

Lunch



Menu

PICK ANY 2 ENTREES (SMALL SERVINGS).
SERVED WITH BASMATI RICE & LENTIL SOUP 14.50
Substitute Brown Rice for 1.00

CHICKEN MAKHANI

Makhani Chef's special recipe. Makhani is a mild creamy sauce that originated in Delhi. Makhani is made by heating and mixing butter, tomato puree, and various spices (cumin, cloves, cinnamon, coriander, and fenugreek) and finished with cream.

TANDOORI CHICKEN

chicken leg and thigh pieces are marinated overnight in yogurt with herbs and spices and cooked on skewers.

CHICKEN CURRY

the traditional exotic curry sauce prepared with onions, turmeric, coconut, poppy seeds, fresh herbs and chef's blend of spices. Finished with a hint of yogurt.

CHICKEN VINDALOO 🌶️

vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds, and yogurt in a tangy spiced sauce.

BEEF VINDALOO 🌶️

vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds, and yogurt in a tangy spiced sauce.

PALAK PANEER

spinach and homemade cottage cheese cooked in spices and fresh onions, ginger, garlic and finished with cream.

CHANA MASALA 🌶️

garbanzo beans cooked over a slow fire and blended with spices along with fresh tomatoes, onions, ginger, garlic & garnished with cilantro.

VEGETABLE MASALA

mixed vegetables cooked with spices, fresh tomatoes, onions, and cream in a chef's special sauce.

NAVARATAN KOORMA

mixed vegetables cooked with cashews, raisins, coconut, turmeric and fenugreek leaves in a rich sweet creamy sauce.

VEGAN LUNCH COMBO AVAILABLE

Beverages INDIAN DRINKS

MANGO LASSI 4.95

MANGO JUICE 4.25

BADHAM KHEER
sweet almond milkshake. 4.75

SWEET LASSI
homemade whisked yogurt shake. 3.5

SALT LASSI
homemade whisked yogurt shake. 3.5

MASALA CHAI 3.75

CARDAMOM CHAI *sweet.* 3.75

MADRAS COFFEE
filtered Indian coffee made with coffee beans and chicory 3.75

HOT TEA 1.75
black or green

Indian Breads

PLAIN NAAN 3.00
leavened white bread baked in tandoor oven.

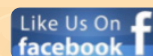
GARLIC NAAN 3.95

GINGER NAAN 3.95

ONION NAAN 3.95

TANDOORI ROTI *unleavened whole wheat bread baked in the tandoor oven.* 3.25

**LUNCH BOX
TO GO AVAILABLE!**



Facebook.com/SaiRamCuisine

Sorry, No Substitutions

Please Indicate how mild, medium, spicy 🌶️ or very spicy 🌶️🌶️ you want your entree prepared.



Appetizers

Served with Chutney

PAKORA a medley of spiced fritters hand made fresh to order, dipped in chickpea & rice flour batter, and fried.

Spinach 6.50 Potato 6.50 Onion 6.50 Eggplant 6.50

MIXED VEGETABLE PAKORAS

spinach, onion, potato, eggplant. 8.50

VEGETABLE SAMOSA

a delectable duo of handmade crisp cones filled with potatoes, peas, cumin, spiced & seasoned. 5.25

ALOO CHAT

a mouthwatering concoction of boiled chickpeas, chopped onions, samosa, chaat masala, tamarind and garnished with cilantro. 9.00

EGG PAKORA 7.50

CHICKEN PAKORA 9.00

CUTMIRCH (Jalapenos Pakoras) 8.00 🌶️

PANEER PAKORA (Cottage Cheese Pakora) 9.00

CHILI PANEER 🌶️

homemade cottage cheese sauteed with fresh onions, jalapeños, bell pepper, ginger, garlic and herbs 13.00

CHILI CHICKEN

chicken sautéed with fresh onions, jalapeños, bell pepper, ginger, garlic and herbs. 13.00

TANDOORI COMBO PLATTER

tandoori chicken, tikka, seekh kabab, spiced & marinated overnight in yogurt with chef's special sauce. 18.00 (please allow time.)

