



Menu



Sai Ram Indian Cuisine

Sai Ram Indian Cuisine has been Appleton's go-to destination for authentic Indian flavors since 1999 - a place where tradition meets taste in every dish.

Over the years, we've become synonymous with outstanding curries, heartwarming hospitality, and a genuine love for Indian cooking. Our chefs bring decades of experience and passion, crafting exquisite dishes with the freshest ingredients and serving them in a warm, inviting atmosphere that feels just like home.

Indian cuisine is one of the world's oldest and most diverse culinary traditions, celebrated for its bold flavors, rich spices, and deep regional roots. It tells a story of centuries - shaped by geography, culture, religion, and history. From the vibrant vegetarian delicacies of the South to the smoky tandoori grills of the North, every region contributes something unique to India's rich food heritage.

At Sai Ram, we stay true to this heritage with original recipes, freshly ground in-house masalas, and no artificial flavors, preservatives, or ajinomoto. Every dish is crafted to your preferred spice level, ensuring a personalized experience that respects both tradition and your palate.

Our philosophy is simple - pure ingredients, honest cooking, and heartfelt hospitality - bringing India's culinary soul to your table in Appleton.

Beginners guide to Indian cuisine

The items marked with  are our customers favourites!

Allergen Alert:

If you have any food allergies, please inform your server.

Our spices are produced in facilities that also process soy, milk, wheat, peanuts, and other nuts.

We do not offer gluten-free options.



indicates spicy and  indicates non-veg

Lunch Menu

Pick any two entrées (small servings) – \$16.00

Served with basmati rice and lentil soup. Substitute brown rice for \$1.00

▲ CHICKEN MAKHANI

Chef's signature recipe from Delhi — a mild, creamy butter-based sauce made by blending butter, tomato, cashews and aromatic spices like cumin, cloves, cinnamon, coriander, and fenugreek, finished with a touch of cream.

▲ TANDOORI CHICKEN

Tender chicken leg and thigh pieces marinated overnight in yogurt, herbs, and spices, then grilled on skewers for a smoky, flavorful finish.

▲ PEPPER CHICKEN *New 🌶️💛

A South Indian favorite where tender chicken is sautéed with black pepper, curry leaves, and spices — bold, earthy, and full of heat.

▲ CHICKEN CURRY

A traditional, aromatic curry made with onions, turmeric, coconut, poppy seeds, and fresh herbs, simmered in the chef's special spice blend and finished with a hint of yogurt.

▲ CHICKEN VINDALOO

A fiery and tangy Goan-style curry cooked with potatoes, garlic, red chilly and vinegar in a robust, spiced sauce.

▲ BEEF VINDALOO

A Goan classic featuring tender beef simmered with potatoes, garlic, red chilly and vinegar in a bold, tangy, spiced sauce.

NAVARATAN KOORMA

A royal combination of mixed vegetables, cashews, raisins, coconut, turmeric, and fenugreek leaves, cooked in a mildly sweet, creamy sauce.

PALAK PANEER

Fresh spinach cooked with homemade cottage cheese, onions, ginger, garlic, and spices, finished with a swirl of cream.

BHINDI MASALA

Okra sautéed with onions, tomatoes, and house-blend spices — a dry-style curry with tangy finish.

CHANA MASALA

Garbanzo beans slowly simmered with fresh tomatoes, onions, ginger, garlic, and a blend of traditional spices, garnished with cilantro.

VEGETABLE MASALA

A medley of fresh vegetables cooked with tomatoes, onions, and aromatic spices in a rich, creamy chef's special sauce.

VEGAN LUNCH COMBO AVAILABLE

Beverages

MANGO LASSI 💛 \$5.50

Classic yogurt smoothie blended with ripe mangoes — creamy and tropical.

MANGO JUICE 💛 \$4.50

Pure mango nectar — sunshine and sweetness in a glass.

BADAM KHEER 💛 \$4.75

Warm almond and milk pudding — velvety, sweet, and traditional.

SWEET LASSI \$3.50

Thick, creamy yogurt drink — naturally cooling and comforting.

SALT LASSI \$3.50

Savory yogurt drink with a touch of salt — the perfect meal cooler.

MASALA CHAI \$4.00

Black tea simmered with milk, ginger, and Indian spices — cozy and energizing.

CARDAMOM CHAI 💛 \$4.00

Sweet Indian tea infused with cardamom — soothing and aromatic.

MADRAS COFFEE \$4.00

South Indian-style strong filter coffee — bold, aromatic, and frothy.

