

Indian & Fusion Restobar
curry club @ *saghar*



111 West Broadway | Port Jefferson | New York | 631.751.4845

Sunday thru Thursday | 11:30am to 10pm

Friday and Saturday | 11:30am to 11pm



Food Allergy Notice

Before placing your order, please inform your server if a person in your party has a food allergy.



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CurryClubatSaGhar



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Appelizers

Indian Appelizers

Vegetarian and Vegan

Assorted Vegetable Platter | 14
Samosa / Pakora / Alu Ki Tikki

Vegetable Pakora | 10
Potato / Onion / Spinach / Cauliflower

Chaat | 9
Coriander / Onion / Chickpeas / Yogurt
Tamarind Chutney

(Alu Tikki, Samosa, Alu Papri)

Bhappuri | 9
Puffed Rice / Onion / Chutney

Vegetable Samosas | 7
Spiced Potatoes / Peas

Chili Paneer | 15
Cottage Cheese / Onions / Bell Peppers

Chili Gobi | 15
Cauliflower / Garlic

Vegetable Manchurian | 15
Dumplings / Ginger / Garlic Sauce
Scallions

Honey Chili Fries | 11
Chili Garlic Sauce / Scallions

Vegetable Hara Bhara Kabab | 13
Fried Patties / Green Leafy Vegetables
Fig Chutney

Vegetable Shami Tikki | 13
Fried Patties / Chickpeas / Gram Flour
Fig Chutney

Vegetable Spring Roll | 13
Fried Small Roll of Thin Pastry Filled
with Vegetables

Dahi Kabab | 15 (Not Vegan)
Chefs Creation of Yogurt Patties Served
with Tamarind Sauce and Mint Chutney

Indian Appelizers

Non-Vegetarian

Fish Tikka | 17
Boneless Fish / Cooked in the Tandoor

Assorted Kebab Platter | 14
Chicken Tikka / Hariyali Kebab
Malai Kebab / Chooza Kebab

Seekh Kabab | 15
Minced Lamb / Spices

Chicken Seekh Kebab | 15
Minced Chicken / Spices

Chicken Samosa | 8
Ground Chicken / Spices

Meat Samosas | 8
Ground Lamb / Peas

Half Tandoori Chicken | 15
Roasted Spring Chicken / Yogurt
Garlic / Ginger / Ground Spices

Chicken Pakora | 13
Boneless Chicken / Battered
Deep Fried

Fish Amritsari | 18
Basa Fish / Punjabi Style / Mint Sauce

Fish and Chips | 18
Basa Fish / French Fries

Special Platter for Six or More | 90
Vegetarian and Non Vegetarian

Indian Appelizers

Indian Fusion

Calamari Bhajija | 18
Calamari / Chickpea Flour
Mint Chutney / Carom Seeds

Indus Mussels Masala | 19
Prince Edward Island Mussels
Goan Style Curry / Coconut / Cilantro

Chicken "Lollipop" | 19
Chicken Wings / Garlic / Ginger
Honey Chili / Soy Sauce

Lobster Mac and Cheese | 21
Fresh Lobster Chunks / Cheddar
Pecorino / Romano

Boom Boom Wings | 15
Eight Pieces
Special Boom Boom Sauce

Chicken Wings | 13
Eight Pieces

Chicken Tenders | 11
French Fries

Mozzarella Sticks | 11
Six Pieces

French Fries | 6




Soups

Lentil Soup | 7 

Tomato Soup | 8

Mulligalawny Soup | 10


Chicken Soup | 10

Sweet Corn Soup (Vegetarian) | 9 

Sweet Corn Chicken Soup | 10

Salads

House Salad | 16 
Baby Arugula / Mango / Fresh Goat Cheese / Citrus Cilantro Vinaigrette

Fattoush Salad | 16 
Romaine Lettuce / Green Pepper / Scallions / Radish / Crispy Mint
Kuboos Bread / Semei / Garlic / Lemon Juice / Olive Oil

Shrimp and Avocado Salad | 18 
Mixed Greens / Poached Shrimp / Avocado / Orange / Honey
Grand Marnier Dressing

*Raw Bar

Snow Crab Legs (One Pound) | 30

Seasonal Oysters | 29

SaGhar Seafood Tower | 100

Jumbo Shrimp / Seasonal Oysters

Lobster / Snow Crab Clusters

Jumbo Shrimp Cocktail | 25

*Consuming raw or uncooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items are served undercooked or will be cooked to your liking.

Authentic Indian Curries

Plain Curries

Plain Curries are Regular Curries which are made with a base of onion and tomato with Fresh Ground and Whole Spices. They can be enjoyed with rice, bread, or both!

