

# SAHIB

fine indian cuisine

1803 W. Market St., Johnson City, TN.  
(Next to J.C. Medical Center)

OPEN 7 Days A Week

- LUNCH - 11:00 AM - 3:00 PM
- DINNER - 5:00 PM - 10:00 PM

**(423) 283-7100**

We specialize in Catering & Banquets.  
Call us to abook your parties and special events.  
Ask for Vic for the special discounts.

## LUNCH BUFFET SPECIAL

All you can eat Only \$8.99 plus tax Monday-Friday.

\$10.99 Saturday & Sunday.

Kids Buffet Free (5 & Under)

Enjoy more than 20 exotic flavors with the buffet.

## APPETIZERS

### 1. Vegetable Samosa ... \$4.95

Crispy vegetable turnover made from flour filled with delicious potatoes & peas.



### 2. Samosa Chaat ... \$6.95

Mashed vegetable Samosa mixed in special chickpeas sauce, chutneys, topped with onions and coriander.

### 3. Vegetable Pakoras ... \$3.95

Mixed fresh vegetables dipped in deliciously spiced batter and prepared to golden perfection.

### 4. Chicken Pakora ... \$4.95

Tender pieces of chicken marinated in Indian spices and gently cooked and served piping hot.

### 5. Shrimp Imli ... \$7.95

Shrimps lightly marinated and sauteed in tangy sauce touched with herbs and cooked with bread crumbs.

### 6. Paneer Pakora ... \$6.95

Homemade cheese fritters gently seasoned with spices, served hot.

### 7. Aloo Tikki ... \$6.95

Grilled potato patties flavored with chili peppers and coriander, served with chickpeas and yogurt sauce.

### 8. Onion Bhajia ... \$5.95

Thinly sliced onions dipped in gram flour and spice, carefully cooked to golden perfection.

### 9. Cholle Bhatura ... \$9.95

Large soft deep fried bread served with special chickpeas, yogurt, fresh onions, and lemon.

### 10. Tandoori Mix Appetizer ... \$9.95

A delicious combination of chicken and lamb grilled in our charcoal fired Tandoor.

### 11. Mint Paneer Tikka ... \$9.95

Cheese cooked in a mint based sauce.



## ACCOMPANIMENTS

### 12. Raita ... \$2.95

A tangy mixture of potatoes, cucumbers, and tomatoes mixed with homemade yogurt. A healthy dish.

### 13. Achar ... \$2.95

Hot and spicy Indian pickles.

### 14. Mango Chutney ... \$2.95

### 15. Katchumbar Salad ... \$4.95

Chopped vegetable salad mixed mildly spiced vinegar and lemon juice dressing.

## INDIAN BREADS

### 16. Naan ... \$2.95

Teardrop shaped white bread baked by slapping it quickly on the side of the Tandoor, served hot.

*Available Plain or with garlic, coconut and onion.*

### 18. Poori ... \$2.95

Deep fried puff round bread of whole-wheat flour.

### 19. Lacha Paratha ... \$2.95

Multi-layered whole-wheat unleavened bread baked in the Tandoor.

### 20. Tawa Paratha ... \$2.95

A very popular unleavened bread baked on the grill.

### 21. Chappatti ... \$2.95

Indian style unleavened whole-wheat bread baked on the grill.

### 22. Tandori Roti ... \$2.95

Round shaped whole-wheat bread baked in the tandoor, served piping hot.

### 23. Cheese ... \$2.95

Unleavened white bread filled with fresh homemade cheese, baked in the tandoor.

### 24. Meat Lamb Naan ... \$3.50

Unleavened whole-wheat bread filled with succulent minced meat baked in the Tandoor.

### 27. Bread Basket ... \$7.95

Choice of any three breads or inform your server to give you the chef's choice.

### 28. Feta Naan ... \$3.95

Naan stuffed with feta cheese with indian spices.



## SOUPS

### 29. Tomato Soup ... \$4.95

A soup prepared from fresh tomatoes flavored with authentic Indian spices.

### 30. Mulligatawny ... \$4.95

(Lentil Soup) A South Indian creation made with lentils, tomatoes and a dash of specially blended spices and herbs, served hot.

