SIGREE BAR & GRILL 

APPETIZERS

VEG

HARA BHARA KABAB 6.99

Crispy Patties made of potatoes, spinach, green peas served green chutney/tamarind chutney

HARYALI ALOO 5.99

Fried Potato in Chef special green chutney with special herbs

CREAM CHEESE CUTLETS 5.99

Patties of potatoes & paneer cream cheese inside and deep fried, seasoned with mild spices & herbs

Fries /Masala French Fries 5.99

Potato fries seasoned with chef special desi seasoning.

SPINACH/ONION PAKORAS 5.99

Sliced onions and spinach deep fried in gram flour batter consisting of freshly ground spices

Paneer PAKORAS 7.99

Paneer deep fried in gram flour batter consisting of freshly ground spices

Avocado Jhalmuri 7.99

Rice puffs and avocado layered with mix of onion, tomato, chickpeas ,mint and tamarind bouquet

LAHASUNI GOBI 8.99

Cauliflower cooked in chef special garlic chili sauce

VEG/GOBI Manchurian 8.99

Cauliflower/Veg balls cooked in chef special chili sauce

BHINDI KURKURE 9.99

Fried okra cuts crispy and tangy

Kathi Roll ( Paneer/Egg/Chicken) 8.99

Bread rolled with choice of Panner/Egg/Chicken with sauce and veggies

Mix Veg Platter 11.99

3 Cream Cheese cutlet , 3 Hara bara kabab , 2 Samosa

NON VEG

DEVILS EGG 6.99

Boiled eggs with special masala on top along with tomato onion salad

Chicken SAMOSA 6.99

Deep fried patties stuffed with fresh potatoes, green peas and freshly ground Chicken

CHICKEN 65 9.99

Spring chicken marinated with ginger & Garlic

KOLKATA SPECIAL CHILI CHICKEN 9.99

Chicken marinated with special chef sauce with ginger & Garlic and onion

CHICKEN LOLIPOP 9.99

Marinated chicken drumsticks in chef special sauce

SPICY SHRIMP 11.99

Spring shrimp marinated with ginger & Garlic and tossed in chef special spicy sauce

SHAMI KABAB 11.99

Aromatic mince chicken meat patty coated with egg and seared to crispiness in a hot pan

Chaat Menu

ALOO TIKKI/PAPPDI CHAAT 6.99

Crispy Patties of potatoes/ Crunchy wafers along with, tamarind chutney, green chutney, curd along with Indian herbs

Egg Plant CHAAT 7.99

Egg Plant wafers along with, tamarind chutney, green chutney, curd along with Indian herbs

SAMOSA/SAMOSA CHAT 5.99/6.99

Deep fried patties stuffed with fresh potatoes, green peas and freshly ground Indian spices

POORI SABJI/ CHOLE BHATURE 9.99

Wheat Flour /Gram Flour fritters, along with Vegetables cooked in mild tomato

Gram Flour fritters, cooked in a mild tomato, onion sauce

HOUSE SPECIALITIES / SIZZLERS

PANEER SHASHLIK (Veg) 11.99

Grilled Paneer with seasoning of onion ,tomato and special spices

TAWA VEG GIES (Veg) 13.99

Cauliflower, peppers, paneer, onions, eggplant , grilled in our clay oven

CHILI PANEER BABYCORN (Veg) 13.99

Paneer and baby corn prepared in chef special chili sauce

Honey Crispy Veggies (Veg) 9.99

Fresh cut vegetable stir fired in Honey

SHEEK KABAB 12.99

Lean Ground Lamb marinated with Ginger, minced onion, spices and Chef special sauce

TANDORI CHICKEN 10.99

Chicken marinated in yogurt sauce and cooked in clay oven

CHICKEN TIKKA KABAB 11.99

Boneless chicken marinated in yogurt sauce and cooked in clay oven

LAHASUNI MURG 12.99

Chicken cooked in special garlic and chili sauce

CHEF’S SPECIAL Fish Koliwada 11.99

Marinated chefs special Fish grilled in tandoor

KABAB NON VEG PLATTER/CHELO KABAB 19.99

Assorted platter of Sheek , Tandori, Malai Kabab and Chicken Tikka

CHICKEN MALAI KABAB 11.99

Clay oven grilled boneless chicken breast, marinated in our chef’s secret creamy garlic sauce

CHEF SPECIAL NIZAMI LAMB CHOPS 24.99

Grilled rack of lamb cooked to order & served over green herb sauce, served with sautéed fresh vegetables

