













Appetizers

AVOCADO JHALMURI 	7
Potato, Rice Puff, avocado Mix with onion, tomato, Mint & tamarind Sauce	
CHAAT PAPADI	7
Crispy wafers served with potato, garbanzo, Sweet yogurt in a tangy sauce	
SAKOON SPECIAL SAMOSA	7
Potato and peas in pastry shell	
DELHI KI ALOO TIKKI	7
Grilled seasoned potato medallions with chutney	
LASOONI GOBI  	8
Cauliflower tossed with garlic flakes & spiced	
DAHI KE KABAB 	8
Hung Yogurt infused with roasted cumin, coriander, ginger & red onions	
PANCH PORAN PANEER TIKKA 	11
Cottage cheese marinated with pickle based spices	
MINT MURGH TIKKA 	11
Chicken marinated in mint & spiced hung Yogurt	
BASIL SEEKH KEBAB 	11
Spiced ground chicken baked with fresh basil	
AMRITSARI FISH 	10
Fish coated with spice gram flour & deep fried	
LEMON FISH TIKKA 	11
Fish marinated with lemon, spices & baked	
TANDOORI TRIPLE PLAY 	13
Combination of triple grilled delicacy, Mint Murgh Tikka, Basil Seekh Kebab & Seasoned Fish	





Soups & Salads

TOMATO AND FENNEL SOUP  	8
Fresh tomato reduction flavoured with fennel	
MULLIGATAWANY SOUP 	8
Indian lentils Cooked with chicken broth	
MANGO OLIVE SALAD  	8
Julienne cut mango, cucumber, bell pepper mix with spring mix, olives & Mango dressing.	
GREEN SALAD  	6
Fresh cucumber, onion, tomato, lemon & green chilli	

Tandoor

MALAI SOYA CHAAP 	16
Marinated soya cubes cooked with spiced creamy sauce	
TANDOORI VEGGIES 	16
Herbs marinated cauliflower, bell pepper, onion, paneer and pineapple	
SOUFIA PANEER 	18
Cottage cheese marinated with fennel & indian spices and roasted in tandoor	
TANDOORI CHICKEN [HALF] 	15
TANDOORI CHICKEN [FULL] 	21
Roasted Bone chicken cooked with yogurt & spices	
ACHARI CHICKEN TIKKA 	17
Chicken marinated with yogurt & pickle spices	
SHAHI SEEKH KEBAB 	20
Ground lamb infused with herbs & roasted cumin	
LAMB CHOP (ADRAKI PANJE) 	26
Rack of Lamb absorb with flavoured indian spices	
PESTO SALMON TIKKA 	22
Salmon fillet flavoured with pesto, herbs & spices	
SAMUDRI JHINGA 	22
Tiger Prawns marinated in yogurt & spices	
SAKOON SPECIAL MIX GRILL 	26
House speciality lamb chops, shrimps, achari chicken tikka & seekh kebab	

Seafood

BOMBAY FISH MASALA 	18
Fish cooked with onion, tomato, fenugreek & coriander	
KONKAN FISH CURRY 	18
Regional Fish curry from the Konkan region of Maharashtra	
MEEN MOLIE 	18
Traditional Kerala Fish, shrimp curry cooked in coconut milk, onion & curry leaf	
GOAN SHRIMP 	18
Shrimps in delicious Goan style onion sauce with coconut cream	

Vegetarian Entrées



DAL SAKOON 	15
Black lentils simmered with tomato, ginger & garlic	
DAL TARKA  	15
Yellow lentils with onion, tomato & spices	
CHANA PINDI  	15
Rawalpindi style chickpeas tempered with spices	
SOYA TIKKA MASALA 	16
Grilled soya malai chaap cooked with onion, Bell pepper in a creamy tomato sauce	
KARAH BHINDI  	16
Fresh okra tossed with onion, tomato & spices	
MIRCHI BAIGAN KA SALAN 	16
Eggplant, Peppers, sesame, peanut in a thick sauce	
ADRACHI ALOO GOBHI 	16
Cauliflower, potato and ginger cooked with Seasoned spices	
SUBZ JALFREZI 	16
Farm fresh vegetables tossed in homeground spices with onion & tomato sauce	
SAAG PASAND SE 	16
Spinach with spices, choice of cheese/potato/corn /lotus seeds	
PANEER PESHAWARI 	16
Cottage Cheese with onion & bell peppers simmered in spices	
PHOOL MAKHANE KI SABZI 	16
Lotus seeds, cottage cheese, green peas in a cashew nut sauce	
SHAM SAVERA KOFTA 	16
Spinach dumplings stuffed with cheese, dry fruits, Served in creamy tomato sauce	
PANEER BUTTER MASALA 	16
Butter infused tomato sauce Panner, finished with cream & fenugreek	
SHAHI PANEER 	16
Cottage cheese cubes cooked in a onion & creamy cashew sauce	

Biryani's

Pot sealed basmati rice biryani with aromatic herbs and spices, accompanied with raita

SUBZ DUM BIRYANI	16
PANEER DUM BIRYANI	17
CHICKEN DUM BIRYANI	17
LAMB DUM BIRYANI	18
GOAT DUM BIRYANI	18

Meat Entrées

CLASSIC CHICKEN CURRY 	16
Chicken cooked with home style sauce	
MURG SAKOON 	16
Chicken curry tossed with bell pepper & onion	
BUTTER CHICKEN 	16
Chicken tikka in a creamy tomato sauce	
MURG TIKKA MASALA 	16
Chicken Tikka Cooked with bell pepper & creamy tomato sauce	
MURG CHETTINAD 	16
Chicken in a peppercorn & fennel chettinad sauce	
SUNEHRI MURG 	16
Chicken cooked with cashew, saffron & creamy onion sauce	
CHICKEN / LAMB SAAG 	16/18
Chicken / Lamb cooked with spinach & Indian spices	
CHICKEN / LAMB VINDAALOO  	16/18
Goan style chicken/lamb in red chilli pepper sauce, finished with wine vinegar	
KASHMIRI ROGAN JOSH 	18
Kashmiri delicacy of lamb in fennel flavored onion gravy	
GOSHT MALABAR 	18
Lamb simmered in coconut milk with mustard seeds & spices	
BHUNA GOSHT/GOAT 	18
Lamb/Goat with golden onions & spices in a thick sauce	

Breads

Unleavened flour breads baked in clay oven

PLAIN NAAN	3
GARLIC NAAN	4
PESTO NAAN	4
POTATO & PEAS KULCHA	5
ONION KULCHA	5
CHEESE KULCHA	5
AMRITSARI KULCHA	5
Stone Ground whole-wheat bread	
TANDOORI ROTI	3
LACHHA PARATHA	4
BREAD BASKET	11
Lacha Paratha, Butter Naan & Garlic Naan	

Accompaniments

JEERA RICE	4
COCONUT RICE	5
SUBZ RAITA	4
ROASTED PAPAD	3
MANGO CHUTNEY	3
MIXED PICKLE	3



www.sakoonrestaurant.com



GLUTEN FREE



VEGAN

JAIN OPTIONS AVAILABLE ON SPECIAL REQUEST.
SOME DISHES MAY CONTAIN NUTS OR DAIRY PRODUCTS.
18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE