

Saar Indian Bistro

241 W 51st Street Btw 8th Avenue & Broadway 10019 · +16466092142 · Updated: Jan 14, 2026

[View online menu](#)



FIRST COURSE 6

Turbuj Pachadi \$7.00

Tomato and watermelon salad, yogurt-ginger dressing.

Prawn Sambharo \$15.00

Gujrati cooked salad of carrots, cabbage, cumin & mustard seed.

Mango Coconut Soup \$7.00

Yogurt, cucumber, mustard seed.

Lamb Kebab \$15.00

Papaya, thirty spice lamb.

Murg Kesar Kebab \$11.00

Saffron, lemon & ginger chicken tenders, mint chutney.

Cauliflower Latkes \$7.00

Green chili and ginger spiced latkes, cranberry chutney.

SECOND COURSE 8

Stuffed Paneer Lababdar \$21.00

Paneer, scallion, & red onion stuffed, fenugreek tomato sauce, zafrani pilaf, carrot slaw.

Gaate Ki Subji \$19.00

Steamed gram flour dumpling, cauliflower & carrot pickle, mini puri.

Coconut Chicken Curry \$21.00

Indian street salad.

Chicken Saag \$21.00

Slow-cooked spinach & chicken.

Sarson Da Saag & Makki Ki Roti \$19.00

Slow-cooked spinach & mustard greens, corn bread, cumin lassi shot.

Lemon & Saffron Seabass \$25.00

Peas upma, basil garlic sauce.

Kashmiri Gucchi Truffle Risotto \$15.00

Morels, wild mushrooms, garlic, pea shoots.

Biryani (Any One)

\$19.00

Spicy basmati rice with jackfruit, chicken or goat.

SIDES 8

Saag Paneer

\$11.00

Laccha Paratha

\$5.00

Garlic Naan

\$3.00

Chicken Tikka Masala

\$14.00

Boondi Raita

\$3.00

Dal Makhani

\$11.00

Aloo Gobi

\$11.00

Onion Potato Kulcha

\$5.00

DESSERTS 2

Kaju Kulfi

\$7.00

Indian cashew ice cream, tagmo chili chocolate crackle cookies.

Fig Firni

\$7.00

Rice custard, orange & garam masala poached figs.

LUNCH SPECIAL 2

2 Course

\$18.50

3 Course

\$21.50

SMALL PLATES 8

Samosa Tastings

\$11.00

Jalapeño cheese, potato and peas, minced lamb & peas.

Stuffed Paneer Fingers

\$13.00

Chickpea flour, pickle aioli.

Palak Aur Tamatar Chaat

\$9.00

Crispy battered spinach, market fresh tomato, yogurt, cilantro, tamarind chutney.

Begun Bharta

\$9.00

Smoked eggplant, onions, tomatoes, chillis, roti chips.

Shakarkandi Chaat

\$9.00

Charcoal smoked Japanese sweet potato, tamarind chutney, roasted cumin.

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| Kulcha (Any One) | \$9.00 |
| Potato & three onion, goat cheese & spinach, almond & raisin, chicken keema. | |
| Crispy Okra Salad | \$13.00 |
| Tomato, red onion, raw mango dust, cilantro. | |
| Cauliflower Latkes | \$9.00 |
| Green chili & ginger spiced latkes, cranberry chutney. | |

MEDIUM PLATES 8

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| Murg Kesar | \$15.00 |
| Saffron, lemon & ginger chicken tenders, mint chutney. | |
| Lasooni Kebab | \$15.00 |
| Garlic, cilantro, green chili, chicken thigh, pineapple chutney. | |
| Saar Lamb Kebab | \$15.00 |
| Papaya, thirty spice lamb. | |
| Gaate Ki Subji | \$19.00 |
| Steamed gram flour dumpling, cauliflower & carrot pickle, mini puri. | |
| Sarson Da Saag & Makki Ki Roti | \$19.00 |
| Slow-cooked spinach & mustard greens, corn bread, cumin lassi shot. | |
| Kashmiri Gucchi Truffle Risotto | \$15.00 |
| Morels, wild mushrooms, garlic, pea shoots. | |
| Biryani (Any One) | \$19.00 |
| Spicy basmati rice with jackfruit, chicken or goat. | |
| Chingri Cutlet with Kasundi | \$15.00 |
| Prawns stuffed with minced spiced chicken, Bengali mustard chutney. | |

LARGE PLATES 12

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| Tandoori Colorado Lamb Chops | \$35.00 |
| Ferrari potatoes, peanuts, spiced pineapple chutney. | |
| Stuffed Paneer Lababdar | \$23.00 |
| Paneer, scallion, & red onion stuffed, fenugreek tomato sauce, zafrani pilaf, carrot slaw. | |
| Salli Boti | \$29.00 |
| Parsi sweet and sour lamb stew, garlic naan. | |
| Vazzaka Thoran & Sambhar | \$21.00 |
| Kerala coconut plantain curry, spicy lentil soup, rice, papadam. | |
| Lemon Saffron Scallops | \$25.00 |
| Grilled scallops, coconut basil, peas upma. | |

