KHOYA KAJU	\$14.99
Sautéed cashew nuts in a rich, creamy, sweet and mildly spiced yellow sauce with cottage cheese	*44.00
KAJU CURRY Sautéed cashew nuts in a tomato base sauce	\$14.99
KADAI VEGETABLES  Mixed vegetables with onion, tomato sauce	\$12.95
MUTTER PALAK Spinach & green peas cooked with tomatoes, onions and Indian spices	
JEERA ALOO  Dried potatoes cooked with cumin seeds	\$9.99
ALOO METHI MUTTER  Fresh chopped fenugreek, green peas & potato cooked with Indian	\$12.49
spices METHI MUTTER MALAI	\$13.95
Fresh chopped fenugreek & green peas cooked in a mild sauce TADKA DAL	\$11.99
Yellow lentils cooked with onions, tomatoes & Indian spices  DAL MAKHANI	\$11.99
Lentils cooked in a creamy sauce VEGETABLE JALFREZI	\$11.99
Fresh vegetables marinated in fresh ginger & garlic, cooked with herbs <b>ALOO MUTTER</b>	\$12.99
Fresh potatoes and green peas cooked in a mild sauce GOBI MUTTER	\$12.95
Fresh cauliflower and green peas cooked in a mild sauce RICE. PULAV & BIRYAN	
VEGETABLE PULAV	<b>\$10.49</b>
Vegetable cooked with rice, cashew nuts & spices VEGETABLE BIRYANI	\$11.95
Rice cooked with yogurt & mélange of fresh curried vegetables, mint & coriander leaves	_ ,
BISI BELE BATH Rice cooked with lentils and garden fresh vegetables	\$9.99
SOUTH INDIAN SPECIAL UPMA  Cream of wheat with garden fresh vegetables, garnished with nuts	\$9.99
COCONUT RICE  Rice cooked with lentils, coconut, chilis & garnished with curry &	\$9.99
coriander leaves TAMARIND RICE	\$9.99
Rice mixed with tamarind and peanut sauce, garnished with curry & coriander leaves	
TOMATO RICE  Rice cooked with tomato & onions, finished with curry & coriander	\$9.99
LEMON RICE	\$9.99
Lemon flavored rice, tempered with peanuts, curry & coriander leaves  JEERA RICE	\$8.99
Rice cooked in ghee with cumin seeds & coriander leaves  KASHMIRI PULAV	\$9.99
Rice cooked with cumin seeds, green peas, cashew nuts & raisins topped with coriander leaves	
PONGAL AVIAL Rice cooked with lentils, cashew nuts, ginger & black pepper served	\$9.99
with Avial MANGO RICE	\$8.99
Rice cooked with lentils, raw mango, chilies, cumin seeds, curry leaves & Indian spices	
BAGALA BATH Rice marinated with fresh yogurt, cucumber & tempered with lentil,	\$9.99
chilies, coriander & curry leaves  BREAD	
NAAN	\$2.50
White flour bread baked in a clay oven (tandoor) <b>BUTTER NAAN</b>	\$2.99
White flour bread baked in tandoor topped with butter  TANDOOR ROTI	\$2.99
Whole wheat bread baked in tandoor GARLIC NAAN	\$3.25
White flour bread topped with garlic & cilantro baked in tandoor CHILI & GARLIC NAAN	\$3.25
White flour bread topped with garlic, chili & cilantro baked in tandoor <b>ONION KULCHA</b>	\$3.25
White flour bread topped with onion & cilantro baked in tandoor	

