

**Appetizers**

Onion Fritters, Spiced Gram Flour Batter	9
<b>Chatpata Poori</b> Mini whole wheat puffs, diced potatoes, chickpeas, yogurt, mint/tamarind sauces	9
<b>Samosa</b> Spiced Potatoes & Peas, pastry wrapped	9
<b>Lasuni Gobi</b> , Cauliflower florets batter-fried, garlic sauce	9
<b>Masala Boti</b> , Succulent marinated lamb, Tandoor Fired	13
🍷 <b>Shrimp Balchao</b> , Fiery pan-fried shrimp with onion-chilli masala	14

**Accompaniments**

<b>Papadam</b> , Paper thin lentil wafers	3
<b>Mango Chutney</b>	3
<b>Raita</b> , Yogurt with Cumcumber	7
<b>Mixed Pickle</b> ,	3
<b>Onion Relish</b> , Seasoned diced onions	3

**Soup**

<b>Mulligatawany</b> , traditional Indian soup made with lentils and herb	8
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**Soup of the Day**

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**Salad**

<b>Tropical Salad</b> , Greens, cherry tomatoes, orange, pineapple and mango, house dressing	8
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<b>Mixed Green Salad</b> , Fresh greens, tomatoes, and cucumbers	8
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**Tandoor (Clay Oven) Dishes**

<b>N Tandoori Vegetables</b> , Assorted Vegetables, House made cheese, marinated, Tandoor Fired	17
<b>Tandoori Chicken</b> , Half Chicken, yogurt marinade, fresh ground spices	18
<b>Achari Tikka</b> , Marinated, spiced Chicken Cubes, Tandoor Fired spiced chicken chunks	18
<b>N Ginger Chicken</b> , Ginger yogurt marinade, Tandoor fired	20
<b>Seekh Kabab</b> , Lamb, Fresh Herbs & Spices, Tandoor Fired	22
<b>Lamb Shashlik</b> , Lamb Skewers, seasoned in aromatic spices, grilled onions, tomatoes, bell peppers	24
<b>Ajwaini Salmon Tikka</b> , Fresh Salmon marinated in yogurt and spices, Tandoor Fired	26
<b>N Sapphire Mixed Grill</b> , Assortment of chicken, Lamb & Seafood, all marinated, Tandoor Fired	26
<b>Saffron Shrimp</b> , Jumbo shrimp marinated in yogurt, saffron and spices	26
<b>N Lamb Chops</b> , A Sapphire specialty	35

**Vegetarian**

<b>Jalfrezi</b> , Fresh seasonal vegetable stir fly	18
<b>N Navratna Korma</b> , Assortment of freshly cut vegetables and cheese, creamy nut sauce	18
<b>N Malai Kofta</b> , Mixed Vegetable croquettes, mild spiced cream sauce	18
<b>Kadhai Kofta</b> , Vegetables croquettes, diced onion, bell pepper, tomatoes and freshly roasted herbs	18
<b>Kadhai Paneer</b> , Cottage Cheese, bell pepper, Onion, Tomatoes, Freshly roasted spices	18
<b>Palak Paneer</b> , Cottage cheese simmered in pureed spinach, ginger, garlic & herbs	18
<b>Baingan Bharta</b> , Roasted Eggplant, Onions, Tomatoes, fresh herbs	18
<b>Mushroom Mutter</b> , Sliced mushrooms, green peas simmered in onion sauce, herbs and spices	18
<b>N Baghare Baingan</b> , Baby eggplant cooked Nizami style, coconut, peanuts, spices	18
<b>Aloo Gobi Mutter</b> , Lightly spiced potatoes, cauliflower, green peas, ginger-tomato sauce	18
<b>Chana Masala</b> , Chickpeas cooked with onions, tomatoes, ginger, garlic and spices	18
<b>Bhindi Masala</b> , Stir fry Okra, tomatoes, cilantro and spices	18
<b>Yellow Daal</b> , Tempered with Mustard seeds curry leaves	16
<b>Daal Sapphire</b> , Slow cooked Black lentils	16