Korma Curries

"Korma" means "braised". It is a type of Curry which is considered Royal Mughlai and dates back to the 15th century. Due to its Royal nature, it is designated as "Nawabi" coming from a princely state of India. Its richness in flavor comes from ingredients of cream, garnished with nuts and raisins, and tastes to the milder side. Korma is mostly enjoyed with rice, bread, or both.

Jhalfrezi (Jalfrezi) ***(No Fish)

Jalfrezi is a Curry with "Chili Masala" and was originated in Bengal. It is cooked with different Fresh Stir Fry Vegetables and various Hot Spices. It has a slightly thick gravy and is preferred to be eaten with bread, although Jhalfrezi can be enjoyed with rice as well.

Kadai Curries ***(No Fish)

"Kadai" is a type of Curry which is a specialty of Pakistan. A gravy or sauce made with Onion, Tomatoes, Green Peppers, Green Chillies, Ginger, and Garlic. It is preferred to be eaten with Bread but can be enjoyed with rice as well.

Vindaloo Curries ***(No Fish)

Vindaloo is a Typical West Indian Dish from Goa. The main ingredients in these types of curries are Potatoes, Sweet and Sour Vinegar, and a blend of Hot Chillies and Spices. It is always on the spicier side. Vindaloo can also be enjoyed with hot rice and bread.

Curry Proteins (Choose One)

Shrimp / Fish** | 26 **Chicken / Paneer** | 21 **Beef / Lamb / Goat** | 24 **Tofu / Vegetables** | 19

Saag Curries

Spinach is used as a gravy in many curries, being the main green vegetable in Indian Cooking. We prepare these dishes by slightly grinding the spinach and cooking it with Fresh Ground and Whole Spices. Saag Curries can be enjoyed with rice, bread, or both.

Shrimp | 26 **Tofu / Mushroom / Chana / Adu** | 19 **Vegetables** | 19
Beef / Lamb / Goat | 24 **Chicken / Paneer** | 21

Indian Tandoori Breads

Whole Wheat Breads

Adu Paratha - Bread Stuffed with Spiced Potatoes | 6 **Mint Paratha** - Bread Layered with Fresh Mint | 6
Paneer Paratha - Bread Stuffed with Spiced Indian Cheese | 7 **Lacha Paratha** - Multi-Layered Bread | 6
Roti - Whole Wheat Bread Cooked in a Tandoor | 4 **Poori** - Whole Wheat Puffed Bread | 4

Leavened Breads

Basket of Naan - Plain Naan, Onion Kulcha and Garlic Naan | 14 **Olive Oil Naan** | 4
Peshawri (Sweet) - Stuffed with Almonds and Raisins | 8 **Missi Roti** - Traditional Bread Made With Gram Flour
Chili Cheese Naan - Spicy Chili and Mozzarella Cheese | 8 Onion, Fenugreek, and Indian Spices | 6
Onion Kulcha - Stuffed with Spiced Onions | 6 **Bhatura** - Unleavened Wheat Puffed Bread | 5
Paneer Kulcha - Stuffed with Cottage Cheese & Spices | 7 **Keema Naan** - Stuffed with Spicy Minced Lamb | 9
Garlic Naan | 6 **Naan En Sultan** - Stuffed with Minced Chicken Tikka,
Lamb Keema, Nuts, and Raisins | 9
Indu's Savory Naan - Cheese, Crushed Olives, Garlic, Green Chillies, Cilantro | 9

Accompaniments

Fresh Green Salad | 6 **Roasted Papad** | 4 **Vegetable Raita** | 5
Mango Chutney | 5 **Achar** | 5 **PaPadum** | 4 **Onion Relish** | 5

Special Club Curries

Non Vegetarian

Shrimp Tikka Masala | 27

Shrimp Simmered in a Creamy Tomato Gravy with a Flavor of Fenugreek.

Salmon Tikka Masala | 24

Salmon Grilled in a Tandoori Oven. Cooked in a Tomato Gravy with Onion and a Pinch of Fenugreek.

Zardalu Boli | 24

Chunks of Boneless Lamb Cooked with Cashew Nuts, Mildly Spiced Cream Sauce, Garnished with Potato and Apricots

Rogan Josh | 24

Cubed Leg of Lamb Cooked in a Traditional Kashmiri Style Sauce.

Lamb Mushroom Masalender | 24

Lamb with Button Mushrooms, and Red Wine, a Mild Mix of Onion, Tomatoes, Ginger and Cilantro. Tastes Great with Naan!

Lamb Achari | 24

Succulent Pieces of Lamb Cooked with Onion, Tomatoes, and a Pickled Sauce. A Mouth Watering Dish!

Keema Muller | 24

Minced Lamb Cooked with Green Peas, Freshly Ground and Whole Spices.