BATURA	\$3.25
PURI (2PCS)	\$3.25
Fried fluffy whole wheat bread CHAPATI (2PCS)	\$3.25
Soft, thin whole wheat bread  PARATHA	\$3.25
Multi layered whole wheat bread  ALOO PARATHA	\$4.99
Paratha with potatoes and spices PEAS PARATHA	\$4.99
Paratha with peas and spices PANEER PARATHA	\$7.99
Whole wheat bread stuffed with homemade cottage cheese PANEER ALOO PARATHA	\$6.99
Whole wheat bread stuffed with homemade cottage cheese & potatoes ONION PARATHA	\$3.99
Whole wheat bread stuffed with delicately spiced onions	43.99
THALI	±46.0F
SUKH SAGAR THALI Choice of Soup, Idly or Vada with Sambar & chutney, Dosa or	\$16.95
Uttapam with sambar & chutney, Tea or Coffee  SOUTH INDIAN THALI	\$15.99
Chapati, White Rice, Sambar, Dal, Kootu, Avail, Poriyal, Rasam, Curd,	\$13.33
Pickle, Papad, Payasam & Tea or Coffee  MYSORE ROYAL THALI	\$17.95
Vegetable Samosa, Cutlet & Mysore Bonda Appetizers, Choice of soup Naan, White Rice, Special Rice, Sambar, Kootu, Chana Curry, Avail,	
Rasam, Pickle, Curd, Papad, Payasam & Tea or Coffee  SIDE ORDERS	
GREEN SALAD	\$2.99
With fresh vegetables and lemon MANGO CHUTNEY	\$2.95
A fine compliment to any meal SAMBAR	\$4.99
Vegetables and lentils, exotic spices MILAKAI PODI (CHUTNEY POWDER)	\$4.55
Spicy mixture of ingredients  RAITA	\$1.50
Cucumber, onion and coriander in fresh yogurt	
WHITE RICE PAPAD (4 PCS)	\$2.99 \$2.99
DESSERTS	
RASMALAI  Homemade cottage cheese in a special condensed milk flavored with	\$4.99
rose water & garnished with pistachio nuts <b>GULAB JAMUN</b>	\$4.99
Dry milk and cottage cheese balls in light syrup and rose water  BADAM HALWA	\$5.99
Ground almonds cooked with honey and butter BADAM HALWA WITH ICE CREAM	\$6.95
Ground almonds cooked with honey & butter, topped with a scoop	\$0.95
CARROT HALWA	\$4.99
Grated carrots cooked with honey & butter CARROT HALWA WITH ICE CREAM	\$6.95
Grated carrots cooked with honey & butter, topped with a scoop of ice cream	#1.55
MADRAS SPECIAL PAYASAM Fine vermicelli cooked with milk and honey, garnished with raisins	\$4.99
and cashews VANILLA ICE CREAM	\$4.40
KESAR PISTA ICE CREAM	\$4.49 \$4.49
Saffron- pistachio KAJU DRAKSH ICE CREAM	\$4.49
Cashew Raisin MANGO ICE CREAM	\$4.49
SHAHI TUKDA	\$4.99

Authentic sweet, made with bread, condensed milk, topped with dry

fruits & chocolate syrup

### INDO CHINESE (RICE)

VEGETABLE FRIED RICE	\$10.99
Fried rice cooked with vegetables	±44.00
SCHEZWAN FRIED RICE	\$11.99
Fried rice cooked with vegetables in sweet & spicy sauce	
MUSHROOM SCHEZWAN FRIED RICE	\$11.99
Fried rice cooked with vegetables & mushrooms in sweet & spicy sauce	
SINGAPORE FRIED RICE	\$11.99
Fried rice cooked with vegetables, baby corn & mushrooms	
MUSHROOM FRIED RICE	\$11.99
Fried rice cooked with mushrooms	
PANEER FRIED RICE	\$12.49
Fried rice cooked with vegetables & homemade cottage cheese	_
PANEER SCHEZWAN FRIED RICE	\$12.99
Fried rice cooked with cottage cheese, vegetables in sweet & spicy	

## INDO CHINESE (NOODLES)

HAKKA NOODLES	\$10.99
Noodles cooked with vegetables & sauces SCHEZWAN NOODLES	\$11.50
Noodles cooked with vegetables & sweet spicy sauce	\$11.50
PANEER SCHEZWAN NOODLES	\$13.95
Noodles with vegetables & shredded cottage cheese & sauce	±44.05
MUSHROOM SCHEZWAN NOODLES  Noodles cooked with mushrooms & sauces	\$11.95
MUSHROOM HAKKA NOODLES	\$11.95
Noodles cooked with mushroom & vegetables	
PANEER HAKKA NOODLES	\$12.50
Noodles cooked with vegetables & homemade cottage cheese	