**N: Nuts used on premises. In dishes marked with "N"**

**Chicken**

- ⦿ **Vindaloo**, Fiery stew of chicken, potato, red chillies, garlic, ginger, cumin-vinegar masala 24
- Tikka Masala**, Tandoori chicken tikka simmered in a mild creamy tomato sauce 24
- Kerala**, Chicken cooked with freshly ground black pepper, ginger, garlic, onions and tomato 24
- Jalfrezi**, Chicken supreme sautéed with onion, peppers, onion seed, tangy tomato sauce 24
- ℳ **Shahi Korma**, A rare recipe of korma cooked with cashew and almond sauce 24
- Makhani**, Boneless Tandoori Tikka, creamy tomato sauce, fenugreek leaves 24
- Saag**, fresh spinach, fenugreek and spices 24

**Lamb and Goat**

- ℳ **Kolhapuri**, Cubes of lamb tempered with curry leaves, dry red chilli, coconut sauce 28
- Jardaloo Gosht**, A Parsee specialty: Lamb cooked with dry apricots, straw potatoes 28
- Chettinad**, Cubes of lamb with crushed black pepper, onions, tomatoes and curry leaves 28
- Saag**, Succulent lamb pieces simmered in freshly pureed spinach and spices 28
- ⦿ **Vindaloo**, Fiery stew of lamb, potato cooked with red chillies, garlic, ginger, cumin-vinegar masala 28
- Goat Curry**, Goat meat marinated with yogurt, onions, spices and simmered on a slow flame 28

**Seafood**

- Salmon Saag**, Salmon cooked in freshly ground spinach and spices 28
- Salmon Tikka Jalfrezi**, Tandoori salmon cubes stir fried with onions, bell peppers and tomatoes 28
- Shrimp Saag**, Shrimp cooked in freshly ground spinach and spices 28
- Jhinga Jalfrezi**, Stir fried shrimp, onion, bell peppers and tomatoes flavored with onion seed 28
- Mango Shrimp**, Jumbo shrimp marinated, grilled in the Tandoor, then cooked in tangy mango sauce 28
- Fish Bungabandhu**, Salmon cooked with onion, tomatoes, ginger-garlic, blend of herbs 28

Sapphire is located two blocks North of **Lincoln Center**, one block north of AMC theatre

**Sapphire Indian Cuisine**

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**Basmati/Breads**

- Lemon**, Basmati rice tempered with mustard seeds, lemon juice and curry leaves 8
- Mutter Pullao**, Basmati Cumin flavored Basmati, green peas 8
- ℳ **Vegetable Biryani**, Basmati rice, fresh vegetables, saffron, topped with nuts & caramelized onions 18
- Chicken Biryani**, Pieces of chicken, Basmati rice in a sealed pot with saffron and grated egg 26
- Lamb Biryani**, Pieces of lamb, Basmati rice in sealed pot, spices, saffron, topped with grated egg 28
- Shrimp Biryani**, Shrimp and Basmati rice cooked in a sealed pot with aromatic spices 28
- Goat Biryani**, Baby goat meat and Basmati rice cooked in a sealed pot with aromatic spices 28
- Naan**, Leavened white bread 6
- Garlic**, topped with garlic 6
- Keema**, spiced minced lamb stuffing 8
- ℳ **Peshawari**, raisins, almonds, coconut stuffing 7
- Onion Kulcha**, spiced onion stuffing 7
- Masala Kulcha**, paneer and herbs stuffing 7
- Aloo Paratha**, Whole wheat bread stuffed with spiced potatoes 8
- Lachha Paratha**, Multi-layered wheat bread 8
- Tandoori Roti**, Whole wheat bread 6
- Poori**, Puffed fried whole wheat bread 7
- Mint Paratha**, wheat topped with dried mint and spices 7