

DINNER ENTREES

VEGETARIAN DINNERS

Chef's Special Thali \$15.95

Choice of 2 - lamb curry, beef curry, chicken curry, rice, naan, mango chutney, kachoomar. Not available as take-out - eat in only.

Chicken Curry Dinner \$13.95

Boneless Chicken cooked in specially blended spices and herbs.

Chicken Masala \$13.95

Boneless Chicken cooked in specially blended spices, herbs, bell peppers, onions, tomatoes and vinegar.

Butter Chicken \$13.95

Boneless Chicken cooked in specially blended spices, herbs and creamy sauce.

Chicken Vindeloo \$13.95

Boneless Chicken cooked in specially blended spices, herbs, bell peppers, onions, tomatoes, potatoes and vinegar.

Chilly Chicken \$13.95

Boneless Chicken cooked in specially blended spices, herbs, green peppers, onions and tomatoes.

Chicken Biryani \$13.95

Very specially prepared chicken, blended with spices, herbs, cream, yogurt and almonds. Served on a bed of Basmati Rice.

Tandoori Chicken \$13.95

4 pieces of Chicken marinated in specially blended spices and yogurt. Baked in our clay oven and served on Basmati Rice with gravy, & kachoomar.

Lamb Curry \$13.95

Boneless tender lamb cooked in specially blended spices and herbs.

Lamb Vindeloo \$13.95

Boneless tender lamb cooked in specially blended spices, herbs, bell peppers, onions, garlic & ginger, tomatoes, potatoes and vinegar.

Lamb Masala \$13.95

Boneless tender lamb cooked in specially blended spices and herbs, bell peppers, onions, garlic & ginger.

Lamb Biryani \$13.95

Very specially prepared lamb, blended with spices, herbs, cream, yogurt and almonds. Served on a bed of Basmati Rice.

Beef Curry \$13.95

Boneless tender beef cooked in specially blended spices and herbs.

Beef Vindeloo \$13.95

Boneless tender beef cooked in specially blended spices, herbs, bell peppers, onions, tomatoes, potatoes and vinegar.

Beef Masala \$13.95

Boneless tender beef cooked in specially blended spices, herbs, bell peppers, onions, tomatoes and vinegar.

Beef Biryani \$13.95

Very specially prepared beef, blended with spices, herbs, cream, yogurt and almonds. Served on a bed of Basmati Rice.

All dinners are served with Basmati Rice, Mango Chutney, Kachoomar, and Ratta

Matar Paneer \$10.95

Paneer and green peas cooked together with specially blended spices.

Egg Plant (Baingan Ka Bharta) \$10.95

Whole egg plant baked in a clay oven, mashed and prepared with specially blended herbs & spices.

Saag \$10.95

Spinach cooked in specially blended spices, creamy sauce and home made cheese.

Mixed Vegetables \$10.95

Garden fresh vegetables cooked in specially blended spices and herbs.

Vegetable Biryani \$12.95

Very specially prepared vegetables, blended with spices, herbs, cream, yogurt and almonds. Served on a bed of Basmati Rice.

SIDE ORDERS

Daal	\$5.95
Matar Paneer	\$7.95
Saag Paneer	\$7.95
Saag	\$6.95
Lamb Masala	\$9.95
Beef Vindeloo	\$9.95
Beef Masala	\$9.95
Roti	\$1.00
Naan	\$2.00
Garlic Naan	\$3.00
Rice - (Full Order)	\$2.50
Eggplant (Baingan Ka Bharta)	\$7.95
Butter Chicken	\$9.95

Sabri Vegetable Special Thali \$15.95

Choice of two - mixed vegetable curry, saag paneer, daal, rice, roti or naan, mango chutney, kachoomar (onion, green pepper, tomatoes) and dessert (gualb jamon). Not available as take-out - eat in only.

Saag Paneer \$12.95

Curried mustard leaves cooked with specially blended spices & herbs in traditional Punjabi style.

Daal \$9.95

Mixed daal cooked in specially blended spices and herbs.

All dinners are served with Basmati Rice, Mango Chutney, Kachoomar, and Ratta

BEVERAGES

Indian Spiced Chai	\$2.00
Indian Chai	\$2.00
Regular Chai or Coffee	\$1.25
Badam Lassi	\$2.50
Mango Lassi	\$2.50
Mango, home made yogurt drink	

Lassi	\$2.50
Home made yogurt drink	
Pop	\$1.50
Coke, 7-Up, Orange Soda, Ice Tea, Root Beer	

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