## INDO CHINESE (CURRIES)

PANEER CHILI (DRY)	\$12.95
Batter fried cottage cheese, vegetables & chilis in Chinese sauce	
GOBI MANCHURIAN (DRY)	\$12.95
Batter fried cauliflower cooked in a Chinese sauce with vegetables	_
VEG MANCHURIAN (DRY)	\$12.95
Vegetarian balls cooked in a homemade Chinese sauce with veggies	
POTATO CHILI (DRY)	\$12.95
Battered potato cooked with chilies in Chinese sauce	
MUSHROOM CHILI (DRY)	\$12.95
Battered mushroom cooked with chilies in Chinese sauce	÷44.00
PANEER CHILI (GRAVY)	\$11.99
Batter fried cottage cheese with vegetables & chilis in Chinese sauce	¢44.00
GOBI MANCHURIAN (GRAVY)	\$11.99
Batter fried cauliflower cooked in Chinese sauce with vegetables	¢44.00
VEG MANCHURIAN (GRAVY)	\$11.99
Vegetarian balls cooked in Chinese sauce with vegetables	¢12.00
MUSHROOM CHILI (GRAVY)	\$12.99
Battered mushroom cooked with chilies in Chinese sauce	

#### **BEVERAGES**

MASALA TEA	\$2.00	MANGO LASSI	\$5.50
BLACK TEA	\$1.50	MANGO MILK SHAKE	\$4.99
<b>MYSORE COFFEE</b>	\$2.25	<b>BADAM MILK SHAKE</b>	\$5.99
BLACK COFFEE	\$1.50	MANGO JUICE	\$4.99
ASSORTED SODAS	\$2.25	BUTTER MILK	\$4.99
SWEET LASSI	\$4.99	FALOODA	\$6.95
SALTED LASSI	\$4.99	WATER BOTTLE	\$2.25



# SUKH SAGAR Pure Vegetarian Indian Cuisine



We specialize in Onsite Catering & Dosa Parties

### LUNCH BUFFET 11:30am to 3:00pm

11:30am to 3:00 EVERYDAY

DOSA NIGHT UNLIMITED DOSAS FRIDAY NIGHTS

### BREAKFAST BUFFET 9:00am to 10:30pm

9:00am to 10:30pm
SAT & SUNDAYS

### BUFFET NIGHT GRAND DINNER BUFFET

GRAND DINNER BUFFI WEDNESDAYS

## **BUSINESS HOURS**

MONDAY-THURSDAY
11:30am-3:00pm | 5:00pm-9:30pm
FRIDAY-SATURDAY
11:30am-10:00pm
SUNDAY
11:30am-9:30pm

1347 Stelton Road, Piscataway, NJ 08854 Phone: 732-777-9595 | Fax: 732-777-1595 www.sukhsagarcuisine.com sukhsagarcuisine@gmail.com