### 31. Chicken Soup ... \$4.95

A traditional Indian Chicken Soup made w/potatoes and flavored with lemon.

## CLASSIC SPECIALTIES

### 32. Tikka Masala

A Northern Indian specialty - Your choice of protein subtly marinated and flavored with traditional Indian herbs and spices.

### 33. Naram Garam

A classic dish from Old Delhi - Your choice of protein cooked in a special blend of onions, tomatoes, and fresh spices with a touch of cardamom.

### 34. Korma (Coconut Curry)

A classic Mughlai entree, your choice of protein delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.

### 35. Mango

A delightful dish cooked with your choice of protein alongside select Indian herbs and spices in a sauce with mango.

### 36. Saag (Palak)

A very popular dish, your choice of protein cooked in spinach with mild spices and flavored with fresh herbs, ginger, and garlic.

### 37. Vindaloo

A specialty of Goa, your choice of protein masterfully paired with potatoes and cooked in a thick and hot curry sauce.

### 38. Curry

The classic Indian dish - your choice of protein exotically prepared in a light gravy sauce, served mildly spiced or hot.

### 39. Jalfrezi

Your choice of protein coupled with fresh green peas, tomatoes, onions, and a touch of lemon. An excellent combination.

*Please choose one type of protein to be used in your dish*  
**Paneer (Cheese) \$12.95 • Chicken \$13.95 • Lamb \$14.95**  
**Shrimp \$15.95 • Salmon \$15.95**

## TANDOORI SPECIALTIES

### 40. Tandoori Chicken ... \$11.95

Spring Chicken marinated in yogurt, spices and lemon juice, barbecued over flaming charcoals in our Tandoor.

### 41. Reshmi Kebab ... \$13.95

Boneless chicken pieces flavored with fresh herbs and spices grilled on skewers in our Tandoor.

### 42. Sahib Chicken Special ... \$13.95

Chef's favorite preparation, boneless white chicken meat marinated in yogurt, fresh garlic, and ground spices, carefully broiled in our Tandoor on skewers.

### 43. Paneer Tikka Tandoori ... \$12.95

Grilled chicken cooked in a homemade sauce.

### 44. Seekh Kebab ... \$14.95

Ground lamb blended and marinated with onions and spices, wrapped around a skewer and roasted in our Tandoor.



**45. Tandoori Shrimp... \$15.95**

Tender shrimp carefully prepared, lightly seasoned, and slowly broiled over charcoal in our Tandoor.



**46. Tandoori Mixed Grill ... \$17.95**

Assorted delicacies from our charcoal fired Tandoor.

**47. Ginger Chicken ... \$13.95**

White meat cooked with ginger on charcoals in our Tandoor.

**48. Tandoori Fish Tikka ... \$15.95**

Chunks of marinated and flavored with herbs and spices then barbecued on a skewer in our Tandoor.



**CHICKEN SPECIALTIES**

**49. Chili Chicken ... \$13.95**

Tender boneless chicken pieces cooked with chili, fresh tomatoes, onions, ginger, and garlic. A very popular North Indian dish.

**LAMB SPECIALTIES**

**50. Rogan Josh ... \$14.99**

Tender pieces of lamb cooked in an onion sauce with yogurt, almonds, and a unique blend of spices.

**51. Lamb Pasandra ... \$14.99**

Juicy slices of lamb marinated overnight and simmered in a light sauce with yogurt, onions, and spices.

**52. Keema Matar ... \$14.99**

Ground lamb cooked with fresh green peas and mild spices.

**53. Chili Paneer Dry ... \$13.95**

Battered cubes of homemade cheese and chilis cooked with

diced onions, a Sweet and spicy sauce and topped with spring onions.

**54. Non-Vegetarian Dinner for Two... \$39.95**

Two people can cuddle up to this dinner of papadum, mulligatawny soup, seekh kebab, chicken tikka, lamb or chicken curry, vegetable curry, naan bread, raita, and dessert with 2 sodas.

**55. Vegetarian Thali ... \$15.95**

Three vegetables, rice, piru, raita, and dessert.

