



805-8957005

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# FLAVOR OF INDIA

## APPETIZERS

- 10. Papdum (two) \$2.95  
*Spicy sun-dried Indian wafers baked in Tandoor.*
- 11. Vegetable Samosa(2) \$4.95  
*Indian pastry stuffed with delicately spiced mashed potatoes and peas.*
- 12. Meat Samosa (Two) \$6.95  
*Indian pastry stuffed with mildly spiced lamb meat and peas.*
- 13. Onion Bhaji (Six) \$5.95  
*Onion rings dipped in spiced graham flour.*
- 14. Vegetable Pakoras \$7.95  
*Fresh cauliflower, spinach and potatoes dipped in flavored graham flower.*
- 15. Assorted Appetizers \$14.95  
*Two onion bhaji, two chicken tikka, one vegetable samosa, and one sheesh kabab.*

## SOUP&SALADS

- 16. Raita \$4.95  
*Fresh homemade yogurt mixed chopped cucumbers and carrots.*
- 17. Salad \$5.95  
*Green lettuce with cucumbers, tomatoes served with Raita dressing.*
- 18. Vegetable Soup \$5.95  
*A traditional Indian soup made with vegetables and lentils flavored with mild spices.*
- 19. Mulligatawny Soup \$6.95  
*Mildly spiced chicken soup blended with vegetables and lentils.*

## TANDOOR(IND. OVEN)

- 20. Tandoori Chicken \$12.95  
*Half chicken marinated in yogurt and fresh ground spices, cooked in our traditional tandoor.*
- 21. Chicken Tikka \$13.95  
*Tender boneless chicken pieces marinated in yogurt and spices.*
- 22. Sheesh Kabab \$16.95  
*Ground lamb meat blended with spices and herbs, barbecued on a skewer in tandoor.*
- 23. Reshmi Kabab \$16.95  
*Boneless chicken breast pieces flavored with herbs and spices, grilled on skewers in tandoor.*
- 24. Lamb Boti Kabab \$17.95  
*Tender pieces of lamb marinated in our special recipe & grilled in tandoor.*
- 25. Shrimp Tandoori \$18.95  
*Jumbo shrimp tastefully spiced and cooked in tandoor.*
- 26. Mixed Tandoori \$17.95  
*Piece of tandoori chicken, two boti kabab and two chicken tikka.*
- 27. Fish Tandoori \$19.95  
*Fresh tandoori salmon tastefully spiced and cooked in tandoor.*

## CURRIES(Chic,Lamp,Seafood)

- 41. Chicken Curry \$12.95  
*Tender chicken pieces cooked in a sauce of fresh onions, tomatoes, garlic and ginger.*
- 43. Chicken Vindaloo \$13.95  
*Chicken cooked in our special vindaloo sauce with pieces of potato and tomato.*
- 44. Karhai Chicken \$13.95  
*Chicken pieces cooked with fresh ginger, garlic and tomatoes in karhai (wok).*
- 45. Chicken Do Piazza \$13.95  
*Tender pieces of chicken with brown onions, cooked in a special gravy.*
- 46. Chicken Saag \$13.95  
*Diced chicken cooked in spinach with mildly spiced gravy.*
- 47. Chicken Tikka Masala \$13.95  
*Pieces of tandoori chicken tikka cooked in cream, nuts and delicately seasoned sauce.*
- 48. Chicken Makhani \$13.95  
*Boneless tandoori chicken cooked in cream, nuts & tomato gravy.*
- 49. Lamb Curry \$13.95  
*Choice lamb meat cooked in tomato and onion sauce.*
- 50. Lamb Vindaloo \$14.95  
*Lamb cooked in our special vindaloo sauce with pieces of potato and tomato.*
- 51. Karhai Gosht \$14.95  
*Lamb meat cooked with fresh ginger, garlic and tomatoes in karhai (wok).*
- 52. Lamb Do Piazza \$14.95  
*Lamb cooked with chopped onions and tomatoes in a special gravy.*
- 53. Lamb Saag \$14.95  
*Lamb meat cooked in spinach with mildly spiced gravy.*
- 54. Lamb or Chicken Korma \$14.95  
*Succulent lamb or chicken delicately flavored and gently simmered in cream, spices and nuts.*
- 55. Shrimp Curry \$14.95  
*Shrimps cooked in mildly spiced gravy.*
- 56. Shrimp Masala \$15.95  
*Pieces of shrimp cooked in mildly spiced cream, nuts and tomato sauce.*
- 57. Shrimp Korma \$15.95
- 58. Shrimp Vindaloo \$15.95
- 59. Shrimp Saag \$15.95  
*Shrimp cooked with spinach and a blend of fresh herbs and Indian spices.*
- 60. Shrimp Bhuna \$15.95  
*Made in classic Moghal style in thick sauce with tomatoes, onions, bell peppers and herbs.*