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| Cochin Black Pepper Chicken | \$21.00 |
| Dark meat chicken stir fry, coconut chutney, soft set dosa (rice crepes). | |
| Delhi Ka Butter Chicken | \$21.00 |
| Tomato fenugreek sauce, garlic naan. | |
| Tandoori Tiger Shrimp & Kitchri | \$29.00 |
| Cilantro-tamarind glazed tiger shrimp, rice & lentil porridge, lemon chutney. | |
| Pindi Chole & Amritsari Aloo Kulcha | \$21.00 |
| Pomegranate & cumin flavored chickpea, potato stuffed tandoori bread, Indian street salad, carrot & cauliflower pickle. | |
| Macher & Potol Bhaja | \$25.00 |
| Halibut, Bengali mustard cauliflower & potato sauce, plain rice, crispy parval. | |
| Kosho Mangsho & Luchi | \$29.00 |
| Slow stewed Bengali goat curry, 5-spice garam masala, fried bread. | |
| Kashmiri Kabargah | \$23.00 |
| Milk poached crispy New Zealand lamb ribs with onion, mushroom pilaf. | |

POULTRY ⁴

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| Saar Special: Delhi Ka Butter Chicken | \$24.00 |
| Tomato Fenugreek Sauce | |
| Tandoori Chicken | \$24.00 |
| Half Chicken marinated with yogurt and spices and roasted in tandoor | |
| Cochin Black Pepper Chicken | \$24.00 |
| Stir fried diced chicken pieces sautéed in a black pepper sauce | |
| Chicken Korma | \$24.00 |
| Chicken cooked in a rich and creamy cashew sauce | |

SEAFOOD ⁴

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| Macher & Potol Bhaja | \$25.00 |
| Halibut, Bengali mustard cauliflower & potato sauce, plain rice, crispy parval | |
| Kerala Shrimp Moilee | \$26.00 |
| Shrimps cooked with coconut milk, lemon, curry and tomatoes | |
| Lemon Saffron Scallops | \$27.00 |
| Grilled scallops, coconut basil, peas upma | |
| Tandoori Tiger Shrimps & Kitchri | \$29.00 |
| Cilantro- tamarind glazed shrimps served with lemon chutney | |

LAMB ⁴

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| Lamb Keema | \$21.00 |
| Minced lamb with green peas cooked in sauce with spices, ginger and tomatoes | |
| Salli Botti | \$29.00 |
| Parsi sweet and sour lamb stew, garlic naan | |
| Goat Bhuna | \$29.00 |
| Meat on the bone cooked with garlic and ginger in a brown sauce with saffron water | |
| Tandoori Colorado Lamb Chops | \$35.00 |
| Zafrani Pilaf spiced pineapple chutney | |

SAAR BIRYANI SPECIALTIES 4

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|---------------------------|----------------|
| Vegetable Biryani | \$17.00 |
| Jack Fruit Biryani | \$19.00 |
| Chicken Biryani | \$20.00 |
| Goat Biryani | \$22.00 |

ACCOMPANIMENTS 9

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|---------------------------------------|----------------|
| Basmati Rice | \$5.00 |
| Boondi Raita | \$5.00 |
| Naan | \$5.00 |
| plain, garlic, rosemary, green-chili | |
| Paratha | \$5.00 |
| Methi / Fenugreek & Pudina / Mint | |
| Laccha | \$5.00 |
| multi-layered crispy tandoori bread | |
| Dal Makhni | \$15.00 |
| Creamy black lentils | |
| Yellow Tadka Dal | \$15.00 |
| Spicy yellow lentils | |
| Aloo Gobi | \$15.00 |
| Garam Masala Potatoes and Cauliflower | |
| Jeera Aloo | \$15.00 |
| Potatoes sautéed with cumin seeds | |

THIRD COURSE 2

Kaju Kulfi

Indian cashew ice cream, tagmo chili chocolate crackle cookies.

Fig Firni

Rice custard, orange & garam masala poached figs.

CLASSIC COCKTAILS 6

Old Fashioned

\$12.00

Markers mark / bulleit, angustra bitters, orange rind.

Negroni

\$12.00

Tito's gin, compari, torino vermouth.

Mojito

\$12.00

White Bacardi, ginger syrup, mint.

Manhattan

\$13.00

Don papa rum, martini vermouth, angustra bitters.

Dark N Stormy

\$13.00

Gosling rum, gosling ginger beer.

Cosmopolitan

\$12.00

Poland select, vodka, cranberry juice, cointreau.

SIGNATURE COCKTAILS 7

The Yellow Cab

\$14.00

ESP Noho gin infused with saffron & cardamom, muddled ginger, candied ginger.

Summer in Times Square

\$16.00

Cilantro chutney, don julio tequila, mandarin artisanal liquor, mint and salt rim.

Saar Bourbon Sour

\$15.00

Bulleit bourbon, homemade lemon chutney, candied lemons with a sugar rim.

Red Carpet

\$14.00

Cranberry chutney, elephants gin, ottos athen rose vermouth.

Delhi Pani Puri Shot

\$12.00

Tito's vodka, tamarind & mint water spiced with green chili and rock salt served with puri stuffed with potatoes & chickpeas.

Goan Escape

\$14.00

Diplomatico mantuano rum, mandarin artisanal liquor, black pepper pineapple, garam masala dipped orange.

Non-Alcoholic Pani Puri

\$9.00

BAR APPETIZERS & BITES 11

Samosas Tasting

Paneer Finger

Palak and Tamatar Chaat

Lassoni Kebab

Lamb Kebabs

Begun Bharta

Shakarkandi Chaat

Stuffed Kulchas

Crispy Okra

Cauliflower Latkes

Kesar Chicken Kebab

DRINKS 3

Beer **\$5.00**

Wine **\$6.00**

Cocktails **\$7.00**