**SAHIB SPECIALTIES**

**56. Non-Vegetarian Thali ... \$17.95**

Two vegetables, one non-veg, two pieces of Tandoori chicken, rice, naan, raita, and dessert.

**57. Alu Gobi ... \$10.95**

Fresh cauliflower and potatoes cooked with onions, tomatoes, and spices on low heat and garnished appetizingly with fresh coriander.

**VEGETARIAN SPECIALTIES**

**58. Aloo Palak ... \$10.95**

Potatoes cooked with spinach in a special blend of spices.



**59. Baingan Bharta ... \$10.95**

Whole eggplants partially cooked on a skewer in the Tandoor then chopped and mixed with tomatoes, onions, and tasty spices and gently simmered.

**60. Bhuni Bhindi ... \$10.95**

Green okra cooked with diced onions, tomatoes, and exotic herbs and spices.

**61. Channa Masala ... \$10.95**

Chickpeas, onions, and tomatoes cooked in a thick sauce of a delicious combination of spices and herbs.

**62. Channa Saag ... \$10.95**

Chickpeas gently cooked with fresh spinach, green coriander, and mild spices.

**63. Daal Tharka, Makhani ... \$10.95**

Creamed lentils delicately tempered and seasoned with exotic spices and fresh coriander.

**64. Kashmiri Dum Aloo ... \$12.95**



Fresh potatoes scooped and filled with a masterfully prepared mixture of nuts and spices.

**65. Malai Kofta ... \$12.95**

Mixed vegetables balls cooked in a mildly spiced sauce with a touch of select nuts.

**66. Matar Paneer or Mushroom Matar ... \$12.95**

Peas and homemade cheese dices masterfully prepared with spices in a mild sauce.

**67. Paneer Kadai ... \$12.95**

Homemade cheese cubes cooked on low in a combination of herbs, fresh onions, green pepper, and tomato.



**68. Paneer Mukhni ... \$12.95**

Homemade cheese cubes cooked with tomato, onions, and green pepper creamy butter sauce.

**69. Navrattan Korma ... \$11.95**

A royal entree, garden fresh vegetables gently cooked in spices and sprinkled with nuts and fresh coriander.

**70. Kaju Paneer ... \$12.95**

Homemade cheese cubes cooked with creamy sauce, spices,

**CHEFS SPECIALS**

and sprinkled with nuts and coriander.

**71. Vegetable Jalfrezi ... \$10.95**

All mixed vegetables with herbs.

**72. Pineapple Chicken ... \$13.95**

Chicken breasts cooked with Indian herbs and spices and served with chunks of pineapple.

**73. Coconut Mango Lamb ... \$14.95**

Tender lamb cooked in a mango sauce with crushed coconut and nuts.

**74. Paneer Bhurji ... \$15.95**

Crushed cheese cooked in the Chef's signature homemade sauce.

**BASMATI RICE SPECIALS**

**75. Sabzi Biryani ... \$11.95**

A royal treat. Basmati rice cooked with fresh vegetables and

saffron, sprinkled with raisins and nuts.



**76. Chicken Biryani ... \$13.95**

Long grain Basmati rice cooked with chicken and seasonings. Favorite dish of royal chefs.

**77. Lamb Biryani... \$14.95**

An ornate rice dish cooked with lamb and yogurt, garnished with raisins and nuts.

**78. Shrimp Biryani ... \$15.95**

Long grain Basmati rice exotically flavored with saffron, cooked with shrimp, and garnished with nuts.

**79. Sahib Biryani ... \$15.95**

Long grain Basmati rice cooked with chicken, lamb, shrimp, and nuts. A house specialty.

**80. Gulab Jamun ... \$3.95**

Round pastries made from non-dairy milk dipped in honey sauce. Served warm in a flavorful syrup.

**DESSERTS**

**81. Kulfi Ice Cream ... \$3.95**

Made from thickened milk cooked several hours, and then quickly frozen with the nutty taste of almonds with a magical touch of East India.

**82. Kheer Rice Pudding ... \$3.95**

Homemade rice pudding boiled in a sweet milk.

**83. Mango Pudding... \$3.95**

Chefs homemade Mango Pudding.

**84. Mango Cheesecake. \$6.95**

Chefs homemade Mango Puree.

