



**104 Lexington Ave
New York, NY 10016**

(646) 590-0994 | (646) 833-7026

www.sahibny.com

VEG STARTERS

MOONG DAL SOUP <i>Lentil soup, lemon</i>	6.95
BAIGAN BHAJI <i>Eggplant fritters, chat masala</i>	7.50
SAMOSA <i>Spiced potatoes & cauliflower filling, fennel</i>	7.95
CUTLET <i>Shallow fried vegetable cutlets</i>	7.95
CHANNA PATTIES <i>Chickpea yogurt patties</i>	7.95
LASONI GOBI <i>Tangy Cauliflower, onions & bell pepper</i>	9.95
HARE MUTTER KI SHIKANPURI <i>Pan fried green peas & cheese patties</i>	9.95
CHILLI PANEER 🍴 <i>Paneer cheese, green chillies, soy ginger flavor</i>	9.95
RAGARA PATTIES <i>Spiced potato patties, chickpeas, yogurt & chutnies</i>	9.95
PANEER KE SOOLEY <i>Tandoor style smoked paneer cheese</i>	10.95

BREADS

ROTI <i>Tandoor fired wheat bread</i>	3.95
PARATHA <i>Tandoor fired multi layered bread, butter</i>	4.95
CHAPATI (2 piece) <i>Wheat bread heated on open fire</i>	4.95
LUCHI <i>Fluffy light fried bread</i>	4.95
BHATURE <i>Fluffy thick fried bread</i>	4.95
ALU PARATHA <i>Stuffed spiced potato fillings</i>	5.95
BUTTER NAAN <i>Tandoor fired white flour bread</i>	4.50
Onion naan	5.50
Garlic naan	5.50
Paneer cheese naan	5.95
Chili onion naan	5.95
Kashmiri naan with nuts	6.50
Rosemary naan	6.50

NON-VEG STARTERS

CHICKEN 65 <i>Chicken fry, curry leaves</i>	11.95
MURGH CHOP 🍴 <i>Roasted bone-in chicken, creamy marinade, malt vinegar</i>	11.95
GILAFI RESHMI <i>Minced chicken rolls, cheese, jalapeno peppers</i>	11.95
MURGH ANGARE <i>Skewered boneless chicken, pomegranate seeds</i>	11.95
LUCKNOWI GILAWATI KEBAB <i>Pan fried tender lamb patties</i>	11.95
LOLLYPOP CHICKEN 🍴 <i>Spicy pulled back chicken wings</i>	12.95
MEEN PORIYAL <i>Flaky shredded fish & coconut rice, peppercorn</i>	13.95
YETI GHEE ROAST 🍴🍴 <i>Mangaloren style shrimp & lemon rice</i>	13.95
BAGHARI JHINGA <i>Kashmiri style Creamy shrimp & ghee rice</i>	13.95

VEGAN

SUBZI DAL METHI <i>Yellow Lentils & Vegetables & fresh methi</i>	13.50
RAJMA <i>Curried kidney beans, garden herbs</i>	13.50
SAHIB LASOONI ALOO <i>Garlic potatoes & cashew nuts</i>	13.95
BHUNI GOBI MUTTER <i>Tossed cauliflower & green peas, ginger</i>	14.95
CHOLE <i>Curried chick peas, fresh coriander</i>	14.95
HARI MIRCH KA GOBI KHURCHAN 🍴 <i>Spiced cauliflower mince, green chilies & fresh coriander</i>	14.95
ALU GOBI GHAR KI <i>Spiced potatoes & cauliflower, garden herbs</i>	14.95
KHATTI BHINDI <i>Sauteed okra & roasted spices, mango powder</i>	14.95
BANARASI BAIGAN <i>Smoked & fried eggplant, garden herbs</i>	14.95

Serve, Love, Give, Purify, Meditate, Realise
- Swami Sivananda Saraswati

🍴... Must try 🍴... Spicy
Gluten free options available
If you have a food allergy, please inform your server.