HOT TEA \$1.75

Simple, classic, and always heartwarming.

SODA \$3.00

COKE \$3.00

DIET COKE \$3.00

ICED TEA \$3.00

SPRITE \$3.00

MELLOW YELLOW \$3.00

ORANGE FANTA \$3.00

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 \$3.25

Unleavened whole wheat bread baked in the tandoor oven.

LUNCH BOX TO GO AVAILABLE

If you have any allergens, kindly inform the waiter. Taxes extra as applicable.

Appetizer (Served With Chutney)

VEGETARIAN

PAKORA 🍷

A medley of spiced fritters hand made fresh to order dipped in chickpea and rice batter and fried.

Spinach \$6.50 | Potato \$6.50

Onion \$6.50 | Eggplant \$6.50

MIXED VEGETABLE PAKORAS \$9.00 🍷

Spinach, onion, potato, eggplant

VEGETABLE SAMOSA 🍷 \$5.50

Crisp pastry pockets filled with spiced potatoes and peas; the all-time favorite Indian street snack.

ALOO CHAAT 🍷 \$9.50

A popular Delhi street snack made with crispy potatoes, chickpeas, onions, and tangy spices.

CHILLI PANEER 🌶️ \$13.00

Succulent fried cottage cheese tossed in a spicy, tangy Indo-Chinese sauce; bold and flavorful.

CHILLI GOBI 🌶️ \$13.00

Crispy cauliflower tossed in a spicy, tangy Indo-Chinese sauce; bold and flavorful.

PUNJABI PANEER TIKKA \$15.00

(allow some time)

Grilled cubes of marinated homemade cottage cheese seasoned with yogurt and spices; smoky and flavorful.

MALAI BROCCOLI *New \$13.00

Broccoli florets coated in cream, cheese, and mild spices, then grilled for a rich, velvety taste.

CUT MIRCHI 🌶️🌶️ \$8.50

Batter-fried green chilies sliced and tossed in spicy seasoning; a hot favorite from South India.

ALOO BONDA \$7.50

Deep-fried golden potato balls flavored with mustard seeds and curry leaves; crispy outside, soft inside.

▲NON-VEGETARIAN

▲CHICKEN LOLLYPOP *New \$13.00

Frenched chicken wings marinated in garlic, chili, and soy, coated in spiced batter, and deep-fried until crisp — tossed in tangy Indo-Chinese sauce.

▲CHICKEN CHENNAI 🍷 \$13.00

Boneless chicken pieces marinated with chili, curry leaves, and South Indian spices, then deep-fried for a crispy, flavorful bite.

▲SHRIMP VEPUDU *New 🌶️🍷 \$18.00

Fresh shrimp seasoned with turmeric, red chili, and curry leaves, sautéed with onions and coastal spices until golden and crisp.

▲MANGO CHICKEN *New 🍷 \$14.00

Tender boneless chicken marinated in cream, yogurt, cheese, and mild spices, then tossed with mango pulp to perfection — rich, sweet, and delicately flavored.

▲TANDOORI COMBO PLATTER \$20.00

(please allow time)

A sizzling assortment of tandoori specialties — chicken tikka, kebabs, and tandoori chicken — all marinated in yogurt and spices, then chargrilled in the tandoor.

▲CHICKEN PAKORA \$10.00

Boneless chicken pieces coated in spiced chickpea flour batter, deep-fried until golden brown — crisp on the outside, juicy inside.

▲CHILLI CHICKEN 🌶️ \$14.00

Fried chicken chunks tossed in a wok with bell peppers, onions, soy sauce, garlic, and chili — a spicy Indo-Chinese classic.

▲EGG PAKORA \$7.50

Hard-boiled eggs dipped in a seasoned chickpea flour batter and deep-fried for a crispy outer shell and soft, savory center.

Soup

SAMBAR \$3.75

A classic South Indian lentil soup simmered with tamarind and vegetables; hearty, tangy, and comforting.

TOMATO SOUP 🍷 \$5.00

Smooth, creamy tomato soup with a touch of spice; warm and satisfying.

▲CHICKEN YAKHNI *New \$7.00

A light Kashmiri-style chicken broth gently simmered with cream and aromatic spices; rich in flavor and tradition.

Salad

HOUSE SALAD \$6.95

A fresh medley of crisp lettuce, cherry tomatoes, cucumber, bell peppers, and carrots tossed in a light vinaigrette — simple, vibrant, and refreshing.