ALOO BONDA

Ball Shaped deep-fried South Indian snack made with Potato, pease and spices. 7.50

CHILLI GOBI

Crispy texture Cauliflower with a spicy, sweet and sour taste. 12.00

CHICKEN CHENNAI

Spiced and Marinated crispy chicken served with onions and lemon. 12.00

Beverages INDIAN DRINKS

MANGO LASSI 4.95

MANGO JUICE 4.25

BADHAM KHEER *sweet almond milkshake. 4.75*

SWEET LASSI *homemade whisked yogurt shake. 3.50*

SALT LASSI *homemade whisked yogurt shake. 3.50*

MASALA CHAI 3.75

CARDAMOM CHAI *sweet. 3.75*

MADRAS COFFEE *filtered Indian coffee made with coffee beans and chicory 3.75*

HOT TEA 1.75 *black or green*

LEMONADE 2.50 *(.75 for refill)*

VOSS SPARKLING WATER *imported from Norway. 4.00*

SODA (Coke Products) 2.75

Coke Diet Coke Ice Tea Root Beer

Sprite Mellow Yellow Fanta

(One free soda refill. 50¢ for each additional)



Salad

HOUSE SALAD *spring mix, carrots, cucumbers, tomatoes, baby spinach. Served over nan 6.95*

Add Chicken Tikka 3.95

Soups

SAMBAR *lentil soup prepared with fresh vegetables, turmeric, herbs, cumin, coriander and mustard seeds. Family recipe. 3.75*

TOMATO SOUP

tomato soup, spices, butter and finished with cream. 5.00

**PLEASE SEE OUR DESSERT MENU
FOR DESSERTS**



Vegetarian

All Entrees served with Basmati Rice. Substitute brown rice for 1.00 and veggies 2.00

VEGETABLE MAKHANI DW, SR

mixed vegetables cooked with cashews and raisins in a rich tomato based creamy, buttery smooth sauce, finished with fenugreek leaves. 15.00

PALAK PANEER DW, SR

spinach and homemade cottage cheese cooked in Indian spices and fresh onions, ginger, garlic and finished with cream. 15.00

NAVARATAN KOORMA DW, SR

mixed vegetables cooked with cottage cheese, cashews, raisins, coconut, turmeric and fenugreek leaves in a rich sweet creamy sauce. 15.50

CHANA SAAG DW, SR

garbanzo beans and spinach cooked with a blend of spices and fresh onions, ginger, and garlic. 14.50

MALAI KOFTA BR

fresh handmade dumplings stuffed with cottage cheese, cauliflower, carrots, cashews, raisins, potatoes and herbs cooked in rich curry creamy sauce. 15.00

KADAI PANEER BR

Home Made Cottage Cheese cooked with onions, fresh Tomatoes, bell Pepper in a curry sauce prepared in Indian Wok 15.00

VEGETABLE MASALA DW, SR

mixed vegetables cooked with spices fresh tomatoes, onions, and cream in a chef's special sauce. 15.50

ALOO MUTTER BR

potatoes and green peas cooked in curry and Indian spices, finished with cream. 14.50

BAINGAN BHARTA BR

eggplant roasted in tandoor and pureed cooked with fresh tomatoes, green peas, onions, spices and finished with cream. 14.50

PANEER MAKHANI SR

homemade cottage cheese cooked with cashews and raisins in a rich tomato based creamy, buttery smooth sauce, finished with fenugreek leaves. 15.00

SHAHI PANEER DW, SR

homemade cottage cheese cooked with fresh tomatoes, onions, cashews and cream in a chef's special sauce. 15.50

MUTTER PANEER BR

green peas and homemade cottage cheese cooked in herbs and spices in a tomato based creamy sauce. 15.00



Vegan

CHANA MASALA SR, SW

garbanzo beans cooked over a slow fire with a blend of spices and fresh tomatoes, onions, ginger and garlic. 14.50

ALOO CHANA BR

garbanzo beans and potatoes cooked over a slow fire and a blended with spices, fresh tomatoes, onions, ginger, and garlic. 14.50

DAL CURRY DW, SR

yellow and red lentils cooked in homemade spices, tempered with cumin, whole red chili, garlic and onion. 14.50

ALOO GOBI BR

potatoes and cauliflower florets sautéed with fresh tomatoes, cumin seeds, green onions, ginger, and garlic. 14.50

DAL MAKHANI BR, DW (ASK FOR NON VEGAN)

black, red and yellow lentils softened overnight & cooked with fresh ginger, garlic and tomatoes. 14.50

POTATO FRY BR

potatoes sautéed with fresh onion, tomato, cumin seeds. 13.50

WINE PAIRING

SW = Sweet White SR = Soft Red
DW = Dry White BR = Bold Red

Please Indicate mild, medium, spicy or very spicy for your entree.