VEGETARIAN

DAL SAHIB MALAIWALI	14.50
<i>Slow cooked creamy black lentils, fresh coriander</i>	
SABJI SAAG MALAI	14.95
<i>Spinach & Vegetables, chick peas</i>	
DUM OLAV	14.95
<i>Kashmiri style chili yogurt potatoes</i>	
SAAG PANEER	14.95
<i>Spinach & Cheese, light cream</i>	
MALAI KOFTA	14.95
<i>Vegetable cheese croquettes, creamy nut sauce, raisins</i>	
PANEER TIKKA MASALA	14.95
<i>Skewered paneer cheese, creamy tomato sauce</i>	
PANEER KHURCHAN	14.95
<i>Grated cheese, cream & tomatoes</i>	
METHI MUTTER PANEER	14.95
<i>Green peas & cheese, fresh fenugreek, creamy tomato</i>	

FISH

MOILEE	21.95
<i>Coconut fish curry, lemon</i>	
POLICHATTU	21.95
<i>Roasted fish & banana chips</i>	
FISH MALAI TIKKA	21.95
<i>Tandoor fired creamy fish, carom seeds</i>	
SHRIMP	
KONJU PAPPAS 🍷	21.95
<i>Kerala style shrimp, kokum infused coconut milk</i>	
JHINGA TIKKA MASALA	21.95
<i>Tandoor fired shrimp, creamy tomato sauce</i>	
CHINGRI SORSE NARKOL 🍷	21.95
<i>Kolkata style coconut shrimp, mustard seeds</i>	
JHINGA BALCHAO	21.95
<i>Tomato shrimp curry, tamarind, vinegar & jaggery</i>	

TANDOOR

TANDOOR MURGH (prep time 25 min)	16.95
<i>Bone-in chicken, garam masala yogurt marinade</i>	
ACHARI MURGH TIKKA	16.95
<i>Skewered pickled chicken</i>	
MURGH MALAI TIKKA	17.95
<i>Boneless spring chicken, creamy marinade</i>	
SEEKH KEBAB 🍷	18.95
<i>Skewered lamb rolls, green chilies</i>	
SAHIB VEGETABLE KABAB	18.95
<i>Skewered vegetable rolls</i>	
JHINGA HARYALI TIKKA 🍷🍷	21.95
<i>Tandoor fired shrimp, jalapeno, green masala marinade</i>	
JHINGA MALAIWALI	21.95
<i>Tandoor fired shrimp, creamy marinade</i>	
LAMB CHOPS	23.95
<i>Grilled in tandoor, aromatic spices, yogurt marinade</i>	

CHICKEN

MURGH SAAG	15.95
<i>Chicken tikka & fresh spinach</i>	
CHETTINAD 🍷	15.95
<i>Chicken curry from the house of chettiyars</i>	
KADHAI MURGH	15.95
<i>Spiced chicken, onions & bell pepper</i>	
MURGH VINDALOO	15.95
<i>Goan style chickentikka, vinegar infused red chili sauce</i>	
MURGH METHI MALAI	16.95
<i>Chicken tikka, cream, fresh fenugreek</i>	
CHICKEN TIKKA MASALA	16.95
<i>Creamy tomato sauce, fenugreek</i>	
MAKHNI 🍷	16.95
<i>Creamy tandoori chicken strips, bell pepper & green chili</i>	
DHANIWAL KORMA	17.50
<i>Kashmir style yogurt chicken, fresh coriander</i>	
KORI GASSI 🍷🍷	17.50
<i>Manglorean style coconut chicken curry</i>	

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LAMB

RISTA	18.95
<i>Kashmiri style lamb meat balls, saffron gravy</i>	
ROGAN JOSH	18.95
<i>Kashmir style lamb curry, yogurt & saffron</i>	
SAAG KALIMIRCH GOSHT	18.95
<i>Lamb, & spinach, peppercorn</i>	
MADRAS 	18.95
<i>Coconut lamb curry</i>	
METHI MAAZ 	18.95
<i>Shredded lamb, cream, fresh fenugreek</i>	