APPETIZERS	
IDLY	\$5.50
Steamed rice and lentil patties  MASALA IDLY	\$7.95
Steamed rice and lentil spiced patties  KANCHEEPURUM IDLY (SAT & SUNDAYS)	\$6.50
Spiced idly garnished with cashew nuts, carrots & coriander <b>MEDHU VADA</b>	\$6.50
Fried lentil donuts DAHI VADA	\$6.50
Fried lentil donuts dipped in fresh yogurt  SAMBAR VADA	\$6.50
Fried lentil donuts dipped in sambar RASAM VADA	\$6.50
Lentil donuts dipped in rasam  MASALA VADA (CHANA DAL VADA-WEEKENDS)	\$5.50
Fried broken chick peas lentil donut spiced with fresh mint, onions and fennel seed. Served with chutney & sambar	43.50
POTATO BONDA	\$4.99
Potato dumpling mode with chickpea flour  MYSORE BONDA	\$5.49
Golden brown lentil dumpling VEGETABLE SAMOSA (2 PCS)	\$4.99
Crispy flaky crust stuffed with potatoes and peas  MIXED VEGETABLE PAKORA	\$4.99
Potatoes, cauliflower, onions and chili mixed with gram flour, fried with spices	
PANEER PAKORA  Homemade Indian cheese with lightly spiced crisp fritters	\$7.25
VEGETABLE CUTLET	\$4.99
Mixed vegetables with spices, bread crumbed and deep fried  ASSORTED APPETIZER SAMPLER PLATTER  A lavish gourmet medley consisting of Medhu Vada, Mysore	\$8.99
Bonda, Vegetable Samosa, Vegetable Cutlet and Pakora VEGETABLE SPRING ROLLS (4 PCS)	\$5.50
Golden fried crispy rolls, served with sweet chili sauce  ALOO TIKKI (2 PCS)	\$4.99
Deep fried spiced potato patties COCKTAIL SAMOSA	\$4.99
Bitesize turnovers, filled with mixed vegetables and lentils  CUT MIRCHI  Chilies cut into pieces, fried in chickpea, batter with spices	\$5.95
and garnished with onions CHILI PAKORA (7 PCS)	\$5.95
Whole chili fried in chickpea batter with spices VADA PAV (2 PCS)	\$7.95
Potato dumpling made with chickpea flour, served in a bun with mint & tamarind sauce	_ ,
MYSORE BHAJJI (7-8 PCS)  Deep fried dumplings made of white flour, coconut, chilies	\$6.95
and black pepper PANEER TIKKA (DRY) (7-8 PCS)	\$12.95
Medium size cottage cheese marinated in yogurt, cream and	Ψ12.33
spices	
SOUPS	\$4.00
TOMATO SOUP  Soup made of fresh tomatoes with a touch of butter, salt &	\$4.99
black pepper RASAM SOUP	\$4.99
A South Indian traditional spicy lentil soup VEGETABLE SOUP	\$4.99
A soup prepared with finely chopped vegetables & spices SWEET CORN SOUP	\$4.99
Corn soup prepared with vegetables, mildly sweet  MANCHAO SOUP	\$4.99
Fusion Indo-Chinese soup made with vegetables, spicy & tangy topped with fried noodles	
HOT & SOUR SOUP  Traditional hot, tangy & spicy soup	\$4.99
Traditional not, tangy a spicy soup	

CHAAT	
PAV BHAJI	\$8.99
Mixed vegetable curry made with spices and served with	_ `
soft bread rolls CHEESE PAV BHAJI	\$9.99
Pav Bhaji with cheese served with grilled bread rolls	¢F 00
<b>BHEL PURI</b> A refreshing mixture of puffed rice, spiced noodles, puris and	\$5.99
chutneys	¢F 00
SEV BATATA PURI Crisp puris topped with special noodles, potatoes, onions,	\$5.99
chutneys and spices  DAHI BATATA PURI	¢6.40
Crisp puris topped with special noodles, potatoes, onions,	\$6.49
chutneys, spices and sweet yogurt	¢E OO
PANI PURI Crisp puris served with lentils, potatoes, spiced flavored water	\$5.99
and chutneys ALOO PAPDI CHAAT	\$5.99
Wheat crisps topped with chopped potatoes, chick peas,	_
yogurt and tamarind sauce SAMOSA CHAAT	\$5.99
Samosa topped with chopped potatoes, chickpeas, yogurt &	_ 43.33
tamarind sauce ALOO TIKKI CHAAT	\$6.75
Deep fried spiced potato patties pieces topped with chick-	_ 40.73
peas, yogurt, tamarind & mint sauce	
UTTAPAM	
PLAIN UTTAPAM	\$7.99
Authentic Indian style pancakes CHEESE PLAIN UTTAPAM	\$9.99
TOMATO & PEAS UTTAPAM	\$8.99
With tomatoes and peas toppings ONION & PEAS UTTAPAM	\$8.99
With onion & peas toppings ONION & HOT CHILI UTTAPAM	\$8.99
With onion and chili toppings	
With tomatoes, peas, carrots, onion & chili toppings	\$9.49
With Cheese, tomatoes, peas, carrots, onion & chili	\$10.99
SHREDDED COCONUT UTTAPAM	\$8.99
With grated coconut toppings CHICKPEA UTTAPAM	\$8.99
Made from chickpea flour and topped with mixed vegetables ONION CHEESE CHILI UTTAPAM	\$11.49
With onion, chili, coriander leaves & cheese toppings	
MALABAR ADAI Authentic pancake made with mixed lentil dough, topped	\$8.99
with onion, tomatoes, carrots, chili, peas & coriander leaves	
DOSA (Served with Sambar & Chutney)	
SADA DOSA	\$7.49
Thin rice crepe MASALA DOSA	\$8.00
Thin rice crepe with a layer of hot chutney CHEESE MASALA DOSA	\$9.49
Thin rice crepe with cheese topping	
MYSORE SADA DOSA Corn soup prepared with vegetables, mildly sweet	\$8.00
MYSORE MASALA DOSA  Thin rice crepe with a layer of hot chutney, filled with pota-	\$9.49
toes & onions	*44.45
CHEESE MYSORE MASALA DOSA  Thin rice crepe with a layer of hot chutney, filled with pota-	\$11.49
toes, onions and cheese	¢0.40
MALAGAPUDI MYSORE DOSA Thin crepe made with a layer of hot chutney, sprinkled with	\$8.49
homemade spicy powder	