▲ADD CHICKEN TIKKA \$3.95



Entrees - Vegetarian

(All entrees served with basmati rice. Substitute brown rice for \$1.00 and veggies \$3.00)

NAVARATAN KOORMA DW, SR \$16.50

A Kashmiri style curry of nine “gems” — mixed vegetables, nuts, and dried fruits — gently simmered in a creamy cashew-based sauce.

SHAHI PANEER DW, SR \$16.50

A luxurious North Indian classic featuring cottage cheese cubes in a saffron-scented tomato, cashew and cream gravy, inspired by royal kitchens.

PANEER MAKHNI SR \$16.50

Soft home made cottage cheese simmered in a buttery tomato-cream sauce with gentle spices — rich, smooth, and comforting.

PALAK PANEER DW, SR \$16.50

Fresh spinach purée cooked with cottage cheese cubes, flavored with garlic, cumin, and cream — nutritious and flavorful.

KADAI PANEER SR \$16.00

Indian cottage cheese cooked in a wok-style pan with hand-crushed coriander, cumin, and peppercorns — rustic, spicy, and full of aroma.

MALAI KOFTA BR \$16.50

Golden fried dumplings made from cottage cheese and vegetables served in a smooth, creamy tomato-cashew curry — a festive North Indian favorite.

VEGGIE MASALA DW, SR \$16.50

A medley of seasonal vegetables sautéed in spiced onion-tomato gravy — hearty, colorful, and home-style.

VEGGIE MAKHNI DW, SR \$16.50

Mixed vegetables simmered in a buttery tomato-cream sauce — a vegetarian version of the popular butter chicken.

GUDHI VANKAYA BR \$15.50

(allergen alert: contains peanut)

Tender baby eggplants stuffed with a spicy peanut-coconut blend and slow-cooked — a traditional comfort dish from Andhra Pradesh.

KADAI VEGETABLES BR \$15.50

Mixed vegetables stir-fried in a tomato-based masala with bold spices and herbs — rustic and vibrant in flavor.

BHINDI MASALA BR \$16.00

Okra sautéed with onions, tomatoes, and house-blend spices — a dry-style curry with a crisp, tangy finish.

POTATO FRY BR \$13.50

Crispy pan-roasted potatoes tossed with mustard seeds, curry leaves, and a hint of turmeric — simple yet irresistible.

DAL CURRY DW, SR \$15.50

Yellow lentils gently boiled and tempered with cumin, garlic, and ghee — a light, homely comfort dish.

CHANA MASALA SR,SW \$15.50

Chickpeas simmered in a tangy tomato-onion gravy with North Indian spices — hearty protein-rich, and satisfying.

DAL MAKHNI DW, BR \$15.50

(ask for non-vegan)

Black lentils and kidney beans slow-cooked overnight with butter, cream, and spices — smoky, velvety, and iconic in Punjabi cuisine.

ALOO MUTTER DW, SR \$16.00

Tender potatoes and green peas cooked in a smooth, creamy sauce with aromatic Indian spices.

MUTTER PANEER DW, SR \$16.00

Cottage cheese and green peas cooked in a smooth, creamy sauce with aromatic Indian spices.

ALOO GOBI DW, SR \$15.50

Potatoes and cauliflower cooked with tomatoes, herbs, and traditional Indian spices.

CHANA SAAG DW, SR \$15.50

Garbanzo and spinach simmered in a rich, creamy gravy with aromatic Indian spices.

Wine pairing

SW: Sweet White // SR: Soft Red

DW : Dry White // BR: Bold Red

If you have any allergens, kindly inform the waiter. Taxes extra as applicable.

Entrees - Non-Vegetarian

(All entrees served with basmati rice. Substitute brown rice for \$1.00 and veggies \$3.00)

▲ CHICKEN TIKKA (Dry) **SR** **\$16.00**
Boneless chicken cubes marinated in yogurt, ginger, garlic, and Indian spices, then char-grilled in a clay oven — a North Indian tandoor favorite known for its smoky, juicy bite.

▲ TANDOORI CHICKEN **DW**  **\$17.00**
Bone-in chicken marinated overnight with yogurt, red chili, and spices, roasted in a tandoor until tender and smoky — the original star of Indian barbecue.

▲ SHEEK KEBAB **SR, SW** **\$22.00**
Hand-minced lamb blended with herbs, onions, and spices, skewered and grilled over live flames — a traditional Mughlai street-side classic.