## COMB. DINNERS

- 75. Vegetarian Dinner Comb. \$12.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 76. Flavor of India Vegetarian Delight Comb. \$15.95  
*Aloo gobhi, choice of saag paneer or bengal bharta, daal, pilao rice, salad or raita and naan.*
- 77. Chicken Curry Comb. \$16.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 78. Chicken Vindaloo Comb. \$16.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 79. Chicken Tandoori Comb. \$16.95  
*Piece of tandoori chicken, matar paneer, daal, pilao rice, salad or raita and naan.*
- 80. Karhai Chicken Comb. \$16.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 81. Chicken Saag Comb. \$16.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 82. Chicken Makhani Comb. \$16.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 83. Chicken Tikka Masala Comb. \$16.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 84. Lamb Curry Comb. \$17.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 85. Lamb Vindaloo Comb. \$17.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 86. Karhai Gosht Comb. \$17.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 87. Lamb Do Piazza Comb. \$17.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 88. Lamb Saag Comb. \$17.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 89. Lamb or Chicken Korma Comb. \$17.95  
*Matar paneer, daal, pilao rice, salad or raita and naan.*
- 90. Non-Vegetarian Delight Comb. \$19.95  
*Piece of tandoori chicken, meat curry, matar paneer, daal, pilao rice, salad or raita & naan.*
- 91. Fresh Fish Delight Comb. \$22.95  
*Pieces of tandoori salmon, matar paneer, daal, pilao rice, salad or raita and naan.*

## RICE INT.-BIRYANIS

- 93. Plain Basmati Rice \$2.95  
*Aromatic basmati rice.*
- 94. Pilao Rice \$5.95  
*Aromatic basmati rice with peas.*

## VEG. ENTREES

## **DESSERTS**

28. Rice Pudding \$4.95  
*Freshly made with rice, drenched in thick sweet milk.*
29. Gulab Jaman \$4.95  
*A light pastry made from milk served in scented sugar syrup.*
30. Rasmalai \$4.95  
*A sweet homemade cheese dipped in sweet milk with nuts.*
31. Kulfi \$4.95  
*Indian style pistachio ice cream.*
32. Mango Kulfi \$4.95  
*Indian style mango pistachio ice cream.*

## **SIDES&DRINKS**

33. Green Chutney \$1.95
34. Mango Chutney \$1.95
35. Tamarind Chutney \$1.95
36. Mango Lassi(drink) \$5.95
37. Mango Milkshake(drink) \$4.95
38. Sweet Lassi(drink) \$4.95
39. Salted Lassi(drink) \$4.95
40. Plain Lassi(drink) \$4.95

61. Daal Makhani \$10.95  
*Lentils delicately cooked and seasoned with exotic spices.*
62. Chana Masala \$11.95  
*Chick peas in a specially spiced sauce.*
63. Aloo Gobhi \$11.95  
*Fresh cauliflower and potatoes mildly spiced and delicately cooked.*
64. Bengan Bharta \$11.95  
*Tandoori roasted eggplants cooked tenderly with onions, tomatoes and fresh spices.*
65. Matar Paneer \$11.95  
*Fresh homemade cheese gently cooked with garden peas and spices.*
66. Saag Paneer \$11.95  
*Fresh spinach cooked with homemade cheese and seasoned with aromatic herbs.*
67. Mixed Vegetables \$11.95  
*A delicious combination of mixed vegetables enhanced with fresh spices.*
68. Vegetable Curry \$11.95
69. Navratan Korma \$12.95  
*A royal entree. Garden fresh vegetables and cheese gently cooked in spice-laced cream and nuts.*
70. Navratan Makhani \$12.95  
*vegetables and cheese cooked in cream,nuts&tomato gravy.*
71. Shahi Paneer \$12.95  
*Fresh homemade cheese tenderly cooked in a mildly spiced cream, nuts and tomato sauce.*
72. Shahi Makhani \$12.95  
*paneer cooked in cream saffron sauce.*
73. Vegetable Vindaloo \$12.95
74. Vegetable Bhuna \$12.95  
*paneer.bell pepper,onion in special vegetable spice sauce*

95. Vegetable Biryani \$13.95  
*Aromatic basmati rice cooked with fresh vegetable, nuts and raisins.*
96. Chicken Biryani \$15.95  
*Aromatic basmati rice cooked with chicken, raisins, nuts and seasoning.*
97. Lamb Biryani \$16.95  
*Aromatic basmati rice cooked with mildly spiced lamb meat and nuts.*
98. Shrimp Biryani \$16.95  
*An exciting combination of shrimp, basmati rice and nuts.*

## **TANDOORI BREADS**

99. Chapati \$3.95  
*Whole wheat bread.*
101. Naan \$3.95  
*Popular Indian style pastry-flour bread.*
102. Garlic Naan \$3.95  
*Naan garnished with freshly chopped garlic.*
103. Onion Kulcha \$6.95  
*Leavened bread cooked with freshly chopped onions.*
104. Paratha \$6.95  
*Multi-layered Indian style whole wheat bread.*
105. Aloo Paratha \$6.95  
*Paratha stuffed with mildly spiced mashed potatoes and peas.*
106. Peshwari Naan \$6.95  
*A naan stuffed with raisins, nuts and baked in the tandoori oven.*
107. Keema Naan \$7.95  
*Naan stuffed with ground lamb, finely chopped onion and cilantro.*