MALAGAPUDI MYSORE MASALA DOSA Thin rice crepe with a layer of hot chutney, sprinkled with	\$9.99
homemade spicy powder, filled with potatoes and onions  BUTTER SADA DOSA	\$8.49
Thin rice crepe glazed with butter BUTTER MASALA DOSA	\$9.49
Thin rice crepe filled with potatoes & onion cooked in butter <b>BUTTER CHEESE DOSA</b>	\$9.49
Thin rice crepe filled with cheese, glazed with butter  BUTTER CHEESE MASALA DOSA	\$11.49
Thin rice crepe filled with cheese, potatoes & onions, glazed with butter  BUTTER CHEESE MASALA DOSA	\$11.49
Thin rice crepe filled with cheese, potatoes & onions, glazed with butter	
SPECIAL SPRING DOSA Thin crepe with hot sauce filled with mashed potato & freshly	\$10.49
grated vegetables, rolled and cut into pieces CHEESE SPECIAL SPRING DOSA	\$11.49
Thin rice crepe with hot sauce filled with mashed potato & freshl grated vegetables, sprinkled with cheese, rolled and cut into piec	es
SADA RAVA DOSA Thin rice crepe with cream of wheat & rice RAVA ONION DOSA	\$8.99 \$8.99
Cream of wheat & rice crepe with onion  RAVA MASALA DOSA	\$9.49
Thin rice crepe with cream of wheat & rice filled with potatoes ar onions	
ONION RAVA MASALA Thin crepe with cream of wheat & rice filled with onions	\$9.49
SPECIAL RAVA MASALA DOSA Cream of wheat & rice crepe grilled with onion and chilies, filled	\$9.49
with potatoes, onions & chilies  CHEESE SPECIAL RAVA MASALA DOSA  Cream of wheat & rice crepe grilled with onion & chilis, filled with potatoes and cheese (Ask us for cashew or raisin, if you like)	\$10.49
PAPER SADA DOSA	\$8.99
Long, thin, crispy crepe PAPER MASALA DOSA Long, thin crispy crepe filled with potatoes & onions	\$10.49
PAPER CHEESE SADA DOSA  Long, thin crispy crepe filled with cheese	\$10.49
PAPER CHEESE MASALA DOSA  Long, thin crispy crepe filled with cheese, potatoes & onions	\$11.49
PALAK SADA DÓSA Thin crepe made with spinach spread	\$8.00
PALAK MASALA DOSA Thin crepe made with spinach spread & filled with potatoes &	\$9.49
PALAK CHEESE SADA DOSA	\$9.99
Thin crepe made with spinach spread filled with cheese  PALAK CHEESE MASALA DOSA  Thin crepe made with spinach spread filled with cheese, pota-	\$10.49
toes & onions ONION DOSA	\$8.00
The rice crepe with onion topping ONION CHILI DOSA	\$8.49
Thin crepe filled with chilis ONION MASALA DOSA Thin crepe made with potatoes & onions	\$8.99
ONION CHILI MASALA  Thin rice crepe filled with onion, chili and potatoes	\$8.99
ONION CHILI MYSORE MASALA  Thin crepe made with a layer of hot chutney, filled with onions,	\$9.99
chilis & potatoes MALAGAPUDI ONION CHILI MYSORE DOSA	
Thin crepe made with a layer of hot chutney, filled with onions,	\$10.49
chilis & sprinkled with homemade spicy powder  MALAGAPUDI ONION CHILI MYSORE MASALA DOSA	