▲ TANDOORI SHRIMP **DW** **\$20.00**
Plump shrimp marinated in spiced yogurt and lemon, then roasted in a hot clay oven — bringing together coastal freshness and smoky tandoori flavor.

▲ TANDOORI MIXED GRILL **DW,SR** **\$24.00**
A chef's sampler of tandoor favorites — two chicken varieties, one lamb skewer, and one shrimp — all fire-grilled for a complete smoky experience.

▲ CHEF'S SPECIAL MASALA **BR** 
(Tikka – Chicken Breast)
Tender chicken breast pieces cooked in a creamy tomato-onion gravy infused with ginger, garlic, and select Indian spices — finished with a swirl of cream for a rich, comforting flavor.

Chicken	\$18.00
Shrimp	\$20.00
Fish	\$20.00
Beef	\$20.00
Chicken Tikka	\$17.00
New Zealand Lamb	\$20.00

▲ CHEF'S SPECIAL MAKHNI **BR** 
A mild, creamy sauce that originated in Delhi — made with butter, tomatoes, and aromatic spices, then finished with cream for a rich, smooth flavor.

Chicken	\$18.00
Shrimp	\$20.00
New Zealand Lamb	\$20.00

▲ KOORMA **DW** 
A mild sauce prepared with onion, tomato, cashew, coconut and finished with cream

Chicken	\$17.00
New Zealand Lamb	\$20.00

If you have any allergens, kindly inform the waiter.
Taxes extra as applicable.

▲ CURRY **SW, SR**
A classic Indian-style sauce made with onions, turmeric, coconut, poppy seeds, and fresh herbs

Chicken	\$18.00
New Zealand Lamb	\$20.00
Shrimp	\$19.00
Fish	\$19.00
Beef	\$19.00

▲ CHICKEN 65 (Gravy Style) **DW** **\$18.00**
Deep fried chicken marinated in yoghurt and tomato sauce, prepared with fresh onion, bellpeppers, and finished with cream.

▲ PEPPER CHICKEN **New* **SW** **\$18.00** 
A South Indian favorite where tender chicken is sautéed with black pepper, curry leaves, and spices — bold, earthy, and full of heat.

▲ KONGU CHICKEN **New* **DW** **\$18.00**
Chicken tossed with curry leaves, red chilies, and roasted spices

▲ VINDALOO  **SW**
Goa's legendary dish made with meat marinated in vinegar, garlic, and red chilies, then slow-cooked in a tangy-spicy sauce.

Chicken	\$18.00
New Zealand Lamb	\$20.00
Shrimp	\$19.00
Beef	\$19.00

▲ KADAI  **BR**
A wok-style curry cooked with onions, bell peppers, tomatoes, and house-blended spices — rustic, aromatic, and finished with a hint of heat.

Chicken	\$18.00
New Zealand Lamb	\$20.00
Shrimp	\$19.00
Beef	\$19.00

▲ MUTTON ROGAN JOSH **BR** **\$20.00** 
A signature from Kashmir — tender goat slow-braised in a rich gravy of tomatoes, yogurt, and fragrant spices like cardamom and cinnamon; deeply aromatic and royal.

▲ SAAG **DW, SR**
Chicken tikka and spinach simmered in a rich, creamy gravy with aromatic Indian spices.

Chicken	\$17.00
New Zealand Lamb	\$20.00

Wine pairing
SW: Sweet White // SR: Soft Red
DW : Dry White // BR: Bold Red

Biryani Entrees

Basmati rice cooked in the traditional curry sauce with spices and fresh herbs. Dum biryani style not available

▲CHICKEN BIRYANI 🌶️ SW, SR \$18.00

Hyderabadi-style basmati rice layered with spiced chicken, herbs, and saffron — slow-cooked for bold aroma and rich flavor.

▲VEGETABLE BIRYANI SW, SR \$16.00 🌶️

Aromatic basmati rice cooked with seasonal vegetables, saffron, and gentle spices — colorful and fragrant.

▲EGG BIRYANI 🌶️ SW, SR \$16.00

Basmati rice layered with spiced boiled eggs and mild masala — a perfect balance of comfort and flavor.

▲LAMB BIRYANI 🌶️ SW, SR \$20.00

Tender lamb slow-cooked with basmati rice, caramelized onions, and whole spices — a true Mughlai classic.

▲SHRIMP BIRYANI 🌶️ SW, SR \$20.00

Fragrant rice layered with coastal-style spiced shrimp, mint, yoghurt and herbs — rich and aromatic.

