pepper creamy butter sauce. A very popular dish from North India.
86. **Saag (Palk) Paneer . . . 9⁹⁵**
Fresh mild homemade cheese cubes gently cooked with fresh spinach, green coriander, and mild spices.
87. **Navrattan Korma . . . 8⁹⁵**
A royal entree, garden fresh vegetables gently cooked in spices and sprinkled with nuts and fresh coriander.
88. **Kaju Paneer . . . 10⁹⁵**
A royal entree, homemade cheese cubes cooked with creamy sauce, spices and sprinkled with nuts and fresh coriander. A very popular dish from North India.
89. **Vej Jal Frozi . . . 8⁹⁵**
All mixed vegetables with herbs.

Basmati Rice specialties

90. **Sabzi Biryani . . . 9⁹⁵**
A royal treat. Basmati rice cooked with fresh vegetables and saffron, sprinkled with raisins and nuts.
91. **Mogulai Pillau . . . 10⁹⁵**
Long grain Basmati rice cooked with chicken and seasonings. Favorite dish of royal chefs.
92. **Shahjajani Biryani . . . 12⁹⁵**
An ornate rice dish cooked with lamb and yogurt, garnished with raisins and nuts.
93. **Shrimp Biryani . . . 13⁹⁵**
Long grain Basmati rice exotically flavored with saffron, cooked with shrimp and garnished with nuts.
94. **Special Biryani . . . 14⁹⁵**
Long grain Basmati rice cooked with chicken, lamb, shrimp and nuts. A house specialty.