SATT DOSA  A soft pancake made of rice and lentils  PESARAT UPPUMA	\$8
	40
	\$8
Whole moon dal and rice crepe topped with onions and chili <b>PURI SAGOO</b>	\$9
A fluffy deep fried, whole wheat, rolled bread serviced with a special	
veg curry PURI BHAJI	\$
A fluffy deep fried, whole wheat, rolled bread served with potato curry made with curry leaves, cilantro & spices	
CHOLE PURI	\$1
A fluffy deep fried, whole wheat, rolled bread served with chickpea curry	
CHOLE BHATURE	\$1
A large puffy bread, made of white flour, served with chickpea curry  CURRIES	
AVIAL (WHITE)	\$1
Garden fresh vegetables, coconut sauce & spices CHANA MASALA (AN INDIAN CLASSIC)	\$1
Chick peas simmered in a lightly spiced tomato stew withinger & garlic	
ALOO GOBI (A NORTH INDIAN SPECIALTY)  Fresh cauliflower & potatoes cooked, fried with tomatoes & onions	\$1
VEGETABLE CURRY	\$1
Assorted garden fresh vegetables with herbs & spices <b>BAINGAN BHARTHA</b>	\$1
Sliced baked eggplant with tomatoes & onions, cooked with Indian spice	es
<b>NAVRATAN KORMA</b> <i>Mixed vegetables simmered with spices, sprinkled with nuts in cream sa</i>	\$1
VEGETABLE KORMA (YELLOW)	\$1
Fresh vegetables cooked in coconut milk and spices  KADAI BHINDI MASALA	\$1
Tender okra sautéed with onion, bell pepper cooked in spicy sauce	ΨI
BHINDI (DRY) Diced okra sautéed with lentils, onions, tomatoes & spices	\$1
PALAK PANEER	\$1
Spinach and cottage cheese cooked with tomatoes, onions & Indian spic MUTTER PANEER	es <b>\$1</b>
Peas and cottage cheese cooked with tomatoes, onion & Indian spices	ΨI
MALAI KOFTA	\$1
Potato dumplings in saffron cashew sauce with carrots, peas, cheese & r DUM ALOO	101.S <b>\$1</b> .
Roasted Potato stuffed with cottage cheese & cooked in mild	
creamy tomato sauce SHAM SAVERA	\$1
Cottage cheese balls coated with spinach cooked in a creamy sauce <b>PALAK KOFTA</b>	\$1
Potato & spinach dumplings cooked in a mild creamy sauce	
WEGETABLE MAKHANI  Mixed vegetables cooked in a tomato based cream sauce with spices	\$1
ALOO PALAK	\$1
Potatoes and spinach cooked with Indian spices CHANA SAAG	\$1
Spinach & chick peas cooked with tomatoes, onions, garlic & Indian spices	
MUSHROOM MUTTER	\$1
Fresh mushroom sautéed with peas cooked in a spicy creamy sauce <b>KADAI MUSHROOM</b>	\$1
Mushroom sautéed with onions, pepper cooked in spicy tomato sauce	
PANEER MAKHANI Succulent cottage cheese cubes in a delicately spiced creamy sauce	\$1
KADAI PANEER	\$1
Cubes of cottage cheese cooked with onions, pepper, tomatoes in homemade sauce	
PANEER TIKKA MASALA  Marinated cottage cheese sautéed with bell pepper & onions in a spicy	\$1
creamy sauce	
PANEER MIRCH KA SALAN  Cubes of cottage cheese sautéed with onions & chili cooked in spicy	\$1.
sauce PANEER BHURJI	<b>\$1</b> 4
PARISE PRESIDE	A14