Lamb Tikka Masala | 24

Boneless Chunks of Lamb Simmered in a Creamy Tomato Gravy with a Succulent Flavor of Fenugreek.

Mango Chicken | 24

Cubed Chicken, Battered and Fried, Tossed with Aromatic Spices, Onion, Tomato, and Green Pepper.



Chicken Achari | 21

Chicken Cooked with Onion, Tomatoes and a Pickled Sauce.



Chicken Club Masala | 21

Boneless Chicken Cooked in a Thick Gravy of Onions, Garlic Chili, Garnished with Fresh Coriander.



Chicken Makhani (Butter Chicken) | 21

Marinated Boneless Chicken Thighs Roasted then Simmered in a Luscious and Spiced Creamy Tomato Sauce & Cashews.

Chicken Tikka Masala | 21

Boneless Chicken Simmered in a Creamy Tomato Gravy with a Succulent Flavor of Funugreek.

Goan Fish Curry | 25

Fish Cooked in a Goan Style Sauce (Coconut Base)

Anar-fali Bahar | 24

Boneless Chicken Marinated in Yogurt and other Spices, Sauteed with Bell Pepper, Onion, and Tomato - Tandoor Roasted.

Special curries are those which have been originally created by our chef, or have been given a special unique touch of flavor from the recipes originating in the Mughal Dynasty hundreds of years ago by the royal's chefs to the Emperors.

Paneer Makhni | 20

Homemade Cottage Cheese Cubes Simmered in a Creamy Tomato and Cashew Nut Sauce

Paneer Tikka Masala | 23

Cubed Cheese Simmered in a Creamy Tomato Gravy with a Succulent Flavor of Fenugreek

Paneer Lababdar | 25

Homemade Cottage Cheese Cubes Cooked in a Creamy, Mildly Tangy and Faintly Sweet Gravy

Muller Paneer | 20

Homemade Cottage Cheese Cubes Cooked with Green Peas in an Indian Spiced Masala

Mushroom Muller | 19

Mushroom and Peas Cooked in a Curry Sauce

Baingan Bharla | 19

Baked, Mashed Eggplant Cooked with Onions and Tomatoes

Zeera Adu | 19

Potatoes Cooked with Cumin Seeds and Ground Spices

Channa Masala | 19

Chickpeas Cooked with Onion, Tomatoes and Spices

Malai Kofta | 20

Homemade Vegetable Cottage Cheese Dumplings Cooked in a Creamy Sauce with Cashew Nuts and Raisins

Vegetarian

Dal Makhni | 19

Black Lentils Simmered Overnight, Cooked to Perfection, Garnished with Cream and Butter

Yellow Dal | 19

Boiled Yellow Lentils Sauteed with Onions, Garlic and Ginger

Adu Gobi | 19

Fresh Cauliflower and Potatoes Cooked on a Slow Fire with Onions, Ginger and Tomatoes

Adu Muller | 19

Fresh Green Peas Cooked With Potato Chunks and Spices

Pakora Kadi | 19

Crispy Fritters Simmered in a Flavorful Spices Yogurt Curry Sauce.

Adu Baingan | 19

Eggplant and Potatoes Simmered in an Onion/Tomato Gravy

Vegetable Jaipuri | 19

Mixed Vegetables Cooked Rajistani Style, Garnished with Papadum

Achhari Baby Eggplant | 19

Cooked in a Pickle Sauce

Organic Tofu Tikka Masala | 20

Tofu Simmered in a Creamy Tomato Gravy with Indian Spices

Bhindi Do Pyaza | 19

Okra, Onions, Tomatoes with Authentic Indian Spices

Dosa Menu

A Dosa is a thick pancake or crepe, originating from South India. Made from a batter consisting of lentils and rice, Dosas are served hot along with a variety of chutneys and sambar (vegetable and lentil soup).

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|--|--|
| Egg Bhurji - With Avocado and Goat Cheese Dosa 30 | Masala Dosa 25  |
| Butter Paper Plain Dosa 20   | Masala Dosa - With Jack and Cheddar Cheese 26 |
| Palak Dosa 23   | Paneer Masala Dosa 30  |
| Kiran's Palak Masala Dosa 25 | Cheese Dosa 26 Chicken Dosa 30 |
| Keema Dosa (Ground Meat) 30 | Vegetable Uthappam 19   |
| Palak Dosa - With Plant Based Ground Meat Dosa 30 | Kalamata Olives and Goat Cheese Dosa 26  |
| Plant Based Ground Meat Dosa 26   | Kulwant's Favorite Mysore Masala Dosa - (Spicy Potato) 25  |



Indian Chinese Corner

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|--|--------------------------|---|
| Shrimp Chik 26 | Chicken Chik 24 | Paneer Chik 24  |
| Lasuni Gobhi 23  | Fish Chik 25 | |



Kebabs (Tandoori Swaad)

All Kebabs are served on a Sizzling Platter

- Tandoori Mixed Grill** | 32 
A Delicious Combo of Chicken Tikka, Hariyali Kebab, Chooza Kebab, Malai Kebab, Fish Tikka and Jumbo Shrimp
- Tandoori Prawns** | 29 
Prawns Marinated with Carom and Cooked in the Tandoor
- Fish Tikka** | 27 
Chunks of Boneless Salmon Fillet, Marinated Traditional Style and Cooked in the Tandoor
- Hariyali Kebab** | 23 
Boneless Chunks of Chicken Thighs Marinated with Yogurt and Spices, Mint and Cilantro
- Lamb Boli Kebab** | 24 
Boneless Chunks of Lamb Marinated in Yogurt and Spices, and Cooked in the Tandoor
- Lamb Seekh Kebab** | 24 
Minced Lamb Marinated with Aromatic Herbs, Fresh Ginger, and Wrapped Around the Skewers Then Cooked in the Tandoor
- Chicken Seekh Kebab** | 24 
Boneless Ground Chicken with Aromatic Herbs and Spices, Fresh Ginger, and Wrapped Around the Skewers Then Cooked in the Tandoor
- Malai Kebab** | 23 
Chunks of Chicken Breast Marinated in a Creamy Sauce then Cooked in the Tandoor. A Mughlai Delicacy.
- Tandoori Chicken** | 23 
Spring Chicken Marinated Overnight in Yogurt, Garlic, Ginger, Lemon, and Fresh Ground Spices then Cooked in the Tandoor
- Chooza Kebab** | 23 
Very Tender Boneless Pieces of Dark Meat Chicken, Marinated with Low Fat Yogurt and Amazing Spices
- Chicken Tikka** | 23 
Boneless Chicken Marinated in Spices and Cooked in the Tandoor
- Paneer Tikka** | 23  
Homemade Chunks of Cheese Marinated in Indian Spices with Onion and Bell Peppers. A Vegetarian Delicacy.

Large Plates – Local Fare

Penne a la Vodka | 22

Creamy Tomato Sauce

Add Chicken | 7 Add Shrimp (4 Pieces) | 9

Lobster Malabar | 40 (Can Change w/Market Price) 🌱

Fresh Maine Lobster Tail / Coconut Milk / Mustard
Curry Leaves

Hamburger* or Cheeseburger* | 21

Angus Beef / Lettuce / Tomato / Pickle / French Fries

* Can be cooked to the customer's liking.

Fish Moilee | 33 🌱

Pan Seared Salmon / Mustard Seeds / Served with a Creamy
Coconut Sauce / Served on Saffron Curry Mashed Potatoes

8oz. Filet Mignon* | 45

Au Poivre / Garlic Mashed Potatoes / Seasonal Vegetable

*Can be cooked to the customer's liking

Kiran's Sea Bass | 37

Pan Seared / Rasam Podi Sauce / Served on Curry Mashed
Potatoes

Rice / Biryani / Pilafs (Basmati Se Bana)

Biryani, a fragrant rice dish infused with spices, meats, and vegetables.

Beef Biryani | 23 🌱

Lamb Biryani | 23 🌱

Goat Biryani | 23 🌱

Chicken Biryani | 21 🌱

Vegetable Biryani | 18 🌱 🌱 🌱

Shrimp Biryani | 26 🌱

Lemon & Herb Rice | 6 🌱 🌱 🌱

Coconut Lentil Rice | 6 🌱 🌱 🌱

Peas Pilaf | 6 🌱 🌱 🌱

Basmati Rice | 5 🌱 🌱 🌱

Kids Menu (Includes Kids Cup Beverage) | 13

Pasta with Butter ♦ **Chicken Tenders and Fries** ♦ **Macaroni and Cheese** ♦ **Mozzarella Sticks**

Vegan Plant Based Menu

Entrees

Meatless Lababdar Balls | 26

Mildly Tangy, Faintly Sweet Gravy / Onions / Tomatoes/ Spices / A Rich Flavor

Meatless Tikka Masala Balls | 26

A Rich Tomato, Oat Cream Base with Indian Masala Sauce

Jalfrezi Meatless Fillets | 26

Chili Masala Cooked with Different Fresh Vegetables and Various Hot Spices

Meatless Stuffed Minced Naan | 9

Soft and Fluffy Naan Filled with Minced Soy, Spices, and Garlic Chili Cilantro

Meatless Manchurian Balls | 18



Dessert

Gulab Jamun | 6

Rasmalai | 7

Gajar Halwa | 7

Kulfi | 7

Ice Cream | 4

(Vanilla, Pistachio, Strawberry, Chocolate)

Vegan Mango Sorbet, Almond Ice Cream