Sorry, No Substitutions



Non Vegetarian

All Entrees served with Basmati Rice. Substitute brown rice for 1.00 and veggies 2.00
LAMB - New Zealand

CURRY **SW, SR**

the traditional exotic curry sauce prepared with onions, turmeric, coconut, poppy seeds, fresh herbs and chef's blend of spices. Finished with a hint of yogurt.

Chicken 17.00 Lamb 18.00 Shrimp 18.00
Fish 18.00 Beef 18.00

KOORMA **DW**

a mild sauce prepared with onions, tomatoes, cashews, coconut and finished with cream.

Chicken 17.00 Lamb 18.00

VINDALOO **SW**

vindaloo is an extra spiced curry dish from the region of Goa. Cooked with potatoes, coconut, poppy seeds, and yogurt in a tangy spiced sauce.

Chicken 17.00 Lamb 18.00 Shrimp 18.00 Beef 18.00

CHICKEN 65: GRAVY STYLE **DW**

deep fried chicken marinated in yogurt and tomato sauce, prepared with fresh onion, bell pepper and finished with cream. The 65 represents the year it was introduced by the famous restaurant in Chennai called "Buhari Hotel". Hence the name "Chicken 65". **Chicken** 17.00

MASALA **BR**

chef's special recipe. A creamy sauce made from a mixture of spices and fresh tomatoes, ginger, garlic, onions and finished with cream. **(Tikka - chicken breast)**

Chicken 17.00 Lamb 18.00 Shrimp 18.00
Fish 18.00 Beef 18.00 Chicken Tikka 18.00

KADAI **BR**

kadai is a curry based sauce, sauteed with onions, and green peppers.

Chicken 17.00 Lamb 18.00 Shrimp 18.00 Beef 18.00

SAAG **DW**

spinach simmered with onions and spices, finished with cream.

Chicken Tikka 17.00 Lamb 18.00

MAKHANI **BR**

chef's special recipe. Makhani is a mild creamy sauce that originated in Delhi. Makhani is made by heating and mixing butter, tomato puree, and various spices (cumin, cloves, cinnamon, coriander, and fenugreek) and finished with cream.

Chicken 17.00 Shrimp 18.00 Lamb 18.00



Tandoori Entrees

entrees cooked in a barrel shaped clay oven (tandoor) used to cook flatbreads and meats to perfection at the temperature of about 600 degrees. Served on a sizzling platter.

TANDOORI CHICKEN **DW**

chicken leg and thigh pieces are marinated overnight in yogurt with herbs and spices and cooked on skewers. 17.00

CHICKEN TIKKA **SR**

diced chicken breast is marinated overnight in yogurt with herbs and spices and cooked on skewers. 15.50

WINE PAIRING

SW = Sweet White **SR** = Soft Red
DW = Dry White **BR** = Bold Red

TANDOORI SEEKH KABAB **SR, SW**

ground lamb is mixed with herbs and spices and cooked on skewers. 20.00

TANDOORI SHRIMP **DW**

shrimp is marinated overnight in yogurt with herbs and spices and cooked on skewers. 18.00

TANDOORI MIXED GRILL **DW, SR**

a combination of the tandoori dishes above. 24.00

Please Indicate mild, medium, spicy  or very spicy  for your entree.