BONE-IN GOAT

KADHAI GOSHT	20.95
<i>Bone-in Goat curry, onions & bell pepper</i>	
KOSHA MANGSHO 	20.95
<i>Kolkata style goat curry & potatoes</i>	
MARCHWAGAN KORMA  	20.95
<i>Kashmiri style yogurt goat curry, red chilies</i>	

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 ... Spicy

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MUGHLAI BIRYANI

(*Basmati rice prepared with whole spices, yogurt, saffron and garden herbs. Served with Raita, cucumber onion salad*)

Veg/paneer	14.95
Bone-in chicken	16.95
Bonless Chicken	17.95
Lamb	18.95
Bone-in goat	19.95

RICE & MORE

CHENNAI APPALAM	2.95
<i>Fried south indian papad</i>	
MANGO CHUTNEY RAISIN	3.95
<i>Tempered fennel, bay leaf</i>	
RAITA	4.50
<i>Beaten yogurt, besan crunchies</i>	
THAIR PACHADI	3.95
<i>Beaten yogurt & okra, mustard seeds</i>	
PEAS PULAV	3.95
<i>Basmati rice & green peas, cumin</i>	
GHEE CHAWAL	7.50
<i>Basmati rice, ghee, bayleaf, cloves & cumin</i>	
LEMON RICE	8.95
<i>Tempered curry leaves, mustard seeds & dry red chillies</i>	
COCONUT RICE	8.95
<i>Tempered curry leaves, papad, lentils & coriander</i>	

The New York Times **

Sahib, in Curry Hill, Lets You Eat All Over India

SAHIB | NYT Critic's Pick | ★★ | Indian | 35 | 104 Lexington Avenue, Kips Bay | 646-376-0994

By PETE WELLS FEB 21, 2017



Sahib opened last autumn on a stretch of Lexington Avenue in Manhattan often called Curry Hill. Here, the marchwagan korma, a goat curry from Kashmir.

Among the restaurants, the one Curry Hill restaurant that paid tribute to Kolkata, particularly its Jewish cuisine; another that showcased food from India's southwest coast; a third that brought together dishes from the cities of Lucknow and Hyderabad; and a fourth that specialized in the Punjab and the fifth purely focuses on Kashmiri cuisine opened in the fall.

Mr. Natarajan has worked as the consulting chef, organized the menu around dishes he has been gathering in India while researching a cookbook.

He isn't trying to be encyclopedic, and the menu reflects that; it pays a little bit of attention to several regions and ignores others entirely. This makes it hard to get a firm sense of any one regional style, but easy to enjoy several dishes you may have never seen before.

This may even be true for Indians. Goans might not recognize Sahib's wonderful blend of fried eggplant stirred into a smoky mash of eggplant that has been softened in a tandoor; the dish, only casually spiced, comes from the northern city of Varanasi, on the Ganges.

Potatoes are stewed all over India, but Sahib's dum olay may be new to those who aren't from Kashmir. Little round potatoes are stabbed with a toothpick first so they will pick up more of the sauce they're cooked in: yogurt seasoned with tamarind, cardamom and Kashmiri chiles. The sauce wins its arguments through persuasion rather than force, in part because it has no tomatoes or onions.

To see what a difference leaving them out can make, try the rogan josh. If you've had this Kashmiri lamb dish at other local Indian restaurants, you probably think of rogan josh as a bulldozer of a dish, more powerful than graceful. Chances are onions and tomatoes were the ground floor on which the thick brown gravy was built. At Sahib, the sauce is creamier and gentle enough that the taste of saffron doesn't get lost, and I found myself really paying attention to the flavors — a new experience when it comes to rogan josh.