

Appetizers

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

Vegetarian

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

Accompaniments

Papadam , Paper thin lentil wafers	3
Mango Chutney	3
Raita , Yogurt with Cucumber	7
Mixed Pickle ,	3
Onion Relish , Seasoned diced onions	3
Soup	
Mulligatawary , traditional Indian soup made with lentils and herb	8
Soup of the Day	8
Salad	
Tropical Salad , Greens, cherry tomatoes, orange, pineapple and mango, house dressing	8
Mixed Green Salad , Fresh greens, tomatoes, and cucumbers	8

Tandoor (Clay Oven) Dishes

N Tandoori Vegetables , Assorted Vegetables, House made cheese, marinated, Tandoor Fired	7
Tandoori Chicken , Half Chicken, yogurt marinade, fresh ground spices	18
Achari Tikka , Marinated, spiced Chicken Cubes, Tandoor Fired spiced chicken chunks	18
N Ginger Chicken , Ginger yogurt marinade, Tandoor fired	20
Seekh Kabab , Lamb, Fresh Herbs & Spices, Tandoor Fired	22
Lamb Shashlik , Lamb Skewers, seasoned in aromatic spices, grilled onions, tomatoes, bell peppers	24
Ajwaini Salmon Tikka , Fresh Salmon marinated in yogurt and spices, Tandoor Fired	26
N Sapphire Mixed Grill , Assortment of chicken, Lamb & Seafood, all marinated, Tandoor Fired	26
Saffron Shrimp , Jumbo shrimp marinated in yogurt, saffron and spices	26
N Lamb Chops , A Sapphire specialty	35

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
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

Kolhapuri , Cubes of lamb tempered with curry leaves, dry red chili, 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
Baby Lamb Chop , blended with spices, mint sauces	32

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

Breads

Naan , Leavened white bread	6
Garlic , topped with garlic	6
Keema , spiced minced lamb stuffing	8
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
Mint Paratha , wheat topped with dried mint and spices	7

Basmati (Rice)

Lemon , Basmati rice tempered with mustard seeds, peanuts lemon juice and curry leaves	7
Mutter Pullao , Basmati Cumin flavored Basmati, green peas	7
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

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

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