VEGETABLE PULAO 🌶️ SW, SR \$15.00

Lightly spiced basmati rice cooked with mixed vegetables — mild, fragrant, and perfect as a side.

Sides

PAPAD \$2.00

Crispy lentil crackers roasted or fried — the essential Indian starter crunch.

BASMATI RICE – SM. \$2.00 | LG. \$3.50

Fluffy long-grain rice with delicate fragrance, the heart of every Indian meal.

BROWN BASMATI RICE – SM. \$2.00 | LG. \$4.00

Nutty, wholesome version of classic basmati rice — light and aromatic.

RAITA – SM. \$2.00 | LG. \$3.50

Cooling yogurt with cucumber and a hint of spice — balances spicy curries perfectly.

ONION SALAD \$1.50

Freshly sliced onions with lemon and chili — crisp and refreshing.

MINT CHUTNEY 🌶️ – SM. \$2.00

Zesty blend of mint, cilantro, and spices — bright, tangy, and refreshing.

TAMARIND CHUTNEY – SM. \$2.00

Sweet and tangy sauce made from tamarind pulp and jaggery — the perfect dip for snacks.

Indian Breads

PLAIN NAAN \$3.00

Soft, fluffy leavened bread baked in a clay oven — the perfect partner for any curry.

GARLIC NAAN \$3.95

Tandoor-baked naan brushed with butter and roasted garlic for rich, aromatic flavor.

GINGER NAAN \$3.95

Fresh ginger bits kneaded into soft naan and baked in the tandoor — zesty and comforting.

ONION NAAN \$3.95

Stuffed with chopped onions and mild spices, baked until golden and flavorful.

TANDOORI ROTI \$3.25

Whole wheat flatbread baked directly on tandoor walls — earthy and traditional.

KHEEMA NAAN \$8.00

A royal-style naan stuffed with spiced minced lamb, then tandoor-baked for a hearty, smoky bite.

CHAPATHI \$3.25

Soft, thin whole-wheat flatbread cooked on a griddle — simple, wholesome, and homely.

SWEET NAAN \$7.00

Soft, thin allpurpose leavened bread — sweetened and enriched with raisin, cashews and coconut.

COCONUT CHUTNEY – SM. \$2.00

A South Indian staple made from coconut, green chilies, and yogurt — cool and nutty.

HOT CHUTNEY 🌶️ – SM. \$2.00

Bold and spicy chutney with chili and garlic — a flavorful punch.

SWEET MANGO PICKLE – SM. \$2.00

Sweet and tangy pickle made from ripe mangoes — nostalgic and addictive.

SPICY VEG PICKLE 🌶️ – SM. \$2.00

Mixed vegetables preserved in chili and mustard oil — fiery and full of zest.

SAUCE ONLY – SM. \$8.50 | LG. \$12.00

For those who can't get enough of our flavorful curry sauces — just the gravy, no guilt.

Wine pairing

SW: Sweet White // SR: Soft Red

DW : Dry White // BR: Bold Red

If you have any allergens, kindly inform the waiter. Taxes extra as applicable.

Kids Menu

Served with basmati rice: please alert your server for any allergies.

▲CHICKEN TIKKA \$7.50

Boneless chicken marinated with yogurt and spices, fried till golden — juicy and flavorful with a crunch.

▲CHICKEN MAKHNI \$9.00

Butter chicken made mild for kids — creamy, buttery, and full of flavor.

▲TANDOORI CHICKEN \$7.50

Chicken leg and thigh pieces are marinated overnight in yoghurt with herbs and spices and cooked

Kids Beverages

MANGO LASSI \$3.25

MANGO JUICE \$2.75

Dessert

GULAB JAMUN 🍷 \$6.00

Soft milk dumplings soaked in warm saffron syrup; India's sweetest indulgence.

BREAD HALWA *New \$6.00

Rich South Indian dessert made from ghee-roasted bread cooked with milk, sugar, and cardamom, topped with crunchy nuts.

CARROT HALWA *New \$5.00

Classic North Indian dessert made with grated carrot, milk, and khoya; warm, rich, and nostalgic.

RICE KHEER \$5.00

Temple-style payasam with rice and ghee; traditional and comforting.

FALOODA *NEW 🍷 \$10.00

A colorful Indian dessert drink layered with rose syrup, basil seeds, vermicelli, milk, and ice cream — sweet, creamy, and refreshingly nostalgic.

MANGO KULFI \$5.00

Creamy Indian frozen dessert infused with ripe mango and cardamom.

If you have any allergens, kindly inform the waiter. Taxes extra as applicable.