ENTREES Step 1 – Chose your Protien

PANEER 13.99 CHICKEN 14.99 GOAT/LAMB/FISH 15.99

Included Basmati rice ( No Substitution)

Step 2 ( Chose your Gravy )

TIKKA MASALA (Chunky Tomato Onion Sauce) SAAG (Spinach Onion Garlic )

KORMA (Cashew Almond) VINDALOO (vinegar-tinged notes)

KARHAI (Onion , Bell pepper , Tomato ) BUTTER ( Buttery Tomato Onion)

SPECIAL VEG ENTREES

Included Basmati rice ( No Substitution)

ALOO GOBI 11.99

Home style Cauliflower cooked with cooked with Potato

GOBI TAKATAK 11.99

Cauliflower cooked with onions, tomatoes, bell peppers, freshly ground herbs & mild spices

DAL MAKHANI 10.99

Classic north Indian dish where lentils are slowly simmered for hours in a very aromatic buttery, creamy sauce

DAL TADKA 10.99

Yellow Daal lentils slowly simmered with Onion and Tomatos

BHAGARA BAINGAN 12.99

Bhagara Baingan is a South Indian recipe in which eggplants are stuffed with freshly sautéed and ground spices

Kadhai Bhindi 13.99

Fresh okra tossed with onion, tomato, bell pepper & spices

Pindi Choley 11.99

Punjabi style Chickpeas made in chef special Ginger Onion and Tomato gravy

SHAHI MALAI KOFTA 13.99

Homemade cottage cheese & vegetable balls cooked in a mildly spiced onion, tomato & cream sauce

VEG JALFREZI 11.99

Assorted vegetables in Chef special sauce

KASHMIRI DUM ALOO 13.99

Potatoes stuffed with nuts and raisins and dumped in creamy sauce

Chef special METHI MALAI MATTAR 13.99

fenugreek leaves (methi leaves) , green peas, cream and Chef special white Sauce

Chef Special SHAM SAVERA 13.99

Homemade cottage cheese & Spinach balls cooked in a mildly spiced onion, tomato & cream sauce

SPECIAL NON VEG ENTREES

EGG BURJI 11.99

Scrambled eggs with sautéed chopped onions, tomatoes, veggies and chef special spices

ANDHRA SPECIAL CHICKEN CURRY 14.99

Pieces of chicken cooked in Chef special authentic Andhra style curry

PUNJABI STYLE TAWA CHICKEN 14.99

Pieces chicken Bone In & cooked in a tastefully seasoned Chef special Dhaba style authentic sauce

BADAMI MURG 14.99

Breasts of chicken deboned & cooked in Chef special sauce of dry fruits

LAMB ROGAN JOSH

Boneless cubes of Lamb cooked in a mild tomato, onion & special Chef Sauce 15.99

BHUNA GOAT/GOAT CURRY

Bone in tender Goat pieces stirred in a mild tomato, onion & special Chef Sauce 15.99

BEGALI STYLE KOSHA MANCHO (GOAT) 15.99

Bone in Goat pieces stirred in Chef special Bangla sauce with hint of mustard oil

BENGALI MACHAR JHOL 13.99

Boneless Talapia Fish stirred in Chef special Bangla sauce

BIRYANI

Garden fresh vegetables or chicken or lamb or shrimp blended with specially imported herbs & spices, cooked with

saffron flavored Basmati Rice, garnished with nuts

CHICKEN/ GOAT/LAMB/ SHRIMP /PESHAWARI 13.99/14.99/15.99/

VEGETABLE/EGG/Paneer 12.99

Chicken Tikka Bryani 13.99

Mandi BIRYANI

Mandi Hyderabadi Chicken Biryani 13.99

Arbaic Chicken Biryani 13.99

TANDOOR

NAAN 2.5

ROTI 2.5

Garlic Naan 3.5

PARATHA 3.5

LACHA PARATHA 3.5

POORI 3

STUFFED PARATHA (*aloo/gobi/paneer/peshawari/mint-chili*) 4.5

Assorted Bread Basket 6.99

(1 GARLIC, 1 Naan , 1 Roti )

DESSERTS

ORANGE KULFI 5.99

RABDI 4.99

RASMALAI 4.99

GAJAR HALWA 4.99

GULAB JAMUN 4.99

BADAMI KHEER 4.99

GUL KUND KULFI 4.99

SIDES

RAITA 2.99

MASALA PAPAD 2.99

ACHAAR 1.99

KIDS MENU

FRIES & CHICKEN NUGGETS 5.99

FRIED RICE 5.99