Sorry, No Substitutions



Biryani Entrees

Basmati rice cooked in the traditional curry sauce with spices and fresh herbs. **DUM Biryani style not available**

EGG BIRYANI SW, SR

basmati rice cooked with boiled eggs and fresh herbs, spices and cooked in a curry sauce. 15.00

VEGETABLE BIRYANI SW, SR

basmati rice cooked with fresh vegetables, fresh herbs, spices and cooked in a curry sauce. 15.00

CHICKEN BIRYANI SW, SR

basmati rice cooked with chicken, fresh herbs, spices and cooked in a curry sauce. 17.00

LAMB BIRYANI SW, SR

basmati rice cooked with lamb, fresh herbs, spices and cooked in a curry sauce. 18.00

SHRIMP BIRYANI SW, SR

basmati rice cooked with shrimp, fresh herbs, spices and cooked in a curry sauce. 18.00

Sides

PAPAD

crispy lentil wafers. 2.00

BASMATI RICE

soft fragrant long grain rice, grown in the fertile soil of Himalayas foothills and nourished by the pure water from the highest snow-covered peaks in the world. Sm. 2.00, Lg. 3.75

BROWN BASMATI RICE Sm. 2.00, Reg. 4.00

RAITA

cool whisked homemade yogurt with chopped cucumber, tomatoes, onions, bell pepper, cucumber and mint. Sm. 2.00 Lg. 3.50

ONION SALAD onions, jalapeños, lemon. 1.50

MINT CHUTNEY Sm. 2.00  **TAMARIND CHUTNEY** Sm. 2.00

COCONUT CHUTNEY Sm. 2.00 **HOT CHUTNEY** Sm. 2.00 

SWEET MANGO PICKLE Sm. 2.5 **SPICY VEG. PICKLE** Sm. 2.00 

SAUCE ONLY Sm. 7.50 Large 10.00

Indian Breads

NAAN leavened white bread baked in tandoor oven.

PLAIN NAAN 3.00

GARLIC NAAN 3.95

GINGER NAAN 3.95

ONION NAAN 3.95

SWEET NAAN 7.00

KIMA NAAN 8.00

TANDOORI ROTI unleavened whole wheat bread baked in the tandoor oven. 3.25

SOFT ROTI 3.25



Kids Menu

Served with basmati rice.

Please alert your server for any allergies.

CHICKEN TIKKA chicken breast marinated, sauteed and served on a healthy salad. 6.00

CHICKEN MAKHANI is a mild creamy sauce made with tomato puree, and various spices (cumin, cloves, cinnamon, coriander, and fenugreek) and finished with cream. 8.50

TANDOORI CHICKEN chicken leg and thigh pieces are marinated overnight in yogurt with herbs and spices and cooked on skewers. 7.50

Vegan / Vegetarian Dishes Available

Kids Beverages

MANGO LASSI 3.25

MANGO JUICE 2.75

Prices and ingredients are subject to change.

We do not accept personal checks. We accept major credit cards.

A gratuity of 18% may be added.

Consumer Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please be aware that our restaurant use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish shellfish, milk, soy and wheat). Before placing your order, please inform your server at the beginning of your visit if a person in your party has a food allergy or has a special dietary need. We will do our best to accommodate your needs.



Indian Cuisine

Indian cuisine is one of the oldest and most diverse in the world, known for its bold flavors, rich spices, and regional variety. Rooted in centuries of tradition, it reflects a blend of cultural, religious, and historical influences. From the vegetarian dishes of the south to the tandoori meats of the north, Indian food is shaped by local ingredients, religious customs, and interactions with foreign cultures. Its complexity and adaptability have made it a beloved cuisine both in India and around the globe.

Indian spices are the heart of Indian cooking, known for adding depth, aroma, color, and flavor to dishes. Common spices include turmeric, cumin, coriander, cardamom, cloves, cinnamon, mustard seeds, and chili. Each spice has its own unique flavor and often also offers health benefits. Spices are typically used in blends like garam masala or curry powder, and their combination varies by region and dish. At Sairam, we take pride in crafting our own fresh masalas in-house, avoiding any ready-made spice mixes. We are deeply committed to quality and health, using only premium ingredients—our chicken is top-grade, our lamb is grass-fed and of the highest quality, and our shrimp and fish are farm-raised without the use of antibiotics.

Religion and cross-cultural interactions have played a major role in shaping Indian cuisine. Religious practices have influenced dietary habits across regions. The diverse influences have created the layered, vibrant, and diverse cuisine that defines India today.

BEGINNERS GUIDE TO INDIAN CUISINE

**THE ITEMS HIGHLIGHTED
ARE Milder AND ARE
OUR CUSTOMER'S FAVORITES!**

Gluten Alert - We do not have gluten free food because all of our spices are manufactured in the same factory as soy, milk, wheat, peanuts and other nuts.